







KATÓRI

Public Holiday Surcharge 10%

Izumi

泉

STARTER

Edamame 岩盐枝豆

Sashimi Moriawase

时令特选刺身盛合

ENTREE

Crispy Oyster w Black Cavair

酥炸牡蠣配黑鱼籽醬

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

Mushroom Toban on Hot Stone

石燒什錦椎茸

Warm Dashi Udon

高湯烏冬

DESSERT

Mochi Dango with Matcha Ice Cream

和式三色團子佐濃厚抹茶雪糕

298 For 2 People

Hana

華

STARTER

Edamame 岩盐枝豆

Premium Sashimi Moriawase

特選豪峯刺身盛合

(由日本空運直送吞拿鱼腩, 岩蝦, 北极贝, 赤贝等)

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汤

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

Mochi Dango with Matcha Ice Cream

和式三色團子佐濃厚抹茶雪糕

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
Tuna Tartar Avo Taco 2pcs 牛油果金槍魚塔可餅	16
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
Mayura Station MS7+ Wagyu Beef w Enoki Mushroom Mayura農場朱古力MS 7+和牛配金針菇	18
Unagi Kabayaki (Grilled) 炭燒海鰻	26

S A S H I M I

刺身

Medium 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	29
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 礮煮青邊鮑魚	18
NZ Scampi 2pcs 紐西蘭岩蝦	36
Crystal Bay Paradise Prawn 2pcs 水晶灣天堂海蝦	12
Uni 50g (Seasonal) 雲丹	39

S U S H I

鮓

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
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
Wagyu Beef Cheese Roll 芝士和牛卷物	28
Rainbow Salmon Tuna Cut Roll 彩虹牛油果卷物	28
Raw Wagyu Ikura Open Sushi 生和牛鮭魚子刺身散壽司	19
Futomaki Open Sushi 什錦太卷散壽司	18

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 Kagoshima Sirloin
A5 鹿兒島黑毛和牛西冷

0.8 per gram

A5 Kagoshima Rib Eye Yaki Shabu
A5 鹿兒島黑毛和牛薄切肉眼片 (選加雲丹+30)
served with Japanese Gohan & Kabayaki Sauce w Egg Yolk

88

M9-10 Short Rib Meat
M9-M10 澳洲純血和牛小排

45

M9+ Karubi
M9+ 澳洲純血和牛霜絳牛肋肉

35

MS9+ Wagyu Chuck Roll Slice w Sushi Rice 4pcs
M9+ 澳洲純血和牛上腦薄切 壽司

48

MS9+ Chuck Tail Steak
M9+ 澳洲純血和牛羽下脊扒

0.6 per gram

MS9+ Oyster Blade Steak Cut
M9+ 澳洲純血和牛板腱

0.6 per gram

Y A K I N I K U

燒 肉

MS7+ Wagyu Platter 300g M7+澳洲和牛拼盤	58
MS7+ Rib Finger 100g M7+ 澳洲純血和牛肋條	20
Pineapple M7+ Intercostal 菠蘿瓦罐牛肋條	36
Premium Thin Cut OX Tongue 100g 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
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

Foie Gras Ishiyaki Bibimbap
炙烤鵝肝黑鬆露石鍋拌飯

39

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 Preparation 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

Dark Chocolate Lava Cake
特濃朱古力心太软

18

Japanese Mochi Dango
和式三色團子

16

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

8

Yuzu Sorbet
柚子雪芭

10

Silky Matcha Tofu Pudding
香滑抹茶豆腐布甸

18





