



# Teppanyaki Set Meal Experience

## IMPERIAL

### Mix Starter

Salmon Croquette, Chicken Yakitori, Crispy Vegetable Gyoza

### Main Course

Chicken | Rib-Eye | Lamb | Duck

### Dessert

Mango Cheesecake

£37.50

## WAGYU

### Mix Starter

Salmon Croquette, Chicken Yakitori, Crispy Vegetable Gyoza

### Main Course

Wagyu Beef

### Dessert

Mango Cheesecake

Australia A5 £90  
Japanese A5+£105

## SEAFOOD

### Mix Starter

Salmon Croquette, Chicken Yakitori, Crispy Vegetable Gyoza

### Main Course

Salmon | Tilapia | Scallops | Seabass | Squid | Prawns

### Dessert

Mango Cheesecake

£42.50

## LOBSTER TAIL

### Mix Starter

Salmon Croquette, Chicken Yakitori, Crispy Vegetable Gyoza

### Main Course

Lobster Tail

### Dessert

Mango Cheesecake

£48

## VEGETARIAN

### Mix Starter

Vegetable Croquette, Tropical Sushi Roll, Crispy Vegetable Gyoza,

### Main Course

Fresh Tofu | Vegan Chicken

### Dessert

Mango Cheesecake


£35

## Kids Teppanyaki Menu

(Mains grilled on a hot iron plate with seasoned vegetables and egg fried rice)

### STARTERS £7.50

Cucumber Maki 

Chicken Yakitori 

Skewers served in teriyaki sauce

Chicken / Veg Croquette

Fried chicken/veg with potato and breadcrumbs with teriyaki sauce

Chicken Nuggets

Fried chicken bites with tomato sauce

### IMPERIAL MAINS £12.50

Chicken | Lamb | Rib-Eye Steak | Duck

### SEAFOOD MAINS £15

Tilapia | Squid | Seabass | Salmon

### DESSERTS £6.50

Ice Cream

Choose 2 scoops from:

Strawberry | Chocolate | Vanilla

Mochi

Choose 2 balls from:

Passion Fruit & Mango | Belgian Chocolate & Hazelnut | Raspberry | Alphonso Mango

Mango Cheesecake

## 鉄板焼き Teppanyaki

Means "grilled on an iron plate" and is a Japanese method of cooking where food is prepared live in front of the guest to add a personalised touch with flames, flair and fun.

Teppanyaki is always treated as a shared social experience, so you may end up making some new friends at your table, as one cooking station can hold up to 11 guests.

## Options for ordering

1. Katana's signature 3 course set menu, including a mixed starter platter & a dessert.
2. Pick your own starters, mains and dessert from the Teppanyaki A la Carte menu.

\*Main course is a must for all Teppanyaki diners as it is a live cooking show

## How it works

1. The starters and desserts will be prepared in the main kitchen and served on the teppanyaki table.
2. Choose your protein for your mains (sauce options can be discussed with the chef while cooking).
3. Your chef will introduce and confirm your mains and begin the show.
4. Your egg fried rice and vegetables will be prepared first, followed by your choice of protein.
5. We will be serving the mains and the accompaniments at the same time to enjoy your teppanyaki meal

\*No dietary restrictions will be accommodated in the Teppanyaki experience due to the risk of cross contamination, though no nuts are used in any of our dishes

Please remember at Katana, we do not pre cook anything. All of our food is freshly prepared and cooked to order. At busier times there maybe a little longer wait than usual and we apologise for any inconvenience. Some of our products may contain traces of sesame seeds & nuts. Please let your attendant know if you need to avoid these or any other ingredients.

