

## SUSHI BAR

Nigiri (2 Piece) | Sashimi (2 Piece)

Akami tuna	55	Roe	
Chu-Toro semi-fatty	90	Ikura salmon	60
O-Toro fatty	100	Uni sea urchin	160
Sake salmon	45	Osetra caviar	220
Unagi fresh water (G)	55	Shellfish	
Tamago omelet (G)	35	Ebi shrimp	45
White Fish		Amaebi sweet shrimp	78
Hirame japanese turbot	55	Hotate jumbo scallop	70
Hamachi japanese yellowtail	60	Tako octopus	50
Tai japanese snapper	80		

Sashimi Moriawase Chef's Combination 350

Sushi Moriawase Chef's Combination 265

## SUSHI ROLLS

### Classic Rolls

Cucumber	30	Spicy Tuna	70
Avocado	40	Spicy Yellowtail	85
Vegetable	45	Salmon	65
California (G)	65	Tuna	95
Yellowtail	85	Negi-Toro	125

### Specialty Rolls

Crispy Shrimp Roll shrimp, avocado, cucumber, tempura flakes (G)	80
Rock Shrimp Tempura spicy tuna roll, cucumber, rock shrimp (G)	90
Sunset unagi, cucumber, avocado, sweet BBQ (G)	85
Rainbow assorted sashimi, avocado, california roll (G)	110
Corn Crunch shrimp, corn tempura, soy paper, avocado, cucumber, masago (G)	125
Katsuya Roll tuna, hamachi, scallop, crab roll, salmon, avocado (G)	125
Salmon Lemon tempura salmon, salmon sashimi, yuzu aioli (G)	85
Soft Shell Crab Roll daikon paper, yuzu juice (G)	95
Mr. Myoga Roll marinated tuna, cucumber, avocado, tuna sashimi (G)	90
Double Double spicy yellowtail, cucumber, serrano chilli, onion ponzu	95
The Hollywood shrimp tempura, spicy kanikama, avocado, cucumber, spicy albacore (G)	85
Lobster Dynamite Roll mushroom, creamy dynamite sauce, california roll (G)	175

## CHEF KATSUYA'S SIGNATURE

Baked Crab Handroll Wrapped in Soy Paper (G)	80
Spicy Tuna Crispy Rice 4PC Grilled Sushi Rice, (G)	90
Spicy Tuna Tartare, Green Serrano	

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## SASHIMI & RAW STARTERS

Yellowtail Sashimi with Jalapeño	thinly sliced, white onion ponzu, coriander (G)	95
Tuna Tartare	tosa soy, avocado, crisps, shiso leaf (G)	135
White Fish Carpaccio	yuzu dressing, dry miso, garlic chips, chives (D)(G)	95
Wagyu Tataki	truffle, tosazu, garlic chips, wasabi leaves (D)(G)	140
Spicy Tuna Sashimi	a crunchy twist with crispy onion (G)	95
Tomato Ponzu Ceviche	blend of best available sashimi, truffle oil (G)	105

Toro Tartare & Caviar	dashi, wasabi soy (G)	320
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## SOUPS & SALADS

Avocado & Spicy Tofu Salad	ginger miso ,avocado, cucumber, slaw mix (VEG)(G)	70
Seaweed Salad	kaiso, sesame seeds, ponzu, sanbaizu (G)	50
House Salad	ginger miso vinaigrette, shaved vegetables, rice cracker (VEG)	55
Jidori Chicken Salad	plum vinaigrette, napa cabbage, asian greens (G)	85
Lobster & Crab Salad	cucumber, avocado, mixed greens, dashi vinaigrette	95
Classic Miso Soup	green onion, tofu, seaweed (G)	29

## HOT STARTERS

Spicy Edamame	shichimi pepper, siracha (VEG)	35
Steamed Edamame	maldon sea salt (VEG)	30
Truffle Edamame	shiitake soy (VEG)(G)	55
Shishito Peppers	yuzu yoghurt , umami soy (G)(D)	27
Crispy Brussels Sprouts	balsamic soy, toasted almonds (N)(G)	65
Chicken Karaage	Japanese crispy chicken, yuzu aioli, sweet ponzu (G)	75
A5 Japanese Wagyu Sando	yuzu aioli, katsu sauce, caviar (G)	390

