

COLD

| | | |
|------------------|---------------------------------------------------------------------------------------------|----------|
| Sunomono | spicy sesame cucumbers (v) | 7 |
| Garden Salad | greens with asian pear & toasted almonds (v)(gf) | 11 |
| Kale Salad | king oyster mushrooms, crispy shiitake, ginger plum vinaigrette (v) | 12 |
| Hirame Kumquat | flake sashimi with kumquat & yuzu vinaigrette (gf) | 19 |
| Maguro Carpaccio | tuna sashimi with wasabi soy truffle oil, arugula, avocado, and shaved parmesan cheese (gf) | 21 |
| Hamachi Diced | yellowtail sashimi with jalapeno & green onion (gf) | 19 |
| Hanabi | spicy tuna on crispy rice | 16 |
| Yofu Zuke Sake | marinated salmon sashimi, balsamic vinegar, capers, hazelnut (gf) | 19 |
| Hamachi Serrano | yellowtail sashimi, garlic ponzu, serrano peppers | 21 |
| Toro Tartare | toro & tuna tartare, quail egg, osetra caviar with uni | 29 39 |

HOT

| | | |
|----------------------|-------------------------------------------------------|----|
| Premium Edamame | soy beans with sea salt (gf, v) | 5 |
| Mekyabetsu | brussels sprout chips, truffle oil, salt | 9 |
| Shishito | japanese peppers with soy garlic, bonito flakes | 9 |
| Ingen Itame | sauteed chinese green beans with garlic sauce | 9 |
| Asupara Niku Maki | rib eye wrapped asparagus with soy mirin sauce (gf) | 17 |
| Tori No Tatsuga Age | fried chicken, cilantro mayo & japanese mustard sauce | 14 |
| Wagyu Gyoza | wagyu potsticker, spicy ponzu, kimchee | 14 |
| Nasu Dengaku | japanese eggplant with miso, baby bok choy (v) | 10 |
| Popcorn Shrimp | rock shrimp tempura with miso glaze | 19 |
| Wagyu Katsu Sandwich | wagyu, yuzu kosho tartare, sweet yuzu bbq | 28 |

SOUP, RICE & NOODLES

| | | |
|----------------|-------------------------------------------|----|
| Miso Shiru | miso soup with tofu and green onions (gf) | 5 |
| Cha-han | crab or shrimp fried rice | 14 |
| Kakuni Cha-Han | spicy pork belly fried rice with egg | 16 |
| Ramen | soy truffle broth or spicy tonkotsu broth | 15 |

ROBATA-YAKI

Robata or Robatayaki is “cooking with an open flame” using Binchotan, a special Japanese charcoal from the seaside village of Wakayama. We honor the centuries old style of cooking with a menu featuring Japanese skewers and plates each infused with a unique smoky richness.

MEAT & POULTRY

| | | |
|-----------------|---------------------------------------------------------|----|
| Gyu | aged rib eye (gf) | 8 |
| Kobe Pepper | american wagyu with black pepper sauce | 13 |
| Ebi Bacon | jumbo shrimp wrapped with bacon in a chili garlic sauce | 10 |
| Tebasaki | chicken wings (gf) | 5 |
| Nankotsu | chicken cartilage (gf) | 3 |
| Negima | chicken & green onions (gf) | 4 |
| Tsukune | chicken meatballs (gf) | 5 |
| Kurobuta Kakuni | 8 hour braised pork belly | 8 |

SEAFOOD

| | | |
|-------------|-------------------------------------|-----|
| Sake | salmon (gf) | 5.5 |
| Suzuki | chilean seabass (gf) | 8 |
| Saikyo Yaki | miso marinated black cod (gf) | 13 |
| Tako | spanish octopus, olive oil sea salt | 20 |

VEGETABLES

| | | |
|-------------|-------------------------|-----|
| Mekyabetsu | brussels sprouts (gf,v) | 3.5 |
| Tomorokoshi | corn (gf,v) | 4 |
| Zukkini | zucchini (gf,v) | 4.5 |

