

# little katana

SUSHI SAKE STEAK

Little Katana Uptown  
4525 Cole Ave. #160 Irving, TX 75205

Little Katana Las Colinas  
6420 N MacArthur Blvd #140 Irving, TX 75039

Little Katana Galleria  
13350 Dallas Pkwy #1370 Dallas, TX 75240

## LUNCH

### Starters

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

### Soups & Salads

<b>MISO SOUP</b> Light traditional Japanese soybean paste soup with cubes of tofu, scallions and seaweed	4
<b>SIZZLING DUMPLING SOUP</b> Dumplings stuffed with minced beef and cilantro in a light miso soup	7
<b>HOT &amp; SPICY CHIKEN SOUP (*GLUTEN FREE)</b> Shredded chicken with a variety of vegetables and gluten free potato noodles in a hot and spicy chicken broth	8
<b>KATANA HOUSE SALAD</b> Field greens, cucumbers, tomatoes and red onions with mango-lime dressing	8
<b>CHEF'S SPECIALTY SALAD</b> Grilled asparagus, avocado, red onions, field greens, organic sun dried tomatoes and ginger vinaigrette (Add : Shrimp 8 Chicken 5 Salmon 10)	12

### Katana Bentos

- Served with miso soup, house salad, edamame, shrimp and vegetable tempura and rice or wasabi mashed potatoes  
(Add : Half Roll / California Roll or Spicy Tuna +4)

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

### Special Lunch Sushi Combo Served w/ Miso Soup

<b>KATANA DELUXE</b> Tuna, Salmon Sashimi (2pcs each), Tuna, Salmon, Shrimp and Red Snapper Sushi (4pcs), Katana 101 Roll	34
<b>UPTOWN SPECIAL</b> Tuna Sashimi (3pcs), Tuna, Red Snapper and Shrimp Sushi (3pcs), California Roll	24
<b>LITTLE STAR</b> Tuna, Salmon Sashimi (2pcs each), Shrimp Tempura Roll	18

### Rice & Noodles

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

### Desserts

Desserts are made fresh in house daily

<b>MANGO CHEESE CAKE</b> Traditional sour cream cheesecake with fresh mango	9
<b>GINGER VANILLA CREAM BRULEE</b> Classic French style with a touch of fresh asian ginger	9
<b>CHOCOLATE TORTE</b> Flourless chocolate torte with raspberry sauce	9
<b>GREEN TEA OR RED BEAN ICE CREAM</b>	7
<b>MOCHI (Mango, Strawberry, Green Tea)</b> Ice cream surrounded in soft rice cake	9

# DINNER

## Starters

<b>EDAMAME</b> Delightful green soybeans boiled in the pods	7
<b>KATANA COMBO SAMPLER</b> A delicious sampling of our most popular starters includes Kalbi (beef ribs), seared ahi tuna, crispy calamari and sizzling dumplings	26
<b>BRUSSELS SPROUTS</b> Crispy Brussels sprouts, kale, and roasted almonds with balsamic sweet sauce	12
<b>WAGYU HOT ROCK (10 per additional ounce)</b> 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	28
<b>JALAPENO POPPER</b> Deep fried Jalapeno with cream cheese, real crabmeat & spicy tuna	14
<b>AVOCADO EGGROLL</b> Deep fried eggroll made with avocado, sun-dried tomato, red onion & cilantro	12
<b>CRISPY CALAMARI</b> Lightly fried calamari tossed garlic butter and spicy cherry peppers served with Katana Asian slaw	12
<b>SIZZLING DUMPLINGS</b> Crispy dumplings stuffed with minced beef and cilantro served with plum and sweet chili sauce	14
<b>SHRIMP SHUMAI</b> Delicious Japanese style steamed shrimp dumplings	12
<b>KALBI</b> Perfectly marinated Korean style beef short ribs, cross-cut and grilled with Asian slaw	17
<b>BULGOGI</b> Thinly sliced beef ribeye marinated with traditional Korean style sweet sauce with Asian slaw	14
<b>SHRIMP &amp; VEGETABLE TEMPURA</b> Japanese style battered shrimp and vegetable tempura served with tempura sauce	12
<b>SEARED AHI TUNA</b> Black and white sesame seeds, served with ponzu sauce and Katana Asian slaw	16

