

## Starters

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

## Veg/Vegan Starters

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

## Maki Rolls (Sushi)

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

## Veg/Vegan Maki Roll

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

## Nigiri & Sashimi

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

## Mains (all served with rice & mixed vegetables)

<b>PANKO CHICKEN KATSU CURRY</b>	£18
Breaded chicken breast, traditional Java curry sauce (382 KCAL)	
<b>SEABASS PANANG CURRY</b> 🌶️ (GF)	£20
Fresh sea bass in potato starch (322 KCAL)	
<b>COD GREEN CURRY</b> 🌶️🌶️ (GF)	£21
Fresh cod in potato starch with Thai green curry (192 KCAL)	
<b>CHICKEN RED CURRY</b> 🌶️🌶️	£18
Marinated chicken breast in Thai red curry (531 KCAL)	
<b>GRILLED LAMB RACK</b>	£26
Panko lamb rack, spiced mint sesame & red curry sauce (798 KCAL)	
<b>CHICKEN TERIYAKI</b>	£17
Teppanyaki style chicken cooked with teriyaki sauce (503 KCAL)	
<b>RIB-EYE STEAK WITH BLACK PEPPER</b>	£20
Teppanyaki style rib-eye steak (503 KCAL)	
<b>BEEF RENDANG</b>	£18
Indonesian mild curry (348 KCAL)	
<b>WAGYU BEEF (GF)</b>	£65
A breed of cattle renowned for being highly marbled which gives it a unique flavour & tenderness (443 KCAL)	
<b>CHICKEN SIZZLING PLATE</b> 🌶️ (GF)	£19
Served on hot plate with sweet & sour sauce, egg fried rice (132KCAL)	

## Yakisoba, Pad Thai & Ramen

<b>CHICKEN YAKISOBA (GF*)</b>	£16
Japanese stir-fried noodles with chicken (518 KCAL)	
<b>BEEF YAKISOBA (GF*)</b>	£17
Japanese stir-fried noodles with beef strips (583 KCAL)	
<b>CHICKEN PAD THAI (GF*, N)</b>	£16
Chicken breast stir-fried rice noodles (483 KCAL)	
<b>PRAWN PAD THAI (GF*, N)</b>	£18
King prawn stir-fried rice noodles (416 KCAL)	
<b>CHICKEN RAMEN</b>	£15
Chicken breast in Japanese noodle-based soup (307 KCAL)	
<b>BEEF RAMEN</b>	£16
Beef strips in Japanese noodle-based soup (303 KCAL)	

## Veg/Vegan Mains

<b>PANKO TOFU CURRY (V, VG)</b>	£15
With Panang mild curry (380KCAL)	
<b>VEGETERIAN DUCK CURRY</b> 🌶️🌶️ (V, VG)	£16
With green Thai curry (390KCAL)	
<b>VEGETERIAN RAMEN (V, VG)</b>	£14
Japanese soup base noodles (240KCAL)	
<b>VEGETERIAN YAKISOBA (V, VG, GF*)</b>	£14
Japanese stir fried noodles (260KCAL)	
<b>VEGETERIAN PAD THAI (V, VG, GF*, N)</b>	£14
Tofu stir-fried rice noodles (360KCAL)	

## Sushi Platter

<b>KATANA SUSHI DELUXE (24 PCS)</b>	£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	

<b>CHEF'S CHOICE (30 PCS)</b>	£35
(Selection of nigiri, sashimi and maki chosen by chef)	

## Sides

<b>JAPANESE RICE (GF)</b> (202 KCAL)	£4.50
<b>EGG FRIED RICE (GF)</b> (328 KCAL)	£4.50
<b>PAK CHOI (V, VG, GF*)</b> (13 KCAL)	£4.50
<b>GRILLED ASPARAGUS (V, VG, GF*)</b> (50KCAL)	£5.50
<b>STIR FRY FLAT BEANS (V, VG, GF*)</b> (37KCAL)	£4.00

**V - VEG, VG - VEGAN, GF - GLUTEN FREE, GF\* - GLUTEN FREE UPON REQUEST, N - CONTAIN NUTS**

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.

