



Izumi

泉

STARTER

Edamame 岩盐枝豆

Sashimi Moriawase

时令特选刺身盛合

ENTREE

Crispy Oyster w Black Cavair

酥炸牡蠣配黑鱼籽酱

Tosaka Salad w Ponzu Dressing

九州産海藻沙律拌和風柚子醋

Served with Scampi Parmesan Cheese Miso Soup

巴馬臣芝士岩蝦味增汤

MAIN

Premium Wagyu Platter MS 9+

極尚M9+澳洲和牛拼盤

Mushroom Toban on Hot Stone

石燒什錦椎茸

Warm Dashi Udon

高湯烏冬

DESSERT

Sakura Water Drop Cake

櫻花水信玄餅伴沖繩黑糖醬

Hana

華

STARTER

Edamame 岩盐枝豆

Premium Sashimi Moriawase

特選豪華刺身盛合

(由日本空運直送吞拿魚腩，岩蝦，北極貝，赤貝等)

ENTREE

Oyster Shooter, Dassai 45 Sake Ponzu

自製獺祭45純米大吟釀佐柚子醋漬牡蠣杯

Tosaka Salad w Ponzu Dressing

九州產海藻沙律拌和風柚子醋

Served with Scampi Parmesan Cheese Miso Soup

巴馬臣芝士岩蝦味增湯

MAIN

Premium Wagyu Platter MS 9+

極尚M9+澳洲和牛拼盤

A5 Kagoshima M12 Sirloin Thin Slice w sushi rice

薄切鹿兒島 A5 M12級和牛 配壽司飯

Premium Cut Ox Tongue

極尚炙燒牛舌芯

Mushroom Toban on Hot Stone

石燒什錦椎茸

Warm Dashi Udon

高湯烏冬

DESSERT

Grilled Japanese Sticky Rice Cake

炭燒日本年糕伴靜崗抹茶粉

398 For 2 People

A P P E T I Z E R S

前 菜

Edamame 岩盐枝豆	6
Miso Soup 自家製味噌汤	4
Spinach w Goma Dressing 胡麻酱菠菜	9
Agedashi Tofu 和風酥炸豆腐	9
Raw Wagyu Tartar 生和牛他他	32
Seafood Chawanmushi 什锦海鲜茶碗蒸	9
Uni Chawanmushi 雲丹茶碗蒸	21
Salmon Caparccio, Yuzu Amazu 薄切鮭鱼配柚子醋	24
Oyster Shooter, Dassai 45 Sake Ponzu 自製獺祭45純米大吟釀佐柚子醋渍牡蠣杯	12
Tosaka Salad w Ponzu Miso 九州産海藻沙律拌和風柚子醋	18
Fresh Shucked Oyster 1/2 Doz or 1 Doz 新鲜去殼牡蠣 半打/壹打	30/58

S M A L L G R I L L E D & F R I E D

烤物 & 揚げ物

Ⓚ Foie Gras Brioche, Balsamic Teriyaki 2pcs 鵝肝奶油多士配照燒意大利香醋汁	27
Tempura baby Tiger Prawn, Aji Mayo 小虎蝦天婦羅配蛋黃醬	18
Wagyu Gyoza 自家製和牛餃子	18
Chicken Gyoza 自家製雞肉餃子	16
Ⓚ Wagyu Taco w Shallot 4pcs Creamy Spicy Sauce 和牛塔可餅配香蔥自家製辣醬	34
Crab Salad Wasabi Taco 2pcs 芥末蟹柳沙律塔可餅	12
Japanese Brioche, Toro and Avocado, Pineapple Salsa 4pcs 吞拿魚腩酪梨布里歐吐司伴菠蘿莎莎醬	34
Beef Tartar, Caviar, Crisps 4pcs 魚子醬和牛他他牛伴洋芋片	28
Crispy Oyster w Black Caviar 酥炸牡蠣配黑魚籽醬	9
Grilled U6 King Prawn Wasabi Puree & Cheese 烤 U6 國王大蝦配鮮磨芥末芝士醬	21
Chicken Karage served with spicy leek sauce 唐揚炸雞配香辣京蔥醬	14
Unagi Kabayaki (Grilled) 炭燒海鰻	33

S A S H I M I / S U S H I

刺身 / 鮨

Small Sashimi Moriawase 12pcs 时令刺身盛合	36
Premium Sashimi Moriawase 20pcs 極尚刺身盛合	88
Salmon 6pcs / Salmon Belly 6pcs 鮭魚 / 鮭魚腩	20 / 26
Amaebi 6pcs 日本甜蝦	19
King George Whitening 6pcs 白喬治鮫	27
Yellow Tail Hiramasa 6pcs 油甘魚	21
Yellow Tail Hiramasa Belly 6pcs 油甘魚腩	27
Tuna 6pcs 金槍魚	34
Japanese Toro 1pc 豐州市場直送金槍魚腩	16
Hokkaido Scallop 6pcs 北海道帆立貝	21
Hokkigai (Surf Clam) 6pcs 北寄貝	18
Akagai (Arkshell) 6pcs 赤貝	25
Greenlip Abalone Isoyaki 1pc 靚煮青邊鮑魚	18
NZ Scampi 2pcs 紐西蘭岩蝦	36
Crystal Bay Paradise Prawn 2pcs 水晶灣天堂海蝦	12

