



KATANA

2017 CATERING GUIDE

IDG  
Innovative Dining Group  
CATERING

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



IDG's extensive event experience 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

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## 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

## 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.

\* \* \*

**THE PATIO LOUNGE** seats up to 50 guests. There is a \$4k++ food and beverage minimum from 6-9 p.m. and \$6k++ from 9:30p-close Monday-Wednesday. Thursday-Sunday minimums will depend on hours of event.

\* \* \*

**THE ENTIRE PATIO** can accommodate 100 guests seated or 200 reception style. Food and beverage minimums will depend on hour and date of event.

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

(\$25 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, Bacardi Rum, Camarena Tequila, Jim Beam Bourbon,  
Kirin(s), Kirin Light(s), La Marca Prosecco, Anterra Pinot Grigio, Graffigna Malbec  
Soft Drinks & Juices



## PLATINUM BAR

(\$45 FOR THE FIRST HOUR, \$10 PER HOUR, PER PERSON)

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

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TRAY PASS \* HORS D'OEUVRES



**TIER ONE**

**Salmon Tartare** on cucumber slices  
**Seared Tuna Tataki** on crisp wontons with wasabi mayo  
**Tuna Tartare** on croutons \* **Shrimp Cocktail** on a skewer  
**California Cut Roll** \* **Spicy Tuna Cut Roll** \* **Vegetable Cut Roll**  
**Japanese Fried Chicken** cilantro mayo \* **'Hanabi'** crispy rice with spicy tuna  
**Mushroom & Avocado Cut Roll**

**TIER TWO**

**American Wagyu Potsticker** with kimchee  
**Miso Glazed Popcorn Shrimp Tempura** asparagus & chinese mushroom in to-go box  
**Shrimp Tempura** spicy miso glaze  
**Seafood Spring Rolls** spicy aioli sauce

**TIER THREE**

**Baked Crab Cut Roll**  
**Filet Mignon-Wrapped Foie Gras & Asparagus**  
**Seared Kobe** on crostini with wasabi cream  
**Mini Alaskan King Crab Cakes** wasabi cream sauce  
**Mini Dungeness Crab Cakes** lemon aioli  
**Spicy Crab Roll** in soy paper  
**Toro Jalapeño Cut Roll**

**TIER ONE:** 5 choices; \$35/hr.    **TIER TWO:** 6 choices; \$40/hr.    **TIER THREE:** 7 choices; \$45/hr.  
\$10 PER PERSON FOR EACH ADDITIONAL HOUR AFTER

YOUR PLACE OR OURS

TRAY PASS \* SKEWERS



**MEAT**

**Aged Rib Eye**

**American Wagyu** black pepper sauce

**Chicken & Green Onions**

**Free Range Chicken** ginger relish, yuzu pepper, sea salt

**FISH**

**Shrimp Tarragon Miso**

**Chilean Seabass**

**Salmon**

**Miso Marinated Black Cod**

**VEGETABLE**

**Chilled Asparagus**

**Mushroom** cilantro pesto

**Baby Zucchini**

**Brussel Sprouts**

5 CHOICES: \$25/hr. 6 CHOICES: \$30/hr. 7 CHOICES: \$35/hr.

\$10 PER PERSON FOR EACH ADDITIONAL HOUR AFTER

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## MEAT

- American Kobe Beef Filet Mignon** soy japonaise sauce & wasabi mashed potatoes
- 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
- Filet Mignon-Wrapped Asparagus** soy mirin sauce
- American Kobe Beef Tataki** daikon radish & spicy ponzu
- Crispy Soy-Marinated Chicken Nuggets** cilantro dipping sauce
- Chicken Jidori** yuzu ginger
- Jidori Chicken & Wild Mushrooms**

## FISH

- Spicy Jumbo Shrimp & Crisp Potato Chips**
- Wood Roasted Salmon** black bean sauces, celery salad
- Seabass & Wild Mushroom "Toban Yaki"**
- Baked Cod "Saikyo Yaki"** sweet miso

## NOODLES & VEGGIES

- Pan Fried Yaki Soba Noodles & Jumbo Prawns**
- Udon Garlic Noodles** with lobster
- Udon Garlic Noodles** with shrimp
- Udon Garlic Noodles** with vegetables
- Vegetable Ramen**
- Uni Udon Noodles** creamy sea urchin, lemon zest

SUBSTITUTES UPON REQUEST

STATIONS \* LIVE-ACTION



## TEPPANYAKI STATION

**Jumbo Tiger Prawns**  
**Chilean Sea Bass** sweet thai chile sauce  
**Faroe Islands Salmon**  
**Organic Jidori Chicken Breast**  
**Center Cut Filet Mignon**  
**40-Day Dry Aged Prime New York Steak**  
**Vegetable Fried Rice**  
**Chicken Fried Rice**

