

# KATSUMI

勝利

## SIGNATURE SASHIMI

Tuna Tartare	29
Shallot, Chive, Potato Crunch, Quail Egg	
Squid with Onsen Egg	21
Yuzu Pepper	
Salmon Aji Amarillo	27
Aji Amarillo, Passion Fruit, Scallion Oil	
Hamachi Garlic Cilantro	25
Masago, Dill	
Escarole Yuzu Garlic	25
Ikura, Garlic Cilantro Sauce	
Seafood Poke	26
Tuna, Salmon, Yellowtail, Wakame	
Toro Caviar	65
Cucumber, Teriyaki Sauce, Truffle Oil	
Beef A5 Carpaccio	35
Tenderloin, Shallot, Cilantro and Cipriani Sauce	

## NIGIRI/SASHIMI

Chef's Choice Nigiri or Sashimi	65
Akami, Tuna*	7/15
Toro, Fatty Tuna*	11/28
Hotate, Scallop*	6/14
Ika, Squid*	6/14
Masunosuke, King Salmon*	7/15
Sumoku Sake, Smoked Salmon*	8/15
Sawara, Spanish Mackerel*	6.5/16
Kanpachi, Amberjack*	7/15
Uni, Sea Urchin*	MP
Botan Ebi, Spot Prawn*	7.5/17
Ikura, Salmon Roe*	7
A5 Wagyu*	18
Hamachi*	7/15
Kurodai, Black Porgy*	6/14

## MAKI ROLLS (4PCS)

Crunchy Roll	13
Baked White Fish Surimi, Cream Cheese, Teriyaki, Spicy Aioli	
Spicy Tuna	14
Cucumber, Wasabi Seaweed	
The Katsumi	13
Salmon, Tempura Scallion, Avocado, Spicy Aioli	
The Shiro-Midori Roll	16
Escalar, Tempura Scallion, Avocado, Scallion Oil, Garlic Cilantro	
The Sour Cream & Onion Crunch	19
Imperial Osetra, Black Porgy, Onion, Potato Crunch	
Baked California	15
White Fish Surimi, Avocado, Cucumber, Tempura Scallion	
Veggie Uramaki	11
Cucumber, Avocado, Potato Crunch	
A.P.A Roll	11
Asparagus, Red Bell Pepper, Avocado, Potato Crunch	
Hamachi Jalapeno	12
Tempura Scallion, Cucumber, Masago, Garlic Cilantro	
Imperial Roll	18
*Tuna, Salmon, Yellowtail, Avocado, Ikura, Jalapeno Salsa	

## HOT DISHES

### MEAT

Chicken Karaage	16
Honey Miso, Ginger Marinade, Green Cabbage	
Gyoza	18
Beef & Cabbage	
Skirt Steak	28
Teriyaki BBQ, Shishito Pepper	
Pork Katsu Senbei	14
Thinly Sliced Pork, Panko, Shichimi, Tonkatsu Sauce	
Soba Soupless Noodle	28
Egg Noodles, Pork Chashu, Poached Egg, Bamboo, Chili	
Tori-Parm Noodles	30
Egg Noodles, Chicken Thigh, Parmesan, Aonori	

### FISH

Rock Shrimp	24
Tempura, Honey Miso Aioli	
Miso Cod	26
Sauteed Asparagus, Miso Foam	
Lobster Tail Kogane Yaki	44
Chive, Spicy Aioli	
Hokkaido Scallops	28
Trumpet Mushroom, Scallion, Tomato Foam	

### VEGETABLE

Mushroom Calamari	17
Maitake Mushroom, Honey Miso	
Tempura	15
Assorted Vegetable	
Yuzu Shishito	15
Soy Butter Sauteed, Yuzu Garlic Dressing	
Gojo Mushrooms	23
Five-Mushroom Medley Sauteed in Teriyaki	
Vegetable Croquette	15
Seasonal Vegetables, Honey Miso Sanbaizu	
Nasu Nibitashi	15
Soy Marinated Eggplant, Spicy Daikon Radish, Scallion	
Agedashi Tofu	13
Grated Daikon and Ginger, Scallion	

## SKEWERS

Chicken Skewer	12
Steak Skewer	14
Prawn Skewer	14

## BITES

Cucumber Sunomono	10
Daikon Salad	11
Seaweed Salad	9
Miso Soup	8
Edamame	9

# COCKTAILS

Genmai-Hai	18	Matcha Mood	20
Toki Suntory Whisky, Genmai Cha, Yuzu, Club Soda		Oka Yuzu Vodka, Ceremonial Matcha, Strawberry, Vanilla Oat Ice Cream, Cacao, Strawberry Pocky Stick	
Kitsune Cobbler	19	El Junrei	17
Iwai Rye, Almond Orgeat, Peach Nectar, Lemon, Red Wine Float, Fresh Aburi Peach		La Diablada Pisco, Taru Sake, Oka Sake Vermouth, Cocchi di Torino, Orange Bitters	
Tokyo Time	17	Katsumi-no-Sakura	18
Oka Vodka, Lychee Nigori, Dragonfruit Super Foam, Lemon, Club Soda, Black Sesame Seeds		Reposado Tequila, Mezcal Espadin, Hakutake Umepon Shochu, Ruby Red Grapefruit, Cinnamon, Lime	
Wakana Gimlet	18	Shibuya Crossing	24
Koji-Fermented Apple Gin, Shiso Tincture, Lime Cordial, Candied Shiso		Michter's Rye, Dolin Dry & Blanc, Campari, White Miso, Burnt Honey-Infused Cognac, Lemon-Miso Tuille	
Hunter Hunter	22	Nitoro Kohi Martini	17
Toki Suntory Whisky Black, Bourbon, Amaro, Cherry, Bitters, Citrus		Haku Vodka, Nitro Cold Brew, Hakutake Shiro Shochu, Okinawa Sugar, DOM Benedictine	
Anko-lada	17	Torii Pond	18
Aged Coconut Rum, White Rum, Mango, Pineapple, Adzuki Bean Paste, Coconut Milk		Awayuki Gin, Dry Vermouth, Pandan Liqueur, Peychaud, Shiso	

