

KATANA



2016 CATERING GUIDE

IDG
Innovative Dining Group
CATERING

I N T R O D U C T I O N



IDG's extensive event experience, led by Jenn Heimpel, will give any occasion the same style, class, and dedication to detail made famous in our restaurants.

* * *

By anticipating your needs and honoring your unique taste, we will communicate your vision with inspiration.

* * *

Whether it is an intimate gathering or an important corporate event, our exceptional guest service, gracious and elegant servers, and award-winning chefs guarantee that your special occasion is flawless.

Y O U R P L A C E O R O U R S

FROM THE KITCHEN



Katana's diverse menu guarantees
that even the most discerning palate
will be delighted with their dining experience.



Our menu offers a distinct variety to accommodate any
event. Select from the freshest fish in a combination
of sushi, sashimi, and rolls, or indulge your guests
with the finest Kobe Beef skewered to perfection
over our signature Bincho — Tan charcoals.
Let our experienced Catering Team design
a menu specific for your next gathering.

YOUR PLACE OR OURS

THE BACKGROUND



“ROBATA – YAKI”

Open flame charcoal grill cooking serving Japanese comfort food.

Robata in Japanese means “cooking with open flames”
using Bincho Tan, a special Japanese charcoal
from the seaside village of Wakayama.

* * *

Ages ago, fisherman in coastal villages would cook
their catchover and open flame and then share with
others by passing food on oars from boat to boat.
We honor the centuries old country style cooking with
a menu featuring “Japanese Tapas” and other
traditional styles of Japanese comfort food.

* * *

We hope you enjoy this style of dining by sharing
and grazing with friends and family.

YOUR PLACE OR OURS

FROM THE BAR



SOFT DRINKS

(\$5 PER HOUR)

Coke, Diet Coke, Sprite, Soda Water, Cranberry Juice,
Orange Juice, Lemonade, Ice Tea



BEER & WINE

(\$30 FOR THE FIRST HOUR, \$10 PER HOUR, PER PERSON)

Kirin(s), Kirin Light(s), La Marca Prosecco, Anterra Pinot Grigio, Graffigna Malbec
Soft Drinks & Juices



PREMIUM BAR

(\$40 FOR THE FIRST HOUR, \$10 PER HOUR, PER PERSON)

Svedka Vodka, Tanqueray Gin, Barcardi Rum, Camarena Tequila,
Jim Beam Bourbon, Kirin(s), Kirin Light(s), La Marca Prosecco, Anterra Pinot Grigio,
Graffigna Malbec, Soft Drinks & Juices



PLATINUM BAR

(\$50 FOR THE FIRST HOUR, \$10 PER HOUR, PER PERSON)

Grey Goose Vodka, Hendricks Gin, Barcardi Light, Don Julio Blanco Tequila,
Makers Mark Bourbon, Johnny Walkers Black Label Scotch, Kirin(s), Kirin Light(s),
La Marca Prosecco, Anterra Pinot Grigio, Graffigna Malbec,
Soft Drinks & Juices

YOUR PLACE OR OURS



HORS D'OEUVRES

COLD

- Seared Tuna Tataki** on crisp wontons with wasabi mayo
- Salmon Tartare** on cucumber slices
- Tuna Tartare** on croutons
- Shrimp Cocktail** on a skewer

HOT

- Potato Cups** with smoked salmon & eggplant caviar
- Lobster Cigars**
- Curry Chicken Cigars**

SINGLE SERVING APPETIZERS

- Potato Cups** with smoked salmon & eggplant caviar
- Lobster Cigars**
- Curry Chicken Cigars**

5 choices; \$35/hr. * 6 choices; \$40/hr. * 7 choices; \$45/hr.

