



About the Restaurant

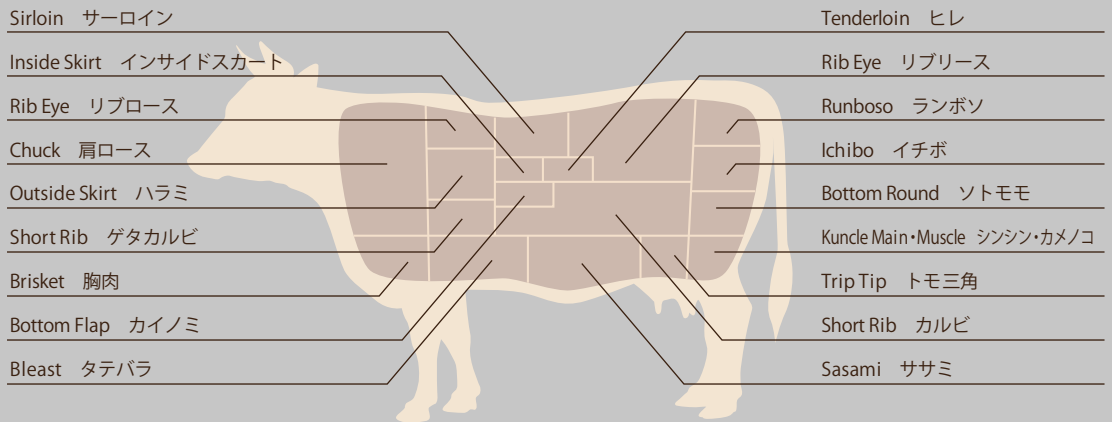
Along Duxton Road where luxury stores and Japanese restaurants all stand in a row, Niku Katsumata is located right in the middle. Even the white base of the store's interior is part of a compromise between the Japanese and European decorating styles. It all comes together to give a great space for any special occasion with family, your partner or just for entertainment.

The Lean Wagyu

~ Invites you to explore the world of Japanese Beef ... ~

Wagyu beef does not only consist of highly marbled meat. At Niku Katsumata, you will find the carefully-selected, moderately-marbled beef by our meat Sommelier. To be able to offer the best meat, the management of cattle and the preservation of meat are all done without exception and to the highest Japanese standards.

You get to enjoy the exact quality of Japanese Beef as the people in Japan do. So do you prefer the skirt steak "hip" or round tip steak "bust" ?



Crystal Commitment

~ Why Crystal? ~

...because you won't be able to fully appreciate the flavour of the beef if not for cooking with crystal.

By cooking over a low flame, which is evenly spread out through the crystal, Wagyu beef retains its tenderness without drying the meat, increasing its natural flavours.

And on the night of a full moon, the moonlight and crystal creates good Feng Shui.



KATSUMATA COURSE

勝又コース

7 Dishes

100

Starter	Today's Special and Simmered Wagyu Beef Tendon 本日の前菜と牛すじ煮込み
Appetizer	Assorted Home made Kimchi and Marinated Vegetables 自家製キムチとナムルの盛合わせ
Sashimi	Two Assorted Beef Sashimi 本日の和牛刺身 2 種盛合せ
Salad	Chinese Cabbage Caesar Salad 霜降り白菜のシーザーサラダ
Yakiniku	Assorted A4 Wagyu Beef 80g 和牛の盛合せ Kurobuta Pork Loin 30g 黒豚ロース A4 Wagyu Beef Fillet 30g 和牛フィレ
Rice / Noodle	A4 Wagyu Beef Curry / Chicken Noodle "TORISOBA" 和牛カレー / 鶏そば
Dessert	Today's Ice Cream 季節のアイス

Topping (For Every Course)	Wagyu Beef Tongue \$8 タン
	Wagyu Beef Sukiyaki \$19 すき焼き
	Wagyu Beef Sushi 2 pcs. \$18 和牛肉寿司

*120 min free flow Alcohol \$50

*2 時間飲み放題

(Beer,Wine,Whisky,Shochu,Sake)



