

KATAGI

*Blau*

RESTAURANT & COCKTAIL BAR

## FOR SHARING

### Warm salmon sashimi €21.50

Salmon slices drizzled with hot olive oil, served with citrus ponzu, fresh wakame and fish roe

### Prawn and avocado ceviche €21.50

Prawns and diced avocado, with *leche de tigre*, chilli cream, diced sweet potato and fried cancha corn nuts

### Steak tartare €23.50

Ground sirloin of dry-aged beef with katagi seasoning, truffled mayonnaise, shimeji mushrooms and crackers

### Gyoza €13.50

Pork gyoza served with homemade teriyaki sauce and spring onions

### Bao Shanghai €15.00

Steamed bao with slices of hong shao rou (Shanghai-style pork belly), pickles, coriander and sriracha mayo

### Free-range chicken and Chinese mushroom shumai €15.00

Chicken and mushroom stuffed dumplings served with Thai curry sauce, coconut milk, aromatic herbs and nuts

### Bluefin tartar €29.00

Lightly truffled bluefin tuna tartare with egg cooked two ways and freshly shaved truffle (subject to availability)

## THE PLANT KINGDOM

### Edamame €7.90

Soybeans with Japanese dressing and dried blueberries

### Wakame salad €7.50

Mixed seaweed salad with chilli vinaigrette

### Wok-fried rice noodles €17.50

Wok-fried rice noodles with tofu, egg and mixed vegetables, topped with crunchy cashew nuts

### Confited artichoke hearts €19.00

Confited artichokes with slow-cooked egg, cream cheese, roast leek mouse, herb oil and crispy teja

## MEAT DISHES

**Katagi steak**  €43.00

Sirloin of dry-aged beef glazed with homemade teriyaki, truffled hollandaise and wok-fried vegetables

**Beef cheek**  €32.50

Dry-aged beef cheek with mashed sweet potato and watercress

**Free-range chicken**  €27.00

Slow-cooked free-range chicken breast served with Japanese BBQ sauce, roast bimi, Chinese spring onions, peanuts and basmati rice

## FISH AND SHELLFISH

**Cantonese sea bass**  €35.00

Steamed sea bass fillet infused with ginger, enoki mushrooms, Chinese spring onions, garlic and cherry tomatoes bathed in hot oil, tamari and sesame seeds

**Black cod**  €39.00

With special miso marinade, topped with shimeji, lemon rind and yuzu, and with dashi beurre blanc

**Salmon teriyaki**  €33.50

Salmon teriyaki with mashed parsnip, teriyaki sauce and pak choi

OUR SECRET INGREDIENT?  
**RESPONSIBLY SOURCED  
FISH AND SEAFOOD**

We prioritise products that help support  
the ocean and fishing communities



## SIDES

**Basmati rice** €4.50

**Chips** €5.50

**Sweet potato chips** €6.50

**Homemade teriyaki sauce**  €4.00

**Unagi sauce**  €4.00

**Asian mayo**  €3.50

**Spicy sauce** €3.50

## KATAGI SUSHI FOR SHARING

<b>Ebi rolls (6 pcs)</b> 	<b>€19.00</b>
Prawn tempura with avocado and cucumber, topped with spicy mayo, teriyaki and crispy tempura	
<b>Crispy chicken roll (6 pcs)</b> 	<b>€18.50</b>
Free-range chicken tempura with a chilli and sesame marinade, cucumber, avocado and spicy homemade teriyaki	
<b>Tuna tartare roll (8 pcs)</b> 	<b>€23.50</b>
Tempura hosomaki with avocado and Chinese chives, topped with marinated tuna tartare and kimchi mayo	
<b>Salmon tiger roll (8 pcs)</b> 	<b>€23.50</b>
Prawn tempura, avocado and cucumber filling, topped with Label Rouge salmon and teriyaki sauce	
<b>Japanese beef roll (8 pcs)</b> 	<b>€23.50</b>
Spring onion tempura, asparagus and avocado, topped with beef sashimi, teriyaki sauce and truffled mayo	
<b>Soft katagi (8 pcs)</b> 	<b>€23.50</b>
Tuna, salmon and sea bass filling with asparagus tempura and cucumber, topped with avocado, homemade teriyaki sauce and Asian mayo	
<b>Sunder veggie roll (8 pcs)</b> 	<b>€18.50</b>
Asparagus tempura and vegetable filling, topped with avocado and Asian mayo	
<b>Sushi boat</b>	<b>€119.00</b>
Chef's special selection	

All prices include VAT

## SASHIMI FOR SHARING

Bluefin tuna sashimi (6 pcs)	€27.00
Sea bass sashimi (6 pcs)	€23.00
Salmon sashimi (6 pcs)	€21.00
Mixed sashimi (6 pcs)	€23.00

## NIGIRI

Bluefin tuna nigiri (2 pcs)	€12.00
Flambéed sea bass nigiri (2 pcs)	€10.00
Flambéed salmon nigiri (2 pcs)	€9.00

## TEMPURA

Vegetable 	€17.00
---	--------

Vegetable tempura with homemade teriyaki sauce and Asian mayo

Prawn 	€23.00
---	--------

Black tiger prawn tempura with homemade teriyaki sauce and Asian mayo

Mixed 	€19.50
---	--------

Mixed tempura of vegetables and black tiger prawns (3 pcs), with homemade teriyaki sauce and Asian mayo



GLUTEN



SOY



SESAME



LUPINS



NUTS



PEANUTS



MILK



EGGS



MUSTARD



CELERY



CRUSTACEANS



FISH



MOLLUSCS



SULPHITE

Please inform our staff if you have any food intolerances.

All prices include VAT

