

# Lunch menu

## express bento menu

miso soup / market fresh sushi / seaweed / pickles  
cabbage salad / prawn tempura

choice of mains:

served with steamed rice / teppanyaki vegetables

free range chicken teriyaki	25
ora king salmon	30
angus prime beef yakiniku	32
pork tonkatsu	30
swap prawn to soft shell crab	6
swap sushi to sashimi (3pcs)	5

## sushi set

miso soup / nambanzuke / seaweed / pickles  
cabbage salad / prawn tempura

choice of mains: (6pcs)

ora king salmon nigiri	30
NZ kingfish nigiri	30
tuna nigiri	25
swap prawn to soft shell crab	6
swap sushi to sashimi (10pcs)	5

## noodle set

market fresh sushi / seaweed / pickles katsura  
salad / prawn tempura

choice of mains:

hiyashi soba (cold)	40
udon	30
vegetable yaki soba	30
pork ramen	30
seafood ramen	32
swap prawn to soft shell crab	6
swap sushi to sashimi (3pcs)	5

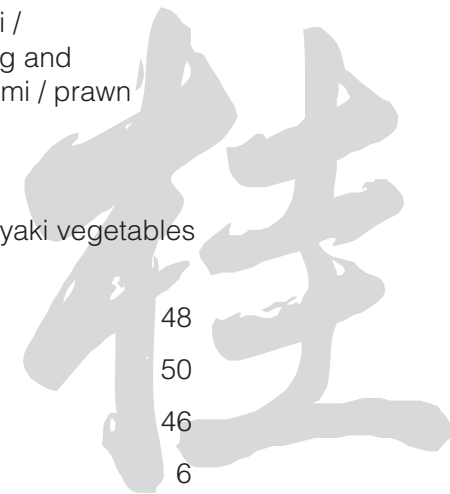
## kaiseki set

miso soup / edamame / beef tataki /  
marinated fish / grilled salmon wing and  
seaweed pickles / sushi and sashimi / prawn  
tempura

choice of mains:

served with steamed rice / teppanyaki vegetables

angus prime beef yakiniku	48
unagi kabayaki (eel)	50
ora king salmon teriyaki	46
swap prawn to soft shell crab	6



## 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
---	----

## combinations from the chefs 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



## chefs 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 (4pc)	16
spicy tuna or ebi prawn / fried sushi rice / tobiko / wasabi mayo	
sashimi tempura	22
tuna / salmon / avocado / nori / spicy mayo	
scampi nama - kuri	26
3 scampi / cucumber ribbon / pickled salsa / passion fruit dressing	

## classic sushi rolls

ebi tuna crunchy roll	18
prawn tempura / rice flakes / spring onion / spicy tuna torched table side	
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	

## 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	

## 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 chawamushi	16
chicken / egg custard / shiitake mushroom / edamame	
white bait kake-age	16
white bait / potato / onion / tempura	
age nazu dengaku	16
fried egg plant / garlic chips / chili strands / miso sauce	



## tempura

japanese tempura battered / tempura  
sauce / spicy mayonnaise

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

## noodles

nebayaki 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

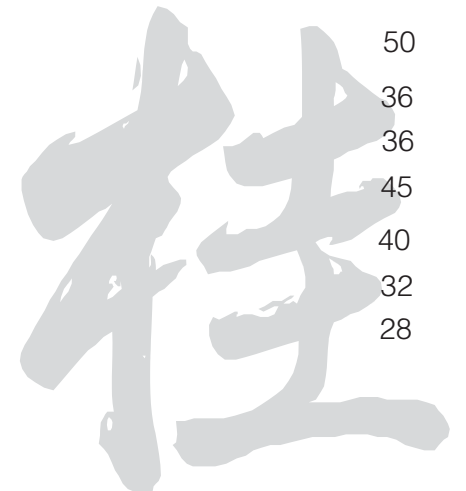
seafood ramen	20
wheat noodles / mushrooms / prawns / squid / mussels	
pork ramen	20
wheat noodles / mushrooms / braised pork / vegetables / soya	

## 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	50
tori (chicken thigh)	36
sheke (ora king salmon)	36
gyuniku (wakanui beef sirloin)	45
lamb (3 - 4 pt. lamb cutlets)	40
yaki sakana (market fish)	32
nazu -tofu (tofu and eggplant)	28



## 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 muriyawase 75  
wakanui prime aged sirloin / teriyaki  
chicken robotayaki / 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 brule 14  
sake flavoured egg custard with white sesame streusels

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

桂