## Soups & Salads

<b>MISO SOUP</b> Light traditional Japanese soybean paste soup with cubes of tofu, scallions and seaweed	4
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<b>KATANA HOUSE SALAD</b> Field greens, cucumbers, tomatoes and red onions with mango-lime dressing	8
<b>CHEF'S SPECIALTY SALAD</b> Grilled asparagus, avocado, red onions, field greens, organic sun dried tomatoes and ginger vinaigrette (Add : Shrimp 8 Chicken 8 Salmon 10)	14

## Rice & Noodles

<b>HOT STONE BOWL</b> Sizzling rice served in hot stone bowl with a sunny side up egg, selection of fresh vegetables and spicy sauce (Add : Chicken 6, Beef 8, Shrimp 8, Combo 12)	16
<b>SEAFOOD STONE BOWL</b> Sizzling rice served in a hot stone bowl with fresh seafood, mixed vegetables and spicy sauce	24
<b>SALMON FRIED RICE</b> Traditional fried rice with salmon and assorted vegetables	18
<b>YAKISOBA NOODLES</b> Stir-fried Japanese thin noodles with fresh vegetables and yakisoba sauce (Add : Chicken 6, Beef 8, Shrimp 8, Combo 12)	15
<b>UDON NOODLES</b> Traditional Japanese noodles with inari and shiitake mushrooms in udon broth (Add : Vegetable Tempura 6, Shrimp Tempura 5)	15
<b>SINGAPORE STYLE SEAFOOD NOODLES</b> Pan seared udon noodles topped with fresh seafood and Asian vegetables in our Singapore sauce	24
<b>MOO SHU BEEF NOODLES</b> Udon noodles topped with sautéed beef tenderloin, shiitake mushrooms and baby bok choy in spicy hoisin sauce	24

## Entrees

<b>BLACK ANGUS RIBEYE (14oz)</b> Wasabi mashed potato, grilled asparagus and herb butter	52
<b>BLACK ANGUS FILET MIGNON (8oz)</b> Wasabi mashed potato, grilled asparagus and herb butter	50
<b>HOISIN LIME CHICKEN</b> Airline chicken breasts grilled with our hoisin lime sauce, garlic sautéed baby bok choy and steamed rice	28
<b>ALMOND CRUSTED IDAHO TROUT</b> Pan seared Idaho trout, almonds, white wine sauce, green beans, and wasabi mashed potato	28
<b>ORANGE GINGER SALMON</b> Pan seared salmon, sautéed spinach and steamed rice	30
<b>SEARED AHI TUNA</b> Black and white sesame seed, balsamic reduction, served with sushi rice and Katana Asian slaw	34
<b>MISO GLAZED CHILEAN SEABASS</b> Oven roasted seabass glazed with Thai basil miso sauce, sautéed asparagus and sushi rice or wasabi mashed potato	45

### / Sides 8 /

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

## Desserts

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<b>CHOCOLATE TORTE</b> Flourless chocolate torte with raspberry sauce	9
<b>GREEN TEA OR RED BEAN ICE CREAM</b>	7
<b>MOCHI (Mango, Strawberry, Green Tea)</b> Ice cream surrounded in soft rice cake	9

## Kids Menu (Under 8 yrs old)


<b>KIDS BENTO BOX</b> Chicken, steamed rice, edamame, california roll, orange	14
<b>GRILLED CHICKEN</b> Steamed rice, broccoli	12
<b>RICE BOWL</b> Choice of chicken or beef, broccoli, carrots, soy sauce	12