EBISU COURSE

恵比寿コース

9 Dishes

158

Starter	Today's Special and Simmered Wagyu Beef Tendon 本日の前菜と牛すじ煮込み
Appetizer	Assorted Home made Kimchi and Marinated Vegetables 自家製キムチとナムルの盛合わせ
Sashimi	Three Assorted Beef Sashimi 本日の和牛刺身 3種盛合せ
Sushi	A4 Wagyu Sushi (2 pcs) 和牛にぎり 2貫
Salad	Chinese Cabbage Caesar Salad 霜降り白菜のシーザーサラダ
Yakiniku	Wagyu Tongue 特上タン A4 Wagyu Lean Beef 30g 和牛赤身肉の盛合せ 3種 A4 Wagyu Marbled Beef 30g 和牛霜降り肉の盛合せ 3種 Kurobuta Pork Loin 30g 黒豚ロース A4 Wagyu Beef Fillet 30g 和牛フィレ
Sukiyaki	A4 Wagyu Sukiyaki 和牛 すき焼き
Rice	A4 Wagyu Donburi with Bonito Broth 炙り和牛の出汁茶漬け
Dessert	Today's Ice Cream and Tiramisu 季節のアイスとティラミス



47 DUXTON COURSE

ダクストン 47 コース

5 Dishes

47

Starter	Today's Special 本日の逸品
Appetizer	Assorted Home made Kimchi and Marinated Vegetables 自家製キムチとナムルの盛合わせ
Salad	Chinese Cabbage Caesar Salad 霜降り白菜のシーザーサラダ
Yakiniku	Assorted Chef's A4 Wagyu & Kurobuta Pork 60g 和牛、黒豚の盛合せ
Rice	A4 Wagyu Beef Curry 和牛カレー



Wagyu Sushi Course

肉寿司コース

5 Dishes

75

Starter	Smoked Duck 合鴨のスモーク
Appetizer	Simmered Wagyu Beef Tendon 牛すじ煮込み
Meat	Today's Special 本日の逸品
Sushi	A4 Wagyu 5 kind of Sushi 和牛寿司 5 貫
Dessert	Today's Ice Cream 本日のアイスクリーム

Yakiniku



Assorted Chef's A4 Wagyu Special 120g
和牛おまかせ盛り 42

Assorted Lean A4 Wagyu Beef 60g
赤身肉盛合せ 60g 25

Assorted Marbled A4 Wagyu Beef 60g
霜降り肉盛合せ 60g 25

Beef Tongue
上タン 28

Wagyu Sukiyaki
和牛すき焼き 30



Assorted Beef Tongue
特上タン 38



A4 Wagyu Fillet 70g
和牛ヒレ 70



Assorted 3 Kinds of Kurobuta Pork 120g
豚の盛合せ 3種 30

Kurobuta Pork Belly 60g
豚バラ 20

Kurobuta Pork Loin 60g
豚ロース 20

Kurobuta Pork Fillet 60g
豚ヒレ 24

Sashimi



Wagyu Tartare
和牛ユッケ

24



Sea Urchin Wagyu Roll 4 pcs.
和牛の雲丹巻

32



Wagyu Sushi topped with Sea urchin • Ikura 2 pcs.
肉寿司 雲丹・いくらのおせ

22



Kagoshima Wagyu Beef Sashimi
鹿児島産和牛の刺身

24



Salad



Chinese Cabbage Caesar Salad and Prosciutto



Simmered Wagyu Beef Tendon and Japanese Radish



Assorted Home made Kimchi and Marinated Vegetables

Chinese Cabbage Caesar Salad and Prosciutto 生ハムと霜降り白菜のシーザーサラダ	14
Kotchori Salad チョレギサラダ	14
Namul /Bean Sprouts ナムル	6
Kimchi キムチ	6
Assorted Home made Kimchi and Marinated Vegetables 自家製キムチとナムルの盛合わせ	12
Simmered Wagyu Beef Tendon and Japanese Radish 牛すじと大根の煮込み	10

Rice /Noodle



Chicken Noodle "TORISOBA"

Rice ライス	5
A4 Wagyu Beef Curry 和牛カレー	16
Chicken Noodle "TORISOBA" 鶏そば	16
A4 Wagyu Donburi with Bonito Broth 炙り和牛の出汁茶漬け	38
Topping / Ikura 8 / Sea Urchin 16 / Cavair 8	

