

COLD

|                     |                                                                                         |    |
|---------------------|-----------------------------------------------------------------------------------------|----|
| Sunomono            | spicy sesame cucumbers                                                                  | 9  |
| Garden Salad        | asian pear, toasted almonds, radish, plum vinaigrette                                   | 13 |
| Maguro Carpaccio*   | tuna sashimi, wasabi soy truffle oil, arugula, avocado, shaved parmesan cheese          | 24 |
| Fluke Orange*       | fluke sashimi, orange marmalade, micro cilantro, smoked lava sea salt, yuzu vinaigrette | 25 |
| Hamachi Diced*      | yellowtail sashimi, diced chilies, yuzu soy                                             | 24 |
| Sea Bream Truffle*  | crab, frisee, shaved parmesan, truffle, yuzu vinaigrette                                | 26 |
| Yellowtail Serrano* | yellowtail sashimi, garlic ponzu, serrano peppers                                       | 26 |
| Shiro Maguro*       | seared albacore sashimi, garlic ponzu, topped with crispy onions                        | 23 |
| Fresh Oysters 6pc*  | ponzu, yuzu, honey, cucumber, tomato, red wine vinegar                                  | 28 |
| Toro Black Truffle* | shaved black truffle, wasabi truffle soy, parmesan                                      | 49 |

HOT

|                   |                                                      |    |
|-------------------|------------------------------------------------------|----|
| Edamame           | soy beans with sea salt                              | 8  |
| Premium Edamame   | choice of spicy garlic, yuzu kosho, truffle          | 10 |
| Brussels Chips    | brussels sprout chips with truffle oil, salt         | 13 |
| Shishito          | japanese peppers with soy garlic, bonito flakes      | 14 |
| Ingen Itame       | sauteed chinese green beans, oyster garlic sauce     | 15 |
| Asupara Niku Maki | 6pc ribeye wrapped asparagus, soy mirin, tomatoes    | 22 |
| Wagyu Gyoza       | american wagyu potsticker, spicy ponzu, kimchi       | 25 |
| Tatsuga Age       | fried chicken, cilantro mayo, japanese mustard sauce | 16 |
| Miso Eggplant     | japanese eggplant, sweet miso, baby bok choy         | 13 |
| Popcorn Shrimp    | miso glaze, mushrooms, asparagus                     | 24 |
| Pan Fried Lobster | lobster tail, jumbo shrimp, pink peppercorn sauce    | 57 |
| Lobster Men       | garlic lobster noodles                               | 49 |
| Big Fish          | whole striped bass, chili ponzu                      | mp |

Hanabi

crispy rice with your choice of topping:  
spicy tuna\* 20 / wagyu\* 24 / avocado 13

To help defray the rising costs in West Hollywood, a 4.5% administrative fee will be added to your check. This is not intended to be a service charge or gratuity. \*Consuming raw or uncooked meats, fish, shellfish and egg products may increase the risk of foodborne illness.

# ROBATA-YAKI

Robata or Robatayaki is “cooking with an open flame” using Binchotan, 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

### MEAT & POULTRY

|             |                                                 |    |
|-------------|-------------------------------------------------|----|
| Gyu         | aged rib eye                                    | 10 |
| Kobe Pepper | american wagyu with black pepper sauce          | 15 |
| Kohitsuji   | lamb chop, soy garlic marinade, mashed potatoes | 9  |
| Negima      | chicken & green onions                          | 7  |
| Tsukune     | chicken meatball                                | 7  |
| Tebasaki    | chicken wings                                   | 8  |
| Tanuki      | shiitake stuffed with minced chicken            | 8  |
| Uzura       | quail eggs                                      | 5  |

### SEAFOOD

|             |                                                         |    |
|-------------|---------------------------------------------------------|----|
| Ebi Bacon   | jumbo shrimp wrapped with bacon in a chili garlic sauce | 13 |
| Suzuki      | chilean seabass                                         | 12 |
| Saikyo Yaki | miso marinated black cod                                | 16 |

### VEGETABLES

|             |                                  |   |
|-------------|----------------------------------|---|
| Tomorokoshi | corn                             | 6 |
| Shiitake    | shiitake mushroom                | 6 |
| Tomato Maki | cherry tomatoes wrapped in bacon | 7 |
| Negi        | green onion, citrus miso sauce   | 4 |

