



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

Coromandel Pacific Oyster (6p) (DF) \$27
ponzu vinaigrette, chives, grated daikon, lemon

New Zealand Deep Sea Scampi (6p) \$26
wasabi, lemon

Kombu Cured Ruakaka King Fish (DF) \$27
okura salsa, yuzu zest, "shio-koji" sauce

SUSHI ROLLS

Seared Salmon Philadelphia Roll \$19
Mt. Cook Alpine salmon, avocado, cucumber, tobiko, cream cheese, chives

Cheesy Teriyaki Chicken Roll (DF) \$18
teriyaki chicken, egg omelet, "Noritama" rice sprinkle, cheese, teriyaki sauce

Spicy Prawn Katsu Roll (DF) \$19
black rice, prawn katsu, black tobiko, cucumber, tempura crumble, chili oil, spicy sauce

"Wabi-Sabi" Vegetable Roll (DF, V, VE) \$17
soy sheet, black rice, cucumber, avocado, capsicum, seasoned fried tofu, sour plum jam

Aburi "Shime-Saba" Sushi (DF) \$21
marinated Japanese mackerel, tobiko, pickled ginger, cucumber, lemon, baby radish, micro green

SASHIMI & PLATTERS

Omakase Nigiri Sushi Platter (8p) (DF) \$27
please enquire for today's assortment

Katsura Signature Seafood Platter (per person) \$46
chef's choice sashimi, coromandel oyster, New Zealand deep sea scampi, Argentine red prawn

Chef's Daily Sashimi

Small (7p) \$24

Medium (12p) \$39

Large (20P) \$63

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

Dishes may contain traces of gluten, nuts, and dairy. Please inform us of any special dietary requirements.

OMAKASE

“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.

Kozara Sharing

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

\$78

Kaiseki Tasting

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

\$88

Kyūkyoku Signature Tasting

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

ENTRÉE

- Edamame Peperoncino (DF, V, VE)**  \$9
*garlic chips, olive oil, chili flake, cracked pepper,
burned soy sauce*
- Chili Bamboo Shoot (DF, V, VE)**  \$9
spring onion, crispy shallots, sesame oil
- “Chawan-mushi” Japanese Savory Egg Custard (DF)** \$12
*prawn, scallop, salmon caviar, shiitake mushroom,
dashi glaze*
- Coromandel Fresh Wakame “Arare” Tempura (DF)** \$12
flakey sea salt
- Renkon Chips (V, VE)** \$9
flaky sea salt
- K.F.C (Katsura fried chicken) (DF)** \$13
shichimi mayonnaise
- Pan Fried Gyoza (5p)** \$19
*Choice from: pork, prawn, or vegetables (V, VE)
citrus ponzu sauce, marinated mung beans*
- Dashi Rice Ball Arancini** \$13
Aosa seaweed, mozzarella cheese, edamame pureé
- Prawn Tempura (3p) (DF)** \$17
dipping sauce
- Vegetable Tempura (DF, V, VE)** \$15
dipping sauce






Dishes prepared live on teppanyaki table

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

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MAINS

- Kagoshima “Kuroge-Wagyu” Katsu (DF)** \$49
smoky eggplant pureé, seaweed roasted potato, teriyaki flavored Worcestershire sauce
- Free Range Teriyaki Chicken (DF)** \$37
sautéed seasonal vegetables, daikon steak, poached egg, signature teriyaki sauce
- Crispy Skin Mt. Cook Alpine Salmon (DF)** \$39
wild rice and barley salsa, edamame pureé, sautéed bok choy, sesame orange sauce
- Japanese Vegetable Ratatouille (DF, V, VE)** \$35
“renkon” lotus root, “sato-imo” Japanese taro, “gobou” burdock, carrots, shiitake mushroom, konjac, fried tofu, okura, soba noodle, rustic soy broth
- “Mentaiko” Udon** \$21
udon noodle with spicy cod roe, poached prawn, crispy prawn head, butter, nori, tobiko
- Big Surf and Turf (DF)**  \$82
highest marble-score “kagoshima kuroge-wagyu”, NZ crayfish, Hokkaido scallop with teppanyaki vegetables, seaweed butter
- Garlic Seafood**  \$41
Ōra king salmon, red prawn, Hokkaido scallop, seasonal vegetables, house-made garlic butter
- Tofu Steak (DF, V, VE)**  \$27
NZ organic tofu, stir-fry vegetables, sesame seeds, spicy sesame sauce



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SIDES

• **“Hitsumabushi” Grilled Eel Rice (DF)** \$23
*wasabi, rice cracker, nori, spring onion,
Japanese pickles, dashi soup*

• **“Yaki-Onigiri” Grilled Rice Ball (DF, V, VE)**  \$13
Japanese pickles

• **Japanese Curried Garlic Pilaf (DF, V)**  \$13
crispy shallots, fried egg

• **Sautéed Seasonal Vegetables (DF, V, VE)** \$15
apple soy sauce, toasted sesame seeds

• **Trio of Entrées (DF)** \$17
*edamame peperoncino, chili bamboo shoots,
pork or vegetable gyoza (V, VE)*



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SWEETS

Yuzu Tart (V) \$16.00
*yuzu mascarpone, yuzu jelly, citrus segment,
sweet yuzu sauce*

“Yaki-Imo” (V) \$19.00
*Japanese style slow-roasted sweet kumara, sesame
oil, sesame biscuit, sesame ice cream, soy bean
powder, brown sugar syrup*

Japanese Inspired Ice Cream (V) \$6.00
please ask our wait staff to today's selection

Teppan “Dorayaki” (V)  \$15.00
green tea ice cream, sweet red bean sauce



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