S A S H I M I / S U S H I

刺身 / 鮨

Uni 50g (Seasonal) 雲丹	39
Octopus 6pcs 八爪魚刺身	21
Ⓚ Foie Gras Sushi, blow torched, France 法國炙燒鵝肝壽司	20
Ⓚ A5 Kagoshima Wagyu Sushi 2pcs A5 鹿兒島和牛壽司	38
Wagyu Nigiri, MS9+ M9+和牛壽司	18
Wagyu Nigiri w Uni, MS9+ M9+ 和牛雲丹壽司	24
Wagyu Nigiri w Foie Gras, MS9+ M9+和牛鵝肝壽司	24
Foie Gras Maki Cut Roll w Crispy Yuba 鵝肝酥炸豆皮卷物	38
Spider Maki Cut Roll 脆香軟殼蟹卷物	29
Avo Crab Maki Cut Roll, Wasabi Mayo 牛油果蟹柳卷物配芥末蛋黃醬	20
Ⓚ Katóri Kanpyo Maki Roll Katóri雜錦海鮮干瓢卷物	29
A5 Kagoshima Wagyu Beef & Japanese Toro Maki Cut Roll A5 鹿兒島和牛豐州市場金槍魚腩壽司卷物	44

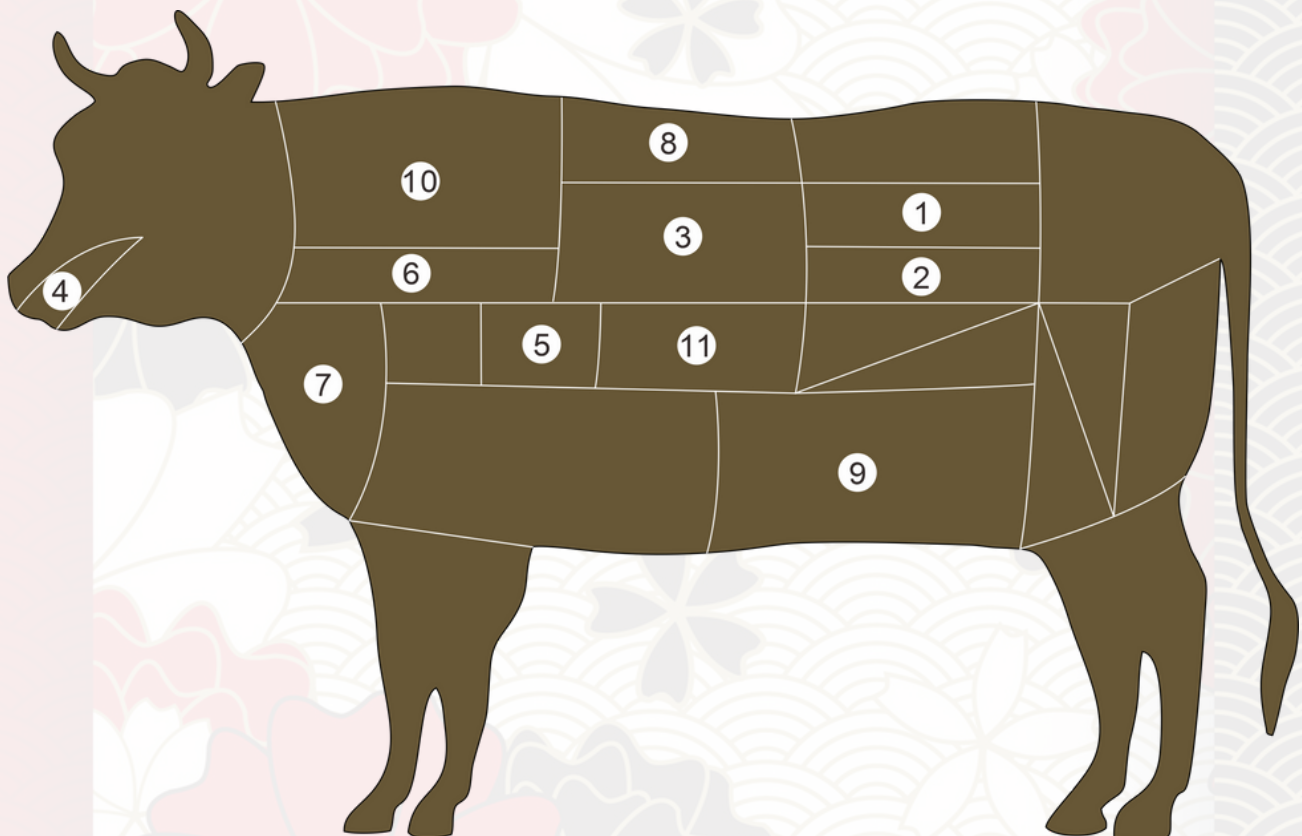
Y A K I N I K U

焼 肉

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 it's tenderness and flavour.

