

KATSUYA®

“A Japanese dining experience
unlike any other on the Strip”
Luxury Las Vegas



SLS LAS VEGAS®

sllasvegas.com/events • 702.761.8888 • events@sllasvegas.com

KATSUYA®



Featuring the dynamic pairing of Master Sushi Chef Katsuya Uechi and design impresario Philippe Starck, Katsuya is truly a feast for the senses. With specialty cocktails, unique rolls, and spectacular sushi and sashimi platters, Chef Uechi skillfully translates Japanese flavors for the American palate. The superb talent and exacting precision of Katsuya is changing the face of Japanese cuisine. The Japanese kanji symbol “Katsu” means “victory,” and it is fitting considering the loyal following of celebrities, locals, and critics the restaurant has won over worldwide.

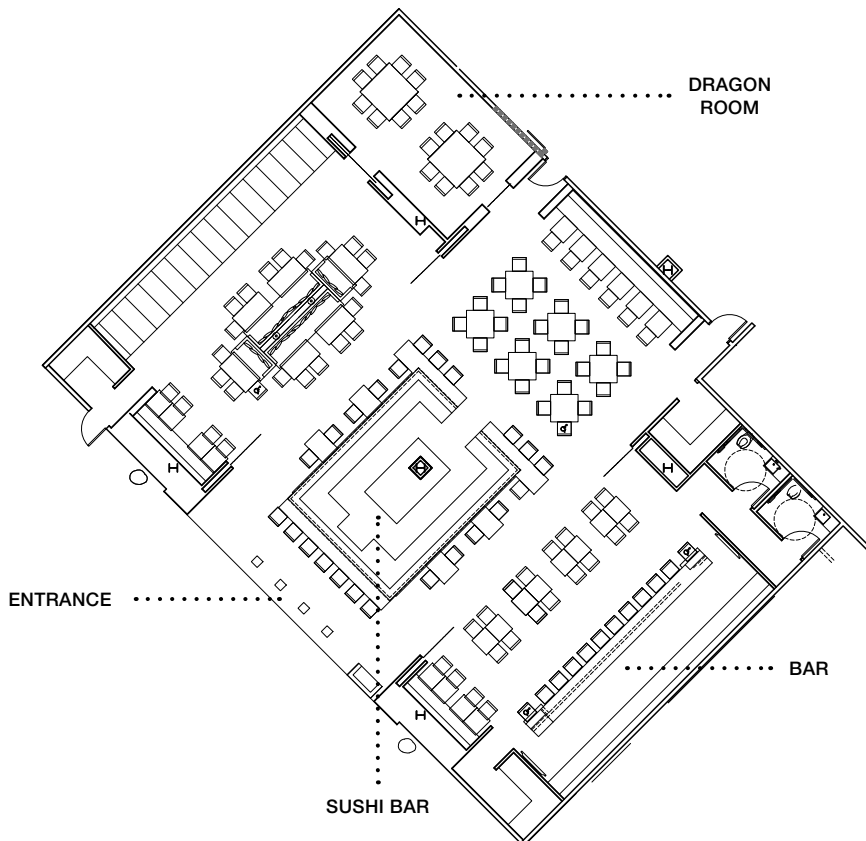
CAPACITIES

Reception: 250 guests
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Seated: 170 guests
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Dragon Room (Private): 20 guests
.....

For groups of 14 guests or fewer, reservations are available at sllasvegas.com/katsuya or 702.761.7111.



[VIEW VIRTUAL TOUR >](#)

KATSUYA®



chef KATSUYA UECHI

As one of only four Master sushi chefs in Los Angeles, Chef Katsuya Uechi brings three decades of culinary artistry and restaurant operations to the world. For his distinctive style and first-rate execution of high-quality traditional sushi, Uechi is recognized as one of the major trendsetters in the world of Japanese cuisine. He has been featured several times on national TV, including with Gordon Ramsay on “Top Chef,” and was also featured in the documentary “Wa-shoku: Beyond Sushi.”

Katsuya Uechi was born and raised in Okinawa, Japan, known simply as “Katsu.” After apprenticing in the sushi bars of Osaka, Tokyo, and Okinawa, he ventured to Los Angeles in 1984. He opened his first restaurant, Sushi Katsu-ya, in Studio City in 1997. Serving customers from diverse cultures led him to create his distinctive style of Japanese cuisine uniquely adapted to the American palate. In 2006, he opened the first Katsuya location with sbe in Brentwood. In 2007, it was named one of *Travel + Leisure’s* “Best New Restaurants,” heralded as “one of the most exciting restaurants to open in Los Angeles in years” by *Food & Wine*, and earned Katsuya the title “Chef of the Year” from *Angeleno* magazine. Currently, Chef Katsuya has restaurants in Los Angeles, Las Vegas, South Beach, and the Middle East. In addition to the Katsuya brand, he operates Sushi Katsu-ya, The Izaka-ya by Katsu-ya, and Kiwami by Katsu-ya concepts, with more scheduled openings internationally.

