

STARTERS / COLD

sunomono spicy sesame cucumbers	7	seafood ceviche crab, shrimp & octopus in citrus juice, ghost pepper salt	21	hanabi* spicy tuna on crispy rice	18
garden salad greens, asian pear, radish, toasted almonds, plum vinaigrette	12	shiro maguro* seared albacore sashimi, garlic ponzu topped with crispy onions	21	yellowtail serrano* yellowtail sashimi, garlic ponzu, serrano peppers	23
maguro carpaccio* tuna sashimi, wasabi soy truffle oil, arugula, avocado, shaved parmesan cheese	23	hamachi diced* yellowtail sashimi, diced chilies	23	fluke orange* fluke sashimi with orange marmalade, smoked lava sea salt, micro cilantro, and yuzu vinaigrette	22

STARTERS / HOT

premium edamame soy beans, sea salt (add garlic, yuzu, or spicy for an additional \$1)	8	tatsuta-age marinated fried chicken, cilantro mayo	15	popcorn shrimp rock shrimp tempura with miso glaze, mushrooms and asparagus	23
shishito japanese peppers, soy garlic	12	ingen itame sauteed chinese green beans, garlic sauce	12	pan fried lobster tail & shrimp with scallops truffle mashed potatoes and pink peppercorn sauce	46

SOUP, RICE & NOODLES

miso shiru miso soup, tofu, green onions	6	lobster men garlic lobster noodles	42	cha-han chicken or vegetable shrimp or crab wagyu	15 17 42
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ROBATA-GRILL

Traditional Cooking on a Bincho Charcoal Grill. Dipping sauces available upon request.

tsukune chicken meatballs	6	lamb chop* marinated in soy garlic with mashed potatoes	8	ebi bacon jumbo shrimp wrapped with bacon, chili garlic sauce	12
gyu* aged rib eye	8	sake salmon	5.5	tomorokoshi corn	4
kobe pepper* american wagyu with black pepper sauce	13	suzuki chilean seabass	9	mekyabetsu brussels sprouts	4
wagyu* japanese premium beef	22	saiko yaki miso marinated black cod	14	asupara maki asparagus wrapped in bacon	5.5

1 skewer per order

SPECIALS FROM THE ROBATA GRILL

jidori chicken	free range chicken, ginger relish, yuzu pepper, sea salt	15	PREMIUM STEAKS COOKED OVER JAPANESE BINCHO CHARCOALS	
taraba gani	king crab legs, bonito aioli and chile lime (1pc \$15)	30		
grilled avocado	yuzu, soy, lemon	8		
filet japonaise*	filet mignon (4oz.) with mashed potato	29		
robutsuta wagyu*	lobster, japanese wagyu, uni truffle butter	36		
yaki niku*	short ribs in asian marinade w/ premium japanese "wagyu"	19 64		
			40 Day Dry-Aged* New York Steak (8 oz.)	42
			Japanese A-5 "Wagyu" New York (3 oz.)*	72

KATANA "IZAKAYA" FEAST

allow our chefs to serve you the highlights from our entire menu
80 per person (minimum 2) / 120 premium

SUSHI & SASHIMI

		2pc	4pc			2pc	4pc
shiro maguro*	albacore	8	16	sake*	salmon	8	16
kani	crab	9	18	uni*	sea urchin	18	36
hirame*	fluke	9	18	ebi	shrimp	7	14
unagi	freshwater eel	10	20	toro*	tuna belly	22	44
hotate*	japanese scallop	11	22	maguro*	tuna big eye	10	20
tako	octopus	8	16	hamachi*	yellowtail	9	18
ikura*	salmon egg	9	18				

SUSHI ROLLS

	cut		cut
kani maki baked crab wrapped in soy paper	13	senshi roll yellowtail, cucumber topped with avocado	20
spicy tuna* tuna, scallions, mayonnaise, sesame oil	11	gensai roll cucumber, jalapeno, avocado, mayo topped with salmon & kizami wasabi	22
california crab, avocado	11	white lotus* rock shrimp, avocado & asparagus topped with albacore & crispy onions & truffle soy	23
spider softshell crab, avocado, cucumbers, daikon sprouts	18	tuna jalapeño* spicy tuna topped with tuna sashimi & yuzu olive oil	22
crunchy tuna* spicy tuna tempura with avocado	18	hammer* rock shrimp tempura, spicy mayo, avocado inside, wrapped with soy paper, topped with spicy tuna, soy marinated jalapeno, eel sauce, tempura flakes, masago	25
katana* yellowtail & tuna atop spicy tuna & shrimp tempura	21		

SAKE BY THE GLASS

eiko fuji honkara (honjoso)	12
yuki no bosha (junmai ginjo)	14
dewazakura dewasansan (junmai ginjo)	17
kubota hekijyu (junmai daiginjo)	20
suehiro ken (daiginjo)	25
dassai 23 (junmai daiginjo)	29

SAKE LIST

shoin (junmai ginjo)	50
mizuno shirabe (ginjo)	57
mizbasho (ginjo)	68
katana aizu (junmai ginjo)	82
mizbasho (junmai daiginjo)	65
waketake (junmai daiginjo)	120
suehiro ken (daiginjo)	135
dassai 23 (junmai daiginjo)	195

WINE LIST

	gl	btl
WHITE:		
font freye (rose)	13	46
anterra (pinot grigio)	13	46
craggy range (sauvignon blanc)	13	46
groth (sauvignon blanc)	16	56
antica (chardonnay)	20	70
erath grath (pinot gris)		42
honig (sauvignon blanc)		50
schlumberger (reisling)		55
patz & hall (chardonnay)		80
flowers (chardonnay)		105
RED:		
saintsbury (pinot noir)	16	56
belle glos "dairyman" (pinot noir)	20	70
daou (cabernet sauvignon)	19	67
pine ridge (cabernet sauvignon)	25	88
antinori "il bruciato" (super tuscan)	18	63
qupe (syrah)		65
twomey (pinot noir)		115
twomey (merlot)		110
silver oak (cabernet sauvignon)		175
SPARKLING:		
louis pommery	13	52
mionetto prosecco	13	52

COCKTAILS

lychee martini haku vodka, fresh lychee juice	19	ginger lychee mojito rum, fresh mint, lychee, ginger syrup, lime juice	17	heat of the dragon tequila, cointreau, lime, kumquat serrano, agave	17
roxberry vodka, fresh blackberry, raspberry & lime	17	yuzu margarita el silencio mezcal, yuzu juice, grapefruit, agave	18	ginger snap toki japanese whisky, ginger, peychaud's bitters, lemon, mint	17
tropical hibiscus hornitos hibiscus infused tequila, passion fruit, agave & coconut	18	fusion vodka, fresh pineapple, cantaloupe, watermelon	17	london poppy roku gin, grand poppy liquor, dolin blanc vermouth	18
summer blossom haku vodka, sour apple syrup, aperol, tropical redbull, prosecco	17				

*Consuming raw or undercooked 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 4% charge will be added to your check. Thank you for supporting our staff.