

KATSURA  
JAPANESE CUISINE



*Welcome to Katsura Japanese Cuisine  
where our team of talented chefs,  
hospitality experts, and beverage  
professionals are all about the  
experience - along with locality,  
sustainability, and creativity.*

*Years of practice contribute to our  
expertise and passion.*

*With genuine hospitality and a truly  
immersive dining experience,  
welcome to Katsura.*

*Head Chef: Akihiro Nakamura*

# RAW BAR

## Chef's Daily Sashimi

Small (7p)	\$25
Medium (12p)	\$42
Large (20P)	\$68

## Coromandel Pacific Oyster (6p) (DF)

*With ponzu vinaigrette, chives, grated daikon, lemon*

\$28

## New Zealand Deep Sea Scampi (6p) (DF)

*With wasabi, lemon*

\$30

## Katsura Signature Seafood Platter

*Chef's choice sashimi, Coromandel oyster,  
New Zealand deep sea scampi, Argentine red prawn  
Chef's choice roll sushi and today's nigiri sushi*

\$46  
(per person)

## SUSHI ROLLS

### Seared Salmon Philadelphia Roll (4p)

*Mt. Cook Alpine salmon, avocado, cucumber, tobiko,  
cream cheese, chives, and micro coriander*

\$24

### Cheesy Teriyaki Chicken Roll (4p) (DF)

*Teriyaki chicken, egg omelet, "Noritama" rice sprinkle,  
grilled mozzarella, and teriyaki sauce*

\$22

### Spicy Prawn Katsu Roll (4p) (DF)

*Black rice, prawn katsu, black tobiko, cucumber,  
tempura crumble, spicy mayo, chili oil, and hot sauce*

\$23

### Rainbow Vegan roll (4p) (DF, V, VE)

*Soy sheet, black rice, cucumber, avocado, capsicum,  
seasoned fried tofu, and sour plum jam*

\$21

### Aburi "Shime-Saba" Sushi (DF)

*Marinated Japanese mackerel, tobiko, pickled ginger,  
cucumber, lemon, baby radish, and micro green*

\$29

### Omakase Nigiri Sushi Platter (8p) (DF)

*With wasabi*

\$39

DF (dairy free) | VE (vegan) | V (vegetarian) | P (pieces)

Dishes may contain traces of gluten, nuts, and dairy.  
Please inform a us of any special dietary requirements.

# OMAKASE KAISEKI

*“I’ll leave it up to you”*

*Experience the best of Katsura Japanese Cuisine  
with our selection of Omakase menus.*

*Directly translating to “I’ll leave it up to you”,  
allow our head chef Aki showcase his most  
popular, delicious, and delectable dishes in  
your choice of a family-style sharing menu or  
degustation menu.*

## ***Sharing Kaiseki***

*Taste the very best of Katsura! Try our selection of  
sharing platters showcasing chef Aki’s most  
delicious and popular dishes.*

\$98

## ***Tasting Kaiseki***

*Katsura’s elevated five-course dégustation menu  
featuring the freshest seafood and traditional  
Japanese favourites.*

\$105

## ***Kyūkyoku Signature Kaiseki***

*Our most distinguished seven-course tasting  
dégustation menu featuring an outstanding selection  
of Japan’s most tempting produce like fresh seafood,  
and Kagoshima Kuroge-Wagyu*

\$160

DF (dairy free) | VE (vegan) | V (vegetarian) | P (pieces)

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# ENTRÉE

- Edamame Peperoncino (DF, V, VE) ** \$9  
*With garlic chips, olive oil, chili flake, cracked pepper, and burnt soy sauce*
- Renkon Chips (V, VE)** \$9  
*With flaky salt*
- K.F.C (Katsura Fried Chicken) (DF)** \$18  
*With shichimi mayonnaise*
- Pan Fried Gyoza (5p)** \$19  
*Choice from: pork, prawn, or vegetables (V, VE)  
With citrus ponzu sauce and marinated mung beans*
- Prawn Tempura (3p) (DF)** \$19  
*With dipping sauce*
- Vegetable Tempura (DF, V, VE)** \$17  
*With dipping sauce*
- “Chawan-mushi” Japanese Savory Egg Custard (DF)** \$12  
*Prawn, scallop, shiitake mushroom, yuzu zest and dashi glaze*



Dishes prepared live on teppanyaki table

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# MAINS

**Highest marble-score Kagoshima  
“Kuroge-Wagyu” Katsu (DF)** \$52

*Smoky eggplant pureé, seaweed roasted potato,  
teriyaki flavored Worcestershire sauce*

**Free Range Teriyaki Chicken (DF)** \$39

*Sautéed seasonal vegetables, poached egg, and  
signature teriyaki sauce*

**Teppanyaki Garlic Seafood**  \$45

*Mt. Cook Alpine salmon, Argentine red prawn,  
NZ arrow squid, teppanyaki vegetables with  
house-made garlic butter*

**Big Surf and Turf (DF)**  \$85

*Highest marble-score “Kagoshima Kuroge-Wagyu”,  
Argentine red prawn, NZ scallop, NZ arrow squid,  
Australian blue crab with teppanyaki vegetables,  
and seaweed butter*

**Tofu Steak (DF, V, VE)**  \$32

*NZ organic tofu, stir fry vegetables, daikon steak,  
micro green, and spicy sesame sauce*



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# RICE, NOODLE & SIDES

- Japanese Curried Garlic Pilaf (DF, V)**  \$15  
*With mild Japanese curry spice, crispy shallots, and fried egg*
- “Mentaiko” Udon** \$25  
*Udon noodles with mild spicy cod roe, poached prawn, crispy prawn head, nori, and tobiko*
- Sautéed Seasonal Vegetables (DF, V, VE)** \$15  
*Apple soy sauce and toasted sesame seeds*
- Steamed Rice (GF, DF, V, VE)** \$6
- Miso Soup (GF, DF, V, VE)** \$6  
*With wakame seaweed and spring onion*



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# SWEETS

- Yuzu Tart (V)** \$21  
*Yuzu mascarpone, yuzu jelly, citrus segment, sweet yuzu sauce*
- “Yaki-Imo” (V)** \$24  
*Japanese style slow roasted sweet kumara with sesame soil, sesame biscuit, sesame ice cream, soy bean powder, and brown sugar syrup*
- Chef’s choice trio of desserts plate (V)** \$19  
*Please ask our wait staff to today’s selection*
- Japanese Inspired Ice Cream (V)** \$9  
*Please ask our wait staff to today’s selection*



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