



KATANALA

robata and sushi bar

"Robata - Yaki"

Open flame charcoal grill cooking serving Japanese comfort food



Robata in Japan means "cooking with open flame" using Bincho Tan, a special Japanese charcoal from the seaside village of Wakayama. Ages ago, fishermen in coastal villages would cook their catch over an open flame and then share with others by passing food on oars from boat to boat. We honor the centuries old style cooking with a menu featuring "Japanese Tapas" and other traditional styles of Japanese comfort food.

We hope you take our recommendations and enjoy this style of dining by sharing and grazing with friends and family.

\$20 corkage fee / To go available

Katanala.com

Robata-yaki

(Traditional Cooking on a Bincho Charcoal Grill)

Served with three Dipping Sauces - Soy Mustard, Ginger, & Ponzu

Meat & Poultry

Gyu / Aged Rib Eye 6.5

Wagyu / Japanese Premium Beef 21.

Tebasaki / Chicken Wings 4.25

Tanuki / Shiitake Stuffed with Minced Chicken 5.

Negima / Chicken & Green Onions 3.75

Sasami / Chicken Tenders with Wasabi 3.5

Nankotsu / Chicken Cartilage 3.

Hatsu / Chicken Heart 3.

Sunagimo / Chicken Gizzard 3.

Leba / Chicken Liver 3.

Uzura / Quail Eggs 3.

Tsukune / Chicken Meatballs 4.5

Seafood

Sake / Salmon 5.

Suzuki / Chilean Seabass 7.5

Ebi / Shrimp with Tarragon Butter 4.50

Saikyo Yaki / Miso Marinated Black Cod 11.

Vegetables

Tomorokoshi / Corn 3.5

Asupara / Grilled Asparagus 3.

Asupara Maki / Asparagus Wrapped in Bacon 3.75

Tomato Maki / Cherry Tomatoes Wrapped in Bacon 3.75

Shiitake / Japanese Shiitake Mushroom 3.

1 skewer per order

Katana's "Izakaya" Feast

Allow Our Chefs To Serve You The Highlights

From Our Entire Menu

58. Per Person (Minimum 2)

Specials From The Robata Grill

Foie Gras / Filet Mignon Wrapped Foie Gras and Asparagus 17.

Kobe Pepper / American Wagyu with Black Pepper Sauce 12.5

Taraba Gani / King Crab Legs 24.

Ebi Bacon / Jumbo Shrimp Wrapped with Bacon in a Chili Garlic Sauce 9.5

Jidori Chicken / Free Range Chicken with Ginger Relish,
Yuzu Pepper and Sea Salt 13.

Kohitsuji / Lamb Chop Marinated in Soy Garlic 7.5

Kurobuta Kakuni / 8 hrs. Braised Pork Belly 7.5

Yaki Niku / Short Ribs in Asian Marinade 16.
with Premium Japanese "Wagyu" 52.

Lamb T-Bone / Truffle Chimichurri Sauce 2 pc. 16.



Premium Steaks Cooked Over Japanese Bincho Charcoals

40 Day Dry Aged New York Steak
8 oz 38.

Japanese A-5 "Wagyu" New York
3 oz. 64.

野菜

Vegetables

Premium Edamame / Soy Beans with Sea Salt 6.5

Nori Senbe / Crispy Seaweed Cracker and Wasabi Cream 6.

Kyuri Kimchee / Spicy Cucumber in Rice Wine Vinegar 6.5

Shishito / Japanese Peppers with Soy Garlic 10.

Nasu Dengaku / Japanese Eggplant with Miso 10.

Ingen Itame / Sauteed Chinese Green Beans with Garlic Sauce 8.

Garden Salad / Baby Mixed Greens with Soy Vinaigrette 9.

Kaiso Salad / Mixed Seaweed with Ginger Dressing 9.5

Kale Salad / Crispy Shiitake with Ginger Plum Vinaigrette 12.

肉鳥

Meat And Poultry

Asupara Niku Maki / Beef Rib Eye wrapped Asparagus
with Soy Mirin Sauce 16.

Wagyu Gyoza / American Wagyu Potsticker
with Kimchee 16.

Tori No Tatsuta-Age / Japanese Fried Chicken with Cilantro Mayo 12.

