

KATSU-YA CREATION

Our Most Popular Dishes

 *Crispy Rice w/ Spicy Tuna \$14.00

*Yellowtail Sashimi w/ Jalapeño \$18.00

*Seared Albacore w/ Crispy Onion \$17.00

*Seared Garlic Albacore Sashimi \$18.00

 *Crispy Sesame Tuna \$13.50

Creamy Popcorn Shrimp Tempura \$14.00



Cold Dishes

*Crab Stuffed Tuna Sashimi \$ 17.50

 *Seafood Ceviche \$15.00

*Salmon w/ Black Caviar –Sushi \$8.50 or Sashimi \$22.00 – 8pieces

*Seared Salmon w/ Truffle Salt \$17.80

*Kiwi Scallop w/ Yuzu Vinaigrette \$17.00

*White Fish Usuzukuri w/ Yuzu pepper \$22.00



*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.

Extra charge for special requests & substitutions

Fish dishes may contain bones

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

 contains sesame

SEAFOOD

Salmon (Teriyaki or Shioyaki)	\$15.50
Miso Marinated Black Cod on Hoba Leaf	\$17.00
Grilled Yellowtail Collar	\$12.00
Deep Fried Shrimp Dumplings	\$9.00
Soft Shell Crab	\$10.80
Shrimp & Vegetable Tempura	\$10.00/ Sm, \$18.30/ Lg



MEAT

🥩 Beef Teriyaki*	\$16.80
🥩 Chicken Teriyaki	\$13.80
🥩 Apple Ginger Chicken	\$14.80
🥩 BBQ Short Rib*	\$14.50



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SOUP & RICE

Miso Soup	\$3.00	Miso Soup w/ Asari Clam	\$5.80
Rice	\$2.00	Miso Soup w/ Nameko Mushroom	\$5.80
Brown Rice	\$3.50		

SALAD

*Seafood Salad	\$18.50	Spinach Salad w/ Sautéed Garlic Albacore	\$12.50
Garden Salad	\$8.50		

(Choice of 🌱 Miso 🌱 Ponzu or Ginger dressing)

VEGETABLE

🌱 Cucumber Sunomono	\$4.80	Edamame	\$4.80
🌱 Brussel Sprouts	\$6.80	🌱 Chili Edamame	\$6.80
🌱 Seaweed Salad	\$5.30	Shishito Pepper	\$7.80
Green Beans	\$7.80	Corn Tempura	\$6.80
Sautéed Asparagus	\$7.80	Vegetable Tempura	\$11.60
Agedashi Tofu	\$5.30		



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KATSU-YA SPECIAL ROLL

 **Baked Crab Roll** Hand \$8.00 or Cut \$9.00
Snow Crab & Imitation Crab Baked w/ Dynamite Sauce, Soy Paper Wrapped

 ***4 1/2 Roll** Cut \$16.00
Spicy Shrimp & Crab, Topped w/ Tuna Filet, Garnished w/ Spicy Mayonnaise & Green Onion, Soy Paper Wrapped

 ***Robert Roll** Cut \$16.00
Spicy Tuna, Shrimp & Crab, Topped w/ Thinly Sliced Avocado & Spicy Mayonnaise, Soy Paper Wrapped

 ***Honey Roll** Hand \$8.50
Hand Roll of Robert Roll

 ***Creamy Salmon Roll** Hand \$7.00 or Cut \$8.00
Chopped Salmon Sashimi mixed w/ Chopped Red Onion & Mild Mayonnaise, Soy Paper Wrapped

 **Cajun Salmon Roll** Hand \$7.00 or Cut \$8.00
Baked Salmon w/ Cajun Spice & Cucumber w/ Special Mustard Sauce, Soy Paper Wrapped

 ***Spicy Albacore Shrimp Tempura Roll** Cut \$16.80
Shrimp Tempura & Cucumber, Topped w/ Spicy Albacore, Garlic Chips, Truffle Sauce, Seaweed Wrapped

 ***B.S.C Roll** Cut \$14.80
Baked Chopped Scallop Dynamite on California Roll, Seaweed Wrapped

***Teppan Roll** Cut \$14.80
Salmon, Scallop, Crispy Spinach & Imitation Crab w/ Garlic Butter Soy Sauce



4 1/2 Roll



Robert Roll

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KATSU-YA SPECIAL ROLL

 ***New Style California Roll** Cut \$13.30

Avocado, Cucumber, Topped w/ Snow Crab & Spicy Mayonnaise, Soy Paper Wrapped

 ***Spicy Tuna w/ Baked Crab Roll** Cut \$16.30

Spicy Tuna & Cucumber w/ Baked Dungeness Crab Dynamite on top, Soy Paper.

