

LAS VEGAS
KATSUYA®

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Welcome to 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 to the American palate. His accolades, combined with the sleek setting and sbe's signature level of service, have made Katsuya one of OpenTable's "50 Hottest Restaurants in the U.S."

STARTERS

Creamy Rock Shrimp

Crispy bite-size rock shrimp tossed in a creamy, spicy sauce. 19

Edamame

Served warm and tossed lightly with salt. 8 *Spicy* 10

Sautéed Shishito Peppers 11

Gyoza

Made with heritage Berkshire pork, served with soy-vinegar dipping sauce. 14

“Karaage” Japanese Fried Chicken

Crispy and juicy, marinated with ginger, garlic and soy. 12

Vegetable Tempura

Seasonal vegetables served with traditional soy-dashi broth. 13 *Add shrimp* 5

Corn Tempura

Cilantro and serrano chilies served with mayo-pon. 11

Crispy Brussels Sprouts

Balsamic soy reduction and toasted almonds. 15

SALADS

Crispy Chicken

Steamed chicken, crispy wontons and rice noodles, tossed in plum vinaigrette. 16

Mixed Greens

Japanese medley served with miso and ponzu vinaigrette. 12

Mushroom

Warm sautéed Japanese mushrooms served on butter lettuce with yuzu vinaigrette. 14

Cucumber Sunomono

Sweet and sour marinated Persian cucumbers with sesame seeds. 11

Seaweed Sunomono

Chilled sesame marinated seaweed. 12

SPECIALTY STARTERS ~ KATSUYA SIGNATURES

Yellowtail Sashimi with Jalapeño*

Fresh yellowtail, ponzu, and jalapeño make for a guest favorite. Light and refreshing. 23

Seared Tuna with Japanese Salsa*

Seared tuna sashimi served with fresh tomatoes, cilantro and avocado with a Japanese touch. 24

Baked Crab Hand Rolls

Baked snow crab lightly kissed with Chef’s signature sauce, wrapped with rice in soy paper. 17

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. 14

Hirame Usuzukuri*

Hirame sashimi delicately sliced with a hint of spice and citrus. 24

Spicy Albacore Sashimi with Crispy Onion*

A crunchy twist on albacore sashimi. 19

Katsuya Ceviche*

A light and refreshing blend of sashimi dressed with yuzu and lime. 18

Scallop Sashimi*

Green ponzu, Fuji apple and watercress. 18

Salmon Sashimi with Caviar*

Salmon sashimi lightly rolled with Japanese onion chutney, topped with tasty caviar on a cucumber crisp. 27

Seared Albacore with Wild Mushrooms*

Served warm with truffle-soy dressing. 20

Japanese Octopus Carpaccio

Lemon-herb relish with yuzu kosho. 21

FROM THE HOT KITCHEN GREAT WAGYU BEEF & MORE

A5 Wagyu Fried Rice

Inspired by yoshoku style omurice. 75

Filet Tobanyaki*

A beef lover's dream, served sizzling hot with wild mushrooms. 38

Filet with Foie Gras*

Delicious medallions of foie gras served on top of tender beef, smothered in Chef's plum wine reduction...a great dish! 45

Wagyu Rib Eye*

Caramelized onions, topped with truffle butter, with a side of wasabi-ponzu sauce. 75

Chicken Teriyaki

Seasonal vegetables and teriyaki sauce. 24

SEAFOOD

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. 36

Lobster Dynamite

A half lobster sautéed with mushrooms and tossed in Chef's creamy dynamite sauce, then baked to perfection. 30

Lobster Tempura

A half lobster lightly battered and tossed with creamy, spicy sauce, topped with candied walnuts. 31

Salmon on Cedar

Tomato, caper and sansho peppercorn sauce. 27

Shrimp Tobanyaki

A shrimp lover's dream, served sizzling hot with wild mushrooms and asparagus. 28

RICE & NOODLES

Seafood Yakisoba

Shrimp, calamari, scallops, clams and lobster stir-fried with garlic chives and sprouts. 28

Wafu Carbonara*

Slow-cooked bacon, soy reduction and soft poached egg. 17

Mushroom Bop

A sizzling mixed rice dish served in a hot stone pot, finished tableside. 24

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

KATSUYA TASTING MENU

FIRST (CHOOSE ONE)

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.

