

Lunch

Starters

EDAMAME <i>Delightful green soybeans boiled in the pods</i>	6
SIZZLING DUMPLINGS <i>Crispy dumplings stuffed with minced beef and cilantro served with plum and sweet chili sauce</i>	12
BRUSSELS SPROUTS <i>Crispy Brussels sprouts, kale, and roasted almonds with balsamic sweet sauce</i>	12
JALAPENO POPPER <i>Deep fried Jalapeno with cream cheese, real crabmeat & spicy tuna</i>	14
AVOCADO EGGROLL <i>Deep fried eggroll made with avocado, sun-dried tomato, red onion & cilantro</i>	12
SHRIMP SHUMAI <i>Delicious Japanese style steamed shrimp dumplings</i>	10
CRISPY CALAMARI <i>Lightly fried calamari tossed garlic butter and spicy cherry peppers served with Katana Asian slaw</i>	12

Soups & Salads

MISO SOUP <i>Light traditional Japanese soybean paste soup with cubes of tofu, scallions and seaweed</i>	4
SIZZLING DUMPLING SOUP <i>Dumplings stuffed with minced beef and cilantro in a light miso soup</i>	7
HOT & SPICY CHICKEN SOUP <i>(*GLUTEN FREE)</i> <i>Shredded chicken with a variety of vegetables and gluten free potato noodles in a hot and spicy chicken broth</i>	8
KATANA HOUSE SALAD <i>Field greens, cucumbers, tomatoes and red onions with mango-lime dressing</i>	8
CHEF’S SPECIALTY SALAD <i>Grilled asparagus, avocado, red onions, field greens, organic sun dried tomatoes and ginger vinaigrette</i> <i>(Add : Shrimp 8 / Chicken 8 / Salmon 10)</i>	12

Desserts

Desserts are made fresh in house daily

MANGO CHEESE CAKE <i>Traditional sour cream cheesecake with fresh mango</i>	10
GINGER VANILLA CREAM BRULEE <i>Classic French style with a touch of fresh asian ginger</i>	10
CHOCOLATE TORTE <i>Flourless chocolate torte with raspberry sauce</i>	10
MOCHI (Mango, Strawberry, Green Tea) <i>Ice cream surrounded in soft rice cake</i>	9
GREEN TEA or RED BEAN ICE CREAM	8

Katana Bentos

Served with Miso Soup, House Salad, Edamame, Shrimp, Vegetable Tempura and Rice or Wasabi Mashed Potatoes
(Add : Half Roll / California Roll or Spicy Tuna +4)

CHICKEN TERIYAKI	16	KALBI	18
SPICY CHICKEN	16	SAUTEED BLACK ANGUS TENDERLOIN	18
CHICKEN KATSU <i>(Japanese style chicken fried chicken)</i>	16	GRILLED SALMON	18
BULGOGI	16	SZECHUAN PEPPERED SAUTEED SHRIMP	18

Special Lunch Sushi Combo

Served with Miso Soup

KATANA DELUXE <i>Tuna, Salmon Sashimi (2pcs each), Tuna, Salmon, Shrimp and Red Snapper Sushi (4pcs), Katana 101 Roll</i>	36
UPTOWN SPECIAL <i>Tuna Sashimi (3pcs), Tuna, Red Snapper and Shrimp Sushi (3pcs), California Roll</i>	24
LITTLE STAR <i>Tuna, Salmon Sashimi (2pcs each), Shrimp Tempura Roll</i>	18

Rice & Noodles

TOFU AND VEGGIES <i>Japanese style stir-fried mixed vegetables and tofu served with steamed rice</i>	16
SALMON FRIED RICE <i>Traditional fried rice with salmon and assorted vegetables</i>	15
HOT STONE BOWL <i>(CHICKEN or BEEF)</i> <i>Sizzling rice served in a very hot stone bowl with a sunny side up egg, selection of fresh vegetables and a spicy sauce (Add: Shrimp 6 / Combo 8)</i>	18
SEAFOOD STONE BOWL <i>Sizzling rice served in a very hot stone bowl with variety of fresh seafood, hearty fresh vegetables and spicy sauce</i>	22
YAKISOBA NOODLES <i>(CHICKEN or BEEF)</i> <i>Stir-fried Japanese thin noodles with fresh vegetables and yakisoba sauce (Add: Shrimp 5 / Combo 8)</i>	16
UDON NOODLES <i>Traditional Japanese noodles with inari and shiitake mushrooms in light sweet broth (Add: Shrimp Tempura 6 / Vegetable Tempura 5)</i>	14
SINGAPORE STYLE SEAFOOD NOODLES <i>Pan seared udon noodles topped with fresh seafood and Asian vegetables in our Singapore sauce</i>	22
MOO SHU BEEF NOODLES <i>Udon noodles in a spicy hoisin sauce topped with sautéed beef tenderloin, shiitake mushrooms and baby bok choy</i>	22

/ Warning / Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne related illness. Please discuss any food allergies with your server prior to ordering.

