

KATSURA
JAPANESE CUISINE



*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

RAW BAR

Chef's Daily Sashimi

Small (7p)	\$25
Medium (12p)	\$42
Large (20P)	\$68

Coromandel Pacific Oyster (6p) (DF)

With ponzu vinaigrette, chives, grated daikon, lemon

\$28

New Zealand Deep Sea Scampi (6p) (DF)

With wasabi, lemon

\$30

Katsura Signature Seafood Platter

*Chef's choice sashimi, Coromandel oyster,
New Zealand deep sea scampi, Argentine red prawn
Chef's choice roll sushi and today's nigiri sushi*

\$46
(per person)

SUSHI ROLLS

Seared Salmon Philadelphia Roll (4p)

*Mt. Cook Alpine salmon, avocado, cucumber, tobiko,
cream cheese, chives, and micro coriander*

\$24

Cheesy Teriyaki Chicken Roll (4p) (DF)

*Teriyaki chicken, egg omelet, "Noritama" rice sprinkle,
grilled mozzarella, and teriyaki sauce*

\$22

Spicy Prawn Katsu Roll (4p) (DF)

*Black rice, prawn katsu, black tobiko, cucumber,
tempura crumble, spicy mayo, chili oil, and hot sauce*

\$23

Rainbow Vegan roll (4p) (DF, V, VE)

*Soy sheet, black rice, cucumber, avocado, capsicum,
seasoned fried tofu, and sour plum jam*

\$21

Aburi "Shime-Saba" Sushi (DF)

*Marinated Japanese mackerel, tobiko, pickled ginger,
cucumber, lemon, baby radish, and micro green*

\$29

Omakase Nigiri Sushi Platter (8p) (DF)

With wasabi

\$39

DF (dairy free) | VE (vegan) | V (vegetarian) | P (pieces)

Dishes may contain traces of gluten, nuts, and dairy.

Please inform a team member of any special dietary requirements.

OMAKASE KAISEKI

“I’ll leave it up to you”

*Experience the best of Katsura Japanese Cuisine
with our selection of Omakase menus.*

*Directly translating to “I’ll leave it up to you”,
allow our head chef Aki showcase his most
popular, delicious, and delectable dishes in
your choice of a family-style sharing menu or
degustation menu.*

Sharing Kaiseki

*Taste the very best of Katsura! Try our selection of
sharing platters showcasing chef Aki’s most
delicious and popular dishes.*

\$98

Tasting Kaiseki

*Katsura’s elevated five-course dégustation menu
featuring the freshest seafood and traditional
Japanese favourites.*

\$105

Kyūkyoku Signature Kaiseki

*Our most distinguished seven-course tasting
dégustation menu featuring an outstanding selection
of Japan’s most tempting produce like fresh seafood,
and Kagoshima Kuroge-Wagyu*

\$160

DF (dairy free) | VE (vegan) | V (vegetarian) | P (pieces)

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ENTRÉE

- Edamame Peperoncino (DF, V, VE) ** \$9
With garlic chips, olive oil, chili flake, cracked pepper, and burnt soy sauce
- Renkon Chips (V, VE)** \$9
With flaky salt
- K.F.C (Katsura Fried Chicken) (DF)** \$18
With shichimi mayonnaise
- Pan Fried Gyoza (5p)** \$19
*Choice from: pork, prawn, or vegetables (V, VE)
With citrus ponzu sauce and marinated mung beans*
- Prawn Tempura (3p) (DF)** \$19
With dipping sauce
- Vegetable Tempura (DF, V, VE)** \$17
With dipping sauce
- “Chawan-mushi” Japanese Savory Egg Custard (DF)** \$12
Prawn, scallop, shiitake mushroom, yuzu zest and dashi glaze



Dishes prepared live on teppanyaki table

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MAINS

**Highest marble-score Kagoshima
“Kuroge-Wagyu” Katsu (DF)** \$52

*Smoky eggplant pureé, seaweed roasted potato,
teriyaki flavored Worcestershire sauce*

Free Range Teriyaki Chicken (DF) \$39


*Sautéed seasonal vegetables, poached egg, and
signature teriyaki sauce*

Teppanyaki Garlic Seafood  \$45

*Mt. Cook Alpine salmon, Argentine red prawn,
NZ arrow squid, teppanyaki vegetables with
house-made garlic butter*

Big Surf and Turf (DF)  \$85

*Highest marble-score “Kagoshima Kuroge-Wagyu”,
Argentine red prawn, NZ scallop, NZ arrow squid,
Australian blue crab with teppanyaki vegetables,
and seaweed butter*

Tofu Steak (DF, V, VE)  \$32

*NZ organic tofu, stir fry vegetables, daikon steak,
micro green, and spicy sesame sauce*




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RICE, NOODLE & SIDES

- Japanese Curried Garlic Pilaf (DF, V)**  \$15
With mild Japanese curry spice, crispy shallots, and fried egg
- “Mentaiko” Udon** \$25
Udon noodles with mild spicy cod roe, poached prawn, crispy prawn head, nori, and tobiko
- Sautéed Seasonal Vegetables (DF, V, VE)** \$15
Apple soy sauce and toasted sesame seeds
- Steamed Rice (GF, DF, V, VE)** \$6
- Miso Soup (GF, DF, V, VE)** \$6
With wakame seaweed and spring onion



Dishes prepared live on teppanyaki table

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SWEETS

- Yuzu Tart (V)** \$21
Yuzu mascarpone, yuzu jelly, citrus segment, sweet yuzu sauce
- “Yaki-Imo” (V)** \$24
Japanese style slow roasted sweet kumara with sesame soil, sesame biscuit, sesame ice cream, soy bean powder, and brown sugar syrup
- Chef’s choice trio of desserts plate (V)** \$19
Please ask our wait staff to today’s selection
- Japanese Inspired Ice Cream (V)** \$9
Please ask our wait staff to today’s selection



Dishes prepared live on teppanyaki table

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