For more information, visit katsuyarestaurant.com.

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KATSUYA®



DRAGON ROOM



BAR & LOUNGE

CLASSIC

Edamame
Starters (Choose 3)
Sashimi & Raw (Choose 1)
Hot Kitchen (Choose 1)
Classic Rolls (Choose 2)
Specialty Rolls (Choose 2)
Assorted Dessert Platter

\$55 per person

MASTER

Edamame
Starters (Choose 3)
Sashimi & Raw (Choose 1)
Robata (Choose 2)
Hot Kitchen (Choose 1)
Classic Rolls (Choose 2)
Specialty Rolls (Choose 2)
Assorted Dessert Platter

\$70 per person

VICTOR

Edamame
Starters (Choose 2)
Sashimi & Raw (Choose 2)
Robata (Choose 2)
Hot Kitchen (Choose 2)
Classic Rolls (Choose 2)
Specialty Rolls (Choose 2)
Nigiri Sushi (Choose 1)
Assorted Dessert Platter

\$85 per person

ICON

Edamame
Starters (Choose 3)
Sashimi & Raw (Choose 2)
Robata (Choose 2)
Hot Kitchen (Choose 2)
Wagyu Filet with Foie Gras
Classic Rolls (Choose 2)
Specialty Rolls (Choose 4)
Nigiri Sushi (Choose 2)
Assorted Dessert Platter

\$100 per person

STARTERS

Creamy Rock Shrimp

Crispy bite-size rock shrimp tossed in a creamy, spicy sauce.

Baked Crab Hand Rolls

Baked snow crab lightly kissed with Chef's signature sauce, wrapped with rice in soy paper.

Sautéed Shishito Peppers

Gyoza

Made with heritage Berkshire pork, served with soy-vinegar dipping sauce.

Vegetable Tempura

Seasonal vegetables served with traditional soy-dashi broth.

Corn Tempura

Cilantro and serrano chilies served with mayo-pon.

Shrimp Tempura

Served with traditional soy-dashi broth.

Lobster Tempura

A half lobster lightly battered and tossed with creamy, spicy sauce and candied walnuts. +\$8

Crispy Brussels Sprouts

Balsamic soy reduction and toasted almonds.

Crispy Chicken Salad

Steamed chicken, crispy wontons and rice noodles, tossed in plum vinaigrette.

Mixed Greens Salad

Japanese medley served with miso-ponzu vinaigrette.

Mushroom Salad

Warm sautéed Japanese mushrooms served on butter lettuce with yuzu vinaigrette.

Seaweed Sunomono

Chilled sesame marinated seaweed.

Cucumber Sunomono

Sweet and sour marinated Persian cucumbers with sesame seeds.

All prices are per person and exclude beverages, tax, fees, and gratuity.

**Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.*

SASHIMI & RAW

Yellowtail Sashimi with Jalapeño*

Fresh yellowtail, ponzu, and jalapeño make for a guest favorite. Light and refreshing.

Seared Tuna with Japanese Salsa*

Seared tuna sashimi served with fresh tomatoes, cilantro and avocado with a Japanese touch.

Crispy Rice with Spicy Tuna*

Our most flavorful dish on the menu and the one Katsuya is most famous for... a can't-miss dish.

Spicy Albacore Sashimi with Crispy Onion*

A crunchy twist on albacore sashimi.

Katsuya Ceviche*

A light and refreshing blend of sashimi dressed with yuzu and lime.

Scallop Sashimi*

Green ponzu, Fuji apple and watercress.

Salmon Sashimi with Caviar*

Salmon sashimi lightly rolled with Japanese onion chutney, topped with tasty caviar on a cucumber crisp. +\$6

Seared Albacore with Wild Mushrooms*

Served warm with truffle-soy dressing.

Japanese Octopus Carpaccio

Lemon-herb relish with yuzu kosho.

Kumamoto Oysters* +\$8

Shigoku Oysters* +\$10

ROBATA

Maitake Mushroom

Asparagus

Corn

Baby Potato

Mune (Chicken Breast)

Negima (Chicken Thigh)

Pork Belly

Shrimp

Beef Short Rib* +\$5

King Crab +\$10

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HOT KITCHEN

Wagyu Tobanyaki*

A beef lover's dream, served sizzling hot with wild mushrooms.

