

BAHA MAR
KATSUYA
by S+ARCK

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Welcome to Katsuya!

Featuring the dynamic pairing of Master Sushi Chef Katsuya Uechi and design impresario Philippe Starck, Katsuya by Starck is truly a feast for the senses. With specialty cocktails, unique rolls and spectacular sushi and sashimi platters, Chef Uechi skillfully translates Japanese flavors to the American palate. His accolades, combined with the sleek setting and sbe's signature level of service, have made Katsuya one of OpenTable's "50 Hottest Restaurants in the U.S."

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For your convenience, a suggested 15% gratuity will be added on all checks. Katsuya is a cashless environment. Should you have any dietary requirements or allergies, please notify your server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All prices displayed are subject to 7.5% VAT and 15% Service Charge.

STARTERS

Creamy Rock Shrimp

Crispy bite-size rock shrimp tossed in a creamy, spicy sauce. 26

Edamame

Served warm and tossed lightly with salt. 8

Make it spicy +1

Sautéed Shishito Peppers 11

Seasonal Vegetable Tempura 14

Crispy Brussels Sprouts

Balsamic soy and toasted almonds. 14

Gyoza

Made with Heritage Berkshire Pork. 23

Conch-oyaki

Local conch, prepared in traditional Japanese style. 16

SOUPS & SALADS

Miso Soup

A Japanese classic... green onion, tofu, and seaweed. 5

Crispy Chicken Salad

Asian salad mixed with rice noodles, wonton crisps and shredded chicken.

Served with a plum vinaigrette. 16

Katsuya Green Salad

Miso vinaigrette, shaved vegetables. 12

Cucumber Seaweed Sunomono

Pickled Japanese cucumber, Wakame, ponzu vinaigrette sesame seed. 12

Conch Salad

Potter's Cay conch, fresh coconut. 18

SPECIALTY STARTERS ~ KATSUYA SIGNATURES

Yellowtail Sashimi with Jalapeño

Thinly sliced with ponzu and jalapeño. 24

Seared Tuna with Japanese Salsa

Baby heirloom tomatoes with a Japanese touch. 26

Baked Crab Hand Rolls

Baked snow crab, Chef's signature dynamite sauce, wrapped with rice in soy paper. 19

Crispy Rice with Spicy Tuna

Grilled sushi rice, topped with spicy tuna and jalapeño. 18

Wahoo Sashimi with Crispy Onion

Thinly sliced, seared with momiji ponzu, light crispy onion. 22

Katsuya Ceviche

A light and refreshing blend of sashimi and truffle ponzu citrus. 25

Salmon Sashimi with Caviar

Japanese onion chutney, topped with caviar. 26

Japanese Octopus Carpaccio

Lemon herb relish with yuzu kosho. 25

FROM THE HOT KITCHEN GREAT WAGYU BEEF, SEAFOOD AND MORE

A5 Wagyu Fried Rice

Inspired by yoshoku style omurice. 68
Serves up to 4 people

Wagyu with Foie Gras

Delicious medallions of foie gras served on top of tender Wagyu beef, smothered in Chef's plum wine reduction...a great dish! 48

Wagyu Tobanyaki

A beef-lover's dream, served sizzling hot with wild mushrooms. 44

Seafood Yaki Soba

Ramen noodle stir-fry with green onion & golden chives. 27

Miso-Marinated Black Cod

A must-try dish! This Katsuya signature uses sweet miso and the special taste of baked black cod to deliver unparalleled flavor. 36

Striped Bass

Our famous striped bass served with a Szechuan-style sauce. 31

Lobster Dynamite

A whole lobster sauteed with mushrooms and tossed in Chef's creamy dynamite sauce, then baked to perfection. 64

Salmon on Cedar

Grilled over a cedar board to add earthiness and topped with a tomato, caper, and sansho peppercorn sauce. 30

Shrimp Tobanyaki

Japanese mushrooms, asparagus. 22

Katsuya's Tasting Menu

The best of the best signature dishes! All of the items that Chef Katsuya is famous for in one tasting menu. 85

SUSHI AND SASHIMI

Sushi or Sashimi Sampler

Chef's best assorted fish variety. 38/42

Local + Wild Caught Sushi or Sashimi Sampler 65/80

Sushi / Sashimi

Freshwater Eel 14/23

Wahoo 12/23

Yellowtail 12/23

Super Toro 32/60

Salmon Egg 14/23

Sea Eel 13/24

Tuna 16/32

Snapper 14/23

King Crab 20/32

Sushi / Sashimi

Shrimp 12/21

Tamago 9/19

Sea Urchin 22/MP

Squid 12/21

Halibut 14/23

Salmon 14/23

Kanpachi 17/32

Octopus 14/32

Conch 12/23

JAPANESE CHARCOAL ROBATA

Vegetables

Maitake Mushroom

14

Eggplant

10

Asparagus

12

Corn

12

Meat

Kakuni Pork Belly

26

Chicken Teriyaki

22

Lamb Chops

27

Chicken Negima

18

American Wagyu Ribeye 24oz

105

Japanese A5 NY

34 per oz

(3 oz minimum)

