

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>Duck 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, tobiko roe and chives   |   |        |
| <b>Prawn and avocado ceviche</b>  |    | 21.00€ |
| Prawns and avocado dices with "leche de tigre", 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>Steak 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 crispy smashed potatoes, brussels sprouts, garlic alioli, kale crunch and galician style sauce |   |               |

OUR SECRET INGREDIENT?  
RESPONSIBLY SOURCED FISH AND SEAFOOD

We prioritise products that help support the ocean and fishing communities

NUESTRO INGREDIENTE SECRETO  
PESCADO Y MARISCO DE ORIGEN RESPONSABLE

Priorizamos productos que ayuden a proteger los océanos y las comunidades pesqueras



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€ |
| Breaded free-range chicken 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 tobiko 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><br>Ask for our Chef's recommendations            |  |         |

## Desserts

|  |   |              |
|--|---|--------------|
| <b>Coconut pannacotta</b>  |  | <b>9.00€</b> |
| Coconut pannacotta with mango cream, yoghurt ice cream, yoghurt crispy and mango and passion fruit gel |   |              |
| <b>Chocolate brownie</b>   |  | <b>8.50€</b> |
| Chocolate brownie with maldon salt, vanilla ice cream and cocoa  |   |              |
| <b>Chocolate &amp; Cardamom</b>  |  | <b>9.00€</b> |
| Creamy chocolate and cardamom, black sesame sponge cake, soya ice cream and chocolate wafer thin       |   |              |
| <b>Ice cream assortment</b>  |  | <b>7.50€</b> |
| Ask for options  |   |              |

Please inform our staff if you have any food intolerances