# SIGNATURE DISHES FROM THE ROBATA GRILL

## MEAT & POULTRY

|                    |                                                         |    |
|--------------------|---------------------------------------------------------|----|
| Jidori Chicken     | free range chicken, ginger relish, yuzu kosho, sea salt | 18 |
| Yaki Niku          | short ribs in asian marinade, green onions              | 22 |
| Filet Japonaise*   | 4oz. filet mignon with mashed potatoes                  | 32 |
| A5 Wagyu Shortrib* | boneless wagyu, asian marinade, green onions            | 78 |
| A5 Wagyu Ishiyaki* | wagyu seared on a flaming hot rock, 3 oz                | 84 |
| Wagyu Chimichurri* | american wagyu flat iron, garlic, 4oz                   | 38 |

## SEAFOOD & VEGETABLES

|                 |                                               |    |
|-----------------|-----------------------------------------------|----|
| Grilled Avocado | soy, yuzu, lemon                              | 10 |
| Taraba Gani     | king crab legs, bonito aioli, chile lime, 2pc | 58 |
| Lobster Papaya  | grilled lobster tail, miso, yuzu, papaya      | 32 |
| Yaki Tako       | grilled octopus, sweet chili mustard          | 18 |

# KATANA’S IZAKAYA FEAST

Experience our chef’s favorite dishes from the menu  
88 Per Person (For parties of 2 or more) / 128 Premium Experience

## SOUP, RICE & NOODLES

|            |                                           |    |
|------------|-------------------------------------------|----|
| Miso Soup  | miso soup with tofu and green onions (gf) | 7  |
| Fried Rice | chicken, crab or shrimp                   | 19 |

## SUSHI/SASHIMI

|               |                                                      | SUSHI<br>1 PC | SASHIMI<br>2 PC |
|---------------|------------------------------------------------------|---------------|-----------------|
| Maguro*       | big eye tuna, kizami wasabi, tosa shoyu              | 11            | 22              |
| Hon-Maguro*   | bluefin tuna, kizami wasabi, tosa shoyu              | 15            | 30              |
| Toro*         | bluefin tuna belly, kizami wasabi, tosa shoyu        | 24            | 48              |
| Shiro Maguro* | albacore, garlic aioli, arare, wasabi soy truffle    | 10            | 20              |
| Hamachi*      | yellowtail, serrano pepper, garlic, ponzu            | 11            | 22              |
| Kanpachi*     | amberjack, yuzu kosho, nikiri shoyu                  | 12            | 24              |
| Hirame*       | fluke, lemon & serrano zest, garlic, sea salt, ponzu | 11            | 22              |
| Tai*          | sea bream, shiso, lemon, sea salt                    | 11            | 22              |
| Shima Aji*    | striped jack                                         | 12            | 24              |
| Sake*         | salmon, lemon zest, yuzu, salt, nikiri shoyu         | 10            | 20              |
| Uni*          | sea urchin                                           | mp            | mp              |
| Ikura*        | salmon roe                                           | 13            | 26              |
| Tako          | octopus                                              | 11            | 22              |
| Unagi         | freshwater eel                                       | 11            | 22              |
| Hotate*       | japanese scallop, shiso paste, sea salt, lemon       | 12            | 24              |
| Kani          | crab                                                 | 12            | 24              |
| Ebi           | shrimp                                               | 9             | 18              |

Select Sushi comes dressed and ready.

## ROLLS

|                |                                                                                                                                 | HAND | CUT |
|----------------|---------------------------------------------------------------------------------------------------------------------------------|------|-----|
| Kani Maki      | baked crab wrapped in soy paper                                                                                                 | 15   |     |
| Spicy Tuna*    | tuna, scallions, mayonnaise, sesame oil                                                                                         |      | 13  |
| California     | crab, avocado                                                                                                                   |      | 13  |
| Eel Avocado    | freshwater eel, avocado                                                                                                         |      | 16  |
| Spider         | softshell crab, avocado, cucumbers, daikon sprouts                                                                              |      | 19  |
| Crunchy Tuna*  | tempura fried spicy tuna, avocado                                                                                               |      | 21  |
| Katana*        | spicy tuna, shrimp tempura topped with tuna, yellowtail, spicy mayo                                                             |      | 24  |
| White Lotus*   | shrimp tempura, avocado, asparagus topped with albacore, crispy onions, wasabi truffle soy                                      |      | 26  |
| Tuna Jalapeño* | spicy tuna, avocado, topped with tuna, cilantro, jalapeños, yuzu olive oil                                                      |      | 25  |
| Hammer*        | shrimp tempura, avocado topped with spicy tuna, soy marinated jalapeños, masago, eel sauce, tempura flakes wrapped in soy paper |      | 26  |
| Senshi*        | yellowtail, cucumber topped with avocado, spicy aioli                                                                           |      | 23  |
| Red Sun*       | breaded shrimp, avocado topped with seared salmon, sweet soy, spicy mayo                                                        |      | 24  |