

# STEAK-HOUSE 'KATSURA'



A steakhouse housed in a detached building in a Japanese garden.  
Enjoy Japanese black-wagyu teppanyaki, a contemporary *paitan*-style  
soup, shabu-shabu, and more.

## Opening Hours

Lunch : 11:30A.M. - 3:00P.M. (Last Order 2:30P.M.)

Dinner : 5:00P.M. - 10:00P.M. (Last Order 9:00P.M.)

Seating : 90 (5 private rooms)

Budget : Lunch ¥7,500~ Dinner ¥15,500~

Location : In the Japanese garden

TEL : 03-3447-1139

※The price includes the consumption tax. An additional 10% will be added for the service charge.

# Sakura-zaka

•Marinated Snow Crab with Caviar

•Appetizers

(Corned Beef, Lachs Ham, Salami)

•Seared YAMAGATA Beef NIGIRI-SUSHI

•Live Abalone and King Crab TEPPAN-YAKI

【Please choose the one dish】

•Yamagata Beef Fillet(100g) or Yamagata Beef Sirloin(120g)  
Kobe Beef Fillet (100g) or Kobe Beef Sirloin(120g)

•Vegetables of the Day

•Fried Garlic Rice or Dried Baby Sardines and Pickled UME plum Rice

•Fruit and Sherbet

¥38,700



Price includes consumption tax. Additional 10% will be added for service charge.  
Please be advised that occasionally menu items change based on availability on the market.

## Dinner

### Japanese WAGYU

¥15,800

- Appetizers (Corned Beef, Lachs Ham, Salami)
- 【Japanese WAGYU Fillet (100g) or Sirloin (120g)】  
    ※Fillet (+50g) +¥4,650 Sirloin (+50g) +¥3,650
- Vegetables of the Day
- Fried Garlic Rice or dried Baby Sardines and Pickled UME Plum Rice
- Dessert

### Japanese WAGYU and Seafood

¥18,800

- Appetizers (Corned Beef, Lachs Ham, Salami)
- 【Soup of the Day or KATSURA Signature Salad】
- Live Prawn and Seafood
- 【Japanese WAGYU Fillet (100g) or Sirloin (120g)】
- Vegetables of the Day
- 【Fried Garlic Rice or dried Baby Sardines and pickled UME Plum Rice】
- Dessert

## Premium Japanese WAGYU

¥28,500

- Appetizers (Corned Beef, Lachs Ham, Salami)
- 【Soup of the Day or KATSURA Signature Salad】
- 【Kobe Beef Fillet (100g) or Kobe Beef Sirloin(120g)】
- Vegetables of the Day
- 【Fried Garlic Rice or dried Baby Sardines and Pickled UME Plum Rice】
- Dessert

## Live Seafood and Japanese WAGYU

¥30,600

- Appetizers (Corned Beef, Lachs Ham, Salami)
- 【Soup of the Day or KATSURA Signature Salad】
- Live Prawn and Live Abalone
- 【Japanese WAGYU Fillet (100g) or Sirloin (120g)】
- Vegetables of the Day
- 【Fried Garlic Rice or dried Baby Sardines and pickled UME Plum Rice】
- Dessert

## Sakura-zaka

¥38,700

- Marinated Snow Crab with Caviar
- Appetizers (Corned Beef, Lachs Ham, Salami)
- Seared YAMAGATA Beef NIGIRI-SUSHI
- Live Abalone and King Crab TEPPAN-YAKI
- 【Yamagata Beef Fillet(100g) or Yamagata Beef Sirloin(120g) or Kobe Beef Fillet (100g) or Kobe Beef Sirloin(120g)】
- Vegetables of the Day
- 【Fried Garlic Rice or dried Baby Sardines and Pickled UME Plum Rice】
- Fruit and Sherbet

# DRINK

## Beer

Asahi Premium Draft Beer Jukusen <420ml>	¥1,430
Asahi Super Dry <334ml>	¥1,320
YEBISU <334ml>	¥1,420

## Whisky, Brandy

MIYAGIKYO Single Malt, whisky , Japan	¥1,420
The Macallan 12y, Highland, Scotland	¥2,040
Old Parr 12y, Scotland	¥1,630
Royal Household ,Scotland	¥4,380
Chivas Regal 25y,Scotland	¥4,080
I•W HARPER 12y , USA	¥1,630
Martell Cordon Blue	¥2,550
Hennessy X.O	¥3,260

## Fine, Grappa,Liqueur

Fine de Châteauneuf de Pape <France>	¥3,260
Grappa di Sassicaia 2007, Poli <Italy>	¥2,750
Grand Marnier Cuvée du 150 <France>	¥3,460

Price includes consumption tax and is subject to a 10% service charge.