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SUSHI SAKE STEAK

SUSHI & SASHIMI		SUSHI (2pcs)	SASHIMI(5pcs)
Tuna	Maguro	\$9.00	\$20.00
Fatty Tuna	Toro	mkt	mkt
Seared Tuna	Maguro tataki	\$9.00	\$20.00
Albacore Tuna	Shiro maguro	\$8.00	\$18.00
Yellowtail	Hamachi	\$9.00	\$20.00
J. Red Snaper	Tai	\$9.00	\$22.00
Salmon	Sake	\$8.00	\$18.00
Smoked Salmon*		\$8.00	\$18.00
Shrimp*	Ebi	\$7.00	\$16.00
Octopus*	Tako	\$8.00	\$18.00
Squid	Ika	\$7.00	\$17.00
Mackerel	Saba	\$7.00	\$17.00
Sea Bass	Suzuki	\$9.00	\$22.00
Fresh water Eel*	Unagi	\$8.00	\$18.00
Snow Crab*	Kani	\$12.00	\$30.00
Sweet Shrimp	Amaebi	mkt	mkt
Sea Urchin	Uni	mkt	mkt
Scallop	Hotategai	\$8.00	\$18.00
Crabmeat*		\$6.00	\$15.00
Cooked Egg*	Tamago	\$5.00	\$14.00
Salmon Roe	Ikura	\$8.00	
Smelt Roe	Masago	\$6.00	
Flying Fish Roe	Tobiko	\$6.00	
Quail Egg	Uzura	\$4.00	
Fried Tofu*	Inari	\$5.00	
COMBINATION			
LK Special (Chef's choice)			\$45.00
Armstrong Deluxe(Chef's choice)			\$65.00
Katana Sushi & Sashimi Combo, Medium(Chef's choice)			\$90.00
Katana Sushi & Sashimi Combo, Large(Chef's choice)			\$110.00
SALAD			
Edamame			\$6.00
Seaweed salad			\$7.00
Squid Salad			\$8.00
Sashimi Salad			\$24.00
DYNAMITE			
Crabmeat Dynamite*			\$20.00
Crawfish Dynamite*			\$22.00
Scallop Dynamite*			\$22.00
Lobster Dynamite*			\$28.00

\* Cooked      Spicy 

ROLLS		6-8 pcs.
Tuna Roll		\$8.00
California Roll*		\$8.00
Spicy california Roll 		\$9.00
Spicy tuna Roll 		\$8.00
Spicy salmon Roll 		\$8.00
Yellowtail Roll		\$9.00
Eel Roll*		\$10.00
Louisiana* 		\$8.00
Philadelphia Roll*		\$9.00
Salmon skin Roll*		\$8.00
Shrimp tempura Roll*		\$8.00
Spider Roll*		\$14.00
Caterpillar Roll*		\$18.00
Dragon Roll*		\$18.00
Rainbow Roll		\$18.00
Alaskan Roll (LMS)		\$18.00
Charming Roll		\$18.00
Sunny Roll*  (LMS)		\$18.00
LITTLE KATANA SPECIALTY		
Ahi Tower  (LMS)		\$18.00
Salmon Tower  (LMS)		\$18.00
Crab Tower* (LMS)		\$18.00
Angel Roll		\$18.00
No Problem Roll		\$20.00
Special Dragon Roll 		\$20.00
Katana Roll * 		\$18.00
Katana 101 Roll 		\$18.00
Snow Mountain Roll		\$20.00
Mama Roll		\$20.00
Papa Roll		\$22.00
Ghost Rider Roll		\$20.00
Sashimi Roll		\$26.00
Lobster Roll *		\$29.00
DEEP FRIED ROLL		
King Kong Roll *		\$18.00
Skewer Crunch Roll *		\$17.00
Broken Arrow Roll * 		\$18.00
VEGETABLE ROLL		
Avocado Roll		\$7.00
Cucumber Roll		\$6.00
Vegetable Roll		\$8.00
Asparagus Roll		\$7.00

## SPECIAL REQUEST

4525 Cole Ave. #160, Dallas TX 75205 Tel. 214.443.9600 [http:// www.lkuptown.com](http://www.lkuptown.com)

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## ★ ROLLS

- Spicy California Roll - California roll with spicy mayo and spicy chili sauce
- Spicy Tuna Roll - Spicy chopped tuna with cucumber
- Spicy Salmon Roll - Spicy chopped salmon with cucumber
- Yellowtail Roll - Chopped yellowtail and green onion
- Eel Roll - BBQ eel, cucumber with eel sauce
- Louisiana Roll - Crawfish, avocado, and spicy mayo
- Philadelphia Roll - Smoked salmon, avocado, and cream cheese
- Salmon Skin Roll - Broiled salmon skin, radish sprouts, burdock, cucumber
- Shrimp Tempura Roll - Shrimp tempura, crabmeat, avocado, cucumber, and eel sauce
- Spider Roll - Crispy soft shell crab, crabmeat, avocado, cucumber, radish sprouts, and eel sauce
- Caterpillar Roll - Eel roll topped with avocado and eel sauce
- Dragon Roll - California roll topped with eel, avocado, and eel sauce
- Rainbow Roll - California roll topped with tuna, salmon, white fish, shrimp, and avocado
- Alaskan Roll - California roll topped with salmon and avocado
- Charming Roll - Crabmeat, salmon, avocado, wrapped with soy bean paper, topped with tuna, and spicy mayo
- Sunny Roll - Shrimp tempura, avocado, cream cheese, crabmeat topped with eel sauce, chili sauce, and spicy mayo

