

Starters

EDAMAME Delightful green soybeans boiled in the pods	5
KATANA COMBO SAMPLER A delicious sampling of our most popular starters includes Kalbi (beef ribs), seared ahi tuna, crispy calamari and sizzling dumplings	22
BRUSSELS SPROUTS Crispy Brussels sprouts, kale, and roasted almonds with balsamic sweet sauce	10
WAGYU HOT ROCK (10 per additional ounce) Thinly sliced, melt in your mouth 2oz wagyu beef, presented with a hot rock to sear each piece at your leisure served with yuzu ponzu and Thai chili sauce	20
JALAPENO POPPER Deep fried Jalapeno with cream cheese, real crabmeat & spicy tuna	12
AVOCADO EGGROLL Deep fried eggroll made with avocado, sun-dried tomato, red onion & cilantro	10
CRISPY CALAMARI Lightly fried calamari tossed garlic butter and spicy cherry peppers served with Katana Asian slaw	10
SIZZLING DUMPLINGS Crispy dumplings stuffed with minced beef and cilantro served with plum and sweet chili sauce	11
SHRIMP SHUMAI Delicious Japanese style steamed shrimp dumplings	8
KALBI Perfectly marinated Korean style beef short ribs, cross-cut and grilled with Asian slaw	15
BULGOGI Thinly sliced beef ribeye marinated with traditional Korean style sweet sauce with Asian slaw	12
SHRIMP & VEGETABLE TEMPURA Japanese style battered shrimp and vegetable tempura served with tempura sauce	10
SEARED AHI TUNA Black and white sesame seeds, served with ponzu sauce and Katana Asian slaw	14

Soups & Salads

MISO SOUP Light traditional Japanese soybean paste soup with cubes of tofu, scallions and seaweed	3
SIZZLING DUMPLING SOUP Dumplings stuffed with minced beef and cilantro in a light miso soup	7
HOT & SPICY CHIKEN SOUP (*GLUTEN FREE) Shredded chicken with a variety of vegetables and gluten free potato noodles in a hot and spicy chicken broth	8
KATANA HOUSE SALAD Field greens, cucumbers, tomatoes and red onions with mango-lime dressing	7
CHEF'S SPECIALTY SALAD Grilled asparagus, avocado, red onions, field greens, organic sun dried tomatoes and ginger vinaigrette (Add : Shrimp 7 Chicken 6 Salmon 8)	12

Rice & Noodles

HOT STONE BOWL Sizzling rice served in hot stone bowl with a sunny side up egg, selection of fresh vegetables and spicy sauce (Add : Chicken 5, Beef 7, Shrimp 6, Combo 9)	14
SEAFOOD STONE BOWL Sizzling rice served in a hot stone bowl with fresh seafood, mixed vegetables and spicy sauce	22
SALMON FRIED RICE Traditional fried rice with salmon and assorted vegetables	16
YAKISOBA NOODLES Stir-fried Japanese thin noodles with fresh vegetables and yakisoba sauce (Add : Chicken 5, Beef 7, Shrimp 6, Combo 9)	12
UDON NOODLES Traditional Japanese noodles with inari and shiitake mushrooms in udon broth (Add : Vegetable Tempura 4, Shrimp Tempura 5)	12
SINGAPORE STYLE SEAFOOD NOODLES Pan seared udon noodles topped with fresh seafood and Asian vegetables in our Singapore sauce	20
MOO SHU BEEF NOODLES Udon noodles topped with sautéed beef tenderloin, shiitake mushrooms and baby bok choy in spicy hoisin sauce	22

Entrees

BLACK ANGUS RIBEYE (14oz) Wasabi mashed potato, grilled asparagus and herb butter	36
BLACK ANGUS FILET MIGNON (8oz) Wasabi mashed potato, grilled asparagus and herb butter	38
HOISIN LIME CHICKEN Airline chicken breasts grilled with our hoisin lime sauce, garlic sautéed baby bok choy and steamed rice	22
ALMOND CRUSTED IDAHO TROUT Pan seared Idaho trout, almonds, white wine sauce, green beans, and wasabi mashed potato	24
ORANGE GINGER SALMON Pan seared salmon, sautéed spinach and steamed rice	28
SEARED AHI TUNA Black and white sesame seed, balsamic reduction, served with sushi rice and Katana Asian slaw	30
MISO GLAZED CHILEAN SEABASS Oven roasted seabass glazed with Thai basil miso sauce, sautéed asparagus and sushi rice or wasabi mashed potato	36

/ Sides 5 /

Grilled Vegetables, Grilled Asparagus, Sauteed Spinach, Roasted Red Potatoes, Katana Asian Slaw, Kim Chi, Wasabi Mashed Potatoes

Desserts

Desserts are made fresh in house daily

MANGO CHEESE CAKE Traditional sour cream cheesecake with fresh mango	7
GINGER VANILLA CREAM BRULEE Classic French style with a touch of fresh asian ginger	7
CHOCOLATE TORTE Flourless chocolate torte with raspberry sauce	7
GREEN TEA OR RED BEAN ICE CREAM	6
MOCHI (Mango, Strawberry, Green Tea) Ice cream surrounded in soft rice cake	7

Kids Menu (Under 8 yrs old)

KIDS BENTO BOX Chicken, steamed rice, edamame, california roll, orange	12
GRILLED CHICKEN Steamed rice, broccoli	10
RICE BOWL Choice of chicken or beef, broccoli, carrots, soy sauce	10