

# 勝 Menu



Named in honour of Chef Katsuhiko Hanamura, Katsu delivers contemporary Japanese cuisine with intensity and finesse. From impeccably cut sashimi to black cod in sweet miso, the menu reflects experience gained at internationally renowned Matsuhisa and Nobu, bringing bold flavour and clean precision shaped by some of Japan's most influential kitchens.


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## Zensai appetizer

Edamame 	12.00€
Chili Padron with Yuzu Sweet Miso  	22.00€
Aubergine Dengaku  	16.00€



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## Salads

Warm Mushroom   	30.00€
Leafy Green salad   	20.00€























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## Reisai cold appetizers

Wagyu seared Tartar with Caviar   	120.00€
Tuna or Salmon Tartar with Caviar    	75.00€
Yellowtail with Yuzu Soy and Serrano Chili   	30.00€
Seared Tuna or Seared Salmon Sashimi     with Sweet Karachi Miso	32.00€
White fish Usuzukuri sashimi with dried miso and Yuzu    Add on: Caviar	35.00€ 10gr/60€
















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## Tempura

Rock Shrimp	     	45.00€
Shrimp	  	52.00€
Crispy Rice with Spicy Tuna	    	35.00€
Vegetable	 	30.00€
Lobster Tempura	     	160.00€

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## Onsai hot appetizers




Fire Kissed Beef Sashimi	    	42.00€
Beef Kushiyaki	  	40.00€
Chicken Kushiyaki	  	30.00€
Sizzling Seafood Toban	   	55.00€

with spicy aioli (Crab, white fish, Tobiko)

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## Ippin-Ryori main dishes

Steak comes with seasonal vegetables and choice of Teriyaki or Wasabi Pepper sauce.  
Gluten free Teriyaki also available.

<b>Alaskan Black Cod</b> in Sweet Miso   	68.00€
<b>Premium Salmon Steak</b>    	54.00€
<b>Prime Rib Eye Steak</b> USA Grown    	75.00€
<b>Angus beef fillet Mignon</b>    	77.00€
<b>Karaage Chicken</b>     Japanese Traditional Boneless Fried Chicken	44.00€
<b>Tuna Steak</b>    	60.00€
<b>Daily Catch Special Grill</b>     Utilize Japanese Style Shio- koji marinates	64.00€

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## Side

<b>Miso Soup</b>   	12.00€
<b>Steamed Rice</b>   	10.00€

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**Nigiri** 🌿 (2 pieces per order) or **Sashimi** 🌿 (3 pieces per order)

*Please specify gluten free request for plain rice*

*Enhance your experience with Caviar 5gr/30€*

Salmon	17.00€
Tuna	23.00€
Fatty Tuna (Limited Offering)	24.00€
Yellowtail	18.00€
White Fish	18.00€
Cooked Shrimp 🍤	17.00€
Snow Crab 🍤	24.00€
Unagi Eel 🌿 🌿 🍷 🍷	23.00€

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**Makimono** (cut roll 6 pieces / hand roll is single pieces)

*Please specify gluten free request for plain rice*










































*Enhance your experience with Caviar 5gr/30€*

Tekka Maki 🌿	23.00€
Hamachi Yuzu Jalapeno 🌿	23.00€

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## Special Cut Roll 8 pieces

Please specify gluten free request for plain rice

California with Crab	  	30.00€
Rainbow	  	44.00€
Spicy Tuna	  	30.00€
Spicy Salmon	  	29.00€
Salmon Avocado	 	28.00€
Shrimp Tempura	   	33.00€
Caterpillar	   	48.00€
Avocado Cucumber		25.00€
Galaxia Tempura roll (10pcs)	     	63.00€
Fire Kissed Beef	  	57.00€
Salmon & Crab Jalapeno roll	   	50.00€
Wagyu Fire Kissed Beef	    	120.00€

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## Premium Wagyu Cuts

Enhance your experience: Foie Gras 35gr/50€

**Wagyu A-5 Beef Fillet**     160.00€/300.00€

Kagoshima Gold medal prize winner\*

Genuine Certified Japan Grown/Sets of full condiments

110g or 220g portion. Beef Marbling scale 8 and up.

\*Please ask for your server for availability.

**Wagyu A-5 Beef Fillet Kobe Grown**     220.00€/400.00€  
(KOBÉ-GYU)

Proudly served. We are certified and quality assured registered for its authenticity. Beef Marbling scale 8 and up.

Sets of full condiments 110g or 220g portion

\* Please ask for your server for availability.

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## Tasting Menu

€200 per person\*

### Hamachi Jalapeno

Yuzu, Soy, Jalapeno, Coriander

### Rock Shrimp Tempura

With Spicy Aioli

### Angus Beef Fillet Mignon Steak OR Tuna Steak

with Yuzukosho Teriyaki     (option 1)

Tender Angus served with Wasabi Pepper Sauce OR Teriyaki

Seasonal Vegetable accompaniments

### Our Famous Marinated Miso Black Cod (option 2)

Alaskan Black Cod marinated over 4days Tender and Succulent

(With Additional Cost 20€)

### Chef's Selected Sushi Roll

Daily selection, Served with Miso Soup

### Irresistible Dessert

Please specify your server for your dietary restrictions

*\*This menu is only available as a choice for the whole table*

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## **Sake Pairing**

€90 per person\*

**Junmai Daiginjo Yukiguni OR Daily Selected Offer / Nagano Japan**

**Ginjo Yukiguni OR Daily Selected Offer / Nagano Japan**

**Junmai Pure Rice Tokubetsu Class OR Daily Selected offer / Japan**

**Kambei Honjouzo OR Daily Selected offer / Mie Japan**

**Choya Umeshu Plum Wine Sweet Sake OR Daily offer**

*\*Each selected fine sake will be served in Wine glass or cup to accompany five courses*

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## Wine Pairing

€120 per person\*\*

### Taittinger Brut Prestige

Champagne à Reims, France AOC 12%

### Spy Valley Sauvignon Blanc

Marlborough New Zealand NZW 13%

### 'By.Ott' Domaine Ott (option 1)

Cotes de Provence Cinsault, Grenache, Syrah 13% AOC

### Miraval (option 2)

Cotes de Provence France 13% AO

### Nigl Grüner Veltliner

Gärtling Kremstal Austria 11% DAC

### Dr Loosen Riesling

Beerenauslese Mosel Germany 7% QMP (75ml)

*\*\*Each selected wine by the glass will be served in 150ml to accompany five courses.*

Dear Guests:

In case the customer is allergic to any product, he is asked politely to contact the Manager in charge of the restaurant or the Chef. Please advise us of any allergies or dietary requirements

 Celery /  Cereal Containing Gluten /  Crustaceans /  Eggs /  Fish /  Lupin /  Milk /  Mollusc  
 Mustard /  Nuts /  Peanuts /  Sesame Seeds /  Soya /  Sulphur Dioxide /  Locally Sourced Ingredients