

# 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 Sashimi & Sushi

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

### 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*

### 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

### 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

### 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

### Dessert

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*