

FRESH AND FLAVOURED

DINNER



SUSHI ROLL | 8pcs

Vegetarian Roll (v)	18
<i>Avocado, Cucumber, Seaweed, Inari Tofu</i>	
Chicken Teriyaki Roll	19
<i>Grilled Chicken, Teriyaki Sauce, Sesame, Unagi Sauce</i>	
California Roll	19
<i>Crab Stick, Tobiko Caviar, Mango, Cucumber, Mayonnaise</i>	
Ebi Tuna Roll	22
<i>Prawn Tempura, Rice Flakes, Spring Onion, Spicy Tuna</i>	
Salmon Avocado Roll	23
<i>Salmon, Sesame Seeds, Avocado</i>	
Philadelphia Hot Roll	23
<i>Deep-Fried Roll with Salmon, Avocado, Philadelphia Cheese</i>	
Green Dragon Roll	23
<i>Unagi, Avocado, Tempura Prawn, Cucumber, Tobiko</i>	

SASHIMI | NIGIRI

90gr | 6pcs

Trevally	19 19
King fish	20 21
Snapper	21 19
Tuna	23 25
Salmon	24 24

CHEF'S CHOICE

Pacific Oyster 1pc	8
Scampi 1pc	10
Medium Nigiri 9 pcs	32
Medium Sashimi 10 pcs	34
Combination 12 pcs	37
Large Sashimi 20 pcs	54
Large Nigiri 20 pcs	55

HOT & COLD APPERTIZERS

DINNER

桂

TEMPURA

Authentic Japanese, Slightly Battered and Deep-Fried

Jumbo Prawn 1pc	12
Yasai Tempura 8pcs (v) <i>Kumara, Pumpkin, Brocollini, Aubergine, Mushroom</i>	15
Soft Shell Crab 1pc	18
Oyster 3pcs	24

GYOZA | 4pcs

Hand Folded Japanese Dumplings with Cabbage and Chives

Age-Gyoza (v) <i>Deep-Fried Vegetable Dumplings, Ponzu Garlic Sauce</i>	16
Chicken Truffle	18
Pork	18
Prawns	19
Katsura Tofu Caprese (v) <i>Tofu, Avocado, Tomato, Sesame Oil, Wasabi Soy Sauce</i>	15
Spicy Tataki Kyuri (v) <i>Cucumber, Shoyu Vinegar, Chili, Roasted Sesame Seed</i>	15
Kumara Korokke (v) <i>Fried Kumara Croquet, Shitake Mushroom, Wasabi Mayo</i>	16
Tsukune Yaki-Tori <i>Grilled Chicken Meat Balls, Salad, Teriyaki Sauce</i>	19
Beef Tataki <i>Seared Sirloin, Seaweed Salad, Ponzu Jelly, Edamame</i>	20
Hotate Aburi Salad <i>Scorched Scallop, Tobiko Caviar, Plum Sauce</i>	20
Maguro Crispy Tsutsumi <i>Tuna, Avocado, Rice Flakes, Tomato</i>	21

PLATTERS, RAMEN, NOODLES & SIDES

DINNER



KATSURA SIGNATURE PLATTERS

Platters are designed to be shared by people to enjoy the atmosphere of Japan

Katsura Surf n' Turf Market Price
Karāpiro Prime® Eye Fillet, Crayfish, Grilled Chicken, Ponzu, Wasabi Mayo, Wafu Sauce

Niku Moriawase 80
Karāpiro Prime® Eye Fillet, Free Range Chicken Robotayaki, Grilled Lamb Cutlet, Wafu, Sesame Sauce, Spicy Mayo

