



KATÓRI

JAPANESE YAKINIKU RESTAURANT & BAR



IZU MI

STARTER

Edamame

Sashimi Moriawase

ENTREE

Crispy Oyster w Black Cavair

Tosaka Salad w Ponzu Dressing

Served with Scampi Parmesan Cheese Miso Soup

MAIN

Premium Wagyu Platter MS 9+

Mushroom Toban on Hot Stone

Cold Soba

DESSERT

Sakura Water Drop Cake

298
For 2 People





HANA

398
For 2 People

STARTER

Edamame

Premium Sashimi Moriawase

ENTREE

Oyster Shooter, Dassai 45 Sake Ponzu

Tosaka Salad w Ponzu Dressing

Served with Scampi Parmesan Cheese Miso Soup

MAIN

Premium Wagyu Platter MS 9+

A5 Kagoshima M12 Sirloin Thin Slice w sushi rice

Premium Thick Cut Ox Tongue

Mushroom Toban on Hot Stone

Cold Soba

DESSERT

Grilled Japanese Sticky Rice Cake



APPETIZER

Edamame	6
Agedashi Tofu	9
Raw Wagyu Tartar	29
Chawanmushi Seafood / Uni / Spanner Crab w truffle oil	9 / 21 / 18
Salmon Caparccio, Yuzu Amazu	24
Oyster Shooter, Dassai 45 Sake Ponzu	12
Fresh Shucked Oyster 1/2 Doz or 1 Doz	30 / 58



SMALL GRILLED & FRIED

Ⓚ Foie Gras Brioche, Balsamic Teriyaki 2pcs	27
Tempura baby Tiger Prawn, Aji Mayo	18
Gyoza Wagyu / Chicken	18 / 16
Ⓚ Wagyu Taco w Shallot 2pcs Creamy Spicy Sauce	17
Crab Salad Wasabi Taco 2pcs	12
Beef Tartar, Caviar, Crisps 2pcs	17
Crispy Oyster w Black Caviar	9
Grilled U6 King Prawn Wasabi Puree & Cheese	21
Chicken Karage served with Spicy Leek Sauce	14
Unagi Kabayaki (Grilled)	17



SASHIMI MORIAWASE

Small Sashimi Moriawase 12pcs	36
Premium Sashimi Moriawase 20pcs	88

BUILD YOUR OWN

Salmon 3pcs/ Salmon Belly 6pcs	11 / 26	King George Whitening 3pcs	14
Yellow Tail Hiramasa 3pcs	11	Yellow Tail Hiramasa Belly 6pcs	27
Tuna 3pcs	17	Japanese Toro 1pc	16
Hokkaido Scallop 4pcs	11	Hokkigai (Surf Clam) 6pcs	18
Akagai (Arkshell) 4pcs	13	Greenlip Abalone Isoyaki 1pc	18
NZ Scampi 1pc	18	Crystal Bay Paradise Prawn 1pc	7
Uni 50g (Seasonal)	39	Octopus 6pcs	21

SUSHI

🍷 Foie Gras Sushi, blow torched, France	20
Wagyu Nigiri, MS9+	18
Wagyu Nigiri w Uni, MS9+	24
Wagyu Nigiri w Foie Gras, MS9+	24
Foie Gras Maki Cut Roll w Crispy Yuba	38
Spider Maki Cut Roll	29
Avo Crab Maki Cut Roll, Wasabi Mayo	20
🍷 Katóri Kanpyo Maki Roll	29
A5 Kagoshima Wagyu Beef & Japanese Toro Maki Cut Roll	44