Filet Tataki / Seared Filet Mignon with Garlic Ponzu 16.



Seafood

Nama Kaki 21.

Shigoku Oysters on the Half Shell with Spicy Ponzu
1/2 Dozen

Shrimp Lettuce Cups 16.

Yuzu Guacamole

Maguro Carpaccio 19.

Tuna Sashimi with Wasabi Soy Truffle Oil
Arugula, Avocado, and Shaved Parmesan Cheese

Shiro Maguro 18.5

Seared Albacore Sashimi with Garlic Ponzu
Topped with Crispy Onions

Hamachi Diced 18.

Yellowtail Sashimi with Diced Chillies

Hanabi 15.

Spicy Tuna on Crispy Rice

Popcorn Shrimp 19.

Rock Shrimp Tempura with Miso Glaze

Lobster Tempura 29.

Lobster Tail Served with Spicy Miso Glaze

Yellowtail Serrano 21.

Yellowtail Sashimi with Garlic Ponzu

Toro Kizami Wasabi 27.

Yuzu Ponzu and Wasabi Relish

From The Sushi Bar

Sushi / Sashimi	Sushi 2 pc	Sashimi 4 pc
Albacore (Shiro Maguro)	6	12
Crab (Kani)	7	14
Egg (Tamago)	5	10
Fluke (Hirame)	7.5	15
Freshwater Eel (Unagi)	7	14
Mackerel (Saba)	5	10
Monkfish Liver (Ankimo)	6	12
Octopus (Tako)	6.5	13
Oyster (Kaki)	6	
Salmon Egg (Ikura)	7	14
Salmon (Sake)	7	14
Scallop (Hotate)	6.5	13
Sea Bream (Tai)	7	14
Sea Eel (Anago)	8	16
Sea Urchin (Uni)	14	28
Shrimp (Ebi)	6	12
Smelt Egg (Masago)	5	10
Sweet Shrimp (Amaebi)	mkt	mkt
Tuna Belly (Toro)	18	36
Tuna Big Eye (Maguro)	7	14
Yellowtail (Hamachi)	7.5	15

Sushi Rolls

		Hand	Cut
Kani Maki	Creamy Baked Crab Wrapped in Soy Paper	10	
Spicy Tuna	Tuna, Scallions, Mayonnaise and Sesame Oil	8	9.5
California	Crab and Avocado	8	9.5
Ebi Jalapeno	Popcorn Shrimp Tempura with Jalapenos	8	11
White Lotus	Rock Shrimp, Avocado and Asparagus Topped with Albacore and Crispy Onions in Truffled Soy		19
Tsukiji	Salmon, Tuna, Yellowtail, Masago, and Ikura Wrapped in Cucumber		16
Crunchy Tuna	Spicy Tuna Tempura with Avocado		16
Makoto	Spicy Yellowtail and Shrimp Tempura wrapped with Seared Tuna and Spicy Creamy Sauce		19
Spider	Softshell Crab, Avocado, Cucumbers and Daikon Sprouts		17
Lobster	Baked Lobster, Avocado and Asparagus with Soy Paper		21
Crab Dynamite	Crab and Avocado Topped with Baked Dynamite Sauce		15
Katana	Yellowtail and Tuna atop Spicy Tuna and Shrimp Tempura		19
Tuna Jalapeno	Spicy Tuna topped with Tuna Sashimi and Yuzu Olive Oil		19.5
Spicy Tako Roll	Yuzu Octopus and Avocado Rolled with Spicy Tuna		15

Soups

Kani Miso Shiru / King Crab Miso 12.

Miso Shiru / Miso with Tofu and Green Onions 4.5

御飯物

Rice & Noodle Dishes

Ebi Yakisoba / Panfried Noodles with Jumbo Prawns 16.

Chicken Udon / Thick Noodles in Chicken Broth 13.

Gohan / Steamed Rice 3.

Cha-han / Fried Rice with Egg and Asparagus

Choice of Crab 17. Shrimp 17. Chicken 16. Mixed 19.



B O A



Steakhouse

West Hollywood
Santa Monica



RobataBar

Santa Monica



innovativedining.com

SUSHI  ROKU

Santa Monica- Pasadena
Las Vegas- Scottsdale W Hotel
Newport Beach

ROKU

West Hollywood