LAS VEGAS

KATSUYA®

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Welcome to Katsuya!

Featuring the dynamic pairing of Master Sushi Chef Katsuya Uechi and design impresario Philippe Starck, Katsuya by Starck is truly a feast for the senses. With specialty cocktails, unique rolls, and spectacular sushi and sashimi platters, Chef Uechi skillfully translates Japanese flavors to the American palate. His accolades, combined with the sleek setting and sbe's signature level of service, have made Katsuya one of OpenTable's "50 Hottest Restaurants in the U.S."

STARTERS

Creamy Rock Shrimp
Crispy bite-size rock shrimp tossed in a creamy, spicy sauce. 20

Lobster & Truffle "Chawan-mushi"
Steamed to order, a great way to start your meal! 8

Edamame
Served warm and tossed lightly with salt. 10 ***Spicy*** 12

Yu-Dofu
Classic Japanese tofu dish served with spicy grated radish and ponzu sauce. 11

Sautéed Shishito Peppers 11

Gyoza
Made with heritage Berkshire pork, served with soy-vinegar dipping sauce. 14

"Karaage" Japanese Fried Chicken
Crispy and juicy, marinated with ginger, garlic and soy. 12

Vegetable Tempura
Seasonal vegetables served with traditional soy-dashi broth. 16 *Add shrimp 6*

Corn Tempura
Cilantro and serrano chilies served with mayo-pon. 11

Crispy Brussels Sprouts
Balsamic soy reduction and toasted almonds. 14

SALADS

Crispy Chicken
Steamed chicken, crispy wontons and rice noodles, tossed in plum vinaigrette. 18

Mixed Greens
Japanese medley served with miso and ponzu vinaigrette. 10

Mushroom
Warm sautéed Japanese mushrooms served on butter lettuce with yuzu vinaigrette. 12

Japanese Caprese
Seasonal tomato and fresh mozzarella with shiso and wasabi vinaigrette. 14

Cucumber Sunomono
Sweet and sour marinated Persian cucumbers with sesame seeds. 11

Seaweed Sunomono
Chilled sesame marinated seaweed. 12

King Crab
Shaved cucumbers and mixed greens dressed with dashi vinaigrette. 38

**Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.*

SPECIALTY STARTERS ~ KATSUYA SIGNATURES

Yellowtail Sashimi with Jalapeño*
Fresh yellowtail, ponzu, and jalapeño make for a guest favorite. Light and refreshing. 23

Seared Tuna with Japanese Salsa*
Seared tuna sashimi served with fresh tomatoes, cilantro and avocado with a Japanese touch. 20

Baked Crab Hand Rolls
Baked snow crab lightly kissed with Chef's signature sauce, wrapped with rice in soy paper. 18

Crispy Rice with Spicy Tuna*
Our most flavorful dish on the menu and the one Katsuya is most famous for... a can't-miss dish. 19

Halibut Usuzukuri*
Halibut sashimi delicately sliced with a hint of spice and citrus. 21

Spicy Albacore Sashimi with Crispy Onion*
A crunchy twist on albacore sashimi. 21

Katsuya Ceviche*
A light and refreshing blend of sashimi dressed with yuzu and lime. 19

Scallop Sashimi*
Green ponzu, Fuji apple and watercress. 18

Salmon Sashimi with Caviar*
Salmon sashimi lightly rolled with Japanese onion chutney, topped with tasty caviar on a cucumber crisp. 27

Seared Albacore with Wild Mushrooms*
Served warm with truffle-soy dressing. 21

Wagyu Sashimi*
Seared with hot oil, topped with young ginger and chives. 22

Japanese Octopus Carpaccio
Lemon-herb relish with yuzu kosho. 21

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FROM THE HOT KITCHEN

GREAT WAGYU BEEF & MORE

Wagyu Tobanyaki*
A beef lover's dream, served sizzling hot with wild mushrooms. 38

Wagyu Filet with Foie Gras*
Delicious medallions of foie gras served on top of tender Wagyu beef, smothered in Chef's plum wine reduction…a great dish! 42

Wagyu Rib Eye*
Caramelized onions, topped with truffle butter, with a side of wasabi-ponzu sauce. 55

Braised Short Ribs
Served with wasabi whipped potatoes and roasted root vegetables. 36

Wagyu Sliders
Wagyu beef with ginger teriyaki, crispy butter lettuce and creamy yuzu aioli. 14

SEAFOOD

Miso-Marinated Black Cod
A must-try dish! Marinated for 48 hours and broiled to perfection, this Katsuya signature uses sweet miso and the special taste of black cod to deliver unparalleled flavor. 34

Stripped Baze
Our famous striped bass served as Szechuan-style fillets, topped with spicy black-bean sauce. Chef Katsuya's most dynamic dish! 27

Lobster Dynamite
A half lobster sautéed with mushrooms and tossed in Chef's creamy dynamite sauce, then baked to perfection. 30

Lobster Tempura
A half lobster lightly battered and tossed with creamy, spicy sauce, topped with candied walnuts. 31

