

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 10.00€

Wakame seaweed salad V 10.00€

Aubergine Dengaku V 15.00€

Salads

Seafood ceviche GF 28.00€

Field green salad V GF 15.00€

Warm mushroom salad V GF 26.00€

Reisai cold appetizers

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 36.00€

Fire Kissed Beef Sashimi GF 37.00€

Beef Kushiyaki GF 29.00€

Chicken Kushiyaki GF 24.00€

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 58.00€

Shrimp Tempura 44.00€

Premium Salmon Steak 48.00€

Prime Rib Eye Steak USA grown 62.00€

Angus beef fillet Mignon 59.00€

Broiled Chicken 42.00€

Tuna Steak 55.00€

Side

Miso soup 10.00€

Steamed rice V GF 10.00€

Nigiri (2 pieces per order) **or 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 19.00€

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 28.00€

Tekka Maki 23.00€

Vegetable Special V 24.00€

House Special 30.00€

Hamachi yuzu jalapeno 26.00€

Special Cut Roll 8 pieces

Rainbow 39.00€

Spicy Tuna 28.00€

Spicy Salmon 27.00€

Shrimp Tempura 32.00€

Unagi Cucumber 29.00€

Avocado Cucumber V 23.00€

Fire Kissed Beef 49.00€

Catch of the day and Specials

Wagyu A-5 Beef Fillet. Kagoshima Gold medal prize winner* 110.00€/220.00€
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) 160.00€/320.00€
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 54.00€
Utilise Japonaise Style kouji marinâtes / Seasonal vegetables

Tasting Menu

€160 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

€80 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*

Alpha Estate

Sauvignon Blanc Florina 12,5% IGP

Anselmi

Pinot Grigio Veneto Italy 12% IGP

Dio Ipsy Dialogos *(option 1)*

Agiorgitiko Cabernet Sauvignon Peloponnese 13.5% IGP

Miguel Torres Catalunya Viña Esmeralda *(option 2)*

Catalonia Spain 12.5% DO

Dr. Loosen Riesling

Qualitätswein Mosel Germany 12% QMP

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.

In case the customer is allergic to any product, he is asked politely to contact the Manager in charge of the restaurant or the Chef. Please advise us of any allergies or dietary requirements

V Vegetarian option **GF** Gluten free option