

**About our Chef/Owner
Katsuya Uechi**

Chef Katsuya apprenticed in sushi bars of Osaka, Tokyo, and Okinawa before moving to the United States in 1984. He opened his first restaurant, Sushi Katsuya, in Studio City in 1997. He skillfully evolved Japanese sushi and robata classics with inspired dishes and original creations like spicy tuna with crispy rice.

A collaboration with SBE, a global hospitality and entertainment company, was formed in 2006 to share Katsuya's vision and Japanese cuisine to many places in the United States, and several other countries in the world.



APPETIZERS

Edamame\$3.80 <i>Boiled w/ Sea Salt</i>	Chili Edamame\$4.80 <i>Chili Pepper, Soy, Sesame Oil & Garlic</i>
Shishito \$6.80 <i>Flash Fried w/ Soy</i>	Brussel Sprouts \$6.30 <i>Garlic Soy, Chili Pepper & Sesame</i>
Green Beans \$5.00 <i>Brown Sugar/Garlic Soy</i>	Spinach Ohitashi ... \$4.80 <i>Blanched w/ Dashi Broth</i>
Corn Tempura \$6.00 <i>W/ Garlic Butter Soy</i>	Green Salad \$6.80 <i>Mixed Greens, Tomato & Burdock</i>
Eggplant Age-Bitashi \$.5.00 <i>Simmered w/ Dashi & Soy</i>	Soft Shell Crab\$9.80 <i>Tempura Soft Shell Crab w/ Ponzu</i>

KATSU-YA SIGNATURE DISHES

*Crispy Rice w/ Spicy Tuna Jalapeno \$9.80 <i>Seared Sushi Rice, Soy Sauce & Butter</i>
*Yellowtail w/ Jalapeno \$15.00 <i>Yellowtail Sashimi & Onion Ponzu</i>
*Seared Spicy Albacore w/ Crispy Onion \$12.00 <i>Spicy Albacore Tataki, Chili Ponzu & Fried Crispy Red Onions</i>
*Japanese Ceviche \$12.00 <i>Mixed Sashimi, Ponzu & Japanese Chili Pepper</i>
*Seared Tuna Steak w/ Japanese Salsa \$15.00 <i>Seared Tuna Filet, Ponzu, Tomato, Onion, Avocado & Micro Cilantro</i>
*Sesame Tuna \$13.80 <i>Tuna Tar Tar, Avocado & Wonton Chip</i>
*Garlic Albacore \$13.00 <i>Seared Albacore Sashimi & Garlic Butter Soy</i>
*Whitefish Usuzukuri \$18.00 <i>Thinly Sliced Whitefish Sashimi, Yuzu Pepper, Sea Salt & Lemon</i>
Creamy Popcorn Shrimp Tempura \$10.80 <i>Spicy Mayo Ponzu & Chives</i>
Rakumori Bento \$28.00 <i>Bento w/ Crispy Rice, Yellowtail w/ Jalapeno, Albacore Crispy Onion, Ceviche & Baked Crab (H)</i>

SIGNATURE ROLLS

Baked Crab \$6.80 (H) / 7.00 (C) <i>Snow Crab, Imitation Crab, Dynamite Sauce & Soy Paper</i>
*4 ½ Roll\$12.80 <i>Spicy Shrimp, Snow Crab, Tuna Filet, Spicy Mayo, Green Onion & Soy Paper</i>
*Spicy Tuna Wrap Avocado \$12.00 <i>Spicy Tuna, Snow Crab, Shrimp & Avocado, Spicy Mayo & Soy Paper</i>
*Spicy Tuna w/ Popcorn Shrimp \$12.80 <i>Spicy Tuna, Cucumber, Popcorn Shrimp & Soy Paper</i>
*Spicy Albacore Shrimp Tempura\$18.00 <i>Shrimp Tempura, Cucumber, Spicy Albacore on top w/Truffle Soy, Garlic Chip</i>

***Sushi (1 pc) *Sashimi**

Tuna (Maguro)	3.8	16.5
Fatty Tuna (Toro)	8.0	35.0
Super Fatty Tuna (Otoro)	12.0	48.0
Albacore (Bincho Maguro)	3.2	16.3
Albacore Belly (Bincho Maguro Toro)	3.7	17.5
Yellowtail (Hamachi)	3.5	16.5
Yellowtail Belly (Hamachi Toro)	4.0	19.0
Amberjack (Kanpachi)	3.8	17.5
Salmon (Sake)	3.2	16.5
Salmon w/Black Caviar	4.3	18.0
Sockeye Salmon (Beni Sake)	3.8	18.0
Sea Bream (Tai)	4.0	17.5
Shrimp (Ebi)	3.2	13.0
Octopus (Tako)	2.8	12.0
Squid (Ika)	2.8	12.0
Sea Urchin (Uni)	9.0	26.0
Salmon Egg (Ikura)	5.0	18.0
Jumbo Scallop (Hotate)	3.8	16.3
Sweet Shrimp (Amaebi)	4.8	14.0
Japanese Mackerel (Saba)	3.2	13.0
Fresh Water Eel (Unagi)	3.5	15.0
Sea Eel (Anago)	3.8	17.5

Salmon Trio (3 pc.)	13.0
Blue Fin Tuna Trio (3 pc.)	23.0

*Fish dishes may contain bones. Extra charge for special requests and substitutions.
Please inform your server if you have any food allergies.
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.

