

汁物 御飯物

STARTERS

sunomono	spicy marinated cucumbers (v)	7
miso shiru	white miso soup, tofu, green onion (gf)	5
premium edamame	soy beans, sea salt (gf)(v)	6.5 / truffle style 8
shishito	japanese peppers, soy garlic sauce, bonito	11
kaiso salad	mixed seaweed salad, ginger vinaigrette (v)	11
nashi salad	mixed greens, japanese pear, goat cheese, almonds	12

COLD DISHES

hamachi diced	yellowtail sashimi, jalapeno, ginger, sizzling olive oil	19
uni kokoro	uni, heart of palm, bonito ponzu, ikura	24
maguro carpaccio	tuna sashimi, truffle soy, avocado, parmesan	21
sake ringo	salmon sashimi, apple, caviar	18
hirame kosho	flake sashimi, daikon, pea shoots, chili sauce	18
hanabi	spicy tuna on crispy rice	16
toro tataru	toro and tuna tartare, quail egg, caviar, prepared tableside with premium uni	32 42
joeet poke	beet poke, jalapeno, ginger, root chips (v)	16

HOT DISHES

ingen itame	sautéed chinese green beans, garlic	9
nasu dengaku	japanese eggplant, baby bok choy, miso (v)	10
robosuta pasuta	lobster pasta, garlic cream, shaved truffles	48
shotoribu	short rib, braised and grilled, gochujang	24
agedashi tofu	furikake crusted tofu, shiitake, coconut broth	18
ishi ebi no tempura	popcorn rock shrimp tempura, miso glaze	19.5
sakana zentai	whole crispy striped bass, nuoc cham, jalapeno	82
soseji	bacon wrapped kurabuta sausage, karashi mustard	16

炉端焼

ROBATA GRILL

Robata or Robatayaki is “cooking with an open flame” using Bincho Tan, a special Japanese charcoal from the seaside village of Wakayama. We honor the centuries old style of cooking with a menu featuring Japanese skewers and plates each infused with a unique smoky richness.

SKEWERS

gyu	aged rib eye	9
wagyu kosho	american wagyu new york, black pepper sauce	12.5
foagura	filet mignon wrapped foie gras, asparagus	19
robusuta wagu	japanese wagyu, lobster, uni butter	30
tebasaki	chicken wing (gf)	5
negima	chicken, green onion	4
tsukune	chicken meatball	5
hatsu	chicken heart	3
nankotsu	chicken cartilage	3
sake	salmon with shiso gremolata	5.5
suzuki	chilean seabass	8
ebi bekon	jumbo shrimp wrapped in bacon, chili garlic sauce	12
mekyabetsu	brussels sprouts	4
tomorokoshi	corn on the cob	4

SEAFOOD

kanpachi	amberjack, crispy vegetables, garlic, mint (gf)	18
kani	alaskan king crab leg, bonito aioli, chile lime	34
janboebi	jumbo prawns, garlic butter (gf)	22
robusuta	half maine lobster, aji amarillo, pickled serrano (gf)	32
saikyo yaki	miso marinated black cod	16
tako	octopus, serrano cilantro sauce, toasted macadamia (gf)	20

炉端焼

ROBATA GRILL

STEAK

fireminyon	bone in filet mignon, grilled spring onion	25
ribuai	marinated prime ribeye cap, pickled daikon	35
nyuyoku	40 day dry aged prime new york steak	8oz/44 16oz/88
tomahoku	48oz dry aged tomahawk ribeye, shaved truffles	225

WAGYU

Our premium A5 Wagyu originates from the island of Kyushu in the Miyazaki Prefecture; a region known for a warm, mild climate ideal for raising the highest quality cattle. Each hand cut steak features immense marbling and deep beef flavor making it a prized delicacy in Japan.

order by the ounce- 22/oz

GAME AND POULTRY

jidori chikin	free range chicken, ginger relish, yuzu kosho (gf)	13
kohitsuji	lamb chop, soy garlic	11
buta no hara	pork belly, maple miso, pear kimchi	15

VEGETABLES

jagaimo	purple potato, wasabi crème, caviar, ikura	28
karaifurawahiso	cauliflower, shiso salsa verde, parmesan (gf)	12
eringi	king trumpet mushrooms, almond sauce (v)	14

OMAKASE

In Japanese, means “I’ll leave it to you” or “entrust us”. We will guide you through an unparalleled dining experience while our expert Chefs show their true craft with each course curated just for you.

ROLLS

		hand/cut
kani maki	baked crab hand roll (gf)	11
spicy tuna	tuna, scallions, sesame oil (gf)	8 / 10
tsukiji	salmon, tuna, yellowtail, ikura wrapped in cucumber (gf)	16
spider	crispy soft shell crab, avocado, cucumber (gf)	17
lobster	lobster salad, yuzu avocado puree, spicy puffed rice (gf)	22
shima	seared yellowtail, mango, jalapeno, avocado (gf)	21
california	crab, avocado (gf)	8 / 10
faux cali	heart of palm salad, avocado (gf)(v)	16
katana	spicy tuna, tuna sashimi, jalapeno, yuzu oil (gf)	20
white lotus	shrimp tempura, avocado, asparagus, albacore, crispy onions (gf)	20

(gf) Gluten Free (v) Vegan
Additional GF and V options available upon request

Consumption of raw or undercooked foods such as beef, eggs, pork, poultry, fish or shellfish may result in an increased risk of food borne illness.

Please alert your server if you have any food allergies or dietary restrictions.

COCKTAILS

Curated by Michael Simon

Only Lovers Left Alive

15

A Hedonistic Japanese Highball

Suntory's stunning TOKI whisky, enveloped by an alluring dry apricot soda we created from Rare Tea Cellar's Hedonistic Osmanthus Blossoms, will show you the beauty of minimalism

Dear Olivia

15

The Sparkling Aperitif You Deserve...Perhaps More Than Once

Time and space will bend blissfully as you imbibe the sultry mélange of Absolut Elyx w/Okunomatsu's 'traditional method' sparkling sake & Lillet Rosé, balanced with a vanilla & fresh lavender gastrique, Kalamata olive sea salt, resting below our lychee & lemongrass fruit leather.

One-Punch Man

15

KATANA'S Legendary Old-Fashioned For Increased Strength & Vigor

Knob Creek's Bonded Bourbon meets its match: Okinawa's legendary Kokuto Black sugar assimilates with sakura cherry blossoms, and a secret bitters blend passed down from generation to generation, served in a glass smoked with wild cherry bark... an old-fashioned so powerful, all it takes is one punch!

The Neon Demon

15

Altered Sates of Tequila-Induced Consciousness

Beware his charms! Straight from the underworld, Avion tequila has been willingly possessed by grilled shishito peppers, folded in with ponzu-spiked raw agave and a refreshingly-tart pineapple beer; Combier's all-natural blue curacao casts a neon hue over the night sky.

House Of Leaves

15

A Treasured Gin Collins Unearthed From The Ancients

Paradise was never lost... Sipsmith's prized London Dry Gin flirts with Green Chartreuse and KATANA's-own Melon Liqueur, balanced with a tincture of Bengal peppercorn and delicious kabosu juice, covered in a bouquet of lemon verbena, red sorrel, and purple shiso.

Mystery Box???

15

A Dealer's Choice Existing In Perfect Harmony

What mysteries lie inside? Enter all who dare.