



KATSU-YA CREATIONS

Crispy Rice w/Spicy Tuna*	\$11.30
Yellowtail w/Jalapeno Sashimi*	\$16.30
Seared Albacore w/Crispy Onion*	\$13.50
Garlic Albacore Sashimi	\$13.50
Seared Tuna Steak w/ Japanese Salsa *	\$15.50
Creamy Popcorn Shrimp Tempura	\$11.30
Crispy Sesame Tuna*	\$11.30
Japanese Ceviche*	\$12.80
Salmon w/Black Caviar Sashimi*	\$19.80

APPETIZERS

Wagyu Sliders	\$12.80
Grilled Yellowtail Collar	\$10.00
Gyoza Dumplings	\$7.00
Yakisoba add \$3 for chicken or shrimp	\$9.30
Soft Shell Crab	\$10.30
Shrimp Tempura 5pc	\$12.00

VEGETABLES

Edamame	\$4.00
Chili Edamame	\$6.80
Shishito Peppers	\$7.60
Corn tempura	\$6.30
Sautéed Green Beans	\$7.60
Sautéed Brussel Sprouts	\$6.30
Sautéed Asparagus	\$7.30
Cucumber Sunomono	\$4.50
Seaweed Salad	\$5.00
Kabocha	\$5.60
Mushroom in Foil	\$8.30
Vegetable Tempura	\$7.60
Mixed Green Salad	\$8.50

SIDES & SOUP

Miso Soup	\$3.00
Mushroom Miso Soup	\$5.30
Nabeyaki Udon	\$14.00
Hot Seafood Soup	\$16.50
Rice	\$2.00
Brown Rice	\$3.50

MEAT & FISH

** Add \$4.00 for Complete Dinner

Meat

Beef Teriyaki **	\$15.80
Chicken Teriyaki **	\$12.80
BBQ Short Rib	\$11.80

Seafood

Salmon (Teriyaki or Shio) **	\$14.50
Miso Marinated Black Cod **	\$14.50
Shrimp & Vegetable Tempura **	\$9.50

LUNCH SPECIAL available between 12 to 2:30

Mixed Sashimi *	\$18.00
Chirashi *	\$18.00
No Shellfish Chirashi	\$16.80
Izaka-ya Plate*	\$32.00

NON ALCOHOL

Coke, Diet Coke, 7up	\$3.00
Ramune	\$4.00
Iced Tea	\$3.50
Iced Green Tea	\$3.50
Lemonade	\$4.00
Still or Sparkling	\$7.50

ALCOHOL

Sake

<u>300ml</u>		<u>720ml</u>	
Katsu-ya Original	\$18.00	Katsu Junmai	\$43.00
Kikusui	\$26.00	Katsuya Super Dry	\$43.00
Kubota	\$30.00	Fukuju Blue	\$78.00
Winter Warrior	\$24.00	Onigoroshi	\$88.00
		Ken	\$130.00
<u>Nigori</u>		<u>Hot</u>	
Katsu-ya	\$18.00	Small	\$7.00
Sayuri	\$50.00	Large	\$13.00

Beer

Sapporo Draft	\$6.00	Asahi Small	\$6.00
Kirin Light 22oz bottle	\$9.00	Large	\$9.00
Sapporo Pure 12oz can	\$5.00		

Wine

Chardonnay-		Pinot Noir-	
Davis Bynum	\$14/G \$45/B	Niner	\$16/G \$52/B
Sauvignon Blanc-		Cabernet Sauvignon-	
DAOU	\$12/G \$46/B	Rutherford	\$15/G \$50/B
Pinot Grigio-		Plum Wine-	
Ferarri Carano	\$13/G \$43/B	Choya	\$10/G \$55/B
Rose-			
DAOU	\$13/G \$48/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
Kanpachi*	\$7.50	\$17.50
Salmon*	\$6.30	\$16.50
Salmon Caviar*	\$7.50	\$19.80
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
Izaka-ya Roll* crab stick tempura, avocado, cucumber, lettuce roll topped with spicy albacore, crispy onion; seaweed	N/A	\$18.80
Spider* deep fried soft shell crab, avocado, cucumber; seaweed	N/A	\$12.00
Sunset* eel cucumber roll topped with sliced avocado; seaweed	N/A	\$15.00