

KATSU DINNER MENU

Named in honor of chef Katsuhiko Hanamura, Katsu treats you to a sumptuous array of sushi and sashimi, together with a wide array of enticing signature dishes. Reflecting a wealth of experience gained in some of the most renowned Matsuhisa and Nobu restaurants across the globe, Chef Katsu's specially created menu will delight those with a love of Japanese cuisine.

Zensai appetizer

Edamame V GF 10.00€
Wakame seaweed salad V 10.00€
Aubergine Dengaku V 15.00€

Salads

Seafood ceviche GF 27.00€
Field green salad V GF 15.00€
Warm mushroom salad V GF 24.00€

Reisai cold appetizers

Tartar with Osetra caviar Tuna / Salmon 27.00€ / 26.00€
Yellowtail with Yuzu soy and serrano chili GF 28.00€
Seared Tuna Sashimi with Sweet Karashi miso 28.00€
Seared Salmon Sashimi with Sweet Karashi miso 28.00€

Onsai hot appetizers

Rock Shrimp Tempura 33.00€
Fire Kissed Beef Sashimi GF 32.00€
Beef Kushiyaki GF 29.00€
Chicken Kushiyaki GF 23.00€
Mushroom kushiyaki V GF 19.00€
Vegetable Tempura V 28.00€

Ippin-Ryori main dishes

*Steak comes with seasonal vegetables and choice of Teriyaki or Wasabi Pepper sauce.
Gluten free Teriyaki also available.*

Alaskan Black Cod in sweet miso 54.00€
Shrimp Tempura 40.00€
Premium Salmon Steak 48.00€
Prime Rib Eye Steak USA grown 52.00€
Angus beef fillet Mignon 55.00€
Broiled Chicken 40.00€
Tuna Steak 50.00€
Mixed Mushroom Toban V GF 42.00€

Side

Miso soup 10.00€
Steamed rice V GF 10.00€

Nigiri (2 pieces per order) & Sashimi GF (3 pieces per order)

Salmon 17.00€
Tuna 17.00€
Yellowtail 17.00€
White fish 17.00€
Cooked Shrimp 17.00€
Snow Crab 17.00€
Unagi Eel 19.00€
Tobiko Eggs 18.00€

Makimono (cut roll 6 pieces / hand roll is single pieces)

Please specify Gluten free request for plain rice.

California with crab 27.00€
Tekka Maki 23.00€
Vegetable Special V 23.00€
House Special 29.00€

Special Cut Roll 8 pieces

Rainbow 36.00€
Spicy Tuna 25.00€
Spicy Salmon 25.00€
Shrimp Tempura 32.00€
Caterpillar 36.00€
Unagi Cucumber 29.00€
Avocado Cucumber V 22.00€
Fire Kissed Beef 41.00€

Catch of the day and Specials

Wagyu A-5 Beef Fillet. Kagoshima Gold medal prize winner* 100.00€/200.00€
Genuine Certified Japan Grown/Sets of full condiments 100g
or 200g portion. Beef Marbling scale 8 and up.
**Please ask for your server for availability.*

Wagyu A-5 Beef Fillet Kobe Grown (KOBE-GYU) 150.00€/300.00€
Proudly served. We are certified and quality assured registered
for its authenticity. Beef Marbling scale 8 and up. Sets of full
condiments 100g or 200g portion
** Please ask for your server for availability.*

Daily Catch Special Grill 45.00€
Utilise Japonaise Style kouji marinâtes / Seasonal vegetables
Chef Katsu Nigiri assortments 45.00€
Seasonal Catch of Fresh Nigiri sushi 6pieces

White Fish Usuzukuri with Okinawan snow flake sea salt 38.00€
Thin sliced Wild Caught Seabass sashimi with light yuzu and salt

Tasting Menu

€140 per person*

Hamachi Jalapeno
Yuzu, Soy, Jalapeno, Coriander

Rock Shrimp Tempura
With Spicy Aioli

Angus Beef Fillet Mignon Steak OR Tuna Steak with Yuzukosho Teriyaki *(option 1)*
Tender Angus served with Wasabi Pepper Sauce Seasonal Vegetable accompaniments