Seafood

King Crab Legs

48

Octopus

24

Hamachi Collar

24

SPECIALTY AND CLASSIC ROLLS

Specialty Rolls

Lobster Roll

Cajun spiced lobster on a California roll with Dynamite Sauce. 38

Rainbow Roll

Chef's best assorted sashimi and avocado on top of our traditional California roll. 23

Rock Shrimp Tempura Roll

Tossed in a creamy, spicy sauce over a spicy tuna roll. 28

Sunset Roll

Sweet freshwater eel, crunchy cucumber and avocado drizzled with sweet eel sauce make this a guest favorite. 22

Salmon Lemon Roll

Delicious tempura salmon roll topped with salmon sashimi, thinly sliced lemon, yuzu aioli and wild American paddlefish caviar. 26

Special Katsuya Roll

Tuna, yellowtail, salmon, scallop, crab and avocado wrapped with rice, soy paper, and cucumber, served with wasabi ponzu on the side. 24

Shrimp Tempura Roll 18

Classic Rolls (hand/cut)

Negi Toro

Hosomaki, scallions 34

Spicy Tuna Roll 14

Spicy Yellowtail Roll 12

California Roll 12

Cucumber Roll 8

Vegetable Roll 9

Yellowtail Roll 12

Tuna Roll 12

Salmon Roll 12

Substitue Soy Paper	1
Add Avocado	2
Add Fresh Wasabi	5

DESSERTS

Miso Chocolate Molten 14

Avocado mousse, chocolate soil, pistachio 'snow', green tea ice cream

Baba Rum 14

Robata pineapple, Bahamian spiced rum, rum raisin ice cream

Banana Sticky Rice 12

Banana "foster's", jackfruit, sesame seed brittle, coconut ice cream

Orange Passionfruit Profiterole 12

Passionfruit, orange textures, brown sugar craquelin, salted caramel ice cream

Mochi-Doki 10

Select two flavors: green tea, chocolate, raspberry white chocolate chip, mango basil, thai tea, roasted coconut, yuzu mojito

Ice Creams & Sorbets 7.5/Scoop

Ask your server about our assortment of flavors

Seasonal Fruit 16

Selection of fresh seasonal fruit served over ice

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SPECIALTY COCKTAILS \$16

Burning Mandarin

Absolut Mandarin vodka, hand-crushed serrano chili, freshly squeezed lemon and orange juice and a splash of cranberry

Watermelon Cucumber Mojito

Bacardi rum, crushed seedless watermelon, English cucumbers, fresh mint and freshly squeezed lime juice

Katsuya Fresh

Grey Goose vodka, Rock Sake, hand-crushed English cucumbers and freshly squeezed lime juice

Kiwi Envy

St. Germain Elderflower liqueur, gin, hand-pressed kiwis, and freshly squeezed lime juice

The Samurai

Maker's Mark bourbon, yuzu juice, fresh ginger

Yuzu Honey Sidecar

Hennessey VS cognac, Cointreau, yuzu, freshly squeezed lemon juice and honey

White Grapefruit Cosmo

Belvedere Pink Grapefruit vodka, Cointreau, freshly squeezed lime juice and white cranberry juice

Jasmine's Margarita

Blanco tequila, pomegranate, freshly squeezed lemon and lime juice

Rico Siempre

Avion Silver tequila, organic muscovado syrup, freshly squeezed lime juice, and ginger beer

The Fallen Angel

Belvedere vodka, St. Germain, hand crushed cucumber and serrano chili, and freshly squeezed lemon juice and basil

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SAKE

Okuden Kantsukuri “Mirror of Truth” Junmai

Mixed berry nose with a smooth and dry ending \$90 300ml

Koshiki Junzukuri “Norther Skies” Junmai

Complex, dry and smooth with subtle grass tone \$90 300ml

Ama No To “Heaven’s Door” Junmai

Earthy and slightly dry with a clean rice-like finish \$110 300ml

Namagenshu “Green Ridge Primal” Ginjo

Complex with a long and lovely finish \$180 500ml

Izumi Judan “Tenth Degree” Ginjo

Dry melon with crisp pear and juniper berries \$180 500ml

Tedorigawa Yamahai “Chrysanthemum Meadow” Daiginjo

Light bodied, dry and creamy with a hint of sweetness \$115 300ml

Kura No Hana “Fair Maiden” Junmai Daiginjo

Light and smooth with low acidity, beautiful soft grape finish \$215 500ml

Dassai 50 “Otter Festival” Junmai Daiginjo

Rich aroma, savory with a clean finish \$240 720ml

Dassai ~ DY-23 ~ “Otter Festival”