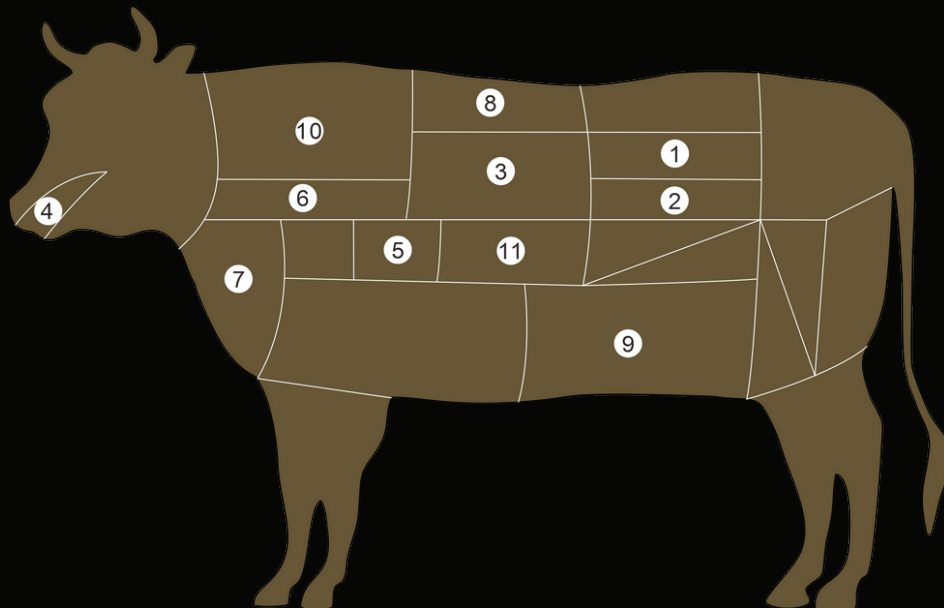


焼肉

YAKINIKU

At KATÓRI,
we source our premium products carefully from the purest blood line
in Australia and Japan. Our wagyu products have been wet-aged for
about 40 days to ensure the perfection of its tenderness and flavour.

Here are some brands we use on our meats:



極み

KIWAMI YAKINIKU SET

MS7 - MS9 Inside Skirt with Teriyaki Leek Sauce [100g]

MS7 - MS9 Flap Meat with Garlic Soy [100g]

MS9+ Chuck Tail Steak [100g]

MS9-MS10 Short Rib Meat [100g]

MS9+ Wagyu Ox Tongue [50g]

A5 Japanese Sirloin [100g]

198
6 cuts

DESSERT Dassai Ice Cream





MS9+ Wagyu Platter 300g 89



A5 & MS9+ Wagyu Platter 300g 139



A5 Japanese Assorted Platter 238



A5 Japanese Sirloin ① 80 per 100 gram



A5 Japanese Tenderloin ② 80 per 100 gram



K A5 Rib Eye Yaki Shabu ③ 88
served with Japanese Gohan & Kabayaki
Sauce w Egg Yolk

YAKINIKU



K Wagyu Ox tongue Pocket ④

48



K MS9-MS10 Short Rib Meat ⑤

45



MS9+ Chuck Tail Steak ⑥

60 per 100 gram



MS9+ Wagyu Ox Tongue ④

35



MS9+ Karubi ⑨

28



K MS9+ Wagyu Chuck Roll Slice w/ Sushi Rice 4pcs ⑩

48

YAKINIKU



MS9+ Rib Finger with Spicy Miso 28



MS7 - MS9 Inside Skirt with Teriyaki Leek Sauce 22



MS7 - MS9 Flap Meat with Garlic Soy 26



MS7+ Wagyu Platter 300g 58



MS7+ Rib Finger 150g ⑪ 25



Premium Thick Cut Ox Tongue ④ 28
150g

YAKINIKU



Pork Belly Thick Cut 200g 21



King Prawn & Scallop Seafood Plate 58



Hokkaido Scallop w Garlic Butter 5pcs 36



Toothfish 150g 59

Grill Veggie Plate 12

Sweet Potato 10


Zucchini 9


Lettuce 8


Fresh Garlic 5

SIDE

Miso Soup 4

 Wakame Zuke 8

 Cucumber Zuke 8

 Cherry Tomatoes Umeboshi Zuke 13

Spinach w Goma Dressing 9

Tosaka Salad w Ponzu Miso 18

Steam Rice ?

Ⓚ	Wagyu Short Rib Truffle Rice	45
Ⓚ	Foie Gras Ishiyaki Bibimbap	39
	Slow Cooked Wagyu Intercostal w Chinese Cabbage	32
	King's Teriyaki Salmon Fillet	28
	Warm Dashi Udon	18
	Cold Cha Soba w Mirin Dashi Wasabi	18
	Chirashi Zushi Selection of Fresh Sashimi on Rice Bed w Katori Kabayaki Sauce	38
	Katori Signature A5 Wagyu Beef Spanner Crab Kamameshi	58
Ⓚ	Katori Signature A5 Wagyu Beef Yukhoe Oke Uni, A5 Wagyu Beef, Yarra Valley Salmon Caviar, Kabayaki Fresh Water Eel from Japan, served on Japanese Handcrafted Wooden Oke Serves 2-3 (45 Minutes Preparation Time) Add On Uni 50g \$39, Caviar 50g \$65	Ⓢ 90 Ⓛ 298

SIDE

Baby Spinach Salad w Yuzu Truffle Dressing & Parmesan Cheeses	22
Japanese Cold Silken Tofu	8
Wakame Zuke	8
Cucumber Zuke	8
Cherry Tomatoes Umeboshi Zuke	13
Tosaka Salad w Ponzu Miso	18



DESSERT

SHŌWA Pudding	16
Sakura Water Drop Cake	10
Grilled Japanese Sticky Rice Cake	18
Japanese Mochi Dango	16
Matcha / Black Sesame Ice Cream	8
Dassai Ice Cream	16
Yuzu Sorbet	10