# SAKE

## FRESH, FRUITY & FLORAL

Dassai 45 Junmai Daiginjo Nigori	19	Charles Louis Cremant de Bordeaux, NV Brut FR	17
Amabuki 'Strawberry' Junmai Ginjo Nama	17	Louis Vallon, Cremant de Bordeaux, Brut Rose NV FR	17
Dewazakura Oka Ginjo 'Cherry Bouquet'	16	Gramona Imperial, Cuvee 2019, Catalonia, SP	19
Ohmine 3 Grain Yamadanishiki Junmai Daiginjo	19	Gramona Tomasso Gambino Sparkling, NV Veneto, IT	15
Kikusui Funaguchi Shinmai Shinshu Nama Genshu (can)	17	Stift-Klosterneuburg Gruner-Veltliner Brut Sekt, AT	15

## CRISP & CLEAN

Kikusui Funaguchi Carbona Sake(Sparkling, 300mL can)	22	Finca Anima Negra, Quibia, 2024 SP	16
Daishichi Honjozo Kimoto	15	Clement & Florian Berthier, Sancerre 2023 FR	19
Amabuki 'I love Sushi!' Karakuchi Tokubetsu Junmai	16	Yalumba, Eden Valley Viognier 2023 AU	18
Kiku-Masamune Junmai Taru	17	Melanie Pfister Vin d'Alsace 2023 FR	17
Tamagawa 'Ice Breaker' Junmai Ginjo, Muroka Nama Genshu	17	Louis Sipp, Riesling 2022, AT	16

## EARTHY & ROBUST

Nanbu Bijin Tokubetsu Junmai	15	Finca Anima Negra AN2, 2023 - Mallorca, SP	19
Tamagawa 'Time Machine' Junmai Kimoto	17	Jocelyne & Yves Lafon 'Alliance' Syrah, 2023 FR	16
Tamagawa 'Red Label' - 'Heirloom' Yamahai Genshu	18	Dm. Gerard Millet, Sancerre Rouge 2022 FR	15
Brooklyn Kura, 'Blue Door' Junmai Nama	18	Ch. La Fleur de Bouard, Lalande-de-Pomerol FR	17
Kikusui Funaguchi Nama Genshu (can)	16	Ch. Gonet Medeville Cru Monplasir 2021 FR	18
Kikusui Funaguchi Carbona Sake (can)	16		

## ZERO PROOF

Genmai-Hai		Orion Shokunin Wheat, Okinawa, Japan	9
Genmai Cha, Yuzu, Club Soda		Sapporo 22oz Lager, Richmond, VA	15
Tokyo Time	17	Hokkaido Pear Lager, Yoichi, Hokkaido, Japan	13
Dragonfruit Super Foam, Lemon, Club Soda, Black Sesame Seed		Orion Lager, Okinawa, Japan	12
Anko-lada	17	Coedo Session IPA, Kawagoe, Saitama, Japan	15
Mango, Pineapple, Adzuki Bean Paste, Coconut Milk			
Matcha Mood	20		
Ceremonial Matcha, ichigo, Vanilla Oat Ice Cream, Cacao, Strawberry Pocky Stick			

# WINE

## SPARKLING

Charles Louis Cremant de Bordeaux, NV Brut FR	17
Louis Vallon, Cremant de Bordeaux, Brut Rose NV FR	17
Gramona Imperial, Cuvee 2019, Catalonia, SP	19
Gramona Tomasso Gambino Sparkling, NV Veneto, IT	15
Stift-Klosterneuburg Gruner-Veltliner Brut Sekt, AT	15

## WHITE

Finca Anima Negra, Quibia, 2024 SP	16
Clement & Florian Berthier, Sancerre 2023 FR	19
Yalumba, Eden Valley Viognier 2023 AU	18
Melanie Pfister Vin d'Alsace 2023 FR	17
Louis Sipp, Riesling 2022, AT	16

## RED

Finca Anima Negra AN2, 2023 - Mallorca, SP	19
Jocelyne & Yves Lafon 'Alliance' Syrah, 2023 FR	16
Dm. Gerard Millet, Sancerre Rouge 2022 FR	15
Ch. La Fleur de Bouard, Lalande-de-Pomerol FR	17
Ch. Gonet Medeville Cru Monplasir 2021 FR	18

## ROSE/SKIN-CONTACT

Ch. Minuty 'M,' Provence 2023 FR	17
La Rocaliere Tavel Rose 2023 FR	15
Lubanzi, 'Orange Is,' 2021 SA	16

## BEER

Orion Shokunin Wheat, Okinawa, Japan	9
Sapporo 22oz Lager, Richmond, VA	15
Hokkaido Pear Lager, Yoichi, Hokkaido, Japan	13
Orion Lager, Okinawa, Japan	12
Coedo Session IPA, Kawagoe, Saitama, Japan	15