Wagyu Rib Eye*

Caramelized onions, topped with truffle butter, with a side of wasabi-ponzu sauce. +\$5

A4 Wagyu Fried Rice*

Full flavored and decadent, a must-try dish! +\$12

A5 Wagyu Miyazaki Beef Tenderloin* +\$60

NY Strip Steak

Served with Japanese mushrooms and topped with truffle butter and micro watercress.

Chicken Teriyaki

Organic chicken breast with teriyaki sauce.

Miso-Marinated Black Cod

A must-try dish! Marinated for 48 hours and broiled to perfection, this Katsuya signature uses sweet miso and the special taste of black cod to deliver unparalleled flavor.

Miso-Marinated Chilean Sea Bass +\$10

Salmon on Cedar*

Tomato, caper and sansho-peppercorn sauce.

Seafood Yakisoba

Shrimp, calamari, scallops, clams and lobster stir-fried with garlic chives and sprouts.

Mushroom Bop

A sizzling mixed rice dish served in a hot stone pot, finished tableside.

CLASSIC ROLLS

California

Spicy Tuna*

Tuna*

Yellowtail Scallion*

Spicy Yellowtail*

Salmon Avocado*

Salmon Skin

Shrimp Tempura

Scallop Masago*

Unagi & Cucumber

Vegetable

Cucumber

All prices are per person and exclude beverages, tax, fees, and gratuity.

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SPECIALTY ROLLS

Tiger Roll*

Shrimp tempura, cucumber and avocado, topped with spicy tuna, caviar and truffle oil.

Sahara Roll*

Spicy albacore, shrimp tempura, eel sauce and dashi mayo.

Double Hamachi Roll*

Spicy yellowtail, spicy kanikama and cucumber, rolled and topped with thinly sliced yellowtail, serrano chili and onion ponzu.

Tuna Tataki Roll*

Spicy tuna roll topped with seared tuna, tataki sauce, green onion and garlic chips.

Rainbow Roll*

Chef's best assorted sashimi and avocado on top of our traditional California roll.

Special Katsuya Roll*

Tuna, yellowtail, salmon, scallop, crab and avocado wrapped with rice, soy paper and cucumber, served with wasabi ponzu on the side.

Corn Crunch Roll*

Garlic butter-sautéed shrimp and avocado rolled with crispy corn tempura, drizzled with sweet soy.

Spider Roll

Soft-shell crab, cucumber, avocado and ponzu.

Sunset Roll

Sweet freshwater eel, crunchy cucumber and avocado drizzled with sweet eel sauce make this a guest favorite.

Rock Shrimp Tempura Roll*

Tossed in a creamy, spicy sauce over a spicy tuna roll.

NIGIRI SUSHI

Mebachi Maguro (Big Eye Tuna)*

Binnaga Maguro (Albacore)*

Hamachi (Yellowtail)*

Kanpachi (Amber Jack)*

Madai (Japanese Snapper)*

Hirame (Fluke)*

Tako (Octopus)

Unagi (Freshwater Eel)

Uni (Sea Urchin)* +\$5

Ebi (Cooked Shrimp)

Amaebi (Sweet Shrimp) +\$3

Hotate (Scallop)*

Sake (Salmon)*

O-Toro (Premium Fatty Tuna)* +\$10

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BEER & WINE

Draft Beer

House Red, White & Sparkling Wine

House Hot & Cold Sake

\$25 per hour

PREMIUM BEER & WINE

Premium Beer

Our Sommelier's Selection of Premium Red, White & Sparkling Wine

Our Sommelier's Selection of Premium Sake

\$30 per hour

STANDARD BAR

Draft Beer

House Red, White & Sparkling Wine

House Hot & Cold Sake

Well Liquor

\$30 per hour

PREMIUM BAR

Premium Beer

Our Sommelier's Selection of Premium Red, White & Sparkling Wine

Our Sommelier's Selection of Premium Sake

Premium Liquor

\$35 per hour

ENHANCEMENTS

Specialty Cocktails (Bar Packages Only) \$5 per hour

Champagne or Sparkling Sake Toast \$10

Round of Sake Bombs \$8

Japanese Beer Flight \$22

Sake Flight \$35

Premium Sake Flight \$75

Japanese Whisky Flight \$35

All prices are per person and exclude tax, fees, and gratuity. All packages include soft drinks, coffee, and tea. Bottled water and energy drinks are not included.
You must be 21 or older to consume alcohol. Please drink responsibly.