(SUSHI ROLLS AND ROBATA SKEWERS CAN ALSO BE TRAY-PASSED)

YOUR PLACE OR OURS



HORS D'OEUVRES

MEAT

American Kobe Beef Corn Dogs

Mini BOA Burgers

Seared Beef Tenderloins chimichuri sauce

Seared Beef Tenderloin on Crostini onion confit & horseradish cream

Twice Baked Baby Potatoes applewood smoked bacon

FISH

Mini-Alaskan King Crab Cakes wasabi cream sauce

Lotus Root Chip & Salmon-Wrapped Avocado yuzu citrus

Miso Glazed Popcorn Shrimp Tempura asparagus & chinese mushrooms
served in a to-go box

Mini Dungeness Crab Cakes lemon aioli

Tuna Tartare on Croutons

Smoked Salmon & Caviar on Wheat Blinis

Fresh Prawns & Cocktail Sauce

Fresh Oyster Shooters infused with spicy ponzu

Smoked Salmon on Toast Points sour cream & chives

Potato Cups smoked salmon & eggplant caviar

5 choices; \$35/hr. * 6 choices; \$40/hr. * 7 choices; \$45/hr.



HORS D'OEUVRES

NOODLES | VEGGIES | CHEESE

Mini Truffled Grilled Cheese Sandwiches

Soft Pretzels with violet mustard

Feta & Goat Cheese Bruschetta

Truffled Mac-N-Cheese served in a to-go box

Fontina Cheese & Caramelized Shallots herbed goat cheese on crostini

SKEWERS

MEAT

American Kobe Beef & Blue Cheese

Beef & Garlic Teriyaki

Free Range Chicken citrus pepper

FISH

Shrimp tarragon miso * **Pineapple Glazed Shrimp** * **Salmon** with pesto

VEGETABLE

Cherry Tomato wrapped in bacon * **Mushroom** cilantro pesto

5 choices; \$35/hr. * 6 choices; \$40/hr. * 7 choices; \$45/hr.

YOUR PLACE OR OURS

STATIONS * APPETIZER



MEAT

Filet Mignon Wrapped Asparagus
soy mirin sauce

American Kobe Beef Tataki
daikon rasih & spicy garlic ponzu

Crispy Soy Marinated Chicken Nuggets
cilantro dipping sauce

Prosciutto de Parma
wrapped melon

FISH

Potato String Crusted Jumbo Prawns
plum hoison sauce

Crabs America: Alaskan, Stone & Dungeness
trio of sauces

Smoked Fish Platter

NOODLES | VEGGIES | CHEESE

Caprese Salad
buffalo mozzarella & vine-ripened tomatoes

Assorted Cheese Platter

YOUR PLACE OR OURS



MEAT

American Kobe Beef Filet Mignon soy japonaise sauce & wasabi mashed potatoes

Spaghetti & American Kobe Beef Meatballs

Duck Confit oven roasted brussel sprouts & preserved lemons

Katana Lamb Chops marinated in soy garlic

Grilled Teriyaki Chicken Breast wasabi mashed potatoes & grilled vegetables

Grilled Free Range Chicken ginger relish, yuzu pepper sauce, grilled shitake mushrooms

Grilled Free Range Chicken frisee, roasted fingerling potatoes, lardons, sherry vinaigrette

Adobo Style Half Chicken garlic rice medley

FISH

Grilled Tuna Steak

Asian Herb Crusted Baked Salmon sauteed soy flavored green beans

Whole Cedar Planked Salmon

Grilled Swordfish saffron rice, BBQ chamoulia sauce

Chilean Sea Bass yuzu citrus & assorted grilled vegetables

Paella Espana

Lobster & Four Cheese Ravioli tomato truffle fondue

Pancetta Wrapped Scallops & Apricot Chutney

Spicy Jumbo Shrimp & Crisp Potato Chips

NOODLES | VEGGIES | CHEESE

Pan Fried Yaki Soba Noodles & Jumbo Prawns

Assorted Vegetable & Seafood Tempura

Assorted Types of Pasta

Tofu Steak assorted mushrooms in japanese garlic sauce



\$55

APPETIZER

Black Edamame with okinawan sea salt
Albacore with maui onions and soy vinaigrette
"Hanabi" Spicy Tuna atop crispy rice
Sautéed Chinese Green Beans with garlic sauce

