

## 前菜

# STARTERS

### COLD

sunomono	spicy sesame cucumbers	7
garden salad	greens, asian pear, toasted almonds	11
kaiso salad	mixed seaweed, ginger dressing	11
toro & tuna tartare*	caviar, quail egg, lemon zest, crispy nori	32
maguro carpaccio*	tuna sashimi, wasabi soy truffle oil, arugula, avocado, shaved parmesan cheese	22
seafood ceviche	crab, shrimp & octopus in citrus juice, ghost pepper salt	21
shiro maguro*	seared albacore sashimi, garlic ponzu topped with crispy onions	19.5
hamachi diced*	yellowtail sashimi, diced chilies	19.5
hanabi*	spicy tuna on crispy rice	16
yellowtail serrano*	yellowtail sashimi, garlic ponzu, serrano peppers	21

### HOT

premium edamame	soy beans, sea salt	7
asupara niku maki*	rib eye-wrapped asparagus, soy mirin sauce	17
tatsuga age	marinated fried chicken, cilantro mayo, japanese mustard sauce	14
gyoza	american wagyu potsticker, spicy ponzu, kimchee	17
shishito	japanese peppers, soy garlic	11
ingen itame	sautéed chinese green beans, garlic sauce	10
nasu dengaku	japanese eggplant with miso	10.5
popcorn shrimp	rock shrimp tempura with miso glaze	22
charred tako	grilled octopus, mango sauce, feta cheese, pickled serrano peppers	24

## 汁物 御飯物

### SOUP, RICE & NOODLES

miso shiru	miso soup, tofu, green onions	5.5
lobster men	garlic lobster noodles	38
kani cha-han	individual cup of crab fried rice	12

# 炉端焼き

## ROBATA GRILL

Traditional Cooking on a Bincho Charcoal Grill

Served with three dipping sauces: soy mustard, ginger and ponzu

### MEAT & POULTRY

gyu*	aged rib eye	7.5
kobe pepper*	american wagyu, 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
leba	chicken liver	4.5
uzura	quail eggs	4.5
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
robusta miso	lobster with sweet miso	15

### VEGETABLES

tomorokoshi	corn	3.5
mekyabetsu	brussels sprouts	3.5
zucchini	zucchini	3.75
tomato maki	cherry tomatoes wrapped in bacon	5.5

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

robusuta wagu*	lobster, japanese wagyu, uni butter	32
taraba gani	king crab legs, bonito aioli, chile lime	26
ebi bacon	jumbo shrimp wrapped in bacon, chili garlic sauce	10
jidori chicken	free range chicken, ginger relish, yuzu pepper, sea salt	14
lamb chop*	marinated in soy garlic with mashed potatoes	7.5
yaki niku*	short ribs in asian marinade (18) w/premium japanese "wagyu"	52
grilled avocado	yuzu, soy, lemon	8
eryngi	eryngi mushrooms, almond butter sauce	15
ribuai*	bulgogi-marinated ribeye cap, pickled daikon	22
filet japonaise*	filet mignon (3 oz.) with sweet potato mash	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

		2 PC	4 PC
shiro maguro*	albacore	7	14
kani	crab	9	18
tamago	egg	5	10
hirame*	fluke	7.5	15
unagi	freshwater eel	8	16
hotate*	japanese scallop	10	20
saba*	mackerel	7	14
tako	octopus	6.5	13
ikura*	salmon egg	8	16
sake*	salmon	7.5	15
tai*	sea bream	8	16
uni*	sea urchin	16	32
ebi	shrimp	7	14
amaebi*	sweet shrimp	12	24
toro*	tuna belly	19	38
maguro*	tuna big eye	8	16
hamachi*	yellowtail	8	16

### SUSHI ROLLS

		CUT
kani maki	baked crab wrapped in soy paper	11
spicy tuna*	tuna, scallions, mayonnaise, sesame oil	10
tsukiji*	salmon, tuna, yellowtail, masago & ikura wrapped in cucumber	16
spider	softshell crab, avocado, cucumbers, 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 & tuna atop spicy tuna & shrimp tempura	19.5
white lotus*	rock shrimp, avocado & asparagus topped with albacore & crispy onions in truffled soy	21
tuna jalapeño*	spicy tuna topped with tuna sashimi & yuzu olive oil	21

\* Consuming raw or uncooked meats, fish, shellfish and egg products may increase the risk of food borne illness.  
Please alert your server if you have any food allergies or dietary restrictions

To help defray the rising cost of wages and benefits in California, a 3% charge will be added to your check. Thank you for supporting our staff.