

勝 KATSUYA

MANHATTAN WEST

HORS D'OEUVRES, PRIVATE DINNER, & TASTING MENUS
ALL MENUS SERVED SHARING STYLE

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ZENSAI

\$60

Please select six, Final pricing contingent upon amount of time items are served

COLD

Spicy Tuna Crispy Rice* Tuna Tartare, Serrano

Seared Albacore Sashimi* Crispy Onions, Momiji Ponzu

Yellowtail Jalapeño* Onion Ponzu

Salmon Caviar Sashimi* Onion Relish, Black River Caviar

White Fish Carpaccio* Crunchy Miso, Serrano, Yuzu, Garlic Chips

Ceviche Cocktail* Hamachi, Octopus, Whitefish, Tuna, Salmon, Ponzu Chili Oil

HOT

Pop Rock Shrimp Spicy Ponzu Mayo, Crispy Batter

Robata Chicken Kushiyaki Teriyaki, Sesame Seeds

Robata Beef Kushiyaki Teriyaki, Sesame Seeds

Wagyu Gyoza Pickled Cabbage, Taberu Rayu, Black Garlic Ponzu

Octopus Bites Grilled Carrots, Tobanjan Sauce

Baked Crab Handroll Snow Crab, Dynamite Sauce

VEGETARIAN

Vegetable Maki Asparagus, Gobo, Cucumber, Avocado

Crispy Brussels Sprouts Balsamic Soy, Toasted Almonds

Age-dashi Tofu Spicy Marinade Gel

*This menu item contains undercooked/raw ingredients.

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GRAND

\$100pp

1st Course

Spicy Tuna Crispy Rice* Tuna Tartare, Serrano

Steamed Edamame Maldon Sea Salt

Pop Rock Shrimp Spicy Ponzu Mayo, Crispy Tempura

Crispy Brussel Sprouts Balsamic Soy, Toasted Almonds

2nd Course

Beef Tenderloin Toban Arima Sancho Sauce, Forest Mushrooms

Chicken Breast Teriyaki, Asparagus, Lemon

California Roll Kanikama, Cucumber, Avocado

Baked Crab Roll Snow Crab, Dynamite Sauce

Steamed Rice

3rd Course

Chef's Selection of Desserts

*This menu item contains undercooked/raw ingredients.

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INDULGE

\$145pp

1st Course

Albacore Sashimi* Crispy Onions, Momiji Ponzu

Salmon Caviar Onion Relish, Pickled Cucumber, Topped with Black River Caviar

Shishito Peppers Yuzu Yogurt, Bonito

Pop Rock Shrimp Spicy Ponzu Mayo, Crispy Batter

2nd Course

Tomahawk Short Rib Yakiniku BBQ Sauce, Crispy Onions

Miso Glazed Cod Broccolini, Pickled Ginger, Miso Reduction

Maitake Mushrooms Wafu Sauce, Micro Shiso

Steamed Rice

3rd Course

Creamy Salmon Roll* Red Onion, Miso Mayo

Specialty Spicy Tuna Marinated Tuna, Cucuamber, Serrano, Myoga, Spicy Soy

Yellowtail Roll* Hamachi, Scallion

Baked Crab Roll Snow Crab, Dynamite Sauce

4th Course

Chef's Selection of Desserts

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LUX

\$190pp

1st Course

Salmon Caviar Sashimi* Onion Relish, Black River Caviar

Seared Albacore Sashimi* Crispy Onions, Momiji Ponzu

Spicy Edamame Ichimi, Shriracha, Maldon Sea Salt

Lobster Tempura Red Onion, Serrano, Amazu

2nd Course

Wagyu Ribeye Ito Togarashi, Spicy Dipping Sauce

Grilled Lobster Shichimi Butter, Mitsuba

Miso Glazed Cod Broccolini, Pickled Ginger, Miso Reduction

3rd Course

Baked Crab Roll Snow Crab, Dynamite Sauce

Chef's Selection of Sushi

Manhattan Roll*

Spicy Shrimp, Crab and Tuna, Sliced Avocado, Spicy Mayo, Soy Paper

4th Course

Chef's Selection of Desserts

*This menu item contains undercooked/raw ingredients.