Here are some brands we use on our meats:



Y A K I N I K U

燒 肉

MS9+ Wagyu Platter 300g M9+ 澳洲純血和牛燒肉盛合	89
A5 & MS9+ Wagyu Platter 300g 特選日本A5 & 澳洲 M9純血和牛燒肉拼盤盛合	138
A5 Japanese Assorted Platted (Limited) 精選日本A5黑毛和牛拼盤盛合 (限量)	238
A5 Japanese Sirloin ① A5 日本黑毛和牛西冷	80 per 100 gram
A5 Japanese Tenderloin (most tender part, limited) ② A5 日本黑毛和牛菲力	80 per 100 gram
Ⓚ A5 Rib Eye Yaki Shabu ③ A5 黑毛和牛薄切肉眼片 (選加雲丹+30) served with Japanese Gohan & Kabayaki Sauce w Egg Yolk	88
Ⓚ Wagyu Ox tongue Pocket ④ 極尚和牛舌福袋伴日本青蔥	48
Ⓚ MS9-MS10 Short Rib Meat ⑤ MS9-MS10 澳洲純血和牛小排	45
MS9+ Chuck Tail Steak ⑥ MS9+ 澳洲純血和牛羽下脊扒	60 per 100gram
MS9+ Oyster Blade Steak Cut ⑦ MS9+ 澳洲純血和牛板腱	60 per 100gram
MS9+ Wagyu Pocket w Marinated Egg Yolk 2pcs ④ 極尚和牛舌福袋伴醬漬卵黃	36
MS9+ Wagyu Thin Slices w Teriyaki Sauce ⑦ 極尚照燒薄切和牛伴照燒汁	32

Y A K I N I K U

燒 肉

MS9+ Rib Cap Slices ⑧ MS9+ 極尚薄切肉眼頂蓋薄切	28
MS9+ Wagyu Ox Tongue ④ MS9+ 炭燒和牛舌	35
MS9+ Karubi ⑨ MS9+ 澳洲純血和牛霜絳牛肋肉	28
Ⓚ MS9+ Wagyu Chuck Roll Slice w Sushi Rice 4pcs ⑩ M9+ 澳洲純血和牛上腦薄切 壽司	48
MS7+ Wagyu Platter 300g M7+ 澳洲和牛拼盤	58
MS7+ Rib Finger 100g ⑪ M7+ 澳洲純血和牛肋條	20
Premium Thin Cut OX Tongue 100g ④ 極尚炙燒牛舌芯	27
Pork Belly Slice 100g 豚肉腩片	17
King Prawn & Scallop Seafood Plate 北海道帆立貝拼U6大蝦海鮮盛合	58
Hokkaido Scallop w Garlic Butter 5pcs 北海道帆立貝伴蒜蓉牛油	36
Toothfish 150g 北極犬齒白鱈魚	59
Grill Veggie Plate 蔬菜盤	12

M A I N
メインコース

Ⓚ Wagyu Short Rib Truffle Rice 香煎牛小排配黑松露飯及醬漬黃卵	45
Ⓚ Foie Gras Ishiyaki Bibimbap 炙烤鵝肝黑鬆露石鍋拌飯	39
Seafood Tobanyaki 海鮮東番燒佐日式照燒京蔥汁	33
Slow Cooked Wagyu Intercostal w Chinese Cabbage 低溫慢煮爛和牛里肋條配高麗菜	32
King's Teriyaki Salmon Fillet 帝王鮭魚佐照燒汁	28
Warm Dashi Udon 高湯烏冬	18
Chirashi Zushi selection of fresh sashimi on rice bed w Katori kabayaki sauce 什錦海鮮散壽司飯配蒲燒汁	38
Katori Signature A5 Wagyu Beef Spanner Crab Kamameshi KATORI 定番豪華和牛蟹肉海鮮和風雜炊	58
Ⓚ Katori Signature A5 Wagyu Beef Yukhoe Oke KATORI 定番錦秀和牛海鮮盛合木桶拌飯	298
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 Preperation Time)	
Add On Uni 50g \$39 ,Caviar 50g \$65 選加 雲丹 39, 或鮭魚子 65	

D E S S E R T

デザート

Sakura Water Drop Cake
櫻花水信玄餅伴沖繩黑糖醬

10

Grilled Japanese Sticky Rice Cake
炭燒日本年糕伴靜岡抹茶粉

18

Dark Chocolate Lava Cake
特濃朱古力心太軟

18

Japanese Mochi Dango
和式三色團子

16

Matcha / Black Sesame Ice Cream
靜岡抹茶/九鬼黑芝麻雪糕

8

Yuzu Sorbet
柚子雪芭

10

