

SUSHI BAR CRAFTED SELECTIONS

Sushi Moriawase <i>8 pieces of assorted nigiri and 8 pieces of maki roll</i>	65
Sashimi Moriawase <i>15 pieces of premium chef selected sashimi</i>	85
Seasonal Sushi <i>10 pieces of chef selected nigiri and 8 pieces of signature maki roll</i>	145
Seasonal Sashimi <i>30 pieces of assorted sashimi</i>	150
Osetra Caviar Masterpiece (G,SF,SS,S) <i>showcasing caviar in a multitude of handcrafted dishes including wagyu crispy rice, toro tartar, botan ebi, alaskan king crab, oyster or uni sake ponzu shooters</i>	350

SIDES

Corn Ribs (G,S,SS) <i>shichimi citrus butter</i>	12
Asparagus (D) <i>yuzu aioli</i>	12
Broccolini (G,V,S) <i>garlic butter, sake-soy, bonito</i>	12
Eggplant (D,G,SS,S) <i>miso glaze</i>	10
Kimichi (SF,G) <i>pickled vegetables</i>	12
Egg Fried Rice (G,SS,S) <i>pan fried rice with egg, bell pepper, green onion</i>	20

ADD ON SAUCES

Spicy Mayo	3
Teriyaki	5
Eel Sauce	5
Siracha	3
Ginger	3
Wasabi	2

OTSUMAMI, SOUP & SALAD

Spicy Edamame (G,V,S) <i>shichimi pepper, sriracha, maldon sea salt</i>	11
Steamed Edamame (V,S) <i>maldon sea salt</i>	10
Shishito Pepper (G,D,S) <i>yuzu yogurt</i>	12
Classic Miso Soup (G,S) <i>green onion, tofu, seaweed</i>	10
Spicy Seafood Soup (SS,G,SF,S) <i>spicy gomadare dashi, coconut milk, seafood mix</i>	22
Green Salad (G,SS,S) <i>miso dressing, ponzu dressing, asparagus, cherry tomato, mix greens</i>	20
Cucumber Sunomono (G,SS,S) <i>sanbaizu pickle, sesame, seaweed</i>	12
Salmon Salad (G,SS,S) <i>seared salmon, mixed green, carrots, avocado, furikake, orange vinaigrette</i>	28
Yakiniku Tostadas (G,SS,S) <i>thinly sliced beef ribeye, spicy teriyaki, truffle avocado aioli</i>	28
Crispy Brussels Sprout (N,V,S) <i>balsamic soy, toasted almonds</i>	16

COLD STARTERS

Tuna Tartare Crisp (S,G,SS,SF) <i>crunchy nori, togarashi, sesame dressing</i>	18
Katsuya Ceviche (S,G,SS) <i>assorted sashimi, truffle oil and umami citrus</i>	28
Spicy Tuna Crispy Rice (S,G,SS) <i>4pcs grilled sushi rice, spicy tuna tartare, green serrano</i>	27
A5 Wagyu Beef Crispy Rice (G,S) <i>4pcs grilled sushi rice, A5 wagyu tartare, caviar, gold leaf</i>	48
Salmon Tacos (G,S) <i>4pcs with spicy miso, avocado and tofu aioli</i>	25
Lobster Tacos (SF,D) <i>4pcs with butter garlic, tofu aioli and jalapeno salsa</i>	28
Oyster Ponzu (SS) <i>6pcs fresh oysters with ponzu dressing and momiji oroshi</i>	40

Dishes with () contain; N=Nuts; G=Gluten; D=Dairy; S=Soy; SF=Shellfish; SS=Sesame Seed; V=Vegetarian; VG=Vegan; A=Alcohol

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Should you have any dietary requirements or allergies, please notify your server.

SASHIMI STARTERS

Yellowtail Sashimi with Jalapeno (G,S) <i>thinly sliced, with onion and ponzu</i>	28
Japanese Octopus Carpaccio (SF) <i>lemon herb relish, yuzu-kosho, baby tomatoes</i>	25
Blue Fin Tuna Tataki (G,S) <i>lightly seared, yakumi crispy garlic and white ponzu</i>	33
Salmon Tataki (G,S) <i>thinly sliced, with yuzu miso</i>	26
Beef Tataki (G,S,SS) <i>thinly sliced beef tenderloin, sesame ponzu</i>	28
Toro Jalapeno (G,S) <i>seared toro sashimi, osetra caviar, onion ponzu</i>	70
White Fish Tiradito (G) <i>crispy potato, fennel, apple, lime zest</i>	24
Scallop Tiradito (G,SF) <i>cucumber, yuzu lemon, rocoto chilli</i>	28