Salmon on Cedar*
Tomato, caper and sansho peppercorn sauce. 27

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ROBATA

Wagyu Beef
Short Rib* 17
A4 Sukiyaki* 32
A4 Steak* 46
Skirt Steak* 26

Chicken
Mune (Breast) 13
Negima (Thigh) & Green Onion 17
Tsukune with Marinated Egg 14

Pork
Belly 14
Bacon & Vegetables 12
"Kakuni" Braised 15

Seafood
Shrimp 16
Hamachi Kama 17
King Crab 40
Scallop* 18

Vegetables
Shiitake 12
Maitake 14
Asparagus 12
Corn 11
Potato 7

RICE & NOODLES

A4 Wagyu Fried Rice*
Full flavored and decadent, a must-try dish! 46

Seafood Yakisoba
Shrimp, calamari, scallops, clams and lobster stir-fried with garlic chives and sprouts. 29

Mushroom Bop
A sizzling mixed rice dish served in a hot stone pot, finished tableside. 22

Wafu Carbonara*
Slow-cooked bacon, soy reduction and soft poached egg. 18

Katsuya's Tasting Menu*
The best of the best signature dishes! All of the items that Chef Katsuya is famous for in one tasting menu. 95

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SUSHI & SASHIMI

Omakase Sushi*
Ten pieces of assorted sushi and hosomaki. 48

Omakase Sashimi*
Let Chef take the lead, with the premier selections of the day. 55

Omakase Geta*
A spectacular display featuring the best of the best! Serves two to four. 185

Pacific Ocean
(sushi per piece / sashimi 7 pc)

Mebachi Maguro (Big Eye Tuna)* 6/23
Binnaga Maguro (Albacore)* 6/23
Hamachi (Yellowtail)* 7/25
Kanpachi (Amber Jack)* 8/36
Madai (Japanese Snapper)* 7/31
Hirame (Fluke)* 6/23
Engawa (Fluke Fin)* 7/25
Aji (Horse Mackerel)* 7/46
Saba (Mackerel)* 6/23
Ika (Squid)* 5/18
Tako (Octopus) 5/18
Unagi (Freshwater Eel) 6/23
Anago (Saltwater Eel) 6/23
Uni (Sea Urchin)* 9/56
Ebi (Cooked Shrimp) 5/18
Amaebi (Sweet Shrimp)* 8/36
Kani (Snow Crab) 7/25
Tarabagani (King Crab) 13/46
Hotate (Scallop)* 6/23

Atlantic Ocean
(sushi per piece / sashimi 7 pc)

Hon-Maguro (Bluefin Tuna)* 8/36
Chu Toro (Medium Fatty Tuna)* 12/46
O-Toro (Premium Fatty Tuna)* 16/67
Sake (Salmon)* 6/23
Smoked Sake (Smoked Salmon) 7/25
Masago (Smelt Roe)* 4/16
Ikura (Salmon Roe)* 6/23

From the Land
(sushi per piece / sashimi 7 pc)

A5 Wagyu Beef* 20/70
Tamago (Sweet Egg) 4/14

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SUSHI ROLLS

Specialty Rolls

Tiger Roll*
Shrimp tempura, cucumber and avocado, topped with spicy tuna, caviar and truffle oil. 27

Sahara Roll*
Spicy albacore, shrimp tempura, eel sauce and dashi mayo. 24

Lobster Roll
Cajun-spiced lobster on a California roll with dynamite sauce. 26

Double Hamachi Roll*
Spicy yellowtail, spicy kanikama and cucumber, rolled and topped with thinly sliced yellowtail, serrano chili and onion ponzu. 25

Tuna Tataki Roll*
Spicy tuna roll topped with seared tuna, tataki sauce, green onion and garlic chips. 22

Rainbow Roll*
Chef's best assorted sashimi and avocado on top of our traditional California roll. 22

Salmon Lover Roll*
Smoked salmon and yuzu cream cheese topped with salmon, red onion, ikura, shio ponzu and arugula. 21

Special Katsuya Roll*
Tuna, yellowtail, salmon, scallop, crab and avocado wrapped with rice, soy paper and cucumber, served with wasabi ponzu on the side. 24

Corn Crunch Roll*
Garlic butter-sautéed shrimp and avocado rolled with crispy corn tempura, drizzled with sweet soy. 21

Spider Roll
Soft-shell crab, cucumber, avocado and ponzu. 19

Sunset Roll
Sweet freshwater eel, crunchy cucumber and avocado drizzled with sweet eel sauce make this a guest favorite. 19

Rock Shrimp Tempura Roll*
Tossed in a creamy, spicy sauce over a spicy tuna roll. 20

Classic Rolls (cut/hand)

California 9/8
with Snow Crab 15/14
with King Crab 26/25
Spicy Tuna* 12/11
Negi Toro* 14/13
Tuna* 9/8
Yellowtail Scallion* 11/10
Salmon* 11/10
Scallop Masago* 10/9
Shrimp Tempura 12/9
Salmon Skin 8/7
Unagi & Cucumber 11/9
Vegetable 9/8
Cucumber 6/5
Oshinko 6/5
Ume Shiso with Cucumber 5/4

Substitute soy paper 1
Add avocado 1
Add fresh wasabi 5

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