

# 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.

## LUNCH

### Signature Lunch (weekdays only)

¥7,650

KATSURA Signature Salad / Mince Cutlet(150g) or YAMAGATA Beef Sirloin(120g)  
/ Vegetables of the Day / Steamed Rice Set / Dessert

### Special TEPPAN-YAKI Lunch for Ladies

¥5,800

(men's price ¥6,600)

- 【Marinated uncured Ham with Lemon or Tomato Soup with Japanese WAGYU】
- KATSURA Signature Salad
- 【Escargot with Herbs and Butter Sauce or Seafood of the Day】
- 【Japanese WAGYU Fillet (60g) or Sirloin (80g)】
- Vegetables of the Day
- Plain Rice, Miso Soup, Japanese pickles
- Dessert

### Gourmet

¥8,900

- 【Soup of the Day or KATSURA Signature Salad】
- 【Live Prawn, Red King Crab, Sea Bream  
or Japanese WAGYU Sirloin (120g) or Japanese WAGYU Fillet (100g)】
- Vegetables of the Day
- 【Black Curry or Steamed Rice Set】
- Dessert

### Chef's Recommendation

¥12,200

- Appetizers (Corned Beef, Lachs Ham)
- Soup of the Day or KATSURA Signature Salad
- Seafood of the Day
- Japanese WAGYU Fillet (100g) or Sirloin (120g)
- Vegetables of the Day
- Black curry or Steamed Rice Set
- Dessert

## Japanese WAGYU and Sea Food

¥15,300

- Appetizers (Corned Beef, Lachs Ham, Salami)
- 【Soup of the Day or KATSURA Signature Salad】
- Live Prawn and Seafood of the Day
- 【Japanese WAGYU Fillet (100g) or Sirloin (120g)】
- Vegetables of the Day
- 【Black curry or Steamed Rice Set】
- Dessert

## KOBE Beef and Seafood

¥17,300

- Appetizers (Corned Beef, Lachs Ham, Salami)
- 【Soup of the Day or KATSURA Signature Salad】
- Seafood of the Day
- KOBE Beef Sirloin (120g)
- Vegetables of the Day
- 【Black curry or Steamed Rice Set】
- Dessert

## Live Abalone and Live Prawn, Japanese WAGYU

¥18,800

- Appetizers (Corned Beef, Lachs Ham, Salami)
- 【Soup of the Day or KATSURA Signature Salad】
- Live Abalone and Live Prawn
- Japanese WAGYU Fillet (100g) or Sirloin (120g)
- Vegetables of the Day
- 【Black curry or Steamed Rice Set】
- Dessert

# 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

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## 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)
Shiratakozyousyu Satsumanoumesyu	14% 〈Kagoshima〉	¥1,050

## Cocktail

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

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# 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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