## ★ Little Katana SPECIALTIES

- Ahi Tower - Rice, avocado, crabmeat, spicy tuna, tobiko, spicy mayo, and wasabi sauce
- Salmon Tower - Rice, avocado, crabmeat, spicy salmon, tobiko, spicy mayo, and wasabi sauce
- Crab Tower - Rice, avocado, crabmeat, tobiko, spicy mayo, and wasabi sauce
- Angel Roll - Spicy tuna, crabmeat, asparagus, burdock wrapped in cucumber, eel sauce, and spicy mayo
- No Problem Roll - Soft shell crab, shrimp tempura, eel, crabmeat, avocado, radish sprouts, burdock, and flying fish eggs
- Special Dragon Roll - Spicy tuna roll topped with eel, avocado, 3 kinds caviar, and eel sauce
- Katana Roll - Crawfish, cream cheese, avocado topped with shrimp, eel sauce, spicy mayo, and chili sauce
- Katana 101 Roll - Salmon, cream cheese, avocado, jalapeno topped with crabmeat, spicy tuna, eel sauce, spicy mayo, and chili sauce
- Snow Mountain Roll - Yellowtail roll topped with tuna and crabmeat, drizzled spicy mayo, and eel sauce
- Lobster Roll - Lobster meat, shrimp tempura, crabmeat inside with baked spicy mayo, and eel sauce
- Mama Roll - Crabmeat, avocado and tobiko wrapped in soy bean paper and salmon, drizzled with ponzu sauce and sesame oil.
- Papa Roll - Crabmeat, avocado and tobiko wrapped in soy bean paper, and yellowtail with paper thin sliced lemon, and radish sprouts
- Crispy Crown Roll - Salmon, crabmeat, and avocado, deep-fried. Topped with spicy tuna, fried fresh jalapenos, spicy mayo, and eel sauce.
- Trio Roll - Tuna, yellowtail, fresh salmon, avocado wrapped in a cucumber shell served with shiso ponzu sauce
- Ghost Rider - Spicy salmon, asparagus, jalapenos topped with peppered fresh tuna and deep fried shredded sweet potatoes
- Sashimi Roll - Fresh salmon, avocado, ginger, cucumber, and tobiko, topped with tuna salmon sashimi. Slightly touched with gluten-free Shiso ponzu sauce . Comes with tsukemono and shredded daikon.

## ★ SPECIAL DYNAMITE

- Crabmeat Dynamite - California roll topped with baked crabmeat, spicy mayo, and eel sauce
- Crawfish Dynamite - California roll topped with baked crawfish, spicy mayo, and eel sauce
- Scallop Dynamite - California roll topped with baked scallop, spicy mayo, and eel sauce
- Lobster Dynamite - Bed of sushi rice with crab meat, lobster meat, baked with spicy mayo and eel sauce

## ★ DEEP FRIED ROLL

- King Kong Roll - Roll of shrimp tempura, crabmeat, avocado, and cream cheese topped with teriyaki sauce and spicy mayo
- Skewer Crunch Roll - Skewered deep fried California roll with teriyaki sauce and spicy mayo. Tempura flakes on top
- Broken Arrow Roll - Spicy salmon and avocado roll topped with tempura crunch, wasabi mayo, and cajun sauce



## DRINKS

### SPARKLING & ROSE WINES

Maschio Prosecco, Italy 187ml .....	12
Soft flavors of melon and peaches	
Segura Viudas Cava Brut Rosé, Spain 187ml .....	12
Aromas of nectarine, rose petal, and fresh melon, bright acidity, flavors of fuji apple and apricot	
Erath Rosé, Oregon .....	13 ... 46
Aromas and flavors of watermelon, cherry, and a touch of citrus fruit and minerality	