Yellowtail Sashimi with Jalapeño*

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

Baked Crab Hand Roll

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

SECOND (CHOOSE ONE)

Crispy Chicken Salad

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

Creamy Rock Shrimp

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

Crispy Brussels Sprouts

Balsamic soy reduction and toasted almonds.

THIRD (CHOOSE ONE)

Salmon on Cedar

Tomato, caper and sansho peppercorn sauce.

Shrimp Tobanyaki

A shrimp lover's dream, served sizzling hot with wild mushrooms and asparagus.

Omakase Sushi

Chef's selection on assorted nigari sushi and hosomaki.

Omakase Sashimi*

Let Chef take the lead, with the premier selections of the day.

Filet Tobanyaki*

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

DESSERT

Assorted Mochi Ice Cream and Seasonal Fruit

\$65 per person

Sake Pairing \$35 per person

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SUSHI & SASHIMI

Omakase Sushi*

Ten pieces of assorted sushi and hosomaki. 55

Omakase Sashimi*

Let Chef take the lead, with the premier selections of the day. 65

Omakase Geta*

A spectacular display featuring the best of the best! Serves two to four. 175

Pacific Ocean ***(sushi 2 pieces / sashimi 5 pc)***

Mebachi Maguro (Big Eye Tuna)* 11/25

Binnaga Maguro (Albacore)* 8/18

Hamachi (Yellowtail)* 10/24

Madai (Japanese Snapper)* 14/35

Hirame (Fluke)* 10/24

Saba (Mackerel)* 10/22

Tako (Octopus) 8/17

Unagi (Freshwater Eel) 10/23

Uni (Sea Urchin)* 14/55

Ebi (Cooked Shrimp) 10/24

Amaebi (Sweet Shrimp)* 12/30

Kani (Snow Crab) 12/36

Tarabagani (King Crab) 18/55

Hotate (Scallop)* 10/22

Atlantic Ocean ***(sushi 2 pieces / sashimi 5 pc)***

Hon-Maguro (Bluefin Tuna)* 14/35

Chu Toro (Medium Fatty Tuna)* 20/45

O-Toro (Premium Fatty Tuna)* 30/65

Sake (Salmon)* 9/23

Ikura (Salmon Roe)* 10/23

From the Land ***(sushi 2 pieces / sashimi 5 pc)***

Tamago (Sweet Egg) 6/12

SUSHI ROLLS

Specialty Rolls

Tiger Roll*

Shrimp tempura, cucumber and avocado, topped with spicy tuna, caviar and truffle oil. 27

Sahara Roll*

Spicy albacore, shrimp tempura, eel sauce and dashi mayo. 22

Lobster Roll

Butter-poached lobster on a snow crab roll with masago and dynamite sauce. 31

Double Hamachi Roll*

Spicy yellowtail, spicy kanikama and cucumber, rolled and topped with thinly sliced yellowtail, serrano chili and onion ponzu. 22

Tuna Tataki Roll*

Spicy tuna roll topped with seared tuna, tataki sauce, green onion and garlic chips. 20

Rainbow Roll*

Chef's best assorted sashimi and avocado on top of our traditional California roll. 20

Special Katsuya Roll*

Tuna, yellowtail, salmon, scallop, crab and avocado wrapped with rice, soy paper and cucumber, served with wasabi ponzu on the side. 22

Corn Crunch Roll*

Garlic butter-sautéed shrimp and avocado rolled with crispy corn tempura, drizzled with sweet soy. 19

Spider Roll

Soft-shell crab, cucumber, avocado and ponzu. 17

Sunset Roll

Sweet freshwater eel, crunchy cucumber and avocado drizzled with sweet eel sauce make this a guest favorite. 17

Rock Shrimp Tempura Roll*

Tossed in a creamy, spicy sauce over a spicy tuna roll. 18

Classic Rolls (cut/hand)

California 8/7

with Snow Crab 15/14

with King Crab 26/25

Spicy Tuna* 10/9

Negi Toro* 14/13

Tuna* 9/8

Yellowtail Scallion* 10/9

Salmon* 10/9

Scallop Masago* 10/9

Shrimp Tempura 11/8

Salmon Skin 7/6

Unagi & Cucumber 11/9

Vegetable 8/7

Cucumber 6/5

Oshinko 5/4

Ume Shiso with Cucumber 5/4

Substitute soy paper 1

Add avocado 1

Add fresh wasabi 10

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