



## KATSU-YA CREATIONS

Crispy Rice w/Spicy Tuna*	\$11.30
Yellowtail w/Jalapeno Sashimi*	\$16.30
Seared Albacore w/Crispy Onion*	\$13.50
Tuna w/Japanese Salsa Sashimi*	\$15.50
Seafood Ceviche*	\$12.30
Salmon w/Black Caviar Sashimi*	\$19.80

## APPETIZERS & VEGETABLES

Edamame	\$4.00
Chili Edamame	\$6.80
Shishito Peppers	\$7.60
Sautéed Green Beans	\$7.60
Sautéed Brussel Sprouts	\$6.30
Sautéed Asparagus	\$7.30
Corn Tempura	\$6.00
Shrimp & Vegetable Tempura	\$11.00
Creamy Popcorn Shrimp	\$11.30

## SIDES

Miso Soup	\$3.00
Mini Salad (Miso, Ginger, Ponzu)	\$3.25
Mixed Green Salad	\$8.00
Cucumber Sunomono	\$4.20

## NON ALCOHOL

Coke, Diet Coke, 7up	\$3.00
Ramune (Regular/Peach/Strawberry)	\$4.00
Iced Tea	\$3.50
Iced Green Tea	\$3.50
Lemonade	\$4.00
Acqua Panna	\$7.00
S. Pellegrino	\$7.00

## ENTRÉES

Mixed Sashimi Dinner*	\$19.80
Chirashi Dinner*	\$18.00
Sushi Dinner*	\$19.80

## MEAT & FISH

\*\* Add \$3.50 for Complete Dinner

### Meat

Beef Teriyaki **	\$13.50
Chicken Teriyaki **	\$12.50
Gyoza Dumplings (Beef)	\$7.00
BBQ Short Rib	\$11.80

### Seafood

Salmon (Teriyaki or Shio) **	\$15.50
Miso Marinated Black Cod **	\$17.00
Yellowtail Collar	\$10.00

## ALCOHOL

### Sake

#### 300ml

Katsu-ya Original	\$18.00
Kikusui	\$26.00
Hakkaisan	\$28.00

#### 720ml

Katsu Junmai	\$43.00
Katsuya Super Dry	\$43.00
Kubota	\$67.00

#### Nigori

Katsu-ya	\$18.00
Dassai 45	\$50.00

#### Hot

Small	\$5.00
Large	\$9.00

### Beer

Sapporo Draft	\$6.00	Asahi 21oz	\$9.00
Sapporo Pure 12oz	\$5.00	Kirin Light 22oz	\$9.00

### Wine

Chardonnay-		Pinot Noir-	
Davis Bynum	\$12/G \$46/B	Rodney Strong	\$13/G \$45/B
Sauvignon Blanc-		Cabernet Sauvignon-	
Justin	\$11/G \$42/B	Tribute	\$11/G \$40/B
Pinot Grigio-		Plum wine-	
Summerland	\$12/G \$45/B	Choya	\$9/G \$40/B

\*Consuming raw fish or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

\*Fish dishes may contain bones.

\*Extra charge for special requests and substitutions may apply.

\*Please inform your server if you have any food allergies



## SUSHI / SASHIMI

	Sushi	Sashimi
Tuna*	\$6.50	\$17.50
Albacore*	\$6.00	\$16.30
Albacore Belly*	\$6.50	\$17.50
Yellowtail*	\$6.50	\$16.50
Yellowtail Belly*	\$6.80	\$17.50
Kampachi*	\$7.50	\$17.50
Salmon*	\$6.30	\$16.50
Salmon Caviar*	\$7.50	\$19.30
Salmon Belly*	\$6.50	\$17.50
Aburi Salmon*	\$7.00	\$18.00
Shrimp	\$5.50	\$12.00
Red Snapper (NZ)*	\$6.30	\$15.50
Jumbo Scallop*	\$7.30	\$16.30
Fresh Water Eel	\$6.80	\$15.00
Egg	\$5.00	\$9.80

## REGULAR ROLLS

	Hand	Cut
California*	\$6.30	\$6.80
Salmon*	\$6.00	\$6.50
Spicy Salmon*	\$6.30	\$6.80
Tuna*	\$6.00	\$6.50
Spicy Tuna*	\$6.30	\$6.80
Albacore*	\$6.00	\$6.50
Spicy Albacore*	\$6.30	\$6.80
Yellowtail*	\$6.00	\$6.50
Yellowtail w/Scallion*	\$6.00	\$6.50
Spicy Yellowtail*	\$6.30	\$6.80
Shrimp Tempura	\$7.80	\$9.80
Cucumber	\$4.50	\$5.00
Avocado	\$5.50	\$6.00
Avocado & Cucumber	\$5.80	\$6.30
Eel Cucumber	\$7.30	\$8.00
Mixed Vegetable	\$6.00	\$6.50
Vegetable Tempura	\$6.50	\$7.00
Rainbow*	N/A	\$16.00

## KATSU-YA SPECIAL ROLLS

	Hand	Cut
Robert Roll* spicy tuna, shrimp, and snow crab, topped with sliced avocado and spicy mayo; soy paper	N/A	\$13.80
4 1/2 Roll* spicy shrimp and crab, topped with tuna sashimi, spicy mayo, and green onion; soy paper	N/A	\$13.50
Honey Hand Roll* spicy tuna, shrimp, and snow crab with avocado; soy paper	\$6.80	N/A
Creamy Salmon Roll* chopped salmon mixed with mild mayo and red onion; soy paper	\$6.30	\$6.80
Baked Crab Roll baked snow crab and imitation crab with dynamite sauce; soy paper	\$7.30	\$7.80
Blue Crab Roll baked blue crab with mayo; seaweed	\$6.30	\$7.30
Cajun Salmon Roll baked salmon cooked with cajun spices; with cucumber; Dijon mustard on the side; soy paper	\$6.30	\$7.30
Crunch Roll shrimp tempura, cucumber, and avocado; topped with crunch and eel sauce; seaweed	N/A	\$11.00
Popcorn Shrimp w/Spicy Tuna Roll* spicy tuna roll topped with popcorn shrimp; soy paper	N/A	\$12.80