

# SPECIALTY COCKTAILS

|                                                                                                                                  |    |
|----------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Fusion</b><br>tito's vodka, fresh pineapple, cantaloupe, watermelon                                                           | 18 |
| <b>Heat of The Dragon</b><br>patron silver tequila, almafinca orange liqueur, lime, kumquat, serrano                             | 19 |
| <b>Tropical Hibiscus</b><br>hibiscus-infused cazadores cristalino tequila, passion fruit, coconut, lime, pomegranate             | 19 |
| <b>Smokin' Yuzu Margarita</b><br>amaras mezcal, agave nectar, yuzu juice, grapefruit                                             | 20 |
| <b>Ueshima Old Fashioned</b><br>espresso-washed whistle piggyback rye 6, demerara syrup, chocolate, orange, bitters              | 18 |
| <b>Lychee Martini</b><br>grey goose vodka, fresh lychee juice                                                                    | 20 |
| <b>Toki Tamashi</b><br>toki whisky, liquid alchemist ginger, honey, lemon, fresh serrano, cucumber, mint, bitters                | 19 |
| <b>Kyoto Dragon</b><br>casamigos reposado, averna amaro, tangerine, yuzu, blood orange, honey, black sesame                      | 19 |
| <b>Sundown on Sunset</b><br>monkey 47 gin, ozeki nigori, liquid alchemist blood orange, apricot brandy, lime, grapefruit bitters | 19 |
| <b>Shoman Glory</b><br>don londres blanco tequila, cucumber, kiwi, yuzu                                                          | 19 |
| <b>Empress' Kiss</b><br>chopin vodka, sake, lavender, yuzu, bubbles                                                              | 19 |
| <b>Tea &amp; Harmony</b><br>green tea-infused grey goose vodka, lemongrass, honey, orgeat syrup, yuzu                            | 20 |
| <b>Suika Sui</b><br>haku vodka, fresh muddled berries, kumquat, coconut, mint, redbull watermelon                                | 19 |

# MOCKTAILS | 12

|                                                                                                                       |  |
|-----------------------------------------------------------------------------------------------------------------------|--|
| <b>Zen Garden</b><br>muddled cucumber, mint, pineapple, lemon and lime juice, fever tree tonic                        |  |
| <b>Lost in Paradise</b><br>serrano peppers, passion fruit puree, lemon juice, orgeat, simple syrup, fever tree ginger |  |
| <b>Coco Loco</b><br>coconut water, lime & pineapple juice, coconut syrup                                              |  |

# BEER

|                      | 12oz | 22oz |               | 12oz | 22oz |
|----------------------|------|------|---------------|------|------|
| asahi super dry      |      | 12   | sapporo       |      | 12   |
| asahi super dry 0.0% | 8    |      | sapporo light | 8    |      |
| kirin ichiban        |      | 12   | orion         |      | 15   |
| hitachino white ale  | 14   |      |               |      |      |

# KATANA'S IZAKAYA FEAST

Experience our chef's best dishes on the menu

Classic 85 / Premium 125  
per person, minimum 2 people

## COLD

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

## HOT

|                       |                                                                              |    |
|-----------------------|------------------------------------------------------------------------------|----|
| Edamame               | soy beans with sea salt<br>(add spicy garlic, yuzu kosho or truffle for \$2) | 8  |
| Brussels Sprout Chips | truffle oil, salt                                                            | 13 |
| Shishito              | japanese peppers with soy garlic, bonito flakes                              | 15 |
| Ingen Itame           | sautéed chinese green beans, oyster garlic sauce                             | 14 |
| Ribeye Asparagus      | 6pc ribeye wrapped asparagus, soy mirin, tomatoes                            | 22 |
| Wagyu Gyoza           | american wagyu potsticker, spicy ponzu, kimchi                               | 25 |
| Tatsuta Age           | fried chicken, cilantro mayo & japanese mustard sauce                        | 16 |
| Miso Eggplant         | japanese eggplant with sweet miso, baby bok choy                             | 12 |
| Popcorn Shrimp        | miso glaze, mushrooms, asparagus                                             | 24 |
| Pan Fried Lobster     | lobster tail, jumbo shrimp, pink peppercorn sauce                            | 57 |
| Lobster Mein          | garlic lobster noodles                                                       | 49 |