## Soft Drink

### Juice

Cranberry Drink	¥1,120
Kyoho grape Juice	¥1,020
Orange Juice	¥920
Apple Juice	¥920
Grapefruits Juice	¥920
Ginger Ale	¥970
Coca Cola	¥970
Coca Cola Zero	¥970
Black Oolong Tea	¥900
Royal Blue Tea Real Honney	¥2,550

### Mineral Water

Acqua Panna <500ml> , Italy <Hardness, 108mg/l>	¥900
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### Sparkling

Perrier , France <330ml> <Hardness, 401mg/l>	¥880
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### Non Alchohl Cocktaile

Saratoga Cooler [Lime Juice + Ginger Ale + Sugar]	¥1,220
Shirley Temple [Grenadine Syrup + Ginger Ale]	¥1,220
Berry Romance [Strawberyy Syrop + Apple Juice + Tea]	¥1,220
Fraise Orange[Strawberyy Syrop + Orange Juice + Tonic water]	¥1,220

Price includes consumption tax and is subject to a 10% service charge.

## Sake, Shochu, Umesyu Cocktail

			(180ml)	(720ml)
Azumaichi	〈Saga〉	Junmai	¥2,000	¥7,800
Nabeshima	〈Saga〉	Special Junmai	¥2,200	¥8,600
Dassai23	〈Yamaguchi〉	Junmai Daiginjo	¥5,000	¥19,500
Hououbiden	〈Tochigi〉	Junmai Ginjo	¥2,200	¥8,600
Syaraku	〈Hukushima〉	Junmai	¥2,000	¥7,800
Shimeharitsuru	〈Niigata〉	Junmai Ginjo	¥2,400	¥9,400
Kubota manju	〈Niigata〉	Junmai Daiginjo	¥4,000	¥15,000
Aramasa No.6 S-TYPE	〈Akita〉	Junmai Ginjo		¥11,000

## Barley Shochu

		(Glass)
Muramasa	25% 〈Nagasaki〉	¥950

## Sweet Potato Shochu

		(Glass)	(720ml)
Tominohouzan	25% 〈Kagoshima〉	¥1,050	¥10,260
Moriizou	25% 〈Kagoshima〉	¥5,000	¥80,000
Tenshinoyuuwaku	40% 〈Kagoshima〉	¥1,500	¥15,800
Kawagoe	25% 〈Miyazaki〉	¥1,260	¥12,000

## Umesyu

		(Glass)
Shiratazousyu Satsumanoumesyu	14% 〈Kagoshima〉	¥1,050

## Cocktail

Mimosa/White Mimosa /Kir Royal	¥2,800 each
Campari Soda /Gin Tonic/ Cassis Orange	¥1,500 each

Price includes consumption tax and is subject to a 10% service charge.

# Our sommelier recommends by the Glass

## Sparkling

	(110ml)	(750ml)
Perrier Jouët Blason Rosé	¥2,900	¥18,000

## White Wine

	(120ml)	(750ml)
Riesling Turckheim Zind-Humbrecht<France>	¥1,630	¥9,000
Chablis 1er Cru Montmains Laurence Race<France>	¥1,900	¥11,000
Shaw&Smith Lenswood Vineyard Chardnnay <Australia>		¥18,000
Meursault Louis Latour <France>		¥18,000

## Red Wine

	(120ml)	(750ml)
Clos Floridene Rouge <France>	¥1,630	¥9,500
PHI Pinot Noir <Australia>	¥2,600	¥16,000
Woodlands Margaret Reserve Cabernet /Merlot<Australia>	¥2,600	¥16,000
John's Blend Cabernet sauvignon <Australia>		¥16,000
Shaw&Smith Balhannah Vineyard SHIRAZ <Australia>		¥18,000
rindo Napa Vally <America>		¥38,000

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