10% discretionary service charge added to the bill

 vegan  gluten free  spicy \* option available on request

# Small Plates

## GYOZA

Dumplings stuffed with chicken or vegetables

Chicken £8  
Crispy or Steamed

Vegetable £7  
Crispy Ve

## KARAAGE

Fried marinated chicken or squid with dragon sauce

Chicken £10

Spicy Ika £10 Ve

## SPRING ROLL

Crispy fried pastry roll, served with sweet chilli sauce

Duck £9

Vegetable £7 Ve

## STIR FRY

Mixed vegetable with meat or tofu with chilli plum sauce

Beef £10

Chicken £9

Duck £10

Tofu £8 Ve

## CROQUETTE

Crispy delights with a fluffy potato filling

Chicken £7

Salmon £12

Vegetable £7 Ve

Pumpkin £8 Ve

## TEMPURA

Coated in classic light batter & deep fried

Prawn £12 GF

Tilapia £8 GF

Soft Shell Crab £14 GF

Lobster Tail £18 GF

Cauliflower £7 Ve GF

Sweet Potato £7 Ve GF

# Our Favourites

## CHILLI GARLIC PRAWNS

Coated crispy prawns smothered in a spicy garlic sauce

£11



## DYNAMITE SCALLOPS

Crispy deep fried scallops tossed in spicy mayo dressing

£14



## OCTOPUS BALLS

Crispy and gooey takoyaki topped with spicy mayo, ketchup and teriyaki

£11

## CHICKEN YAKITORI

Tender smoky chicken skewers

£9

## EDAMAME

Soya beans in pods tossed in seasonings

Salt & Pepper £5 Ve GF

Soy & Garlic £6 Ve GF

Chilli & Lime £6 Ve

# Speciality Sushi

## SASHIMI GF

Slices of fresh raw fish served with pickled ginger & wasabi

Tuna 4 pcs £14

Salmon 4 pcs £12

## NIGIRI GF

Oval shaped mound off rice with slice of raw fish, pickled ginger & wasabi

Tuna 4 pcs £12 Ve

Salmon 4 pcs £10

Avocado 4 pcs £8 Ve

# Uramaki

An inverted sushi roll 8 pcs

## CALIFORNIA

Crab stick, avocado, cucumber, mayo & tobiko

£12

## KATANA SPECIAL

Prawn tempura, avocado, mayo, seared salmon, teriyaki & sweet chilli sauces

£14

## TORI AGE

Katsu chicken, spicy mayo, avocado, spicy mayo, crispy onions & sesame seeds

£10

## TEMPURA

Deep-fried crispy prawn, avocado, fried tempura batter & teriyaki sauce

£11

## SPICY TUNA GF

Tuna, daikon, spicy mayo, spring onions, chives & traditional shichimi spice

£12

## SALMON KAWA

Stir-fried salmon skin, sesame seeds & teriyaki sauce

£11

## ALASKA GF

Salmon, avocado, cream cheese, sesame seeds & mayo

£11

## TROPICAL Ve\* GF

Strawberry, mango, cream cheese, sesame seeds & teriyaki sauce

£12

## DRAGON

Prawn tempura, avocado, seared eel, sesame seeds & teriyaki sauce

£14

## SPICY MAC GF

Mackerel, mango, spicy sauce & homemade spicy plum sauce

£14

## FRUITY Ve GF

Mango, cucumber, avocado & seasonal fruits

£12

## SPIDER ROLL

Soft shell crab, avocado, tobiko, teriyaki & sweet chilli sauce

6 pcs £14

# Classic Rolls

## HOSOMAKI 6pcs

Sushi rice wrapped with nori

Avocado £7 Ve GF

Cucumber £7 Ve GF

Veg £10 Ve\*

Tuna £14

Salmon £13

## FUTOMAKI 6pcs

Crispy rolls with fillings

## GUNKAN MAKI 2pcs £10

Boat shaped sushi

Tuna £10 GF  
Tuna, cucumber, ikura, spicy mayo, chives & shredded chilli

Salmon £10 GF  
Seared salmon, cream cheese, avocado, fried onion & sweet chilli sauce



# Teppanyaki Mains

(All grilled on a hot iron plate with seasoned vegetables and egg fried rice)

CHICKEN £24

LAMB £26

RIB EYE STEAK £26

DUCK £25

WAGYU BEEF

Australia A5 £75 | Japanese A5+ £89

TILAPIA £22

SQUID £24

SEABASS £26

SALMON £25

PRAWNS £26

SCALLOPS £30

LOBSTER TAIL £45

## Choose one sauce:

Teriyaki

Creamy garlic

Black pepper Ve

Tokyo creamy

Hot garlic Ve