

Starters

CHICKEN KARAAGE 🍗	£8
Coated chicken breast in potato starch (184 KCAL)	
SALMON CROQUETTE	£11
Deep fried salmon with potato in bread crumbs Served with teriyaki sauce (215KCAL)	
CHILLI GARLIC PRAWN 🌶️🌶️	£11
Hot and spicy garlic prawns (331KCAL)	
CHICKEN GYOZA	£8
Minced chicken & cabbage in dumpling & sauce (330KCAL)	
CRISPY CHICKEN GYOZA	£9
With soya garlic sauce & ground red chilli (330KCAL)	
CHICKEN YAKITORI (GF*)	£9
Chicken breast skewers with teriyaki sauce (280 KCAL)	
SPICY IKA KARAAGE 🍗🌶️ (GF)	£10
Deep fried squid with spicy mayo sauce (270KCAL)	
SOFT SHELL CRAB TEMPURA (GF*)	£14
Soft shell crab in tempura batter (93 KCAL)	
PRAWN TEMPURA (GF*)	£12
Tiger prawn in light tempura batter (480 KCAL)	
TILAPIA TEMPURA (GF*)	£8
Tilapia fish in light tempura batter (470KCAL)	
OCTOPUS BALLS	£11
Battered dough balls with teriyaki sauce (300KCAL)	
DYNAMITE SHRIMPS	£10
Lime & chilli with dynamite sauce (527KCAL)	

Veg/Vegan Starters

EDAMAME SALTED (V, VG, GF)	£5
Soya bean, maldon salt (184 KCAL)	
VEGETABLE CROQUETTE (V)	£7
Deep fried vegetable & potato in bread crumbs Served with teriyaki sauce (KCAL160)	
VEGETABLE GYOZA (V)	£7
Carrot, cabbage & tofu in dumpling with sauce (330 KCAL)	
SWEET POTATO TEMPURA (V, VG, GF*)	£7
Fresh sweet potato in light tempura batter (276 KCAL)	
PUMPKIN KOROKKE (V, VG)	£8
Pumpkin in bread crumbs with teriyaki sauce (167 KCAL)	
ASPARAGUS TEMPURA (V, VG, GF*)	£10
Crunchy green asparagus with wafu sauce (228KCAL)	

Maki Rolls (Sushi)

CALIFORNIA ROLL (GF*) 8PC	£12
Crab stick, avocado, cucumber, tobiko (262KCAL)	
CRISPY SUSHI ROLL 6PC	£12
Deep fried salmon, avocado, cream cheese, signature sauce (440 KCAL)	
KATANA SPECIAL MAKI 8PC	£14
Prawn tempura, grilled salmon, teriyaki & sweet chilli sauce (220 KCAL)	
TORI AGE ROLL 8PC	£10
Chicken katsu strip, fried onion, spicy mayonnaise (380 KCAL)	
TEMPURA MAKI 8PC	£11
Deep fried crispy shrimp, teriyaki sauce (370 KCAL)	
SPICY TUNA MAKI (GF*) 🍗 8PC	£11
Tuna & cucumber, spicy mayonnaise, spring onion (250 KCAL)	
SALMON KAWA MAKI 8PC	£11
Pan fried salmon skin, mix sesame seeds, teriyaki sauce (220 KCAL)	
SPIDER ROLL 6PC	£14
Soft shell crab, avocado, teriyaki sweet chili sauce (455 KCAL)	
ALASKA MAKI (GF*) 8PC	£11
Avocado, salmon, cream cheese, mix sesame seeds (230 KCAL)	

Veg/Vegan Maki Roll

THE VEGAN (V, VG, GF*) 8PC	£9
Avocado, cucumber & mango (224KCAL)	
CRISPY VEG ROLL (V) 6PC	£10
Deep fried - avocado, asparagus, cream cheese, sweet chilli sauce (340KCAL)	
TOFU MAKI (V, VG, GF) 🍗 8PC	£9
Tofu, cucumber, katana spicy sauce (204KCAL)	

