



# KATSURA

JAPANESE CUISINE



At Katsura we 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.

Inspired by Japan, cultivated in New Zealand.

“Dōzo Omeshiagarikudasai”



**HEAD CHEF**  
Akihiro Nakamura

# KATSURA SHARING EXPERIENCE

\$68

Minimum 2 persons

## STARTER

Miso Soup  
“Chawanmushi” steamed Japanese egg custard

## ENTRÉE

Seaweed Salad  
Mushroom Salad  
Chilli Bamboo Shoot  
Edamame Peperoncino  
Today's Fish & Avocado Poke  
Nanban-Zuke marinated deep-fried fish with sweet soy vinaigrette

## SEAFOOD

Ôra King Salmon  
Pacific Tuna  
Chef's Choice Market Fish  
Argentine Red Prawns  
New Zealand Deep Sea Scampi  
Coromandel Oysters  
Today's Sushi Roll  
Chef's Choice Nigiri Sushi

## TEPPANYAKI

NZ Prime Beef  
Prawn Cutlet  
Market Fish  
Mixed Seasonal Vegetables  
Egg Fried Rice

## HOT

K.F.C (Katsura Fried Chicken)  
Pork & Chive Gyoza with citrus ponzu  
Teriyaki Chicken with daikon steak  
Prawn & Vegetable Tempura with dipping sauce

## SWEET

Today's Dessert Platter  
Green Tea



SAKE PAIRINGS AND SAKE FLIGHTS  
AVAILABLE -PLEASE ASK YOUR SERVER

*\*some items may be substituted due to seasonal availability*

DF (dairy free) | GF (gluten free) | N (contains nuts) | VE (vegan) | V (vegetarian) | O (options available) | P (pieces)

## BAR SNACKS

Available 14.00 - 21.00

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-  **Trio of Entrée (V, VEO)** \$15  
Edamame peperoncino, chili bamboo shoots, and pork or vegetable gyoza
  -  **Renkon Chips (V, VE)** \$8  
With flaky salt and spring onion oil
  -  **K.F.C (Katsura Fried Chicken)** \$12  
With shichimi mayonnaise
  -  **Teppan Gyoza (5p) (VO, VEO)** \$18  
Choice from: pork, prawn, or vegetables  
With citrus ponzu sauce and marinated mung beans
  -  **Dashi Rice Ball Croquette** \$12  
With Aosa seaweed, mozzarella cheese, and flavored salt
  -  **Prawn Tempura (3p)** \$15  
With dipping sauce
  -  **Vegetables Tempura (V, VE)** \$12  
With dipping sauce
  -  **Coromandel Fresh Wakame “Arare” Fry** \$12  
With chilli powder

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## CHEF'S LIVE COUNTER

### ROLL SUSHI (4P)

<b>Seared Salmon Philadelphia</b>	<b>\$16</b>
Ōra king salmon, avocado, cucumber, tobiko, chives, and salmon caviar	
<b>Keto Meat Lover</b>	<b>\$15</b>
Braised beef, teriyaki chicken, egg, avocado, daikon, carrots, and Japanese BBQ sauce ~ <i>NO RICE</i>	
<b>Inferno</b>	<b>\$15</b>
Black rice, spicy fish, black tobiko, cucumber, spring onion, tempura crumble, chili oil, and spicy sauce	
<b>Wabi-Sabi (V, VE)</b>	<b>\$14</b>
Soy sheet, purple rice, cucumber, avocado, capsicum, seasoned tofu, fresh greens, and sour plum jam	

### SASHIMI

Small (7p)	<b>\$22</b>
Medium (12p)	<b>\$36</b>
Large (20P)	<b>\$58</b>
Premium (12p)	<b>\$69</b>
<b>Coromandel Oysters (6p)</b>	<b>\$25</b>
With ponzu vinaigrette, spring onion, and lemon	
<b>New Zealand Deep Sea Scampi (6p)</b>	<b>\$25</b>
With wasabi and lemon	



### SPECIALTIES

<b>Chef's Imagination Plate</b>	<b>\$MP</b>
Let us know your favourites, your cravings, and your dislikes - our chef will take it from there	
<b>"Shio-Koji" Cured Ruakaka King Fish Carpaccio</b>	<b>\$23</b>
With citrus jelly, daikon salad, micro greens, and Japanese yuzu pepper	
<b>Aburi "Shime-Saba" Sushi</b>	<b>\$19</b>
Marinated Japanese mackerel, tobiko, ginger pickles, baby radish, and micro greens	
<b>Omakase Nigiri Sushi Platter (8p)</b>	<b>\$25</b>
Please ask our chef or your server for today's assortment	
<b>Katsura Signature Seafood Platter</b>	<b>\$45</b>
Chef's choice sashimi, Coromandel oyster, New Zealand deep sea scampi, Argentine red prawn, assorted roll sush, and today's nigiri sushi	

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# À LA CARTE & LIVE TEPPANYAKI

## ENTRÉE

LIVE  
TEPPANYAKI

**Edamame Peperoncino (V, VE)** \$8  
With garlic chips, olive oil, chilli flake, cracked pepper, and burnt soy sauce

**Chilli Bamboo Shoot (V, VE)** \$9  
With crispy shallots and sesame oil

**Sautéed Seasonal Vegetables (V, VE)** \$12  
With apple soy sauce and toasted sesame seeds

**“Chawan-Mushi” Japanese Savory Egg Custard** \$12  
Prawn, scallop, salmon caviar, shiitake mushroom, yuzu, and dashi sauce

**Red Radish Salad (V, VE)** \$15  
With Japanese sour plum dressing and dukkha

## RICE & NOODLE

LIVE  
TEPPANYAKI

**“Yaki-Onigiri” Grilled Rice Ball (V, VE)** \$12  
With Japanese pickles

**Japanese Curried Garlic Rice Pilaf (V, VE)** \$12  
Onion, carrots, beans, spring onion, crispy shallots, and fried egg

**Chestnuts “Takikomi-Gohan” (V, VE)** \$12  
Japanese mixed rice with Gordonton chestnuts, shiitake mushroom, and sesame seed salt

**“Mentaiko” Udon** \$18  
Udon noodle with spicy cod roe, poached prawn, crispy prawn head, butter, nori, and tobiko

## MAINS

LIVE  
TEPPANYAKI

**Garlic Seafood** \$38  
Ōra king salmon, red prawn, Hokkaido scallops, seasonal vegetables, with house made garlic butter

**Big Surf & Turf** \$82  
Highest marble score “Kagoshima Kuroge-Wagyu” rib eye, NZ crayfish, Hokkaido scallops with teppanyaki vegetables, and seaweed butter

**Tofu Steak (V, VE)** \$25  
NZ organic tofu, stir-fry vegetables, sesame seeds, and warm sesame dressing

**Kagoshima “Kuroge-Wagyu” Katsu** \$42  
Smoky eggplant puree, seaweed roasted potato, and teriyaki flavoured Worcestershire sauce

**Free Range Teriyaki Chicken** \$34  
Sautéed seasonal vegetables, daikon steak, poached egg, and signature teriyaki sauce

**Crispy Skin NZ Ōra King Salmon** \$35  
Wild rice, barley and edamame salsa, edamame puree, sautéed bok choy, and sesame orange sauce

**Japanese Vegetable Ratatouille (V, VE)** \$32  
Lotus root, Japanese taro, burdock, carrots, konjac, shiitake mushroom, fried tofu, okura, soba noodle, with light soy broth



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DISHES PREPARED  
LIVE ON MAIN  
TEPPANYAKI TABLE

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