

Starters

EDAMAME Delightful green soybeans boiled in the pods	7
KATANA COMBO SAMPLER A delicious sampling of our most popular starters includes Kalbi (beef ribs), seared ahi tuna, crispy calamari, and sizzling dumplings	28
BRUSSELS SPROUTS Crispy Brussels sprouts, kale, and roasted almonds with balsamic sweet sauce	13
WAGYU HOT ROCK (14 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	32
JAPALENO POPPER Deep fried Jalapeno with cream cheese, real crabmeat, and spicy tuna	15
AVOCADO EGGROLL Deep fried eggroll made with avocado, sun-dried tomato, red onion, and cilantro	13
CRISPY CALAMARI Lightly fried calamari tossed garlic butter and spicy cherry peppers served with Katana Asian slaw	13
SIZZLING DUMPLINGS Crispy dumplings stuffed with minced beef and vegetables served with plum and sweet chili sauce	14
SHRIMP SHUMAI Delicious Jalapeno style steamed shrimp dumplings	13
KALBI Perfectly marinated Korean style beef short tibs, cross-cut and grilled with Asian slaw	18
BULGOGI Thinly sliced beef ribeye marinated with traditional Korean style sweet sauce with Asian slaw	15
SHRIMP & VEGETABLE TEMPURA Japanese style battered shrimp and vegetable tempura served with tempura sauce	13
SEARED AHI TUNA Black and white sesame seeds, served with ponzu sauce and Katana Asian slaw	16

Soups & Salads

MISO SOUP Light traditional Japanese soybean paste soup with cubes of tofu, scallions, and seaweed	4
SIZZLING DUMPLING SOUP Dumplings stuffed with minced beef and vegetable in a light miso soup	8
HOT & SPICY CHICKEN SOUP (*GLUTEN FREE) Shredded chicken with a variety of vegetables and gluten free potato noodles in a hot and spicy chicken broth	9
KATANA HOUSE SALAD Field greens, cucumbers, tomatoes, and red onions with mango-lime dressing	8
CHEF’S SPECIALTY SALAD Grilled asparagus, avocado, red onions, field greens, organic sun-dried tomatoes, and ginger vinaigrette (Add: Shrimp 8 / Chicken 8 / Salmon 10)	16
TENDERLOIN SALAD Layered Salad with beef steak, tomatoes, red onion, mushroom, and blue cheese crumbles With a sweet balsamic reduction	28
SASHIMI SALAD	26
SQUID OR SEAWEED SALAD	8

Rice & Noodles

HOT STONE BOWL Sizzling rice served in a very hot stone bowl with a sunny side up egg, selection of fresh vegetables and a spicy sauce (Add: Chicken 6 / Beef 8 / Shrimp 8 / Combo 12)	18
SEAFOOD STONE BOWL Sizzling rice served in a hot stone bowl with fresh seafood, mixed vegetables, and spicy sauce	26
SALMON FRIED RICE Traditional fried rice with salmon and assorted vegetables	20
YAKISOBA NOODLES Stir-fried Japanese thin noodles with fresh vegetables and yakisoba sauce (Add: Chicken 6 / Beef 8 / Shrimp 8 / Combo 12)	16
UDON NOODLES Traditional Japanese noodles with inari and shiitake mushrooms in light sweet broth (Add: Shrimp Tempura 6 / Vegetable Tempura 5)	16
SINGAPORE STYLE SEAFOOD NOODLES Pan seared udon noodles topped with fresh seafood and Asian vegetables in our Singapore sauce	26
MOO SHU BEEF NOODLES Udon noodles topped with sautéed beef tenderloin, shiitake mushrooms and baby bok choy in a spicy hoisin sauce	26

Sushi & Sashimi Combination

LK SPECIAL 3 pcs each of Salmon & Tuna Sashimi, 1 pcs of each Tuna, Salmon, Yellow Tail & Shrimp Sushi, Charming Roll	48
ARMSTRONG DELUXE 3 pcs each of Salmon, Tuna & Yellow Tail Sashimi, 1 pcs of each Tuna, Salmon, Yellow Tail & Shrimp Sushi, Rainbow Roll	68
KATANA SUSHI & SASHIMI COMBO MEDIUM 3 pcs each of Salmon, Tuna, Albacore & Yellow Tail Sashimi, 2 pcs of each Tuna, Salmon, Yellow Tail & Albacore Sushi, Sunny Roll	95
KATANA SUSHI & SASHIMI COMBO LARGE 4 pcs each of Salmon, Tuna, Albacore & Yellow Tail Sashimi, 2 pcs of each Tuna, Salmon, Yellow Tail & Shrimp Sushi, Katana101 Roll	120

Kids Menu (Under 8 yrs. old)

KIDS BENTO BOX Chicken, steamed rice, edamame, California roll, orange	15
GRILLED CHICKEN Steamed rice, broccoli	13
RICE BOWL Choice of chicken or beef, broccoli, carrots, soy sauce	12

Entrees

BLACK ANGUS RIBEYE (14 oz) Wasabi mashed potato, grilled asparagus, and herb better	52
BLACK ANGUS FILET MIGNON (8 oz) Wasabi mashed potato, grilled asparagus, and herb better	50
HOISIN LIME CHICKEN Airline chicken breasts grilled with our hoisin lime sauce, garlic sautéed baby bok choy	28
ALMOND CRUSTED IDAHO TROUT Pan seared Idaho trout, almonds, white wine sauce, broccoli, and wasabi mashed potato	28
ORANGE GINGER SALMON Pan seared salmon, sautéed spinach, and steamed rice	32
SEARED AHI TUNA Black and white sesame seed, balsamic reduction, served with sushi rice and Katana Asian slaw	36
MISO GLAZED CHILEAN SEABASS Oven roasted seabass glazed with Thai basil miso sauce, sautéed asparagus and sushi rice or wasabi mashed potato	48
/ Side 8 / Grilled Vegetables, Grilled Asparagus, Sautéed Spinach, Roasted Red Potatoes, Katana Asian Slaw, Kim Chi, Wasabi Mashed Potatoes	

Desserts

Desserts are made fresh in house daily	
MANGO CHEESECAKE Traditional sour cream cheesecake with fresh mango	10
GINGER VANILLA CREAM BRULEE Classic French style with a touch of fresh Asian ginger	10
CHOCOLATE TORTE Flourless chocolate torte with raspberry sauce	10
GREEN TEA OR RED BEAN ICE CREAM	8
MOCHI (Mango, Strawberry, Green Tea) Ice cream surrounded in soft rice cake	9

/ 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.