Cotton candy, bright, aromatic \$190 720ml

Suirakuten “Heaven of Topsy Delight” Daiginjo

Gentle with a vivid nose of white grape and honey \$460 720ml

Ika No Onna “Lady Luck”

Hints of honey, full bodied with a rich and long finish \$315 720ml

Kikusui “Perfect Snow’ Nigori

Fragrant and full bodied with a fruity finish \$85 300ml

Dassai 50 Sparkling “Otter Festival” Nigori Junmai Daiginjo

Bright and creamy with fruit tones, sparkling \$155 360ml

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SAKE

Manamusume “Farmer’s Daughter” Junmai

Mild, soft and gently evocative \$176 720ml

Oka Yamadanishiki “Cherry Bouquet” Ginjo

Crisp and dry, melon aromas, creamy body \$99 300ml

Dewasansan “Green Ridge” Junmai Ginjo

Fruity, bright, round and wine-like \$108 300ml

Nigori Ginjo “Summer Snow” Nigori Ginjo

Fruit tones, creamy and robust with a dry finish \$198 500ml

BEER

Heineken 8

Kalik 8

Kalik Light 8

Dos Equis 10

Sam Adams Lager 10

3 Daughters Bimini Twist IPA 12

Asahi 14

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SPARKLING WINE

By the glass

Sperone Prosecco, Veneto, Italy \$11/\$45

Chandon Sparkling Chardonnay, Mendoza, Argentina \$16/\$68

CHAMPAGNE

By the bottle

Laurent Perrier Brut, Tours-sur-Marne, France \$180

Dom Perignon Luminous, Epernay, France \$750

Krug Grand Cuvee, Reims, France \$400

Moet & Chandon Imperial, Epernay, France \$200

Moet & Chandon Imperial Rosé, Epernay, France \$250

Perrier Jouet Grand Brut, Epernay, France \$180

Veuve Clicquot Vintage Rosé, Reims, France \$320

Veuve Clicquot Yellow Label, Reims, France \$225

WHITE WINES

By the glass

Bouchard Pere & Fils Macon Lugny Chardonnay, Burgundy, France \$16/\$68

Kung Fu Girl Riesling, Washington, USA \$18/\$76

Matua Sauvignon Blanc, Marlborough, New Zealand \$15/\$64

Tenuta Ca' Bolani Pinot Grigio, Friuli, Italy \$12/\$50

By the bottle

Cakebread Cellars, Cabernet Sauvignon, California, USA \$325

Cakebread Chardonnay, California, USA \$200

Conundrum White Blend, California, USA \$80

Justin Sauvignon Blanc, California, USA \$60

Oyster Bay Sauvignon Blanc, Marlborough, New Zealand \$55

Pratsch Gruner Veltliner, Hohenruppersdorf, Austria \$80

Orin Swift Veladoa White Blend, California, USA \$120

Bogle Sauvignon Blanc, California, USA \$45

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ROSÉ WINE

By the glass

Chateau d'Esclans Whispering Angel Rosé, Cotes De Provence, France \$21/\$91

La Vieille Ferme Rosé, Rhone, France \$13/\$52

By the bottle

Chateau des Marres Rosé, Cotes De Provence, France \$215

Miraval Rosé, Cotes De Provence, France \$95

RED WINES

By the glass

Trivento Malbec, Mendoza, Argentina \$10/\$40

Bogle Cabernet Sauvignon, California, USA \$16 /\$68

Bonterra Vineyard Merlot, California, USA \$14/\$58

Lindemans Cawarra Cab/Shiraz, Hunter Valley, Australia \$12/\$50

Lindemans Pinot Noir, Hunter Valley, Australia \$14/\$58

By the bottle

Angela Estate Winery Pinot Noir, Oregon, USA \$135

Caymus Cabernet Sauvignon, California, USA \$340

Duckhorn Merlot, California, USA \$200

Familia Zuccardi Tempranillo, Mendoza, Argentina \$120

La Vieille Ferme Rouge, Rhone, France \$60

Groth Cabernet Sauvignon, California, USA \$240

Guigal Chateauneuf du Pape, Cotes du Rhone, France \$215

Hobnob Pinot Noir, France \$50

Antinori Brunello, Montalcino, Italy \$200

Silver Oak Cabernet Sauvignon, California, USA \$320

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