

Katsura Kaiseki

7 course dinner

minimum of 2 person

95pp

multiple course kaiseki menu offering the finest seasonal new zealand produce and japanese techniques

nambanzuke / beef tataki / edamame

katsura mixed sashimi

chef's selection of today's fresh market fish with akaebi prawn, tobiko caviar, cucumber, pickled ginger and fresh grated wasabi

oyster and scampi

south island scampi and oyster with ponzu, tobiko, and lemon rind

jumbo prawn tempura

deep fried battered black tiger prawn and broccolini with tempura sauce

palate cleanser

lychee sorbet

your choice of mains

all mains are served with miso soup and steamed rice

wakanui grass fed with butternut pumpkin miso puree, mushroom medley, green beans and crispy rice flakes

grilled salmon with cauliflower puree, bok choy, oyster mushroom and broccolini

robata grilled chicken, pan fried shiitaki mushroom, spring onions and chilli strand.

your selection of sauce: teriyaki / wafu / sesame sauce / ponzu / miso sauce / spicy mayo / wasabi mayo

eastern trio

sake brulée, matcha tiramisu, ice cream



Live Teppanyaki

show time

teppanyaki is a unique and delicious japanese method of iron grilled food, which also incorporates elements of showmanship and entertainment by our skilled chefs. the freshest ingredients are individually live cooked in front of the guests. you can choose from a range of dishes on our main course menu or set menu options.

all teppanyaki mains include zensai (3 kinds of small cold appetizers) followed by:

miso soup / salad / seasonal vegetables / egg fried rice / ice cream dessert

katsura special combinations

katsura chefs special 2 jumbo prawn / chicken thigh / 100g eye fillet	70
seafood special 2 jumbo prawn / ora king salmon / scallop	75
meat special chicken thigh / 100g eye fillet / 3pt lamb rack	65
vegetarian special tofu / eggplant / mix vegetables	40

meat

steak 180 gram wakanui prime aged sirloin	43
eye fillet 180 gram angus prime aged beef	50
chicken chicken thigh / teriyaki sauce	36
lamb lamb cutlet / miso sauce	40
pork free range pork loin / ginger sauce	38
prime wagyu	market price
prime wagyu scotch fillet / wafu sauce	

seafood

colossal shrimp 90g jumbo prawns / yum yum sauce	41
hokkaido scallops 60g scallops / pineapple sauce	42
catch of the day market fish / lemon / ponzu	40
ora king salmon salmon / teriyaki glaze	45
crayfish tail 200g crayfish tail / ponzu butter	market price



50% off the price for additional upgrade not including wagyu and crayfish

Dinner Menu

raw bar

shima platter	24
fresh wasabi / spring onions / pickled ginger / tobiko / ponzu	
South Island scampi	1pc 8
pacific oysters	1pc 8
akaebi	1pc 6

sashimi (90g)

maguro / tuna	18
tai / new zealand snapper	19
hiramasa / kingfish	22
shima-aji / trevally	19
shake / salmon	22
hotate / scallop	30
tarakihi	19

katsura moriawase

12 pieces chefs selection of nigiri and sashimi	35
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combinations from the chef's selections

medium sashimi	10pcs 26
medium nigiri	10pcs 34
large sashimi	20pcs 50
large nigiri	20pcs 50

nigiri sushi

	6pcs
maguro / tuna	18
tai / new zealand snapper	19
tarakihi	19
shima-aji / trevally	18
shake / salmon	18
hiramasa / kingfish	20
hotate / scallop	20
ebi / prawn	16



classic sushi rolls

ebi tuna crunchy roll	18
prawn tempura / rice flakes / spring onion / spicy tuna	
california roll	16
crab meat / tobiko caviar / mango / cucumber / japanese mayo	
salmon avocado roll	16
salmon / sesame seeds / avocado / ginger / wasabi	
vegetarian roll	16
mango / cucumber / sesame seeds / mesclun / sakura-zuke	
chicken teriyaki roll	16
grilled chicken / teriyaki sauce / ginger / wasabi	

hot appetizers

gyoza

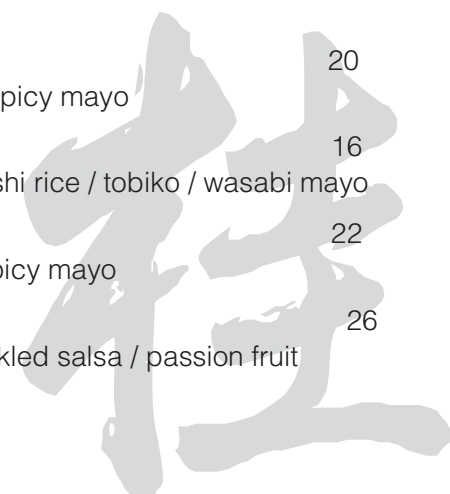
homemade japanese dumplings with cabbage and chives	
chicken with truffle	20
prawns	18
pork	18
age – gyoza (v)	16
deep fried vegetable dumplings / ponzu garlic sauce	
ebi rumaki kushi	20
prawns / bacon / mesclun / wasabi mayo	
tori chawanmushi	16
chicken / egg custard / shiitake mushroom / edamame	
white bait kaki-age	16
white bait / potato / onion / tempura	
age nasu dengaku	16
fried egg plant / garlic chips / chili strands / miso sauce	

