

DINNER

STARTERS

Edamame 4

Delightful green soybeans steamed in pods

Agedashi Tofu 7

Japanese-style deep-fried tofu in broth

Katana Combo Sampler 24

A delicious sampling of our most popular starters includes Kalbi (beef ribs), seared Ahi tuna, crispy calamari and sizzling dumpling

Crispy Calamari 12

Lightly fried calamari tossed garlic butter and spicy cherry peppers served with Katana Asian slaw

Sizzling Dumplings 11

Crispy dumplings stuffed with minced beef and onion served with plum and sweet chili sauce

Shrimp Shumai 8

Delicious Japanese-style steamed shrimp dumplings

Wagyu Hot Rock 20

Thinly sliced, melt-in-your-mouth two oz. marbled wagyu beef, presented on a hot rock, sear each piece at your leisure, served with yuzu ponzu and Thai chili sauce

Buster Crab Tempura 14

Soft shell crab prepared Japanese-style with spicy mayo and Katana Asian slaw

Chicken Katsu 9

Japanese-style chicken-fried chicken with Asian slaw

Ton Katsu 10

Japanese-style chicken-fried pork with Asian slaw

Kalbi 14

Perfectly marinated Korean-style beef short ribs, cross-cut and grilled

Bulgogi 12

Thinly sliced beef ribeye marinated with traditional Korean-style sweet sauce

Shrimp & Vegetable Tempura 14

Japanese-style battered shrimp and vegetable tempura served with tempura dip

Seared Ahi Tuna 16

Black and white sesame seeds, served with ponzu sauce and Katana Asian slaw

LITTLE BENTO BOXES

*Served with miso soup, house salad,
and choice of edamame and rice or wasabi mashed potatoes
Add: half roll / California roll 3 / spicy tuna 4*

Chicken Teriyaki 11

Spicy Chicken 11

Chicken Katsu 11

Japanese-style chicken-fried chicken

Bulgogi 13

*Thinly sliced beef ribeye marinated
with traditional Korean-style sweet sauce*

Sautéed Black Angus Tenderloin 16

Spicy Pork 12

*Marinated prime cut of pork tenderloin
with Korean spicy sauce*

Ton Katsu 12

Japanese-style chicken-fried pork

Grilled Salmon 14

Shrimp and Vegetable Tempura 14

RICE & NOODLES

Hot Stone Bowl (Chicken or Beef) 17

*Sizzling rice served in a very hot stone bowl with a sunny-side up egg,
selection of fresh vegetables and spicy sauce*

Seafood Hot Stone Bowl 22

*Sizzling rice served in a very hot stone bowl with a
variety of fresh seafood, hearty fresh vegetables and spicy sauce*

Yakisoba Noodles (Chicken or Beef) 16

*Stir-fried Japanese thin noodles with fresh vegetables
and yakisoba sauce*

Japchae 18

*(Gluten-free potato noodles with beef or chicken)
Stir-fried gluten-free potato noodles with beef or chicken,
sautéed onion, sugar snap peas, carrot, red and green bell peppers*

Udon Noodles 12

*Traditional Japanese noodles with inari
and shiitake mushrooms in a light sweet broth
Add shrimp tempura 5 / vegetable tempura 4*



LUNCH

SOUP & SALADS

Miso Soup 4

Light traditional Japanese soybean paste soup with cubes of tofu, scallions and seaweed

Sizzling Dumpling Soup 7

Crispy dumplings stuffed with minced beef and onions in a light miso soup

Squid Salad 9

Sunomono Salad 6

Cucumber, crab meat, shrimp, radish sprouts, burdock with sweet rice vinegar

Katana House Salad 9

Field greens, cucumbers, tomatoes, carrots and red onions with mango-lime dressing

Grilled Chicken Salad 14

Grilled asparagus, avocado, red onions, carrots, field greens, organic sun-dried tomatoes and ginger vinaigrette

Sashimi Salad 20

Salmon and tuna sashimi over seasonal greens with our ponzu sauce and touch of sesame and olive oil

SPECIAL LUNCH SUSHI COMBO

Served with Miso Soup

Katana Deluxe 26

Tuna, salmon sashimi (two pieces each), tuna, salmon, shrimp and red snapper sushi (four pieces), Katana 101 roll