How to eat Donburi with Bonito Broth
茶漬けの食べ方



1. Eat the seasoned beef slices.
1. 何もかけずに食べる。



薬味



2. Add your preferred condiments.
2. 薬味を入れて食べる。



3. Pour in the bonito broth with the rice.
3. お茶だしを入れて食べる。

Dessert

Special Cake
ケーキ 6

Various Types Ice Cream
アイスクリーム各種 6

DRINK

G / B

BEER	•	KIRIN ICHIBAN / キリン		13
HIGHBALL COCKTAIL	•	HIGHBALL/ハイボール		12
		Lemon Sour/生レモンサワー		12
		Green Tea Hi/緑茶ハイ		12
		Oolong Tea Hi/ウーロンハイ		12
WHISKY	•	HEKISHU/碧州		12 / 160
		CHITA/知多		15 / 220
		YAMAZAKI 12y/山崎 12年		34 / 800
		HAKUSHU 12y/白州 12年		34 / 800
SHOCHU	•	WHEAT	IICHIKO/いいちこ	12 / 110
		麦	NAKANAKA/中々	15 / 135
			SATO/佐藤麦	140
			KICCHOMU/吉四六	15 / 150
		POTATO	AKARUINOUSON RED/明るい農村 赤芋	12 / 100
		芋	KUROKIRISHIMA/黒霧島	15 / 115
			TOMINOHOUZAN/富乃宝山	15 / 135
			SATO/佐藤黒	310
		OTHER	TANTAKATAN/鍛高譚	13 / 110
		その他	LENTO/れんと	13 / 120
			SATO/佐藤白	250
FRUIT LIQUOR	•	Umeshu CHIGIRI/梅酒 契		12 / 80
		Yuzu Umeshu/ゆず梅酒		12 / 80
		Lemon & Ginger Umeshu/レモンジンジャー梅酒		12 / 100
NON-ALCOHOL	•	Tea/お茶		5
		Coca Cola/コカ・コーラ		5
		Ginger Ale/ジンジャエール		5
		Apple Juice/りんごジュース		6
		Orange Juice/オレンジジュース		6
BOTTLE WATER	•	VOSS Still water 800ml		10
		VOSS Sparkling 800ml		10

WINE

		G / B
CHAMPAGNE	Louis Roederer Brut Collection (FR)	170
	Dom Perignon (FR)	580
	Louis Roederer Cristal Brut (FR)	1000
RED WINE	E.Guigal Cotes du Rhone Rouge 2019 (IT)	16 / 90
	Tenuta Santa Maria Valpocella Ripasso Classico Superiore (IT)	120
	Decoy Zinfandel Sonoma (US)	140
	Faiveley Gevrey Chambertin Vieilles Vignes 2019 (FR)	150
	Slrugue Vosne Romanee 2017 (FR)	220
	ULYSSES (US)	450
	OPUS ONE 2018 (US)	1000
	WHITE WINE	DBR Los Vascos Chardonnay 2022 (CL)
Faiveley Mercurey Blanc 2020 (FR)		120
Aldo Conterno Bussador Blanc 2018 (IT)		180
M.Bouzereau Meursault Les Grands Charrons 2020 (FR)		220
Falveley Pullgny Montrachet 1er Cru Champ Galn 2020 (FR)		250
KENZO ESTATE	Kenzo Estate asatsuyu,Sauvignon Blanc (US)	250
	Kenzo Estate rindo,Cabernet Sauvignon (US)	350
	Kenzo Estate asuka,Cabernet Flanc(US)	450
	Kenzo Estate murasaki, Merlot (US)	700
	Kenzo Estate ai,Cabernet Sauvignon (US))	700

SAKE

		G / B
JUNMAI DAIGINJO DAIGINJO	• DASSAI 50/獺祭 50 (山口)	130
	SECCHU CHOZO/雪中貯蔵 (新潟)	140
	KAMOSHIBITO KUHEIJI/醸し人九平次 human(愛知)	170
	ARAMASA No,6 Xtype/新政 No,6 Xtype(秋田)	190
	KUBOTA Manju/久保田 万寿 (新潟)	210
	14DAI/十四代 (山口)	650
JUNMAI GINJO GINJO	• BIJOBU/美丈夫 (高知)	110
	HANEYA/羽根屋 (富山)	120
	AZUMAICHI/東一 (佐賀)	130
	JIKON/而今 (三重)	140
JUNMAI HONJOZO	• SHUN/駿 (福岡)	14 / 80
	KIKUSUI/菊水 (新潟)	13 / 80
	YUKINOBOUSHA/雪の茅舎 (秋田)	100
	SEIKYO/誠鏡 (広島)	110
	KAGIYA/賀儀屋 (愛媛)	120
	RITA/利他 (東京)	130