 ***Spicy Tuna w/ Popcorn Shrimp Tempura Roll** Cut \$16.50

Spicy Tuna Roll Topped w/ Creamy Popcorn Shrimp Tempura, Soy Paper Wrapped

 **Sunset Roll** Cut \$15.00

Fresh Water Eel, Cucumber, Seaweed Wrapped w/ Thinly Sliced Avocado and Eel Sauce

 **Grilled Lobster Roll** Cut \$22.00

Grilled Lobster Tail with Spicy Sauce, Asparagus, Lettuce, Choice of Soy Paper or Seaweed Wrapped

 **Lobster Tempura Roll** Cut \$22.00

Tempura Lobster Tail, Asparagus, Lettuce, Eel Sauce, Choice of Soy Paper or Seaweed Wrapped

 ***Katsu-ya Roll** Cut \$15.00

Tuna, Yellowtail, Salmon, Snow Crab, Jumbo Scallop, White Fish, Avocado, Soy Paper and Cucumber Wrapped

 ***Spider Roll** Cut \$16.00

Soft Shell Crab, Cucumber, Avocado, Seaweed Wrapped



Spicy Tuna Popcorn Shrimp Roll



Sunset Roll

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SUSHI / SASHIMI

	Sushi 2pcs	Sashimi 1 pc
Tuna*	\$7.00	\$3.50
Blue fin Tuna*	\$10.80	\$5.40
Toro*	\$9.00 (1 pc)	\$9.00
Albacore*	\$7.00	\$3.50
Albacore Belly*	\$7.30	\$3.65
Yellowtail*	\$7.00	\$3.50
Yellowtail Belly*	\$7.50	\$3.75
Kanpachi* (Amberjack)	\$7.00	\$3.50
Salmon*	\$7.00	\$3.50
Salmon w/ Caviar*	\$8.50	\$22.00 (8 pcs)
Salmon Belly*	\$7.00	\$3.50
Salmon Special*	\$7.80	\$3.90
Shrimp	\$6.30	\$3.15
Sweet Shrimp*	\$8.80	\$4.40
Octopus	\$6.80	\$3.40
Sea Bream (NZ)*	\$7.00	\$3.50
Fluke*	\$6.80	\$3.40
Jumbo Scallop*	\$8.00	\$4.00
 Fresh Water Eel	\$7.30	\$3.65
Anago (Sea Eel)	\$7.00	\$3.50
Tamago (Egg)	\$5.00	\$2.50
Ikura*	\$7.00	\$13.00
Uni*	\$15.00	M.P

REGULAR ROLLS

	Hand	Cut
 California	\$7.00	\$7.80
 Salmon*	\$6.80	\$7.50
 Spicy Salmon*	\$7.00	\$7.80
 Salmon Skin Tuna*	\$6.30 \$6.80	\$7.00 \$7.50
 Spicy Tuna*	\$7.00	\$7.80
 Albacore*	\$6.80	\$7.50
 Spicy Albacore*	\$7.00	\$7.80
 Yellowtail*	\$6.80	\$7.50
 Yellowtail w/ Scallion*	\$7.00	\$7.80
 Spicy Yellowtail*	\$7.00	\$7.80
 Scallop*	\$6.50	\$7.30
 Spicy Scallop*	\$6.80	\$7.50
 Shrimp Tempura	\$8.30	\$10.80
 Cucumber Avocado	\$5.30 \$6.30	\$6.30 \$6.80
 Avocado & Cucumber	\$6.50	\$7.30
 Eel Cucumber	\$7.50	\$8.30
 Mixed Vegetable	\$6.80	\$7.50
 Vegetable Tempura	\$7.00	\$7.80
 Crunch Rainbow*	N/A N/A	\$12.80 \$16.50
Blue Crab	\$7.00	\$8.30

SASHIMI

PLEASE ORDER AS MANY AS YOU LIKE.
ONE PIECE PER ORDER.

Please inform your server if you have any food allergies

Extra charge for special requests and substitutions may apply.

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ENTREES

served w/ miso soup, rice and salad (choice of 🍱 miso, 🍱 ponzu or ginger dressing)

🍱 *Selected Nigiri Sushi	10 pcs of chef's choice sushi and tuna cucumber cut roll	\$36.00
🍱 *Mixed Sashimi		\$22.50
🍱 *Chirashi Sushi		\$22.50
Salmon Teriyaki or Shio (salt) Yaki		\$19.50
🍱 Chicken Teriyaki		\$17.80
🍱 *Beef Teriyaki		\$20.80
Vegetable Tempura		\$15.60
Shrimp & Vegetable Tempura		\$22.30



LUNCH SPECIAL

12:00-2:30 Mon through Fri

🍱 *KIWAMI TRAY		\$33.00
(Yellowtail Jalapeno, Salmon Avocado, Albacore Crispy Onion, Baked Crab Hand Roll, Crispy Rice)		
🍱 *KIWAMI BENTO		\$38.00
(Your Choice of Chicken Teriyaki, Beef Teriyaki, Miso Cod, Salmon Teriyaki or Salmon Shio served with Mixed Tempura, Assorted Sashimi, Agedashi Tofu, Shrimp Shumai, Eggplant Albacore Miso, served with Mini Salad, Rice, Miso Soup)		

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KIWAMI

by Katsu-ya

SPECIAL OMAKASE

MENU

Starting at \$120.⁰⁰ per person

1ST COURSE

3 varieties of seasonal appetizers

2ND COURSE

Clear soup

3RD COURSE

Seasonal sashimi

4TH COURSE

Grilled dish

5TH COURSE

LIVE Sushi Bar
Chef's table-side service
(8 kinds of nigiri sushi)

DESSERT

*Menu items may vary based on the season.

*This is the starting price, which may vary based on portion size and the seasonality of the ingredients.

*This menu course is available exclusively by reservation.

*Reservations require a minimum of 2 people.

*Reservations can be cancelled up to 24 hours in advance.

Cancellations made after this time will incur a full charge for the meal.