Black Ship Special 20

Tuna sashimi (three pieces), Tuna, red snapper and shrimp sushi (three pieces), California roll

Little Star 16

Tuna, salmon sashimi (two pieces each), Shrimp tempura roll

SALADS

Seaweed Salad 6

Squid Salad 9

Sunomono Salad 6

Cucumber, crab meat, shrimp, radish sprouts, burdock with sweet rice vinegar

Katana House Salad 9

Field greens, cucumbers, tomatoes and red onions with mango-lime dressing

Chef's Specialty Salad 11

*Grilled asparagus, avocado, red onions, carrots, field greens, organic sun-dried tomatoes and ginger vinaigrette
add shrimp 6 / chicken 5*

Sashimi Salad 20

Salmon and tuna sashimi over seasonal greens with our ponzu sauce and touch of sesame and olive oil

Hawaiian Poke 20

Hawaiian poke salad with tuna

SOUPS

Miso Soup 4

Light traditional Japanese soybean paste soup with cubes of tofu, scallions and seaweed

Hot & Spicy Chicken Soup 8

Shredded chicken with a variety of vegetables and gluten-free potato noodles in a hot and spicy chicken broth

Sizzling Dumpling Soup 7

Crispy dumplings stuffed with minced beef and onions in a light miso soup



RICE & NOODLES

Hot Stone Bowl 12

Sizzling rice served in hot stone bowl with a sunny-side up egg, selection of fresh vegetables and spicy sauce
Add chicken 5 / beef 5 / shrimp 6 / combo 7

Seafood Stone Bowl 22

Sizzling rice served in a hot stone bowl with fresh seafood, mixed vegetable and spicy sauce

Yakisoba Noodles 12

Stir-fried Japanese thin noodles with fresh vegetable and yakisoba sauce
Add chicken 5 / beef 5 / shrimp 6 / combo 7

Udon Noodles 12

Traditional Japanese noodles with inari and shiitake mushrooms in udon broth
Add vegetable tempura 4 / shrimp tempura 6

Stir-Fried Potato Noodles 18

(Gluten-free potato noodles with beef or chicken)
Stir-fried gluten-free potato noodles with beef, sautéed onion, sugar snap peas, carrots, red and green bell peppers

Singapore-Style Seafood Noodles 20

Pan-seared udon noodles topped with fresh seafood and Asian vegetables in our Singapore sauce

Moo Shu Beef Noodles 20

Udon noodles topped with beef tenderloin, shiitake mushrooms and baby bok choy in spicy hoisin sauce

DESSERTS

Mochi Ice Cream 7

Ice cream surrounded with soft rice cake (mango, strawberry, green tea and Kona coffee)

Chocolate Torte 8

Flourless chocolate torte with raspberry syrup

Ginger-Vanilla Cream Brûlée 6

Classic French-style with a touch of fresh Asian ginger

Mango Cheesecake 8

Traditional sour cream cheesecake with fresh mango

Green Tea or Red Bean Ice Cream 6



ENTRÉES

Tofu and Veggies 12

Japanese-style stir-fried mixed vegetables and tofu served with steamed rice

Black Angus Ribeye (14 oz) 38

Wasabi mashed potatoes, grilled asparagus and herb butter

Black Angus Filet Mignon (8 oz) 42

Wasabi mashed potatoes, grilled asparagus and herb butter

Hoisin-Lime Chicken 22

Airline chicken breast grilled with hoisin-lime sauce, garlic-sautéed baby bok choy and steamed rice

Almond-Crusted Idaho Trout 20

Pan-seared Idaho trout, almonds, white wine sauce, green beans and wasabi mashed potatoes

Orange-Ginger Salmon 25

Pan-seared salmon, sautéed spinach and steamed rice

Seared Ahi Tuna 30

Black and white sesame seeds, balsamic reduction, sushi rice and Katana Asian slaw

Miso-Glazed Chilean Seabass 38

Oven-roasted sea bass glazed with Thai basil-miso sauce, sautéed asparagus and sushi rice or wasabi mashed potatoes

SIDES 6

French Fries

Kimchi

Grilled Vegetables

Vegetables Tempura

Grilled Asparagus

Garlic-Sautéed

Sautéed Spinach

Baby Bok Choy

Roasted Red Potatoes

Wasabi Mashed Potatoes

