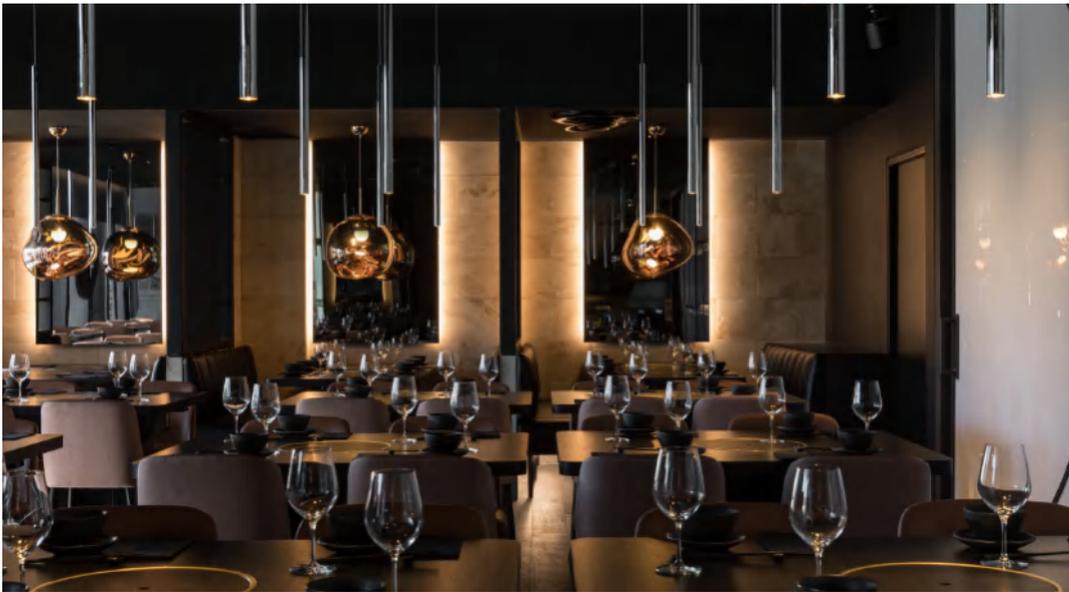


ARAKARUTO
A LA CARTE

SPRING MENU

KATÓRI



Welcome to KATÓRI Japanese restaurant! Established in 2019, we are a new fine diner in Box Hill area, aiming to bring the finest Japanese BBQ and dining experience to the area. Our culinary team is leading by Yasuo Matsuike, with over 20 YEARS of experience in Japanese cuisine. We hope you enjoy your meal here, and we look forward to serve you again soon.

SUSHI

(2 pcs unless otherwise specified)



Salmon

\$9.80

Kingfish

\$9.80

Tuna

\$9.80



White Fish

(Catch of the Day)

\$9.80

Hokkai do Scallop

\$9.80

Unagi

\$9.80



Amaebi

(Sweet Shrimp)

\$8.00

Smoked Ikura 1pc

(Smoked Salmon Roe)

\$16.00



Scampi 1pc

\$14.00

Sea Urchin (Uni) 1pc

\$9.00

Green Lip

Baby Abalone 1pc

\$9.00

SIGNATURE SUSHI

Wagyu Aburi Sushi 2pcs

With toppings of your choice.
Choose from: Uni /Caviar/Foie Gras/Truffle
\$25.00

Wagyu Aburi 2pcs

Wagyu beef torched with garlic yuzu soy
\$21.00

Foie Gras Aburi 2pcs

Seared marinade Foie Gras sushi with
fresh shaved Foie Gras on top
\$22.00



SASHIMI

(6 pcs unless otherwise specified)



Salmon
\$25.00

Kingfish
\$25.00

Tuna
\$25.00



White Fish
(Catch of the Day)
\$25.00

Hokkaido Scallop
\$24.00

Amaebi
(Sweet Shrimp)
\$13.00



Scampi 1pc
\$13.00

Sea Urchin (Uni) 10g
\$13.00

Green Lip Baby Abalone
\$22.00



O-TORO

The fattiest portion of the Blue Fin tuna, found on the very underside of the fish. This cut is fatty almost to the point of falling apart and can literally melt in your mouth. The amazing sirloin feel of raw tuna fuses together with the fatty tissue from the belly to generate a rich and creamy experience inside your mouth, Which is also called The Wagyu in the Sea



O-toro Sashi mi
\$15. 00

O-toro Ni gi ri
\$17. 00

SUSHI / SASHIMI PLATTERS

Chef's choice seasonal sushi
and sashimi platters



Sashi mi 12pcs
\$38.00

Sashi mi 20pcs
\$58.00

Premi um Sashi mi Selecti on
\$59.00

Sushi 8pcs
\$33.00

Premi um Sushi Selecti on
\$42.00



APPETIZER / SMALL



King Prawn Ponzu 2pcs

Slow cooked king prawn served in citrus Chiles Ponzu Vinegar with homemade prawn cracker

\$22. 00

Wagyu Maki 3pcs

Seared sliced wagyu with miso-marinated foie gras wrap with leek and wagyu jus

\$12. 00



Smoke Sardines 2pcs

Smoky confit of sardines, shallot shiso salsa with crispy rusk and herbs

\$12. 00



Tuna Puff 2pcs

Puff Pie serve with fresh tuna tartare quail egg

\$13. 00

Uni Crispy Nori 2pcs

Fresh sea urchin and wagyu tartare with sweet wine soy sauce

\$22. 00

Mi - tobo - ru Ika Sumi

Squid ink wagyu with foie gras minced ball served with black sesame sauce

\$22. 00



ENTRÉE



Katori Tasting Box
Chef selection of Sashimi
Tasting Dishes
\$36.00

Wagyu Gyoza

Rump Cap Wagyu minced and
Swiss Gruyere Cheese Dumpling
with sesame sauce
\$23.00