Nigiri & Sashimi

SALMON NIGIRI (GF*) 4PC (128kcal)	£8
TUNA NIGIRI (GF*) 4PC (92kcal)	£12
AVOCADO NIGIRI (V, VG, GF*) 4PC (128kcal)	£8
SALMON SASHIMI (GF*) 4PC (92kcal)	£14
TUNA SASHIMI (GF*) 4PC (92kcal)	£14

Mains (all served with rice)

PANKO CHICKEN KATSU CURRY	£19
Breaded chicken breast, traditional Java curry sauce (382 KCAL)	
SEABASS PANANG CURRY 🍗 (GF)	£21
Fresh sea bass in potato starch (322 KCAL)	
COD GREEN CURRY 🌶️🌶️ (GF)	£22
Fresh cod in potato starch with Thai green curry (192 KCAL)	
CHICKEN RED CURRY 🌶️🌶️	£19
Marinated chicken breast in Thai red curry (531 KCAL)	
GRILLED LAMB RACK	£27
Panko lamb rack, spiced mint sesame & red curry sauce (798 KCAL)	
CHICKEN TERIYAKI	£18
Teppanyaki style chicken cooked with teriyaki sauce (503 KCAL)	
RIB-EYE STEAK WITH BLACK PEPPER	£22
Teppanyaki style rib-eye steak (503 KCAL)	
BEEF RENDANG	£19
Indonesian mild curry (348 KCAL)	
WAGYU BEEF (GF)	£69
A breed of cattle renowned for being highly marbled which gives it a unique flavour & tenderness (443 KCAL)	
CHICKEN SIZZLING PLATE 🍗 (GF)	£20
Served on hot plate with sweet & sour sauce, egg fried rice (132KCAL)	

Noodle Dishes

YAKISOBA	
Stir-fried egg noodles with:	
CHICKEN (518KCAL)	£17
BEEF (583KCAL)	£18
PRAWN (545 KCAL)	£19

UDON (GF*)	
Japanese wheat noodles with:	
CHICKEN (483KCAL)	£17
BEEF (538KCAL)	£18
PRAWN (517KCAL)	£19

RAMEN	
Thin egg noodle-based soup with:	
CHICKEN (307KCAL)	£17
BEEF (352KCAL)	£18
PRAWN (331KCAL)	£19

V - VEG, VG - VEGAN, VG* - VEGAN ON REQUEST, GF - GLUTEN FREE, GF* - GLUTEN FREE ON REQUEST

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.

Veg/Vegan Mains

PANKO TOFU CURRY (V, VG)	£16
Tofu with Panang mild curry sauce (380KCAL)	
VEGAN DUCK CURRY 🌶️🌶️ (V, VG)	£17
Soy based "duck" with green Thai curry (390KCAL)	
VEGETABLE YAKISOBA (V)	£15
Stir-fried egg noodles with mixed vegetables & tofu (360KCAL)	
VEGETABLE UDON (V, VG*, GF*)	£15
Japanese wheat noodles with mixed vegetables & tofu (260KCAL)	
VEGETABLE RAMEN (V)	£15
Thin egg noodle-based soup with mixed vegetables (240KCAL)	

Sushi Platter

KATANA SUSHI DELUXE (24 PCS)	£30
4 pcs of california rolls	
4 pcs of alaska maki	
4 pcs tempura maki	
4 pcs tori age rolls	
2 slices of salmon sashimi	
2 slices of tuna sashimi	
1 pc of tuna nigiri	
1 pc of prawn nigiri	
1 pc of avocado nigiri	
1 pc of salmon nigiri	

CHEF'S CHOICE (30 PCS) (GF*)	£35
(Selection of nigiri, sashimi and maki chosen by chef)	

Sides

JAPANESE RICE (GF) (202 KCAL)	£4.50
EGG FRIED RICE (GF) (328 KCAL)	£4.50
CHEESY FRIES 🍷 (467KCAL)	£4.75
Topped with parmesan & shichimi	
PAK CHOI (V, VG, GF*) (13 KCAL)	£4.50
GRILLED ASPARAGUS (V, VG, GF*) (50KCAL)	£5.50
STIR FRY FLAT BEANS (V, VG, GF*) (37KCAL)	£4.00
FRIES (V, VG) (420KCAL)	£4.00