Our Famous Marinated Miso Black Cod *(option 2)*
Alaskan Black Cod marinated over 4days Tender, Succulent and Moist
**With Additional Cost 20€*

Chef's Selected Sushi Roll
Daily selection, Served with Miso Soup

Irresistible Dessert

*This menu is only available as a choice for the whole table

Sake Pairing

€70 per person*

Junmai Daiginjo Yukiguni/Nagano Japan

Junmai Ginjo Yukiguni /Nagano Japan

Junmai Pure rice Yukiguni Tokubetsu/Nagano Japan

Kambei Honjouzo/Mie Japan

Kozaemon Junmai Umeshu (Choya plum wine)/Gifu Japan

Wine Pairing

€60 per person*

2018 Alpha Estate
Sauvignon Blanc Florina 12.5% IGP

2018 Anselmi
Pinot Grigio Veneto Italy 12% IGP

2015 Mova *(option 1)*
Agiorgitiko Cabernet Sauvignon Peloponnese 13.5% IGP

2018 Miguel Torres Catalunya Viña Esmeralda *(option 2)*
Catalonia Spain 12.5% DO

2016 Dr. Loosen Riesling

Qualitätswein Mosel Germany 12% QMP

2015 Erateines EfhesMalagouzia Macedonia 13% IGP (75ml)

Desserts

Green Tea Tiramisu 15.00€

Flavour-filled Kyoto Matcha Tiramisu with a layer of Roasted Sesame Served in a Sake masu cup

Trio Crème Brulee 15.00€

Black Sesame/ Ginger Truffle/ Matcha Tea

Seasonal cobbler 15.00€

Seasonal Fruits / Crumble / Vanilla ice cream

Chocolate Bento Box Deluxe 15.00€

Valrhona Dark Chocolate / Rich Vanilla ice cream / Seasonal fruit Served in a square treasure box

Variety of ice cream 11.00€

Green Tea / Vanilla / Chocolate / Mango / Strawberries (per scoop)

Mochi ice cream 4.00€

Flavors: Vanilla / Chocolate / Strawberry cheesecake / Green Tea (per piece)

Ramune soda pop 11.00€

Classic Japanese lemonade in Classic Glass Bottle 200ml

Ozeki Ripened Plum Berry wine 19.00€

Large Ripened Plum berry in own sweet wine 100ml

Dessert sake 30.00€

Choryu sawasawa sparkling 350ml

Kids Menu

Kappa Maki V 16.00€

Roll with Cucumber
Avocado Maki V 17.00€

Roll with Avocado
Ebi Maki 24.00€

Roll with cooked Shrimp
Robata Grill
Served with Yakitori sauce or plain.
Yakitori beef 26.00€
Beef Skewers

Yakitori chicken 23.00€
Chicken skewers

Pasta & Rice

Ebi Yakisoba 27.50€
Japanese Pasta with prawns

Tori Yakisoba 25.50€
Japanese Pasta with chicken

Tori Teriyaki 23.50€
Chicken with Teriyaki sauce and steamed Rice

Side Dishes

Steamed Rice V 8.00€

Side Vegetable V 5.50€

Kids Bread 7.00€

Kids French Fries 9.00€

Desserts

Chocolate Fondant 14.50€

Ice Cream Selection 4.00€

Vanilla, Strawberry, Chocolate (*per scoop*)

Side Dishes

Steamed Rice V 8.00€

Side Vegetable V 5.50€

Kids Bread 7.00€

Kids French Fries 9.00€

Desserts

Chocolate Fondant 14.50€

Ice Cream Selection 4.00€

Vanilla, Strawberry, Chocolate (*per scoop*)

Please advise us of any allergies or dietary requirements

V Vegetarian option

The Food & Beverage Department will make every effort to comply with the dietary requirements of our guests and wherever possible will exclude requested food items, ingredients and allergens from the dishes that we serve. However, all food is prepared in centralized kitchens and allergen-based meals are prepared in the same area as allergen-free meals. We cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reactions that may occur.