## TEMPURA

Popcorn Rock Shrimp	spicy creamy aioli, crispy batter, shishito (G)	145
Spicy Chicken Tempura	spicy Momiji sauce, sesame seeds, chives (G)	80
King Crab Tempura	amazu, red onion, serrano, cilantro (G)	290
Lobster Tempura	spicy aioli, red onion, serrano, lemon (G)	210

## DUMPLINGS

Wagyu Gyoza	pickled cabbage, taberu rayu, black garlic ponzu (D)(G)	95
Truffle Edamame Dumpling	truffle soy, crispy leeks (D)(G)	65
Sweet Shrimp Shumai	wari ponzu, serrano (D)(G)	85

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## ROBATA GRILLED MEATS & SEAFOOD

Tomahawk Short Rib japanese BBQ Sauce (G)	290
Spicy Rib Eye garlic chips, fried onions, spicy miso sauce (G)	220
Jidori Chicken Breast teriyaki, asparagus, lemon (G)	160
Tenderloin truffle salt, truffle butter (G)(D)	270
Yuzu Miso Glazed Lamb Chops wasabi chimmichuri (G)	140
Wagyu Ribeye on the Bone garlic chips, shichimi	750
King Crab garlic butter, mix herbs dressing (D)	300
Salmon Cedar umami butter soy, cherry tomatos, capers (G)	175
Branzino shichimi butter, micro shiso, blanced spinach, onion (D)(G)	120

Premium A5 Japanese Wagyu Striploin from Kagoshima prefecture. hot stone, fresh wasabi root, asparagus, eringi, sesame oil 100g minimum (G)	450
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## ROBATA GRILLED VEGETABLES

Eringi Mushroom wafu sauce (G)	65
Charred Broccolini tare, dancing bonito (G)	55
Eggplant miso glaze, mozzarella (G)	55
Asparagus yuzu yoghurt, shichimi (D)(G)	49
Corn yuzu garlic aioli, shichimi butter, shiso leaf (D)(G)	35

## SEAFOOD & FISH

Whole Sea Bream bone free sea bream, Szechuan sauce, cilantro (G)	170
Miso Glazed Black Cod cedar wood, hajikami, shimeji (G)	195
Chilean Seabass ginger, sesame oil, new style sauce (G)	195
Lobster Dynamite mushroom, creamy dynamite sauce (G)	210

## FRIED RICE & NOODLES

Bops sizzling rice hot pot with our signature sweet soy bop sauce	
-Japanese Mushroom (G)(D)	115
-Braised Short Rib (G)(D)	135
-Miso Cod (G)(D)	125
Yakisoba Noodles mushrooms, tangy garlic sauce, asparagus add - 100 Short Rib + 210 Lobster (G)	85

Frosty Kobe Fried Rice jidori egg, wagyu beef, foie gras (G)	260
Spicy Miso Short rib ramen, naruto, egg add -170 Chicken   -290 Lobster (G)	220

## TOBANYAKI

Wagyu beef Toban umami soy, mushrooms, ponzu, daikon oroshi (G)(D)	285
Shrimp Toban umami soy, asparagus, spicy garlic ponzu, butter, daikon oroshi (G)(D)	195
Tofu aragus, broccolini, spinach, miso sauce (G)	110

## CHEF'S MENU

<b>Katsuya Classics</b>	390	<b>New Classics</b>	780
Edamame		Wagyu Tataki	
Crispy Tuna Rice		Truffle Edamame	
Yellowtail with Jalapeño		Small Sashimi Moriawase	
Wagyu Beef Gyoza		Shrimp Shumai	
Crispy Brussels Sprouts		King Crab Tempura	
Baked Crab Handroll		Frosty Kobe Fried Rice	
Popcorn Shrimp		Tomahawk Short Rib	
Miso Cod		Dragon Egg	

<b>THE OMAKASE</b>	
Katsuya Omakase 8 courses	1285
MAKASERU that means leave it up-to the chef	

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