SALAD

Garden Salad with soy vinaigrette

ROBATA

SERVED WITH THREE DIPPING SAUCES
American Kobe Beef with Black Pepper Sauce
Chicken & Scallion
Salmon

SUSHI ROLLS

Spicy Tuna * **California** * **Salmon Poke** with avocado roll * **Vegetable**

DESSERT

Chocolate Volcano & Chef's Daily Selection

(SERVED WITH JAPANESE GREEN TEA OR FRESHLY BREWED COFFEE)

YOUR PLACE OR OURS



\$65

APPETIZER

Black Edamame with okinawan sea salt
Salmon Truffle Carpaccio with summer truffles & diced tomato
Filet Mignon Wrapped Asparagus with soy mirin sauce
Miso Glazed Popcorn Shrimp Tempura with shitake mushrooms

SASHIMI

Tuna * Yellowtail * Salmon * Albacore

ROBATA

SERVED WITH THREE DIPPING SAUCES
American Kobe Beef with Black Pepper Sauce
Chicken & Scallion * **Shrimp** with chili garlic sauce

SUSHI & ROLLS

Yellowtail * Tuna * Shrimp * Spicy Tuna Roll * California Roll *
Vegetable Roll

DESSERT

Chocolate Volcano & Chef's Daily Selection

(SERVED WITH JAPANESE GREEN TEA OR FRESHLY BREWED COFFEE)

YOUR PLACE OR OURS



\$80

APPETIZER

Black Edamame with okinawan sea salt
Tuna Carpaccio with wasabi soy truffle oil
Filet Mignon Wrapped Asparagus with soy mirin sauce
Sautéed Shishito Peppers

SASHIMI

Tuna * Yellowtail * Salmon * Albacore

SALAD

Organic Kale Salad with crispy shiitake mushroom & cajun shrimp

ROBATA

SERVED WITH THREE DIPPING SAUCES

American Kobe Beef with black pepper sauce
Chicken & Scallion * Lamb Chop marinated in soy garlic
Shrimp Wrapped in Bacon with chili garlic sauce

SUSHI & ROLLS

Yellowtail * Tuna * Shrimp
Spicy Tuna Roll * California Roll * Vegetable Roll

DESSERT

Chocolate Volcano & Chef's Daily Selection

(SERVED WITH JAPANESE GREEN TEA OR FRESHLY BREWED COFFEE)

YOUR PLACE OR OURS

\$95

APPETIZER

Black Edamame with okinawan sea salt
Tuna Carpaccio with truffled wasabi soy & shaved parmesan
Filet Mignon Wrapped Asparagus with soy mirin sauce
Sautéed Shishito Peppers

SASHIMI

Toro
Salmon
Japanese Yellowtail

SALAD

Organic Kale Salad with crispy shiitake mushroom & cajun shrimp

ROBATA

SERVED WITH THREE DIPPING SAUCES

American Kobe Beef black pepper sauce
Chilean Sea Bass
Lamb Chop marinated in soy garlic
Shrimp with miso tarragon

SUSHI & ROLLS

Yellowtail
Tuna
Salmon
Spicy Tuna Roll
California Roll
Toro Jalapeno Roll

DESSERT

Chocolate Volcano & Chef's Daily Selection

(SERVED WITH JAPANESE GREEN TEA OR FRESHLY BREWED COFFEE)

YOUR PLACE OR OURS

PHOTO GALLERY



YOUR PLACE OR OURS

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THE SPACE

THE PRIVATE DINING ROOM holds up to 30 guests and there is a \$1200++ food & beverage minimum from Sunday-Wednesday, \$1500++ food & beverage minimum for Thursday and a \$2000++ food & beverage minimum Friday-Saturday for this space (plus tax and gratuity). You may select a reservation time of 6-9 p.m. or 9:30 p.m. until close.

