

K A T A G I

Blau



RESTAURANT & COCKTAIL BAR

Starters

Edamame		7.00€
Soy beans with japanese dressing and blueberries		
Tosaka seaweed salad with wakame		7.50€
Mixed seaweed salad with asian vinaigrette		
Avocado ceviche		16.50€
Avocado with vegetarian tiger's milk, chilli cream, diced sweet potato and rice and sesame crisps		
Steak tartar		21.00€
Aged sirloin steak with katagi dressing, truffle mayonnaise, shimeji mushrooms and cracker		
Butterfish sashimi		19.50€
Butterfish sashimi with shiso gel dressing		
Salmon sashimi		19.00€
Warm salmon ribbons with brown butter, ponzu sauce, wakame, flying-fish roe and spring onion		
Teriyaki tuna		21.00€
Ribbons of Bluefinn tuna tataki with spicy cream and hot teriyaki		
Duck bao bun		17.00€
Bao bun stuffed with duck caramelised in hoisin sauce with peanuts, pink grapefruit and watercress salad		

Main Dishes

FISH

Black cod		35.00€
Special miso marinade, crowned with shimeji mushrooms, lemon and yuzu pith served with basmati rice		
Teriyaki salmon		27.50€
Teriyaki salmon with parsnip purée and pak choi		

OUR SECRET INGREDIENT

RESPONSIBLY SOURCED FISH AND SEAFOOD

Will you join us to enjoy the finest fish at its best?

NUUESTRO INGREDIENTE SECRETO




PESCADO Y MARISCO DE ORIGEN RESPONSABLE

¿Te sumas a disfrutar del mejor pescado en su mejor momento?



RESPONSIBLE
SEAFOOD



MEAT

Katagi sirloin steak		35.00€
Aged sirloin steak with homemade teriyaki glaze, wok-fried vegetables, shoestring potatoes and truffle hollandaise		
Ras el hanout free-range chicken		27.50€
Ras el hanout free-range chicken with potato foam and roasted broccolini		
Aubergine ravioli		21.00€
Roasted eggplant ravioli with tomato tagine and kalamata olives		




EXTRAS

Teriyaki sauce	2.50€	Basmati rice	4.50€
Asian mayo	2.50€	Chips	4.50€
Eel sauce	2.50€	Sweet potato	4.50€

Tempura Dishes

Tempura vegetables		14.00€
Tempura vegetables with homemade teriyaki sauce and asian mayo		
Tempura prawns (5 pieces)		19.50€
Black tiger prawns with asian mayo and homemade teriyak		
Tempura mix (3 prawns)		17.00€
Combination of black tiger prawns and vegetables with asian mayo and homemade teriyak		

Katagi Sushi

Salmon tiger roll (6 pieces)		18.50€
Tempura prawn roll with avocado, cucumber, salmon topping and homemade teriyaki		
Green duck roll (6 pieces)		18.50€
Tempura duck confit with cucumber, avocado and spring onion topping with hoisin sauce		
Spicy tuna roll ((6 pieces)		21.00€
Tempura prawn roll, avocado, cucumber with Bluefinn tuna topping and truffle hollandaise sauce		

Golden tuna roll (8 pieces)

22.50€

Marinated chicken tempura in tandoori masala with avocado, cucumber and spicy teriyaki

Tandoori chicken roll (8 pieces)

19.50€

Chicken tempura marinated in tandoori masala with avocado, cucumber and spicy teriyaki

Soft katagi roll

22.50€

Stuffed with salmon, tuna and sea bass with avocado topping, cucumber and asparagus and asian mayo sauce and homemade teriyaki

Steak roll

23.00€

Grilled sirloin roll, avocado, potato chip topping, kimchi and teriyaki sauce

Sunder veggie roll

17.50€

Stuffed with vegetables and avocado topping

Chef's Recommendations

Sushi boat

99.00€

22 Pieces of sushi selected by the chef, Nigiri, tempura prawns, maki, spicy tuna and special sashimi

Chef's special recommendations

Ask our waiting staff

Desserts

Fried ice cream Spicy chocolate cake

9.00€

Steamed cocoa sponge cake with smoked chilli cream and wasabi crisp served with coconut soup

Crème brûlée

8.50€

Crème brûlée with notes of ginger, lemongrass, orange and lemon and yuzu pith

Mango pana cotta

8.50€

Coconut sablés with mango and kaffir lime pana cotta with raspberry sauce and frozen yoghurt

Selection of ice cream

7.50€

Three flavours to choose (Lactose-free option)

Please inform our staff if you have any food intolerances, may contain traces.

