

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 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 truffle 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€ |
| Spicy tuna roll with avocado, cucumber, Bluefinn tuna topping, teriyaki sauce and asian mayo | | |

Golden tuna roll (8 pieces)



22.50€

Tempura prawn roll, avocado, cucumber with Bluefinn topping tuna and truffle hollandaise sauce.

Tandorii chicken roll (8 pieces)



19.50€

Chicken tandorii tempura with avocado, cucumber, spicy teriyaki and tandorii foam

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

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 and lemongrass

Mango pana cotta



8.50€

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

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.