1 skewer per order

KATANA'S IZAKAYA FEAST

Allow Our Chefs To Serve You The Highlights From Our Entire Menu
78 Per Person (Plated for 2) / 98 Premium

FROM THE ROBATA GRILL

| | | |
|-------------------|---------------------------------------------------------|----|
| Jidori Chicken | free range chicken, ginger relish, yuzu kosho | 16 |
| Yaki Niku | short ribs in asian marinade (gf) | 18 |
| Yaki Niku Premium | with japanese "wagyu" short ribs in asian marinade (gf) | 58 |
| Grilled Avocado | soy yuzu, shichimi (gf,v) | 8 |
| Imo | potato with yuzu butter | 7 |
| Eryngi | eryngi mushrooms with almond sauce (gf,v) | 15 |
| Ribuai | bulgogi marinated ribeye cap with pickled daikon (gf) | 22 |
| Filet Japonaise | 5oz. filet mignon with mashed potatoes | 26 |
| Karifurawa | cauliflower, ginger scallion sauce (gf,v) | 12 |
| Kokitsuji | lamb chops, soy garlic, mashed potatoes (gf) 2 pc | 16 |
| Taraba Gani | king crab legs with bonito aioli and chile lime | 32 |

PREMIUM STEAKS GRILLED OVER JAPANESE BINCHO CHARCOALS

PLEASE INQUIRE REGARDING
TONIGHT'S SELECTION

USDA PRIME

JAPANESE A-5 WAGYU (3 oz min)

AMERICAN WAGYU

SUSHI/SASHIMI

| | | SUSHI 1 PC | SASHIMI 2 PC |
|------------|----------------------------|---------------|-----------------|
| Hon-Maguro | bluefin tuna | 6 | 12 |
| Chutoro | bluefin tuna, medium belly | 9 | 18 |
| Otoro | bluefin tuna belly | 12 | 24 |
| Hamachi | yellowtail | 6 | 12 |
| Kampachi | amberjack | 6 | 12 |
| Shima Aji | striped jack | 7 | 14 |
| Hirame | fluke | 6 | 12 |
| Madai | sea bream | 6 | 10 |
| Kinmedai | goldeneye snapper | 8 | 16 |
| Sake | salmon | 5 | 10 |
| Uni | sea urchin | 12 | 24 |
| Ikura | salmon roe | 5 | 10 |
| Tako | octopus | 5 | 10 |
| Unagi | freshwater eel | 5 | 10 |
| Amaebi | sweet shrimp | 6 | 12 |
| Wagyu | japanese a-5 wagyu | 15 | 30 |

ROLLS

| | | HAND | CUT |
|--------------|--------------------------------------------------------------------------------------------|------|-----|
| Kani Maki | creamy baked crab wrapped in soy paper | 11 | |
| Spicy Tuna | tuna, scallions, mayonnaise and sesame oil (gf) | 8 | 10 |
| California | crab, avocado | 8 | 10 |
| Tsukiji | salmon, tuna, yellowtail, masago and ikura wrapped in cucumber | | 17 |
| Spider | softshell crab, avocado, cucumbers, daikon sprouts | | 16 |
| Crunchy Tuna | spicy tuna tempura with avocado | | 16 |
| Katana | spicy tuna, tuna sashimi, jalapeno, yuzu oil (gf) | | 20 |
| White Lotus | shrimp tempura, avocado and asparagus topped with salmon and crispy onions in truffled soy | | 22 |
| Spicy Tako | spanish octopus, spicy tuna, jalapeno, sweet soy | | 19 |
| Roku | yellowtail & tuna atop spicy tuna & shrimp tempura | | 19 |

(gf) Gluten Free (v) Vegan

Additional GF and V options available upon request

Consumption of raw or undercooked foods such as beef, eggs, pork, poultry, fish or shellfish may result in an increased risk of food borne illness. Please alert your server if you have any food allergies or dietary restrictions.