

VALENTINE'S DAY

KATSURA JAPANESE CUISINE

Premium Raw Bar

NZ scampi
King crab
Thai style NZ green mussels
Katsura style abalone
Argentine red prawn
Pacific oysters
Steamed NZ scampi

Live Teppanyaki & Chargrill

Full blood MB+7 wagyu steak
Scallop
Prawn cutlet
Teppan fried rice
NZ lamb shoulder rack
Chicken skewer
Beef skewer
And more

Live Sashimi & Sushi

Dry aged salmon
Line caught Haku kingfish
Yellowfin tuna
Line caught NZ snapper
Unagi Oshizushi
Smoked kingfish tataki
Shime Saba Oshizushi

Hot Food

Braised NZ wagyu brisket
Steamed crab
Tiger Prawn with katsura cheese sauce
Steamed oysters with garlic sauce
Chashu
Chawanmushi
Cantonese style crab
Breaded Prawn
Market fish tempura
Crispy Korean chicken (sweet & spicy, soy garlic)
Katsura style pizza
Tom Yum soup
Tonkotsu soup
And more

Nigiri

Dry aged NZ salmon
Line caught kingfish
Line caught yellowfin tuna
Amabei (sweet prawn)
Mongo Ika (squid)
Grass fed NZ sirloin beef
All Nigiri can be Aburi

Dessert

Salad
Seaweed salad
Mixed mushroom salad
Spicy squid
Marinated baby octopus
Mixed seasonal salad
Nanban zuke
Kimchi
Wasabi Whelk (wasabi marinated abalone)
Seasonal fruit
Crab stick
Cherry tomatoes
And more

Mince tart
Profiterole
Cartoon steam bun
Portuguese style egg tart
Chef choice tiramisu
Katsura panna cotta
Cake of the day
Matcha wasabi mochi
Sakura mochi
Sesame cheesecake
Sake brulee
Mango pudding
Chocolate mousse
Jelly with mochi
New York brownie
Chocolate terrine

Please talk to our team if you have any special dietary requirements.

Menu subject to change based on seasonal availability