

勝 Menu

Named in honour 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 9.00€

Wakame seaweed salad V 9.00€

Aubergine Dengaku V 13.50€

Salads

Seafood ceviche GF 24.00€

Field green salad V GF 13.50€

Warm mushroom salad V GF 20.00€

Reisai cold appetizers

Tartar with Osetra caviar Tuna / Salmon 24.00€ / 22.00€

Yellowtail with Yuzu soy and serrano chili **GF** 25.00€

Seared Tuna Sashimi with Sweet Karashi miso 23.00€

Seared Salmon Sashimi with Sweet Karashi miso 22.00€

Onsai hot appetizers

Rock Shrimp Tempura 30.00€

Fire Kissed Beef Sashimi GF 29.00€

Beef Kushiyaki GF 26.00€

Chicken Kushiyaki GF 20.00€

Mushroom kushiyaki V GF 17.00€

Vegetable Tempura V 25.00€

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 49.00€

Shrimp Tempura 36.00€

Premium Salmon Steak 43.00€

Prime Rib Eye Steak USA grown 47.00€

Angus beef fillet Mignon 50.00€

Broiled Chicken 35.00€

Tuna Steak 40.00€

Mixed Mushroom Toban V GF 37.00€

Side

Miso soup	9.00€
Steamed rice V GF	8.00€

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

Salmon	15.00€
Tuna	15.00€
Yellowtail	15.00€
White fish	15.00€
Cooked Shrimp	15.00€
Snow Crab	15.00€
Unagi Eel	17.00€
Tobiko Eggs	16.00€

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

Please specify Gluten free request for plain rice.

California with crab	24.00€
Tekka Maki	17.00€
Vegetable Special V	20.00€
House Special	26.00€

Special Cut Roll 8 pieces

Rainbow	33.00€
Spicy Tuna	22.50€
Spicy Salmon	22.50€
Shrimp Tempura	29.00€
Caterpillar	33.00€
Unagi Cucumber	26.00€
Avocado Cucumber V	20.00€
Fire Kissed Beef	37.00€

Catch of the day and Specials

Wagyu A-5 Beef Fillet. Kagoshima Gold medal prize winner* 160.00€
Genuine Certified Japan Grown / 200g / Sets of full condiments

Chef Katsu Nigiri assortments 40.00€
Seasonal Catch of Fresh Nigiri sushi 6pieces

Daily Catch Special Grill 40.00€
Utilise Japonaise Style kouji marinâtes / Seasonal vegetables

White Fish Usuzukuri with Okinawan snow flake sea salt 35.00€
Thin sliced Wild Caught Seabass sashimi with light yuzu & Salt

Tasting Menu

€120 per person*

Hamachi Japanelo

Yuzu, Soy, Japanelo, Coriander

Rock Shrimp Tempura

With Spicy Aioli

Certified Angus Beef Fillet Mignon Steak *(option 1)*

Tender corn fed Certified Angus served with Wasabi Pepper Sauce
Seasonal Vegetable accompaniments

Tuna Steak With Yuzukosho Teriyaki *(option 2)*

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 / Wine Pairing

€50 per person*

Sake

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

2017 Alpha Estate

Sauvignon Blanc Florina 12,5% IGP

2017 Anselmi

Pinot Grigio Veneto Italy 12% IGP

2015 Mova (*option 1*)

Agiorgitiko Cabernet Sauvignon Peloponnese 13.5% IGP

2017 Miguel Torres Catalunya Viña Esmeralda (*option 2*)

Catalonia Spain 12.5% DO

2016 Dr. Loosen Riesling

Qualitätswein Mosel Germany 12% QMP

2015 Erateines Efhes

Malagouzia Macedonia 13% IGP (75ml)

*Each selected fine sake will be served in sake cup to accompany five courses.

**Each selected wine by the glass will be served in 150ml to accompany five courses.

Please advise us of any allergies or dietary requirements

V Vegetarian option **GF** Gluten free option