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\$60++

MENU SERVED FAMILY STYLE

### 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

**Kobe Beef** with black pepper sauce  
**Chicken & Scallion**  
**Salmon**

### SUSHI ROLLS

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

### DESSERT

**Chocolate Volcano & Chef's Daily Selection**

SERVED WITH JAPANESE GREEN TEA OR FRESHLY BREWED COFFEE  
PRICE DOES NOT INCLUDE TAX OR GRATUITY

YOUR PLACE OR OURS



\$70++

MENU SERVED FAMILY STYLE

### 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 shiitake mushrooms

### SASHIMI

- Tuna \* Yellowtail \* Salmon \* Albacore**

### ROBATA

SERVED WITH THREE DIPPING SAUCES

- 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  
PRICE DOES NOT INCLUDE TAX OR GRATUITY

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\$80++

MENU SERVED FAMILY STYLE

### APPETIZER

**Black Edamame** with okinawan sea salt  
**Tuna Carpaccio** with wasabi soy truffle oil & shaved parmesan  
**Miso Glazed Popcorn Shrimp Tempura** with shiitake mushrooms  
**Sautéed Shishito Peppers**

### SASHIMI

**Tuna \* Yellowtail \* Salmon \* Albacore**

### SALAD

**Organic Kale Salad** with crispy shiitake mushroom & cajun shrimp

### ROBATA

SERVED WITH THREE DIPPING SAUCES

**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  
PRICE DOES NOT INCLUDE TAX OR GRATUITY

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\$95++

MENU SERVED FAMILY STYLE

### 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

**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 Jalapeño Roll**

### DESSERT

**Chocolate Volcano & Chef's Daily Selection**

SERVED WITH JAPANESE GREEN TEA OR FRESHLY BREWED COFFEE  
PRICE DOES NOT INCLUDE TAX OR GRATUITY

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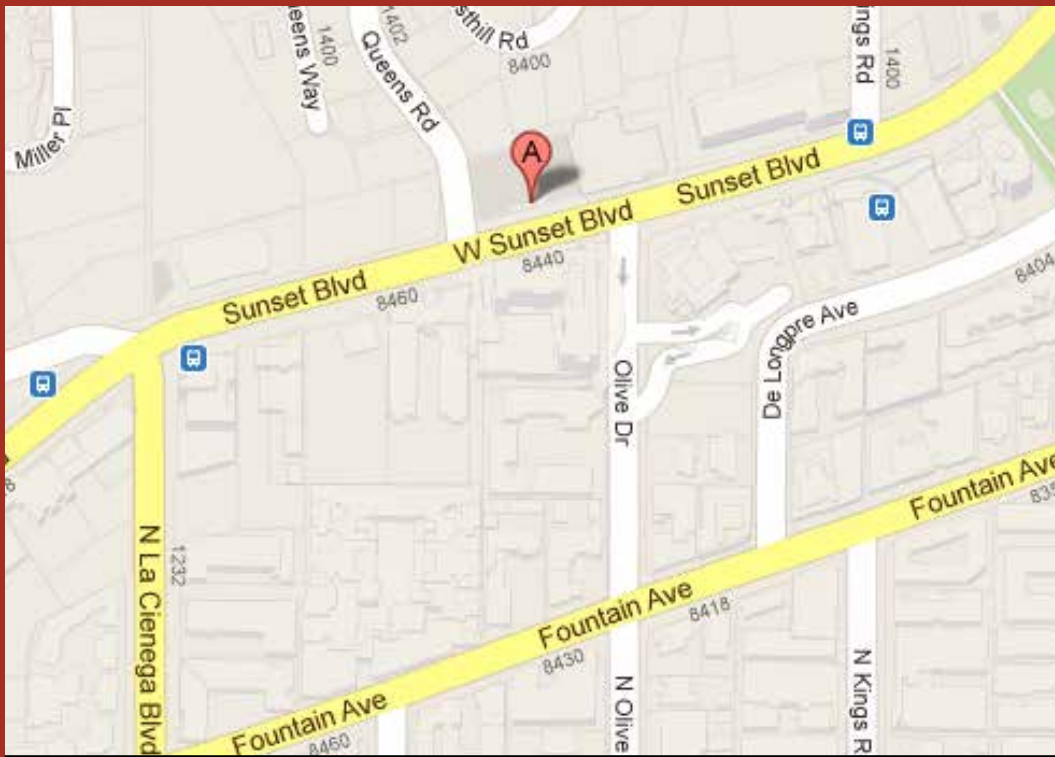
PHOTO GALLERY



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## THE LOCATION



### Restaurant Hours

#### DINNER

Sunday-Wednesday: 6-11p  
Thursday-Saturday: 6p-12:30a

#### HAPPY HOUR

Monday-Saturday: 5:30-7p  
Bar closes 30 minutes AFTER the last seating of the evening

(HOURS ARE SEASONAL & SUBJECT TO CHANGE)

8439 W. Sunset Blvd. • West Hollywood, CA 90069 • 310.650.8585 • [katanala.com](http://katanala.com)

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