TEMPURA

Shrimp Tempura (SF,G,S) <i>soy dashi dip</i>	24
Seabass Tempura with Butter Lettuce (G) <i>jalapeno and yuzu aioli</i>	28
Bahamian Lobster Tempura (G,D,SF) <i>yuzu kosho aioli</i>	45
Vegetable Tempura (S,G) <i>soy dashi dip</i>	14
Local Lionfish Tempura (G,S) <i>soy dashi sauce, tofu tartar sauce</i>	38
Rock Shrimp (SF,G,S) <i>spicy creamy aioli</i>	28

SPECIALITY ROLLS

Miami Beach (G,SF,SS) <i>unagi, cucumber, avocado, spicy salmon, yuzu aioli, eel sauce</i>	45
Calypso Roll (G,SS) <i>crispy fried maki roll with tempura shrimp, conch, eel sauce</i>	38
Hollywood Roll (G,SF,SS) <i>shrimp tempura, spicy albacore, spicy tuna, avocado, cucumber, bamboo aioli</i>	50
Crispy Salmon Skin (G) <i>salmon skin, yamagobo, cucumber, avocado</i>	18
Shrimp Tempura (SF,G,D,SS) <i>cucumber, avocado</i>	18
Rock Shrimp Tempura (D,SF,G,SS) <i>spicy aioli, spicy tuna roll</i>	28
Sunset (G,SS) <i>unagi, cucumber, avocado, eel sauce</i>	28
Toro Toro (SF,SS) <i>king crab, avocado, takuan, caviar</i>	68
Katsuya Special (G,SS,SF) <i>tuna, hamachi, salmon, scallop, crab roll, wrapped in cucumber</i>	28
Salmon Lemon (G,SS,SF) <i>tempura salmon, salmon sashimi, yuzu aioli</i>	26
Baked Crab Handrolls (S,SF,SS) <i>katsuya's speciality signature soy paper roll</i>	21
Lobster (G,SF,S) <i>dynamite spicy lobster, california roll</i>	40
Tiger (G,SF,SS) <i>shrimp tempura, cucumber, avocado, masago, topped with spicy tuna, truffle oil</i>	27
Surf & Turf Roll (N,S,G,SF,SS) <i>king crab and avocado, torched japanese A5 beef, black garlic ponzu, aioli, taberu rayu</i>	45

SUSHI BAR

Nigiri or Sashimi (2 pieces per order)

Maguro - Tuna	16	Kampachi - Amber Jack	22
Toro - Fatty Tuna	38	Aji - Mackrel (G)	14
Local Lion Fish	16	Saba - Mackrel (G)	16
Sake - Salmon	16	Tai - Japanese Sea Bream	18
Unagi - Fresh Water Eel (G,SS)	14	Ikura - Salmon Roe	32
Blue Fin Tuna (G)	24	Ebi Shrimp (SF)	14
Albacore - White Tuna (G)	14	Tako - Octopus	22
Hamachi - Yellowtail	16	Taraba - King Crab (SF)	34
Uni - Sea Urchin (SF)	38	Kinmedai - Golden Eye Snapper	20
Tamago - Egg Omelette	10	Hotate - Jumbo Scallop (SF)	17
Local Conch	17	Botan Ebi-Sweet Shrimp (SF)	21
Hirame - Fluke	14		

CLASSIC ROLLS

Tuna	17
Spicy Yellvowtail (G)	16
Salmon	14
Negi Toro	28
Cucumber (V)	11
Vegetable	12
California (S,SS)	15
Spicy Tuna (S,SS,G)	15

BAO BUNS & GYOZAS

Lobster Bao Buns (G,D,S) <i>tempura lobster, karashi miso lemongrass</i>	32
Glazed Cod Bao Buns (G,D,S) <i>miso marinated black cod, butter lettuce, yuzu aioli</i>	22
Short Rib Bao Bun (SS,G,S,D) <i>braised short ribs, bamboo aioli, pickled onion</i>	25
Wagyu Gyoza (N,G,S,SS) <i>pickled cabbage, black garlic ponzu</i>	28
Chicken Gyoza (N,G,S,SS) <i>cabbage, chives, black truffle</i>	24
Lobster & Shrimp Gyoza (G,SS,S, N) <i>black garlic ponzu sauce</i>	26

KUSHIYAKI (2 pieces per order)

