

STARTERS

COLD

Premium Edamame	soy beans with sea salt	7
Sunomono	spicy sesame cucumbers	7
Garden Salad	greens with asian pear, goat cheese and toasted almonds	11
Kaiso Salad	mixed seaweed with ginger dressing	11
Toro & Tuna Tartare	caviar, quail egg, lemon zest with crispy nori	32
Maguro Carpaccio	tuna sashimi with wasabi soy truffle oil, arugula, avocado, and shaved parmesan cheese	22
Seafood Ceviche	crab, shrimp and octopus in citrus juice with ghost pepper salt	21
Shiro Maguro	seared albacore sashimi with garlic ponzu topped with crispy onions	19.5
Hamachi Diced	yellowtail sashimi with diced chilies	19.5
Hanabi	spicy tuna on crispy rice	16
Yellowtail Serrano	yellowtail sashimi with garlic ponzu and serrano peppers	21

HOT

Asupara Niku Maki	rib eye wrapped asparagus with soy mirin sauce	17
Tori No Tatsuga Age	katakuriko herb crusted fried chicken with cilantro mayo & japanese mustard sauce	14
Gyoza	american wagyu potsticker, spicy ponzu, kimchee	17
Shishito	japanese peppers with soy garlic	11
Nasu Dengaku	japanese eggplant with miso	10.5
Ingen Itame	sauteed chinese green beans with garlic sauce	10
Popcorn Shrimp	rock shrimp tempura with miso glaze	22
Charred Tako	grilled octopus with mango sauce, feta cheese and pickled serrano peppers	24

SOUP, RICE & NOODLES

Miso Shiru	miso soup with tofu and green onions	5.5
Lobster Men	garlic lobster noodles	38
Kani Cha-ha	individual cup of crab fried rice	12

汁物 御飯物

ROBATA-YAKI

(Traditional Cooking on a Bincho Charcoal Grill)

Served with three Dipping Sauces - Soy Mustard, Ginger & Ponzu

MEAT & POULTRY

Gyu	aged rib eye	7.5
Kobe Pepper	american wagyu with black pepper sauce	12.5
Wagyu	japanese premium beef	21
Tebasaki	chicken wings	4.5
Negima	chicken & green onions	4.5
Hatsu	chicken heart	3.5
Tsukune	chicken meatballs	5.5
Kurobuta Kakuni	8 hour braised pork belly	7.5

SEAFOOD

Sake	salmon	5.5
Suzuki	chilean seabass	8.5
Saikyo Yaki	miso marinated black cod	13

VEGETABLES

Tomorokoshi	corn	3.5
Mekyabetsu	brussels sprouts	3.5
Zucchini	zucchini	3.75

1 skewer per order

KATANA'S "IZAKAYA" FEAST

Allow Our Chefs To Serve You The Highlights From Our Entire Menu
65 Per Person (Minimum 2) / 95 Premium

炉端焼

SPECIALS FROM THE ROBATA GRILL

Foie Gras	filet mignon wrapped foie gras and asparagus	17
Robusuta Wagu	lobster and japanese wagyu with uni butter	32
Taraba Gani	king crab legs with bonito aioli and chile lime	26
Ebi Bacon	jumbo shrimp wrapped with bacon in a chili garlic sauce	10
Jidori Chicken	free range chicken with ginger relish, yuzu pepper and sea salt	14
Lamb Chop	marinated in soy garlic	7.5
Yaki Niku	short ribs in asian marinade (18) / or premium japanese "wagyu"	52
Grilled Avocado	yuzu, soy and lemon	8
Eryngi	eryngi mushrooms with almond butter sauce	15
Ribuai	bulgogi marinated ribeye cap with pickled daikon	22
Filet Japonaise	3oz. filet mignon with potato puree	21

PREMIUM STEAKS COOKED OVER JAPANESE BINCHO CHARCOALS

40 Day Dry Aged New York Steak	8 oz. / 39
Japanese A-5 "Wagyu" New York	3 oz. / 65

OMAKASE

In Japanese, means "I'll leave it to you" or "entrust us". We will guide you through an unparalleled dining experience while our expert Chefs show their true craft with each course curated just for you.

SUSHI/SASHIMI

2pc/4pc

Albacore (Shiro Maguro)	7 / 14
Crab (Kani)	9 / 18
Egg (Tamago)	5 / 10
Fluke (Hirame)	7.5 / 15
Freshwater Eel (Unagi)	8 / 16
Japanese Scallop (Hotate)	10 / 20
Mackerel (Saba)	7 / 14
Octopus (Tako)	6.5 / 13
Salmon Egg (ikura)	8 / 16
Salmon (Sake)	7.5 / 15
Sea Bream (Tai)	8 / 16
Sea Urchin (Uni)	16 / 32
Shrimp (Ebi)	7 / 14
Sweet Shrimp (Amaebi)	12 / 24
Tuna Belly (Toro)	19 / 38
Tuna Big Eye (Maguro)	8 / 16
Yellowtail (Hamachi)	8 / 16

SUSHI ROLLS

cut

Kani Maki	creamy baked crab wrapped in soy paper	11
Spicy Tuna	tuna, scallions, mayonnaise and sesame oil	10
Tsukiji	salmon, tuna, yellowtail, masago and ikura wrapped in cucumber	16
Spider	softshell crab, avocado, cucumbers and daikon sprouts	17
Lobster	baked lobster, miso hollandaise sauce	22
Hama-Q	yellowtail, cucumber, yuzu kosho with soy paper	12
California	crab, avocado	10
Crunchy Tuna	spicy tuna tempura with avocado	17
Katana	yellowtail and tuna atop spicy tuna and shrimp tempura	19.5
White Lotus	rock shrimp, avocado and asparagus topped with albacore and crispy onions in truffled soy	20
Tuna Jalapeno	spicy tuna topped with tuna sashimi and yuzu olive oil	21