

## STARTERS 前菜

<b>Sushi</b> 寿司 <i>selected market fresh nigiri sushi &amp; maki rolls</i>	12
<b>California Roll</b> カリフォルニア巻 <i>the world's most famous maki roll with crab cake and avocado</i>	9
<b>Appetizer Sashimi</b> 刺身三種 <i>three kinds of market fresh sashimi</i>	15
<b>Appetizer Tempura</b> 天麩羅 <i>shrimp &amp; vegetable tempura</i>	13
<b>Soft-shell Crab</b> ソフトシェルクラブ <i>deep fried Boston soft-shell crab</i>	17
<b>Yakitori</b> 焼きとり <i>grilled chicken skewers</i>	8
<b>Edamame</b> えだまめ <i>steamed and sprinkled with sea salt</i>	6

## SOUP & SALADS 椀ものとサラダ

<b>Miso Soup</b> 味噌椀 <i>shinshu miso soup with tofu</i>	5
<b>Nameko Miso Soup</b> なめこ味噌椀 <i>shinshu miso soup with nameko mushrooms</i>	7
<b>Kakitama Soup</b> 玉子散らし椀 <i>clear chicken broth egg-drop soup</i>	5
<b>Crab, White Asparagus &amp; Avocado Salad</b> <i>アスパラガスとアボガドのサラダ</i> <i>alaskan king crab, fresh white asparagus, and hawaiian avocado with no-oil ponzu dressing &amp; wasabi mayonnaise</i>	16
<b>Katsura-Mori Salad</b> 桂盛りサラダ <i>fresh lettuce, shrimp, chicken and olive tossed with a light house dressing</i>	12
<b>Nishikimori Salad</b> 錦盛りサラダ <i>fresh lettuce and radicchio tossed with a light house dressing</i>	7

# TEPPAN-YAKI A LA CARTE

## 鉄板焼ア・ラ・カルト

<b>Wagyu</b> 超特選和牛ステーキ <i>super premium wagyu beef (5 oz.)</i>	55
<b>Filet Mignon</b> ニッフレ <i>tender AAA filet mignon (6 oz.)</i>	38
<b>Sirloin of Beef</b> ニサーロイン <i>juicy Sterling Silver AAA beef sirloin (8 oz.)</i>	37
<b>Ise-ebi</b> ロブスター <i>caribbean rock lobster tails (8 oz.)</i>	52
<b>Ebi</b> 海老 <i>tiger shrimps</i>	29
<b>Salmon</b> 鮭 <i>atlantic salmon fillet</i>	26
<b>Hotate</b> 帆立貝 <i>deep sea scallops</i>	29
<b>Wakadori</b> 若鶏 <i>fresh boneless spring chicken</i>	26
<b>Vegetarian Delight</b> 野の幸 <i>3 courses – teppan-yaki vegetables, white asparagus &amp; avocado salad, and fresh tofu shio kombu, dressed with extra virgin olive oil</i>	28

*Teppan-yaki a la carte selections include seasonal vegetables and steamed rice  
(Prepared at your table for freshness & flavour) 鉄板焼き野菜、ご飯付*

よ う こ そ

## KATSURA

*The royal detached palace stands at the shore of the Katsura river on the outskirts of the old capital “Kyoto”.*

*The architecture and landscape presented in early 17<sup>th</sup> century are the finest cultural inheritance of Japan.*

*Though languages were created to separate people, the universal language of food translates the unknown into the familiar, transforming stranger into friends.*

*As you passed through the gate of Katsura, you entered as an honored guest. As you part, we hope you will carry with you that feeling of well-being and gladness that mark the cherished guest the world over. Toward the end, all our culinary arts and serving skills are dedicated.*

# TEPPAN-YAKI PRIX FIXE

## KIRI

110

### **Crab, White Asparagus & Avocado Salad**

アスパラガスとアボガドのサラダ

alaskan king crab, fresh white asparagus, and hawaiian avocado with no-oil ponzu dressing & wasabi mayonnaise

桐

### **Tempura** 天ぷら

shrimp and vegetable tempura

### **Wagyu** 超特選和牛ステーキ

super premium wagyu beef (5 oz.)

### **Lobster Tail** ロブスター

caribbean rock lobster tail

### **Seasonal Vegetables** 鉄板焼き野菜

### **Steamed Rice** ご飯

### **Dessert** デザート

banana crepe flambé prepared at your table

or "Sawayaka" berries – pear and champagne sorbet with Grand Marnier soaked berries

## AOI

68

### **Nishikimori-salad** 錦盛りサラダ

japanese style garden salad of fresh lettuce, shredded daikon and radicchio with a light house dressing

### **Kakitama soup** 玉子散らし椀

clear chicken broth egg drop soup garnished with thinly sliced green onions

### **Brochette** 串焼き (海老、鮭、帆立貝、)

shrimp, salmon and scallop brochette

### **Lobster Tail & Prime Filet of Beef** ロブスターと牛フィレ

caribbean rock lobster tail and prime AAA tenderloin

### **Seasonal Vegetables** 鉄板焼き野菜

### **Steamed Rice** ご飯

### **Dessert** デザート

banana crepe flambé prepared at your table

or "Sawayaka" berries – pear and champagne sorbet with Grand Marnier soaked berries

葵

## **TEPPAN-YAKI SUNDAY SPECIAL**

鉄板焼ファミリースペシャル

### **COMBINATION コンビネーション**

35

#### **KAKITAMA SOUP** 釜子散らし椀

*clear chicken broth egg drop soup garnished with thinly sliced green onion*

#### **NISHIKI-MORI SALAD** 錦盛りサラダ

*japanese style garden salad of fresh lettuce, tomato, cucumber, and radicchio with a light house dressing*

#### **TEPPAN COMBINATION** 鉄板コンビネーション

*teppan style grilled prime beef, deep sea scallops and fresh chicken*

#### **STEAMED RICE** ご飯

#### **GREEN TEA ICE CREAM** 抹茶のアイスクリーム

**Sunday Only** 日曜日のご提供