



TEPPANYAKI

Maximum 12 Guests Per Table

*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

UME SET

Starter

Edamame
Garden Salad
Miso Soup

Main

Seasonal Vegetables
Prawn Cutlet
Mt. Cook Alpine Salmon
Garlic Fried Rice

Choice of One Protein:

Free-Range Chicken Thigh
NZ Prime Beef Rib Eye

Dessert

Ice Cream of The Day

\$78

TAKE SET

Starter

Edamame
Garden Salad
Miso Soup

Main

Seasonal Vegetables
Prawn Cutlet
Mt. Cook Alpine Salmon
Garlic Fried Rice

Choice of Two Proteins:

Free-Range Chicken Thigh
NZ Prime Beef Rib Eye
West Coast Lamb Cutlet

Dessert

Dessert Platter of The Day

\$90

DF (dairy free) | GF (gluten free) | VE (vegan) | V (vegetarian)

Dishes may contain gluten, nuts, or dairy. Vegetarian and vegan options available on request. Please advise a team member of any dietary restrictions.

Price is per person.

MATSU SET

Starter

Edamame

Garden Salad

Miso Soup

Today's Market Fish Sashimi

Main

Argentine Red Prawn

Hokkaido Scallop

Mt. Cook Alpine Salmon

Half NZ Crayfish

Seasonal Vegetables

Garlic Fried Rice

Japanese "Kagoshima Kuroge-Wagyu" Rib Eye

Dessert

Dessert Platter of The Day

\$130

VEGETARIAN SET (DF, V, VE)

Starter

Edamame

Garden Salad

Vegetarian Miso Soup

Main

Vegetable Roll

Vegetable Tempura

Seasonal Vegetables

Teppanyaki Fried Eggplant

Tofu Stake With Spicy Sesame Sauce

Garlic Fried Rice

Dessert

Assorted Fresh Fruit Platter

\$72

DF (dairy free) | GF (gluten free) | VE (vegan) | V (vegetarian)

Dishes may contain gluten, nuts, or dairy. Vegetarian and vegan options available on request. Please advise a team member of any dietary restrictions.

Price is per person.