KATANA
JAPANESE CUISINE

New Year's Eve Menu

1st seating 4:30pm - 6:30pm £45pp (2 courses) & includes a glass of bubbly

New Years Eve 8pm - 9:30pm £55pp (2 courses) & includes a glass of bubbly & late night DJ

STARTERS

Choose 1

Crispy Chicken Gyoza
Dumplings stuffed with chicken

Prawn Tempura (GF*)
Coated in classic light batter & deep fried

Chicken Yakitori (GF*)
Tender smoky chicken skewers

Crispy Veg Gyoza (V)
Dumpling stuffed with vegetables

Vegetable Spring Rolls (V)
Crispy fried pastry rolls served with sweet chilly sauce

California Maki
Crab Stick, avocado, cucumber, mayo and tobiko

Tori Age Roll
Katsu Chicken, spicy mayo, avocado, crispy onions & sesame seeds

Salmon Kawa Maki
Stir fried salmon skin, sesame seeds & teriyaki sauce

Tempura Maki
Deep fried crispy prawn, avocado,fried temoura batter & teriyaki sauce

The Vegan (Ve) (GF*)
Avocado, cucumber & mango

MAINS

Choose 1

Seabass Panang (GF*)
Fresh Seabass served with panang sauce and jasmine rice

Panko Chicken Katsu
Crunchy tender breaded chicken breast served with katsu curry, stir-fried vegetables and jasmine rice

Rib Eye On Table
Teppanyaki style grilled rib eye steak served with teriyaki sauce, egg fried rice and mixed vegetables

Prawns Yakisoba
Soft and chewy wheat noodles with dense flavour

Tofu Curry (Ve*)
Tofu with panang mild curry and jasmine rice

Vegan Chicken Teriyaki (V) (GF*)
Plant based chicken tossed in teriyaki sauce, served with stir-fried vegetables & jasmine rice

DESSERT £7.50

Espresso Praline Caramel Mousse

Chocolate & Miso Caramel Tart

Banoffee Pie

(V) vegetarian (Ve) vegan (GF) gluten free spicy * can be modified on request

10% discretionary service charge added to the bill | Please inform us of any allergies, intolerances, or dietary requirements you may have

KATANA
JAPANESE CUISINE

New Year's Eve Menu

1st seating 4:30pm - 7 pm £50pp (2 courses) & includes a glass of bubbly
New Years Eve 7.30 pm - 9:30pm £60 pp (2 courses) & includes a glass of bubbly

STARTERS

Choose 1

Crispy Chicken Gyoza
Dumplings stuffed with chicken

Prawn Tempura
Coated in classic light batter & deep fried

Chicken Yakitori
Tender smoky chicken skewers

Crispy Veg Gyoza
Dumpling stuffed with vegetables

Vegetable Spring Rolls
Crispy fried pastry rolls served with sweet chilly sauce

California Maki
Crab Stick, avocado, cucumber, mayo and tobiko

Tori Age Roll
Katsu Chicken, spicy mayo, avocado, crispy onions & sesame seeds

Salmon Kawa Maki
Stir fried salmon skin, sesame seeds & teriyaki sauce

Tempura Maki
Deep fried crispy prawn, avocado,fried temoura batter & teriyaki sauce

The Vegan
Avocado, cucumber & mango

MAIN COURSE

Choose 1

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

MEAT	SEAFOOD	VEGAN
Chicken	Salmon	Plant Based Chicken
Rib Eye	Prawn	Fresh Tofu
Lamb	Seabass	
Duck	Tilapia	

Additional Surcharge for following proteins-
Scallops - £10
Lobster- £20
Australian Wagyu-£50
Japanese Wagyu - £65

DESSERT £7.50

Espresso Praline Caramel Mousse
Chocolate & Miso Caramel Tart
Banoffee Pie

V vegetarian Ve vegan GF gluten free spicy * can be modified on request
10% discretionary service charge added to the bill | Please inform us of any allergies, intolerances, or dietary requirements you may have