### Hanabi

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

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

1 skewer per order

|              |                                                     |    |
|--------------|-----------------------------------------------------|----|
| Gyu*         | aged rib eye                                        | 10 |
| Kokitsuji    | lamb chop, soy garlic marinade, mashed potatoes     | 9  |
| Kobe Pepper* | american wagyu with black pepper sauce              | 15 |
| Ebi Bacon    | jumbo shrimp wrapped with bacon, chili garlic sauce | 13 |
| Tsukune      | chicken meatballs                                   | 7  |
| Sake         | salmon                                              | 7  |
| Suzuki       | chilean seabass                                     | 12 |
| Saikyo Yaki  | miso marinated black cod                            | 16 |
| Tomorokoshi  | corn                                                | 6  |
| Asupara Maki | asparagus wrapped in bacon                          | 7  |
| Shiitake     | shiitake mushroom                                   | 7  |
| Negi         | green onion bulbs with citrus miso sauce            | 4  |

## SIGNATURE DISHES

|                    |                                                                                                        |    |
|--------------------|--------------------------------------------------------------------------------------------------------|----|
| Jidori Chicken     | free range chicken, ginger relish, yuzu kosho, sea salt                                                | 18 |
| Yaki Niku          | short ribs in asian marinade                                                                           | 22 |
| Baby Back Ribs     | gochujang barbecue sauce, kurobuta pork 4 pc                                                           | 28 |
| Filet Japonaise*   | 4oz. filet mignon with mashed potatoes                                                                 | 32 |
| Taraba Gani        | king crab legs with bonito aioli and chile lime 2 pc                                                   | 36 |
| Surf & Turf*       | 4 oz filet mignon with grilled lobster tail on a bed of mashed potatoes, mushroom tri peppercorn sauce | 61 |
| Kansas City Steak* | 14 oz kansas city bone-in filet served with buna shimeji peppercorn sauce                              | 75 |
| Grilled Avocado    | yuzu, soy, lemon                                                                                       | 10 |
| Grilled Oysters    | 3 oysters, ginger, ponzu, gochujang                                                                    | mp |

## PREMIUM A5 WAGYU SPECIALS

|                 |                                                                                   |
|-----------------|-----------------------------------------------------------------------------------|
| Wagyu Nigiri*   | kizami wasabi, garlic shoyu, 2pc 34                                               |
| Wagyu Shortrib* | boneless wagyu in an asian marinade, topped with sesame seeds and green onions 82 |
| Japanese A5*    | 3oz A5 wagyu seared on a flaming hot rock 84                                      |

## SUSHI/SASHIMI

|               |                                                      | Nigiri<br>2 Pc | Sashimi<br>4 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        | mp             | mp              |
| Shiro Maguro* | albacore, garlic aioli, arare, wasabi soy truffle    | 10             | 20              |
| Hamachi*      | yellowtail, serrano pepper, garlic, ponzu            | 11             | 22              |
| Kanpachi*     | amberjack                                            | 12             | 24              |
| Hirame*       | fluke, lemon & serrano zest, garlic, sea salt, ponzu | 11             | 22              |
| Tai*          | sea bream, shiso, lemon, sea salt                    | 11             | 22              |
| Aji*          | spanish mackerel                                     | 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              |
| Amaebi*       | sweet shrimp                                         | 22             | 44              |
| Hotate*       | japanese scallop, shiso paste, sea salt, lemon       | 12             | 24              |
| Kani          | crab                                                 | 12             | 24              |
| Ebi           | shrimp                                               | 8              | 16              |

Selected Sushi comes dressed and ready.

## ROLLS

|                |                                                                                                                                 | Hand | Cut |
|----------------|---------------------------------------------------------------------------------------------------------------------------------|------|-----|
| Kani Maki      | creamy baked crab wrapped in soy paper                                                                                          | 15   |     |
| Spicy Tuna*    | tuna, scallions, mayonnaise and 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 with avocado                                                                                           |      | 21  |
| Katana*        | spicy tuna, shrimp tempura topped with tuna, yellowtail, spicy mayo                                                             |      | 24  |
| White Lotus*   | shrimp tempura, avocado and asparagus topped with albacore, crispy onions, wasabi truffle soy                                   |      | 26  |
| Tuna Jalapeño* | spicy tuna, avocado, topped with tuna, crispy onions, 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                                                                                        |      | 23  |
| Gensai*        | cucumber, jalapeño, avocado, topped with salmon, kizami wasabi, rice cracker                                                    |      | 24  |

## SOUPS & RICE

|            |                                           |    |
|------------|-------------------------------------------|----|
| Miso Soup  | miso soup with tofu and green onions (gf) | 7  |
| Fried Rice | chicken or vegetable                      | 16 |
|            | crab or shrimp                            | 19 |
|            | wagyu                                     | 44 |