RAMEN

Seafood Ramen 22
Prawns, Squid, Mussels, Mushrooms, Fishcake

Chasyu Ramen 22
Braise Pork, Soft-Boiled Egg, Onion Spring, Shitake

Katsura Ramen 24
Pork Chasyu, Prawn, Squid, Mussels, Nori

NOODLES

Zaru Soba 18
Cold Buckwheat Noodles, Wasabi, Daikon, Nori Strand

Tempura Udon 20
Prawn and Vegetable Tempura, Wakame, Shichimi

Nabeyaki Udon 24
Chicken, Crabstick, Egg, Wakame, Prawn Tempura

SIDES

Miso Soup 5

Steamed Edamame (v) 7

Japanese Steam Rice (v) 7

Seaweeds and Pickles (v) 9

Sautéed Vegetables (v) 9

Garden Salad (v) 9

Japanese Fried Rice (v) 10

MAINS

DINNER



“I think we’re on to something. Shall we pursue this?”
“Yes let’s”

...and that conversation between two brothers is how Karāpiro Prime started.

At the start of 2019 Grand Millennium Auckland partnered with Karāpiro Prime to be the sole supplier of Beef and Lamb for the Grand Millennium Brasserie and in-house Japanese restaurant Katsura.

With the idea of Farm-To-Table in mind the direct relationship between Grand Millennium and Karāpiro Prime means that there is no store, market or distributor to get in the way of freshness. With the offer of Nose-To-Tail-Dining, this really showcases a Chef’s talent as they use techniques to utilise the entire carcass which makes for sustainable, environment and creative results. With stock grown in Karāpiro and Whangamata the meat is just a few hours away from Auckland City.

Guests at Grand Millennium Brasserie and Katsura will be able to taste the quality from Karāpiro’s vision of offering the highest quality of meat grown on Kiwi soil paired with Chef’s who have decades of experience both internationally and right here under the roof of 71 Mayoral Drive.

Enjoy.



All mains served with Japanese Steamed Rice and Miso Soup

	Market Price
Japanese Prime Wagyu <i>9+ Marble Grade Prime Wagyu Beef, Seaweed and Pickle, Mushroom, Broccolini, Ponzu Garlic, Sesame Sauce</i>	
Katsura Nasu Tofu (v) <i>Grilled Tofu, Eggplant, Sautéed Vegetables, Miso-Dare Sauce</i>	34
Market Fish of the Day <i>Grilled Market Fish, Tobiko Edamame, Garden Salads</i>	42
Tori Free Range Chicken Thigh <i>Free-Range Chicken, Sautéed Vegetables, Sesame, Teriyaki Sauce</i>	42
Pork Loin Tonkatsu <i>Panko Crumbed Pork Fillet, Cabbage Slaw, Tonkatsu Sauce</i>	42
Gyuniku Steak <i>Grilled Karāpiro Prime® Sirloin, Seasonal Vegetables, Yakiniku Sauce</i>	44
Shake Ōra King Salmon <i>Grilled Salmon, Cold Soba Noodles, Ponzu Butter Sauce</i>	44
Lamb Rack <i>First Class Lamb Rack, Grilled Vegetables, Wasabi Cream Sauce</i>	46
Eye Fillet <i>Karāpiro Prime® Eye Fillet, Seasonal Vegetables, Rice Flakes, Wafu Sauce</i>	50

DESSERT
SWEET MENU



Kumara Pudding	16
<i>Kumara Jelly, Honey Soy Sauce, Sesame Tuile</i>	
Macha Tiramisu	16
<i>Green Tea, Ladyfinger, Coffee Rum, Chantilly Cream</i>	
Mango Panna-Cotta	17
<i>Ripe Mango, Sliced Fruits, Vanilla Cream, Sesame Wafer</i>	
Tempura Ice cream	18
<i>Deep-Fried Battered Vanilla Ice Cream with Hazel Nut soil and Triple Action Coulis</i>	
Katsura Trio	19
<i>Sake Brulee, Macha Tiramisu, Ice Cream</i>	
ICE CREAMS & SORBETS 3 Scoops	16
Green Tea Ice Cream	
Red Bean Ice Cream	
Sesame Ice Cream	
Mango Ice Cream	
Plum Sorbet	
Lychee Sorbet	