



Katsuya South Beach Menu

DINNER**DRINKS****DESSERT**

SOCIAL HOUR

AVAILABLE EVERYDAY AT BAR
DRAGON LOUNGE & SUSHI BAR
FROM 6PM – 8 PM

COLD BITES

冷たい食べ物

Chef's Nigiri Selection \$18

Catch of the week

Salmon Lemon Roll (4 Pieces) \$8

Scallion, asparagus, salmon, masago

Grilled Avocado \$18

Yuzu aioli, pomegranate, uni, micro cilantro

**Truffle Fatty Tuna & Spicy
Salmon Crispy Rice** \$19

Nikiri soy, shaved truffle, furikake spicy mayo

Spicy Tuna Roll (4 Pieces) \$8

Tuna, cucumber, scallion, masago

Katsuya Veggie Roll (4 Pieces) \$8

Avocado, asparagus, cucumber, tofu, ponzu sauce

Daikon Salad \$8

Mizuna, shiso, umeboshi, nuoc num vin, katsuobushi

HOT BITES

暖かい食べ物

Asparagus Fries \$8

Tofu, yuzu aioli, sesame, furikake, togarashi

Short Rib Fried Rice \$18

Jidori egg, leeks, mixed veggies, cilantro

Prawn Shrimp Tempura Skewers \$17

Almond chili crisp, lime-ginger oroshi sauce, scallions

Crispy Brussel Sprouts \$8

Balsamic tsume, toasted almonds, scallions, sriracha, toasted coconut shaving

Baked Dynamite Oysters \$15

Baby kale, tuna, dynamite sauce

Short Rib Bao Bun \$11

Steamed bun, ponzu mayo, BBQ sauce, black sesame

Snow Crab Dough \$19

Stuffed doughnut, leeks, scallions, kewpie mayo, yuzo koshu

*An 18% service charge will be added on all checks
Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne
illness, especially if you have certain medical conditions.
There is risk associated with consuming raw oysters. If you
have chronic illness of the liver, stomach or blood or have
immune disorders, you are at greater risk of serious illness
from raw oysters, and should eat oysters fully cooked. IF
UNSURE OF YOUR RISK, CONSULT A PHYSICIAN*