

# 懐石

*Kaiseki is a traditional Japanese art form that balances the taste, texture, appearance, and colors of food. Originally invented by Zen monks as a practice to stave off hunger during fasting, kaiseki has deep roots in the traditional Japanese Tea Ceremony.*

*Today's kaiseki has evolved into the epitome of luxurious food. Only the freshest seasonal ingredients are selected and prepared in ways that strive to enhance their flavor and texture. Served as a series of small dishes, kaiseki meals follow a strict order of courses and are served on colorful plates chosen to enhance both the appearance and the seasonal theme of the meal.*

*Kaiseki dishes are beautifully arranged and garnished, often with real leaves and flowers, as well as edible garnishes.*

# Omakase Kaiseki Dinners 懐石

## KOCHO (6 courses)

## 胡蝶

95

*Kocho – sake pairing (five) \$30.00*

**wan** 茶碗むし

velvety smooth savory steamed egg broth,  
shrimp, scallop, chicken, and shitake mushrooms

**mukozuke** 向付け

assorted market fresh sashimi

**yaki-hassun** 焼き八寸

grilled wild alaskan black cod filet

**agemono** 揚げ物

alaskan king crab cake, deep fried

**shizakana** 強肴

chef's selection omakase nigiri sushi (7 pcs)

**mizumono** 甘味

dessert – champagne & asian pear sorbet with Grand Marnier soaked berries

## AKASHI (6 courses)

## 明石

75

*Akashi – sake pairing (five) \$30.00*

**wan** 茶碗むし

velvety smooth savory steamed egg broth,  
shrimp, scallop, chicken, and shitake mushrooms

**mukozuke** 向付け

assorted market fresh sashimi

**yaki-hassun** 焼き八寸

grilled wild alaskan black cod filet

**mushimonom** 蒸し物

atlantic salmon and soba noodle steamed

**shokuji** お食事

grilled rice ball in broth with mitsuba & nori

**mizumono** 甘味

dessert – champagne & asian pear sorbet with Grand Marnier soaked berries

## KIRI-TSUBO (6 courses)

## 桐壺

110

*Kiritsubo - sake pairing (five) \$30.00*

**soup** なめこ椀

shinshu miso soup with nameko mushrooms

**salad** サラダ

Alaskan king crab, white asparagus, and avocado with no-oil ponzu dressing

**tempura** 天麩羅

shrimp & vegetable tempura

**lobster tail** 強肴

pan fried caribbean rock lobster tail

**wagyu steak** 和牛ステーキ

AAAAA super premium wagyu beef (5 oz)

**mizumono** 甘味

dessert – champagne & asian pear sorbet with Grand Marnier soaked berries

## STARTERS 前菜

<b>Appetizer Sushi</b> 寿司	12
<i>assorted nigiri sushi accompanied by maki rolls</i>	
<b>California Roll</b> カリフォルニア巻	9
<i>the world's most famous maki roll</i>	
<b>Appetizer Sashimi</b> 刺身三種	15
<i>three kinds of market fresh sashimi</i>	
<b>Beef Sashimi</b> 牛刺身	17
<i>thinly sliced AAA sirloin beef flash seared outside, blue inside served with ponzu vinegar</i>	
<b>Soft Shell Crab</b> ソフトシェルクラブ	17
<i>Boston soft-shell crab, deep fried</i>	
<b>Karay-naruto age</b> たらば蟹と平目の鳴門揚げ	17
<i>alaskan king crab rolled filet of sole, deep fried</i>	
<b>Alaskan King Crab Cake</b> たらば蟹しんじょ揚げ	17
<i>alaskan king crab cake, served with wasabi mayo</i>	
<b>Soba-Mushi</b> そばむし	16
<i>steamed fish broth with atlantic salmon, tiger shrimp, shitake and soba noodle</i>	
<b>Appetizer Tempura</b> 天麩羅	13
<i>shrimp &amp; vegetable tempura</i>	
<b>Agedashi Tofu</b> 揚げだし豆腐	7
<i>deep fried tofu in dashi broth soup</i>	
<b>Yakitori</b> 焼きとり	8
<i>grilled chicken skewers</i>	
<b>Edamame</b> えだまめ	6
<i>steamed and sprinkled with sea salt</i>	

## SOUPS & SALADS 椀物とサラダ

<b>East meets West – Katsura Dobin-Mushi Soup</b> 土瓶むし	19
<i>luxurious black truffle and rare pine mushroom, with tiger shrimp &amp; scallop in a steamed dashi broth</i>	
<b>Tofu Miso Soup</b> 味噌椀	5
<i>shinshu miso soup with tofu</i>	
<b>Nameko Miso Soup</b> なめこ味噌椀	7
<i>shinshu miso soup with nameko mushrooms</i>	
<b>Kakitama Soup</b> 玉子散らし椀	5
<i>clear chicken broth egg-drop soup</i>	
<b>Crab, White Asparagus &amp; Avocado Salad</b>	16
<i>アスパラガスとアボガドのサラダ</i> <i>Alaskan king crab, white asparagus, hawaiian avocado with no-oil ponzu dressing</i>	
<b>Katsura-Mori Salad</b> 桂盛りサラダ	12
<i>fresh lettuce, radicchio, shrimp, chicken and olive tossed with a light house dressing</i>	
<b>Nishiki-Mori Salad</b> 錦盛りサラダ	7
<i>fresh lettuce and radicchio tossed with a light house dressing</i>	