OTHER ROLLS

	Cut	Hand
*Tuna	6.8	5.8
*Spicy Tuna	6.8	6.0
California	6.8	6.0
*Yellowtail Scallion	6.8	6.0
*Creamy Salmon	6.8	6.3
Cucumber	4.0	3.5
Vegetable	4.5	3.8
Sunset	8.5	N/A
BSC	6.0	N/A
Shrimp Tempura	6.8	6.3
*Rainbow	18	N/A
Spider	10.8	N/A
*Negitoro	9.0	8.0
*Kaisen Futomaki	18	N/A
Eel	7.0	6.0

A la Carte

Miso Marinated Black Cod	\$16.00
Grilled Salmon (Salt, Miso, or Teriyaki)	\$14.80
Chicken Teriyaki	\$10.30
Shrimp & Vegetable Tempura	\$14.80
Vegetable Tempura	\$8.30
*Sashimi Salad	\$18.00
Miso Soup	\$3.00
Asari Miso Soup	\$6.00
Nameko Miso Soup	\$5.00
Nabeyaki Udon	\$12.80
Hot Seafood Soup	\$14.80
Lunch/Dinner Set (<i>Zensai, Rice, Miso Soup, Salad</i>).....	\$6.00

Combinations

*Selected Nigiri Sushi (<i>Medium</i>).....	\$28.00
*Selected Nigiri Sushi (<i>Large</i>).....	\$38.00
*Mixed Sashimi (<i>Medium</i>).....	\$21.00
*Mixed Sashimi (<i>Large</i>).....	\$28.00
*Kaisen Don	\$29.00

Beer

Sapporo Draft 16 oz	\$8
Asahi Super Dry 21 oz	\$10
Kirin Light 12 oz	\$6

Wine

Chardonnay	(G) \$12 (B) \$38
Browne <i>Columbia Valley</i>	
Sauvignon Blanc	(G) \$12 (B) \$38
Kendall-Jackson <i>California</i>	
Pinot Gris	(G) \$12 (B) \$38
Chateau Ste Michelle <i>Columbia Valley</i>	
Cabernet Sauvignon (G) \$14 (B) \$48	
Louis M. Martini <i>Sonoma County</i>	
Pinot Noir	(G) \$14 (B) \$48
La Crema <i>Sonoma County</i>	
Champagne	
Veuve Cliquot	(B) \$95

Please drink responsibly!

GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery and may cause health problems.

Premium Japan Sake

Hot	
Kyo San Sui <i>Junmai</i>	(S) \$10 (L) \$15
300 mL	
Katsu-ya, <i>Junmai Ginjo</i>	\$25
Katsu-ya, <i>Nigori, 300 mL</i>	\$22
720 mL	
KATSUYA, <i>Junmai</i>	(G) \$12 (B) \$60
KATSUYA Super Dry, <i>Junmai</i>	(B) \$65
Koshino Kanbai, <i>Junmai Ginjo</i>	(B) \$80
Sayuri, <i>Nigori</i>	(B) \$40
Ultra-Premium, <i>Junmai Daiginjo</i>	(B) \$120

Desserts

Mochi..... <i>Strawberry, Chocolate, Vanilla, Green Tea</i>	
Black Sesame, & Red Bean	\$3
Ice Cream <i>Vanilla, Green Tea & Red Bean</i>	\$3
Vanilla Crème Brûlée	\$4.8

Liquor

Japanese Whiskey <i>Toki, Suntory</i>	\$14
Awamori (<i>Taragawa or Kuon</i>)	\$14
Shochu.....	\$14
Vodka (<i>Grey Goose</i>)	\$14
Gin (<i>Bombay Sapphire</i>)	\$14
Tequila (<i>Cazadores</i>)	\$14
Rum (<i>Cruzan</i>)	\$14

Soft Beverages

Coke, Diet Coke, Sprite	\$3
Iced Green Tea	\$3.5
Iced Black Tea	\$3.5
Still Water, <i>Acqua Panna 500 ml</i>	\$5
Sparkling Water, <i>Pellegrino 750 mL</i> \$9	

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