Chicken Kushiyaiki (D,S,SS) <i>chicken thigh, clarified butter, yuzu kosho, yakitori sauce</i>	20
Beef Kushiyaiki (G,S,SS) <i>beef tenderloin, yuzu kosho, yakitori sauce</i>	25
Pork Kushiyaiki (G,S) <i>pork belly, nabanzuke, spicy teriyaki</i>	23
Lamb Kushiyaiki (G,S,SS) <i>lamb tenderloin, white sesame paste, mirin, soy sauce, tobanghang</i>	28
Scallop Kushiyaiki (D,G,S,SS,SF) <i>scallop, gochujang sauce, lemon herb butter</i>	32

HOT DISHES

Katsuya Fried Chicken "KFC" (SS,G,S) <i>crispy fried chicken, tossed in spicy gochujang sauce</i>	28
Lobster Dynamite (SF,D,S,G,SS) <i>bahamian whole lobster, shiitake, mushroom, dynamite sauce</i>	110
Chilean Seabass (S) <i>jalapeno ginger sauce, heirloom tomato</i>	75
Beef Tobanyaki (G,S) <i>seasonal mushrooms, sake, soy</i>	48
Miso Yuzu Glazed Black Cod (G,S) <i>houba leaf, hajikami, broccolini</i>	52
Shrimp Tobanyaki (G,S,SF,SS) <i>sauteed shrimp with asparagus, negi and assortment of mushrooms and sesame miso</i>	42
Tofu Tobanyaki (G,S) <i>sauteed tofu with asparagus, shitake mushrooms, carrots and chili bean sauce</i>	30

ROBATA (GRILL)

Robatayaki is a traditional Japanese cooking style where fresh fish, seafood, meats, and vegetables are expertly grilled over a blazing charcoal fire. Our skilled robata chef prepares your selections in front of you in an open kitchen, creating an engaging dining experience. As the fish and meats sizzle on the grill, they are brushed with a variety of flavorful sauces, infusing each dish with the rich UMAMI taste—an exquisite savory flavor that embodies the essence of Japanese cuisine.

Jidori Chicken (S,G,SS,D) teriyaki, steamed rice, broccoli	36
Salmon on Cedar (G,D,S) tomato, capers, sansho peppercorn sauce	36
Hamachi Kama (SF,D) yellowtail collar, hobayaki miso, koregosu sauce	58
Grilled Tuna Steak (G,SS,S) sansho peppercorn sauce	68
Jumbo Prawns (SF,G,SS) lemongrass, karashi dressing	48
Scallop on Shell -3 pieces (G,D,SF,S) truffle oil, ponzu sauce	32
Crab Legs 2 Ways (SF,G,D) alaskan king crab 2 ways, tempura and grilled lemon butter miso	110
Lamb Chops (G, S) kizami wasabi sauce	36
Octopus (D) aji panka glaze, pickled vegetables, cilantro aioli	32
Teriyaki Beef Tenderloin (S,G,SS) sesame, scallions	40
Ribeye Steak - wet aged linz private label (D,G,S) 16oz ribeye with sauteéd enoki and shitake mushrooms, yuzu shiso chimichurri	82
Beef Shortribs (G,S,SS) honey soy,pickled ginger,aubergine puree,cilantro aioli,lettuce,Rice	70
Ishiyaki (Hot Stone) (G,S,SS) truffle ponzu, gomadare sauce, black salt	
A5 waygu - snow aged miyazaki striploin	115 per 3oz
beef ribeye - wet aged linz private label	55 per 3oz

KATSUYA SIGNATURE ROBATAYAKI
EXPERIENCE \$165

(Recommended per 2 people sharing)

Experience the essence of Japanese culinary tradition with our Robatayaki degustation menu.

This meticulously curated journey showcases the art of grilling over charcoal, emphasizing purity of flavor and impeccable seasonal ingredients.

Each course celebrates balance, harmony, and the rich umami of authentic Japanese cuisine.

Paired perfectly with Heavensake “Junmai 12” - Additional \$125

RICE & NOODLES

A5 Wagyu Yakisoba 3oz mixed mushrooms, yakisoba sauce, crispy onion	52
A5 Wagyu Beef Fried Rice (G,D,S) egg, garlic chips	76
Kimichi Duck Fried Rice spicy kimchee fried rice, duck confit, poached egg	45
Mushroom Bop (G,D,S,SF,SS) assorted mushrooms, steamed rice, truffle oil, parmesan add fried egg (5) add short rib (14)	35
Yaki Udon (SF,S,G) stir fried udon noodles with choice of : vegetable	28
chicken	32
wagyu beef	48
seafood	42