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THE PATIO LOUNGE seats up to 54 guests. There is a \$4k++ food and beverage minimum during the week and \$6k++ on the weekends. You may select a reservation time of 6-9 p.m. or 9:30 p.m. until close.

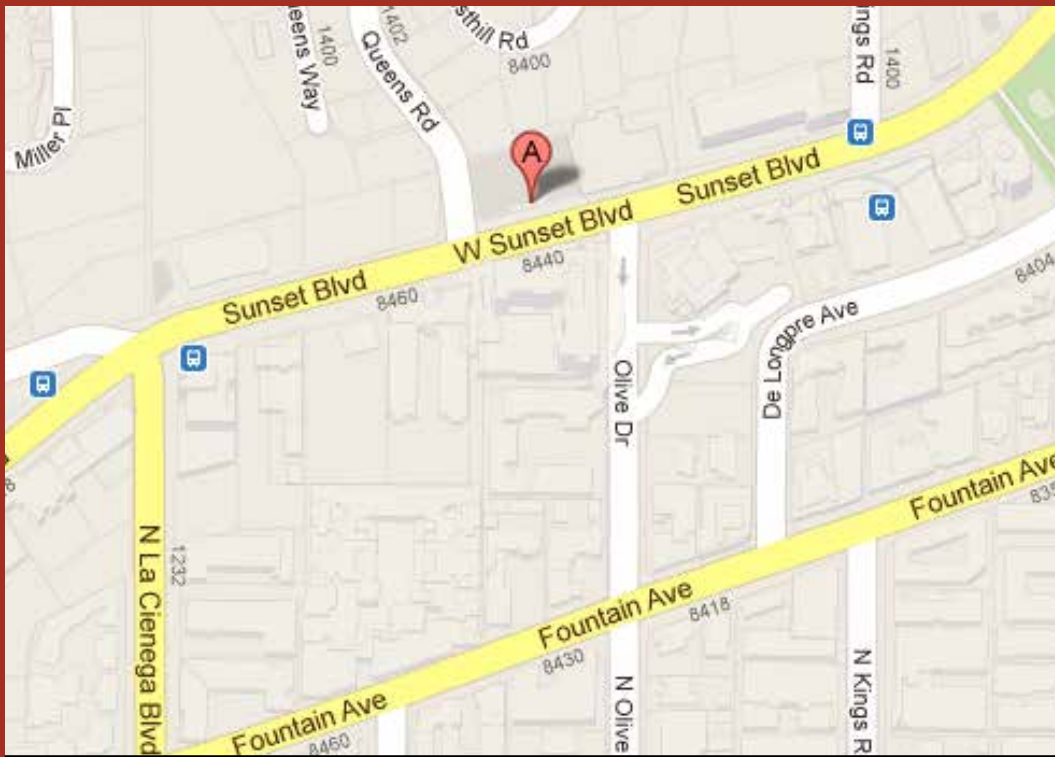
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THE ENTIRE PATIO can accommodate 100 guests seated or 200 reception style. There is a \$12K++ food and beverage minimum for this space from 6-9 p.m. (plus tax and gratuity) and \$13K++ (plus tax and gratuity) from 9:30 pm. until close.



YOUR PLACE OR OURS

THE LOCATION



Restaurant Hours

DINNER

Monday: 6-11 p.m.

Tuesday & Wednesday: 6-11:30 p.m.

Thursday-Saturday: 6 pm-12:30 a.m.

HAPPY HOUR

Monday-Saturday: 5:30-7 p.m.

(Bar closes 30 minutes AFTER the last seating of the evening)

8439 W. Sunset Blvd. • West Hollywood, CA 90069 • 310.650.8585 • katanala.com

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