

KATSUYA[®]

by S+ARCK

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Welcome to Katsuya!

Featuring the dynamic pairing of Master Sushi Chef Katsuya Uechi and design impresario Philippe Starck, Katsuya by Starck is truly a feast for the senses. Chef Uechi skillfully translates Japanese flavors for international palates. His accolades, combined with the sleek setting and fabulous service, have made Katsuya a celebrity favorite and one of OpenTable's "50 Hottest Restaurants in the U.S."

ELIXIRS

Burning Mandarin

Mandarin with hand-crushed jalapeño, fresh lemon and orange juice with a splash of cranberry. 2.950

Katsuya Crush

Fresh-pressed mint and raspberry, topped with 7UP and a squeeze of lime. 2.950

Peach & Passion Fruit Mojito

Fresh mint, lime, peach and passion fruit churned with crushed ice and finished with sparkling water. 2.950

Roses in Bloom

Crushed grapes finished with rose water, a refreshing floral combination. 2.950

Pommagrita

Pomegranate & apple juice with basil, honey & lime. 2.950

Japanese Cooler

Lemongrass honey syrup, blackberries, lemon juice, 7UP and soda. 2.950

Tropical X

Pineapple juice, with a hint of banana and lemon. 2.950

Strawberry Fields

Hand crushed strawberries, cucumber and fresh pressed basil, topped with seltzer and a squeeze of lemon juice. 2.950

Katsuika

Watermelon, mint, ginger with a floating watermelon ball. 2.950

Specialty Iced Teas

Youthberry and Wild Orange Blossom Mix 1.500

Jasmine Dragon 1.500

English Breakfast 1.500

COLD BEVERAGES

Soft Drinks

Pepsi 1.500

Diet Pepsi 1.500

Mirinda 1.500

7UP 1.500

Red Bull 2.250

Red Bull Sugarfree 2.250

Water

Still 2.750

Sparkling 2.750

Malt Beverage 1.750

Fruit Juices

Cranberry 1.950

Pineapple 1.950

Mango 1.950

Apple 1.950

Grapefruit 1.950

Orange 1.950

DESSERT

Double Chocolate Lava Cake

Molten chocolate cake garnished with salted caramel and crème anglaise, served with vanilla ice cream. 3.750

Warm Banana Crepe

Caramelized bananas and ice cream wrapped in a sweet crepe and served with macerated blueberries and a drizzle of chocolate. 3.500

Brownie Toban

Warm brownie, walnut streusel, toasted marshmallow & vanilla ice cream with chocolate sauce. 4.500

Mochi

Traditional rice-wrapped ice cream, served with seasonal fruit. 3.950

Castella Cake

Caramel sponge cake with seasonal berries on walnut streusel, raspberry coulis and crème anglaise. 3.750

Espresso Brownie Bar

For the chocolate lover! Moist brownie, chocolate ice cream and decadent espresso ganache. 3.750

Green Tea-Ramis

Espresso biscuit, green tea mascarpone, seasonal fruit and cocoa. 3.750

Ice Cream / Sorbet

Seasonal flavors and accompaniments. 3.750

HOT BEVERAGES

Hot Drinks

Cappuccino 1.750

Latte 1.750

Espresso 1.250

Double Espresso 1.750

French Press *Small* 1.500 *Large* 1.750

Specialty Hot Teas

Matcha 1.500

Jasmine Dragon 1.500

English Breakfast 1.500

Citrus Lavender Sage 1.500

Wild Orange Blossom (decaf) 1.500