


K A T A G I

*Blau*



RESTAURANT & COCKTAIL BAR

## Starters




<b>Edamame</b>		7.50€
Edamame, soy beans with Japanese dressing and dried berries		
<b>Wakame salad</b>		7.50€
Mixed seaweed salad with chilli vinaigrette		
<b>Duckk bao bun</b>		19.00€
Glazed hoisin duck bao bun with peanuts, grapefruit and watercress salad		
<b>Salmon Sashimi</b>		21.00€
Warm salmon sheets with noisette brown butter, ponzu sauce, wakame seaweed, roe and chives		
<b>Prawn and avocado ceviche</b>		21.00€
Prawns and avocado dices with tiger's milk, bell pepper cream, sweet potato cubes and corn nuts		
<b>Teriyaki tuna</b>		23.50€
Almadraba wild tuna sheets with spicy cream sauce and homemade teriyaki		
<b>Steack tartar</b>		25.00€
Aged sirloin steak with katagi seasoning, truffle mayonnaise, shimeji mushrooms and crackers		
<b>Gyozas</b>		13.50€
Gyozas stuffed with pork meat, homemade teriyaki and chives		

## Main Dishes

### VEGGIE WORLD

<b>Leek</b>		15.00€
Low temperature leek wrapped in nori seaweed with an aromatic, vegetable sauce		
<b>Aubergine grillé</b>		17.50€
Grilled aubergine drizzled in spicy peanut sauce and topped with rocket		

## FISH

<b>Gilt-head bream</b>		<b>23.50€</b>
Gilt-head bream with fennel parmentier, enoki mushrooms and green oil		
<b>Black cod</b>		<b>38.00€</b>
Marinated miso topped with shimeji, lemon & yuzu albedo and dashi beurre blanc		
<b>Octopus</b>		<b>32.00€</b>
Roasted octopus with mashed potatoes, brussels sprouts, garlic alioli, kale crunch and garlic marinade		

OUR SECRET INGREDIENT  
RESPONSIBLY SOURCED FISH AND SEAFOOD

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



NUESTRO INGREDIENTE SECRETO  
PESCADO Y MARISCO DE ORIGEN RESPONSABLE

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



RESPONSIBLE  
SEAFOOD

## MEAT

<b>Free-range chicken</b>		<b>25.00€</b>
Ras el hanout chicken with truffle potato foam, roasted bimi broccoli and grilled chicken sauce		
<b>Katagi sirloin</b>		<b>43.00€</b>
Teriyaki-glazed aged sirloin steak with truffle hollandaise sauce and vegetable stir-fry		
<b>Beef cheeks</b>		<b>32.00€</b>
Black Angus beef cheeks with sweet potato purée and osmosis-purified watercress		

## EXTRAS

<b>Basmati rice</b>	<b>4.50€</b>	<b>Unagi sauce</b>		<b>3.50€</b>
<b>Chips</b>	 <b>4.50€</b>	<b>Asian mayo</b>		<b>3.50€</b>
<b>Sweet potato chips</b>	 <b>4.50€</b>	<b>Spicy sauce</b>		<b>3.50€</b>
<b>Teriyaki sauce</b>	 <b>3.50€</b>			

## Tempura Dishes

<b>Vegetables</b>		15.50€
Tempura battered vegetables with homemade teriyaki sauce and Asian mayo		
<b>Prawns (5 prawns)</b>		21.00€
Tempura battered black tiger prawns with homemade teriyaki sauce and asian mayo		
<b>Mixed (3 prawns)</b>		18.50€
Vegetable and tempura battered black tiger prawns mixture with teriyaki sauce and Asian mayo		





## Katagi Sushi

<b>Salmon tiger roll (6 pieces)</b>		19.00€
Stuffed with tempura prawns, avocado, cucumber, salmon topping and homemade teriyaki sauce		
<b>Crunchy chicken roll (6 pieces)</b>		18.00€
Tempura battered roll with free-range chicken, sesame, cucumber, avocado and homemade spicy teriyaki sauce		
<b>Soft katagi (8 pieces)</b>		23.50€
Tuna, salmon and sea bass stuffed roll with asparagus, cucumber and avocado tempura, dressed with teriyaki sauce and Asian mayo		
<b>Golden tuna rill (8 pieces)</b>		25.00€
Stuffed with tempura prawns, avocado, cucumber, red tuna, truffle hollandaise sauce and roe		
<b>Sunder veggie roll (8 pieces)</b>		17.50€
Stuffed with tempura vegetables, avocado topping and Asian mayo		

## Chef's Recommendations

<b>Sushi boat</b>		120.00€
Chef's choice of 22 pieces., 6 Nigiri, tempura prawns, Katagi sashimi and teriyaki tuna		
<b>Chef's special recommendations</b> Ask for our Chef's recommendations		

## Desserts

<b>Coconut panna cotta</b>		9.00€
Coconut panna cotta with mango mousse, frozen yoghurt and a crunchy, mango and passion fruit jelly		
<b>Coconut brownie</b>		8.50€
Chocolate and maldon salt brownie with vanilla ice cream and cocoa		
<b>Chocolate mousse</b>		9.00€
Chocolate and cardamom mousse, black sesame sponge cake, soya ice cream and chocolate wafer thin		
<b>Ice cream assortment</b>		7.50€
Ask for options		

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