Ankake Tofu

Traditional Japanese fried tofu
with shiitake mushroom, Julienne
chilies with Chef made sticky
ginger graze sauce
\$22.00



Foie Gras & Truffle Chawanmushi

Traditional Japanese steamed egg
custard served with seared foie
gras
\$17.00

Katori Seafood Chawanmushi

Traditional Japanese steamed
egg custard fill with seasonal
seafood, shiitake mushroom,
Okura and spring onions
\$15.00



ENTRÉE



Toro Tataki

Seared Sliced Toro (Blue Fin Tuna Belly contained with the most tuna oil) served with homemade Yuzu Kosho miso pasted with red onion and shi so (Japanese herb) finish

\$38.00



Wagyu Tataki

52-degree Slow cooked rump cap Wagyu sliced with dash of balsamic miso, served with dried seaweed and drizzled yuzu oil with raw quail egg yolk

\$28.00



Oyster Sashimi 6pcs

6 Fresh shuck oysters with shallot & shi so ponzu or green water cress chili dressing

\$36.00



Katori Style Calamari

Calamari Noodle, scallop and abalone, cucumber, herbs, white sesame sauce, chili oil

\$25.00

SOUP



Seasonal Dobi n Mushi

Dashi broth with whitefish, prawn scallop, Shimeiji mushrooms and a dash of truffle oil

\$18.00

SOUP

Ushio Jiru Clam Soup

Pipi & Clam serve in Dashi broth
with truffle butter
\$22.00

Miso Soup

Shiitake and konbu miso soup,
tofu, wakame, spring onion
\$4.50

MAIN



Maryland Chicken Basil Miso Salad

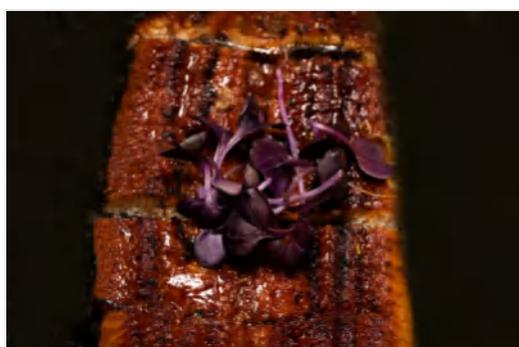
Fried chicken Maryland, broccolini, peas, garlic chips and chicken gel gravy with basil miso

\$26.00

Black Cod Miso-yaki

Grilled Den Miso – Glaze marinated Black Cod served with Okura dress with yuzu puree. (Black Cod is a gourmet fish with rich, buttery flavor and delicate silky texture)

\$42.00



Unagi Steak

Unagi is a Japanese traditional method for cooking fresh-water eel. Slow charcoal cook marinate eel with Kabayaki sauce

\$28.00



Wagyu Ishi-yaki Soba

Slow-cooked wagyu with soba noodle, julienne omelette, nori and dashi dipping sauce with chili and spring onion served in a stone pot

\$23.00

Spicy Inaniwa Udon

Udon with spicy wagyu mince, soymilk dashi soup, julienne leek, chili and sansho pepper

\$21.00



Wagyu Shabu-Shabu Chazuke

Thin Sliced Wagyu on rice, serve with clear dashi soup, puffed wild rice, spring onion, herbs and pickled wasabi stalk. (Chazuke is a traditional Japanese dish made by pouring green tea or Soup over cooked rice)

\$22.00



Seafood Congee

Japanese-style seafood congee serve with Onsen-egg, crispy nori, julienne leek and herbs

\$22.00

Hot Stone Veggie

Chef marinated vegetable served with steamed rice in hot stone bowl

\$20.00

Hot Stone Wagyu Beef

Sauté Marinated wagyu with marinated vegetables on steamed rice in hot stone bowl with julienne chili

\$22.00

Truffle Foie Gras Stone Bowl

Steamed Dashi truffle rice topped with Den-miso Foie Gras in stone bowl

\$48.00

SIDE



Edamame

Soybeans with sea salt,
truffle oil

\$8.00

Cucumber Cumonomo

Diced cucumber with Japanese
vinegar dressing

\$8.00

Marinated Vegetables

Chef's choice of 2 marinated
vegetables

\$8.00

Truffle Brush Fried Potato

Deep fried potato with sea
salt, truffle oil

\$8.50

Katori Green Salad

Fresh green leaves, red onion,
crispy nori with sesame dressing

\$13.00

Steamed Greens

Seasonal green vegetables with
garlic yuzu dressing

\$13.00

Salmon Skin Salad

Crispy salmon skin, mizuna, beans and
pomegranate with onion dressing

\$16.00

DESSERT



Mochi Ice 2pcs

Japanese style parfait in a soft rice cake choice of raspberry or passionfruit and white chocolate
\$15.00

Iyokan Brulee

Iyokan (Japanese orange) creme brulee with vanilla ice cream and fresh berries

\$17.00



Mango & Earl Grey

Panna Cotta

Earl grey panna cotta, mango puree, mango popping pearls

\$17.00



Water Flower Cake with Vanilla Ice

Water flower cake, kinoko, vanilla ice, fairy floss, homemade brown sugar syrup
\$15.00

Choice of Green Tea or Vanilla Ice Cream 1pc

\$6.00