cold appetizers

maguro tartare	18
fresh tuna / avocado / rice flakes / tomato salsa / shoga dressing / ponzu jelly	
gyu niku tataki with truffle sarada	18
sirloin / nz truffle / lettuce / mesclun / with ponzu daikon sauce	
ise ebi salad(lobster)	23
lobster tail / cucumber / lettuce / tomato pickled salsa	
katsura yasai salad (v)	12
cabbage / lettuce / mango / capsicum / cucumber / tomato salsa / katsura dressing	
san syu seaweed salad (v)	18
green seaweed / spicy seaweed / wakame / vegetable cup / miso dressing	

chef's creations

philadelphia hot roll	20
deep fried roll with salmon / avocado / philadelphia cheese / unagi sauce	
kani dynamite roll	20
soft shell crab / avocado / kina / spicy mayo	
crispy fried sushi rice (4pcs)	16
spicy tuna or ebi prawn / fried sushi rice / tobiko / wasabi mayo	
sashimi tempura	22
tuna / salmon / avocado / nori / spicy mayo	
scampi nama - kyuri	26
3 scampi / cucumber ribbon / pickled salsa / passion fruit dressing	



tempura

japanese tempura battered / tempura
sauce / spicy mayonnaise

jumbo prawn	10pp
soft shell crab	16pp
mixed vegetable	10
oyster	3pcs 20

noodles

nebeyaki udon	20
chicken / crabstick / spring onion / egg / wakame / prawn tempura	
hiyashi soba	22
cold noodles / tobiko / crab stick / egg / cucumber / chicken / lettuce	
kata yaki soba	22
crispy noodles / mushrooms / prawns / squid / mussels	
vegetable tempura udon	18
vegetable tempura / wakame / spring onion / shichimi	

ramen

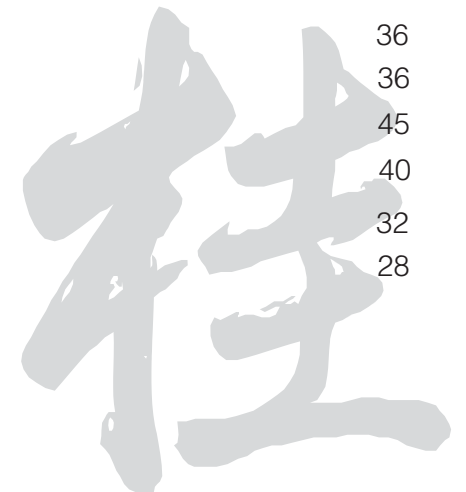
seafood ramen	20
wheat noodles / mushrooms / prawns / squid / mussels	
	20
pork ramen	
wheat noodles / mushrooms / braised pork / vegetables / soya	

robata yaki mono (grill)

grilled main dishes come with steamed rice, miso soup,
mushroom, vegetables and puree

your selection of sauce: teriyaki / wafu / sesame sauce /
ponzu / miso sauce / spicy mayo / wasabi mayo

angus prime eye fillet	
tori (chicken thigh)	50
shake (ora king salmon)	36
gyuniku (wakanui beef sirloin)	36
lamb (3 - 4 pt. lamb cutlets)	45
yaki sakana (market fish)	40
nasu -tofu (tofu and eggplant)	32



mains

main dishes come with steamed rice and miso soup

prime wagyu scotch fillet

90

9+ marble grade / broccolini / wild mushroom / wafu / wasabi / sesame sauce / yuzu kosho

lamb cutlets with kumara korokke

45

grilled lamb / kumara / panko crumbs / vegetables / wasabi cream sauce

pork tonkatsu

40

panko crumbed pork fillet / cabbage slaw / tomato / sesame dressing / tonkatsu sauce

market fish of the day

38

grilled white fish / tobiko caviar / edamame / cauliflower couscous

sides

japanese steam rice

5

katsura seaweeds and pickles

8

miso soup

3

sautéed seasonal vegetables

8

small katsura garden salad

8

shredded cabbage salad, yuzu dressing

8

japanese fried rice

8

steamed edamame

5

Katsura signature platters

platters are designed to share with your choice of 2 side dishes

ise ebi kani

Market price

crayfish / soft shell crab / daikon / ponzu / tobiko /spicy mayonnaise

niku moriawase

75

wakanui prime aged sirloin / teriyaki chicken robatayaki / grilled lamb cutlets / wafu / ponzu / sesame sauce



Dessert Menu

our signature ice creams and sorbets
any 3 scoops 14

ice cream	sorbet
green tea	plum
red bean	yuzu
sesame	lychee

mango pannacotta 14
mango / fresh fruits / mascarpone and sesame wafer

matcha tiramisu 14
green tea / chocolate soil / ladyfinger / rum / chantilly cream

katsura sake brûlée 14
sake flavoured egg custard with white sesame streusels

tempura ice cream 14
deep fried battered vanilla ice cream with hazelnut but
soil and mixed berry coulis

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