

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?

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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€
Tuna tataki roll with avocado and spring onion, topped with tuna and eel sauce.		

Golden tuna roll (8 pieces)**22.50€**

Filled with tempure prawns, avocado and cucumber, topped with Bluefin tuna and eel sauce

Tandoori chicken roll (8 pieces)**19.50€**

Tandoori chicken tempure with avocado, cucumber, teriyaki and tandoori smoke

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, lemongrass, 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.