### RED WINES

Elouan Pinot Noir, Oregon .....	13 ... 50
Aromas of dark chocolate, dried plum and a hint of white pepper & clove	
Belle Glos Las Alturas Pinot Noir, Carneros .....	88
Rich earthy flavor brought out by blueberry and hints of mocha with refined tannins	
Joel Gott, Cabernet .....	13 ... 50
Aromas of black cherries and black berries with notes of clove and brown sugar	
Iron + Sand .....	68
Born from the grit of Paso Robles, CA. A nostalgic take on the natural charm of Iron Spring and Sand Spring, the hot springs that are "California's oldest water source."	
Freakshow Red Blend, Lodi .....	14 ... 54
Robust with dark plum and blackberry jam	
Columbia Crest H3 Merlot, Horse Heaven Hills WA .....	12 ... 46
Raspberry and black pepper aromas compliment the cocoa and plum finish	
Decero Malbec, Mendoza .....	14 ... 54
Bright red fruit with smokey and full bodied tannins	
The Prisoner Red Blend, Napa Valley .....	110
Aromas of Bing cherry, dark chocolate, clove, and roasted fig Persistent flavors of ripe raspberry, pomegranate, and vanilla linger harmoniously, for a smooth and luscious finish	

### WHITE WINES

Sonoma Curtrer Chardonnay, Russian River .....	14 ... 54
Aromas of lemon zest joined by classic oak toast and soft vanilla	
Cakebread Chardonnay, Napa Valley .....	110
White fruit with toasty nuance of pear and tropical fruit	
Stoneleigh, Sauvignon Blanc .....	54
Born from Marlborough, New Zealand. Evolving notes of tangerine and vanilla are buoyed by a mineral base.	
Hanna Sauvignon Blanc, Russian River .....	14 ... 54
Green apple and lemongrass with a soft cream finish	
Santa Margherita Pinot Grigio, Italy .....	68
Clean, crisp apple with fantastic minerality and balanced acidity	
Barone Fini Pinot Grigio, Italy .....	9 ... 36
Subtle floral notes of lemon and honeydew	
Château Ste. Michelle Riesling, Columbia Valley .....	10 ... 42
Off dry with peach and nectarine notes	

### CRAFT COCKTAILS

Gun Boat .....	14
Reposado Tequila, Patron XO Cafe, muddle strawberry, fresh lime juice, agave nectar, splash soda, garnish strawberry	
Last Emperor's Mule .....	12
Vodka, lemongrass syrup, lime juice, ginger beer	
Katanatini .....	12
Vanilla vodka, triple sec, simple syrup, muddle cucumber sweet n sour, cucumber, fresh squeezed lime juice	
Pink Lotus .....	12
A unique twist on a classic Cosmo, raspberry vodka, Cointreau, lime, cranberry juice	
Ruby Red Martini .....	12
Citrus Vodka, ruby red grapefruit juice	

### BEER

Draft	
Sapporo Premium, Japan .....	6
Crisp and refreshing with a clean finish	
Kirin Ichiban, Japan .....	6
Smooth, clean and full bodied pale lager	
Asahi "Super Dry" .....	8
Deep Ellum IPA .....	8
Bottle Beer .....	8
Asahi, Kirin Ichiban, Kirin Light, Sapporo, Sapporo Light, Sapporo Reserve	

### SAKE

Junmai – Rice Milled Down 30%	
Ozeki (served hot) .....	sm 7 ..... lg 14
Crisp and refreshing flavor and a smooth aftertaste Ozeki Sake Go is great as a light and casual sake drink	
Gekkeikan Black & Gold .....	sm 14 ..... btl 54
Full-bodied with hints of honeydew, papaya, anise, and roasted nuts. Well balanced, finishes long and smooth	
Nama (draft) – Filtered once	
Hakutsuru .....	180ml 14
Aromas of sweet rice, nuts, and barley-ripe pear, with green melon, young coconut and light cream	
Junmai Nigori – Cloudy & Slightly Sweet	
Hakutsuru Sayuri .....	300ml 28 ..... 720ml 55
Light nose filled with cream, cherry blossom, and white grape elements, clean and easy with a semi-sweet appearance and very smooth finish	
Junmai Ginjo – Milled Down 40%	
Hakutsuru Blue .....	300ml 28 ..... 720ml 55
This flowery fragrant sake with silky and well-balanced smoothness can be enjoyed chilled or at room temperature	
Junmai Daiginjo – Milled Down 50%	
Hakutsuru Sho Une .....	720ml 80
This graceful sake with the nose filled with white peach, apples, grapes, and pear. This velvety smoothness can be enjoyed chilled or at room temperature	