## From the SUSHI BAR 寿司・刺身

- Omakase Sushi** 特上おまかせ寿司 38  
*chef's choice – a special selection of market fresh assorted nigiri sushi*
- Edo-Mae Sushi** 江戸前寿司 28  
*nine kinds of nigiri sushi with tuna maki*
- Medley of Sushi** にぎりと巻物の盛り合わせ 25  
*an "introductory" sushi platter featuring futo-maki, california rolls and nigiri sushi*
- Vegetarian Maki Combo** ベジタリアン巻 17  
*for the vegetarian sushi lover – futomaki & wakana-roll*
- Omakase Sashimi** 特上おまかせ刺身 40  
*chef's choice – a special selection of market fresh assorted sashimi*

## MAIN COURSES メインコース

- Lobster & Filet of Beef Teriyaki** ロブスターと牛フィレ照焼き 44  
*pan-fried rock lobster tail with a sake and soy sauce glaze, and selected premium AAA fillet mignon grilled with teriyaki sauce*
- Sirloin of Beef Teriyaki** 特選サーロイン照焼き 37  
*grilled selected Sterling Silver sirloin (8 oz.) with teriyaki sauce*
- Katsura Special Moriwase** サーロインと天ぷら盛り合わせ 36  
*grilled selected AAA sirloin beef (5 oz.) assorted tempura and yakitori chicken*
- Salmon Teriyaki** サーモン照り焼き 26  
*atlantic salmon oven-baked with teriyaki sauce*
- Gindara Yuanyaki** ぎんだら幽庵焼き 28  
*grilled alaskan black cod filet yuan marinated*
- Chicken Teriyaki** 若鶏照焼き 26  
*grilled suprême of chicken with teriyaki sauce*
- Assorted Tempura** 天麩羅盛り合わせ 24  
*shrimp (7 pcs) shitake mushroom and seasonal vegetable tempura*
- Sukiyaki (prepared at your table, for two)** すき焼き 64  
*a selection of thinly sliced AAA beef rib-eye cooked in sweet rice wine and soy sauce, accompanied by hakusai cabbage, scallions, shitake and enoki mushrooms, onion, and tofu*
- Shabu-Shabu (prepared at your table, for two)** しゃぶしゃぶ 64  
*a selection of thinly sliced AAA beef rib-eye cooked in a clear seaweed broth, accompanied by hakusai cabbage, scallions, shitake and enoki mushrooms, tofu, and shirataki noodles. Served with two kinds of dipping sauce – ponzu sauce and Katsura's own creamy sesame sauce*

## 肴とりどり KATSURA AUTHENTIC

<b>Toro Sashimi</b> 特選とろの御造り	30
<b>Gindara Yuanyaki</b> ぎんだら幽庵焼き八寸盛り	28
<b>King Crab Cake</b> たらば蟹のしんじょ揚げ	17
<b>Soba-Mushi</b> 鮭のそば蒸し	16
<b>Dobin-mushi</b> 土瓶むし	19
<b>Yaki-shishito</b> 焼きししとう	10
<b>Yakitori</b> 焼きとり	8
<b>Agedashi Tofu</b> 揚げだし豆腐	7
<b>Edamame</b> えだまめ	6

## NOODLES & RICE 仕上げ

<b>Tempura Soba</b> 天麩羅そば <i>Soba noodles in bonito broth with shrimp tempura</i>	15
<b>Ten Zaru</b> 天ざる <i>Cold soba noodles with soba dipping sauce and shrimp tempura</i>	15
<b>Chazuke</b> 焼きおにぎり茶漬けとお新香 <i>Grilled rice ball in broth with mituba, nori and pram paste</i>	13

## TODAY'S FEATURES 本日のおすすめ

- Dobin-Mushi Soup** 土瓶むし 19  
*steamed fish broth with pine mushroom, tiger shrimp, scallop and ginko nuts*
- Karay-naruto age** たらば蟹と平目の鳴門揚げ 17  
*alaskan king crab rolled filet of sole, deep fried*

# FAMILY SPECIALS

## ファミリースペシャル

Available only on SUNDAY. (日曜日のみのご提供)

### **Suyatem Plate** すや天プレート

25

*Assorted nigiri sushi, shrimp tempura with chicken yakitori and steamed rice  
(Includes soup, salad and green tea ice-cream)*

### **Mixed Plate** ミックスプレート

25

*Mixed shrimp tempura, grilled teriyaki chicken and beef skewers  
with steamed rice and assorted vegetables  
(Includes soup, salad and green tea ice-cream)*