



Welcome to Katsura Japanese Cuisine where our team of talented chefs, hospitality experts, and beverage professionals are all about the experience - along with locality, sustainability, and creativity.

Years of practice contribute to our expertise and passion.

With genuine hospitality and a truly immersive dining experience, welcome to Katsura.

**HEAD CHEF** Akihiro Nakamura

## ENTRÉE

- fried edamame (GFO, DF, V, VE)** \$9  
*kombu salt*
- renkon chips (GFO, DF, V, VE)** \$9  
*crispy wakame, "Aosa" powder*
- k.f.c. (katsura fried chicken)** \$19  
*sriracha honey butter, sesame seeds, spring onion*

- pan fried gyoza (5pcs)** \$19  
*choice from: pork, prawn, or vegetables (DF, V, VE)*  
*bean sprouts salad, citrus ponzu sauce*
- prawn tempura (3pcs) (DF)** \$19  
*dipping sauce*
- vegetable tempura (6pcs) (DF, V, VE)** \$17  
*with dipping sauce*

## SUSHI AND SASHIMI

- chef's choice sashimi (DF)** (7pcs) \$26 | (12pcs) \$42 | (20pcs) \$70
- local oysters 6pcs (DF)** market price  
*ponzu vinaigrette, chives, grated radish*
- omakase nigiri sushi 8pcs (DF)** \$35  
*please ask our wait staff for today's assortment*
- aburi salmon Philadelphia roll 5pcs** \$25  
*avocado, cucumber, cream cheese, tobiko, chives, micro coriander*
- crunchy poke roll 5pcs** \$24  
*black rice, tempura crumble, cucumber, spring onion, sesame seeds, spicy mayonnaise*
- cheesy teriyaki chicken burger roll 5pcs** \$25  
*crisp lettuce, sautéed onion, mustard mayonnaise, smoked paprika, teriyaki sauce*
- vegan roll 5pcs (GFO, DF, V, VE)** \$22  
*black rice, cucumber, avocado, capsicum, seasoned fried tofu, "Yukari" powder*

## MAIN

- japanese "Kuroge-wagyu" katsu (DF)** \$52  
*smoky eggplant puree, seaweed roasted potato and teriyaki flavored Worcestershire sauce*
- free range teriyaki chicken (DF)** \$39  
*sautéed seasonal vegetables, poached egg and signature teriyaki sauce*
- teppanyaki garlic seafood** \$45  
*mt. cook alpine salmon, argentine red prawn, nz arrow squid, teppanyaki vegetables and house made garlic butter*
- big surf and turf** \$85  
*highest marble score "kagoshima kuroge-wagyu", argentine red prawn, hokkaido scallop, nz arrow squid, australian blue crab with teppanyaki vegetables and seaweed butter*
- "atsu-age" deep fried tofu steak (DF, V, VE)** \$32  
*deep-fried organic tofu, stir fry vegetables, daikon steak, micro green and spicy sesame sauce*

## RICE, NOODLE & SIDE

- japanese curry udon (V)** \$23  
*japanese root vegetables, poached egg, spring onion, tempura crumble*
- add 2pcs prawn tempura** \$12
- wagyu garlic fried rice (DF)** \$15  
*black pepper and wagyu oil*
- sautéed seasonal vegetables (DF, V, VE)** \$15  
*apple soy sauce and toasted sesame seeds*
- steam rice (GFO, DF, V, VE)** \$6
- miso soup (GFO, DF, V, VE)** \$5  
*wakame seaweed and spring onion*

### KAISEKI COURSE MENU

*Chef's choice of*  
**Tasting 5 course \$105**  
**Premium 7 course \$160**

GFO (gluten free option available) | DF (dairy free) | VE (vegan)  
| V (vegetarian) | pcs (pieces)

Dishes may contain traces of gluten, nuts, and dairy.  
Please inform a team member of any special dietary requirements.