



**SPECIAL EVENTS
&
PRIVATE DINING
2026**

Los Angeles

KATANAROBATA.COM
@ KATANAROBATA
INNOVATEDINING.COM



introduction

Katana is the essential hot spot in Los Angeles.

Katana is distinctively energetic, exclusive, and stylish. We serve imaginative Japanese cuisine in a seductive setting, accented with elements like a live DJ and dramatic candlelight. In addition to its alluring dining room and sushi bar, Katana features a unique patio scene. Our LA flagship has an elevated terrace overlooking the famous Sunset Strip.

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This dynamic dining experience fuses modern sushi and authentic “robatayaki” made with premium, artfully prepared ingredients. Similar to the local fisherman in the ancient seaside village of Wakayama, our robata skewers are grilled over bincho charcoals, infusing the meats, seafood and vegetables with rich smokiness. Our fish is freshly caught and prepared in an array of signature rolls, sashimi and nigiri. We also serve a variety of hot dishes as well as an extensive collection of sake and exotic cocktails, like the Yuzu Margarita.

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Given Katana’s esteemed location, sexy ambiance and exquisite cuisine, it’s no wonder we’re the destination for celebrities, locals and tourists alike.



harmony / \$75++

SERVED FAMILY STYLE

appetizers

BLACK EDAMAME okinawa sea salt

POPCORN SHRIMP TEMPURA

miso glaze, shiitake mushrooms

“**HANABI**” spicy tuna on crispy rice

robata

KOBE BEEF black pepper sauce

CHICKEN MEATBALL

SALMON

sushi & rolls

TUNA / SALMON / ALBACORE

WHITE LOTUS ROLL

TORO JALAPEÑO ROLL

dessert

CHEF'S DAILY SELECTION

PRICE DOES NOT INCLUDE TAX, GRATUITY OR APPLICABLE FEES THAT ALSO INCLUDE A 4% ADMINISTRATIVE CHARGE.



fortune / \$85++

SERVED FAMILY STYLE

appetizers

BLACK EDAMAME okinawa sea salt

POPCORN SHRIMP TEMPURA

miso glaze, shiitake mushrooms

"HANABI" spicy tuna on crispy rice

sashimi

TUNA / **YELLOWTAIL** / **SALMON** / **ALBACORE**

robata

KOBE BEEF black pepper sauce

CHICKEN MEATBALL

SALMON

sushi & rolls

YELLOWTAIL / **SALMON** / **ALBACORE**

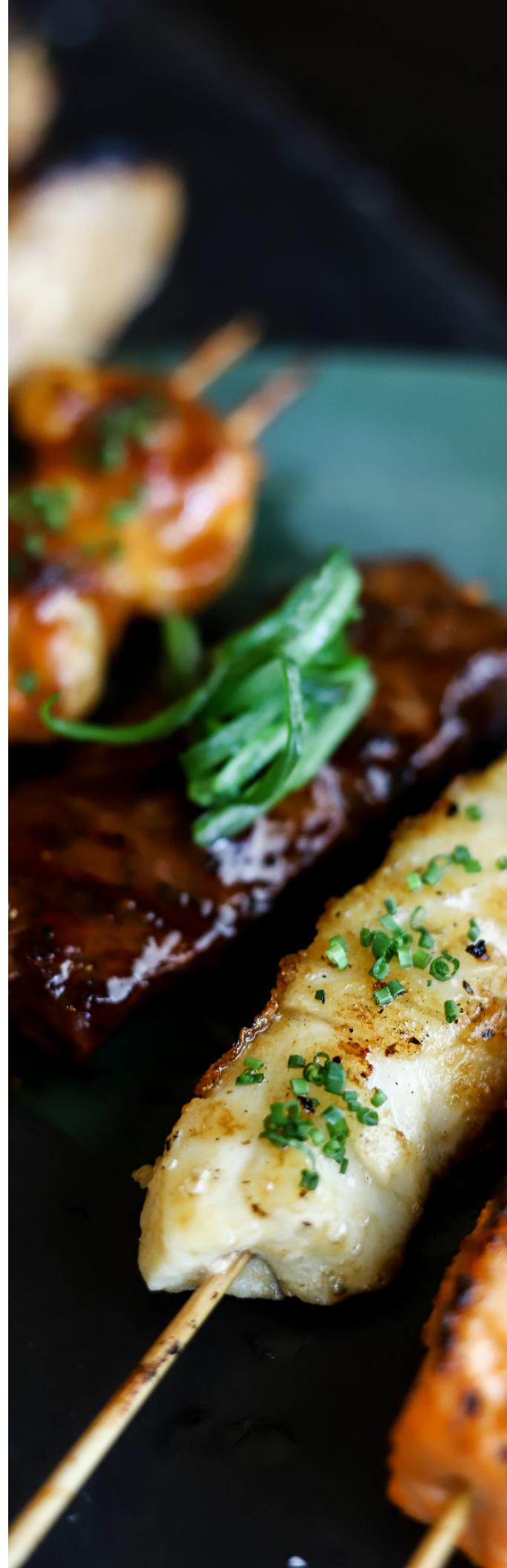
WHITE LOTUS ROLL

KATANA ROLL

dessert

CHEF'S DAILY SELECTION

PRICE DOES NOT INCLUDE TAX, GRATUITY OR APPLICABLE FEES THAT ALSO INCLUDE A 4% ADMINISTRATIVE CHARGE.



zen / \$95++

SERVED FAMILY STYLE

appetizers

BLACK EDAMAME okinawa sea salt
BEEF RIBEYE WRAPPED ASPARAGUS
“**HANABI**” spicy tuna on crispy rice
SALMON CARPACCIO

sashimi

TORO / SALMON / YELLOWTAIL

robata

KOBE BEEF black pepper sauce
CHILEAN SEABASS
CHICKEN MEATBALL
LAMB CHOP

sushi & rolls

TUNA / SALMON / ALBACORE
HAMMER ROLL
WHITE LOTUS ROLL

dessert

CHEF'S DAILY SELECTION

PRICE DOES NOT INCLUDE TAX, GRATUITY OR APPLICABLE FEES THAT ALSO INCLUDE A 4% ADMINISTRATIVE CHARGE.



***koi* / \$125++**

SERVED FAMILY STYLE

appetizers

BLACK EDAMAME okinawa sea salt
YELLOWTAIL DICED CHILES
“HANABI” spicy tuna on crispy rice
SALMON CARPACCIO

sashimi

TORO / ALBACORE / YELLOWTAIL

robata

KING CRAB LEGS
KOBE BEEF black pepper sauce
CHILEAN SEABASS

sushi & rolls

TUNA & SALMON NIGIRI
WHITE LOTUS ROLL
HAMMER ROLL

dessert

CHEF'S DAILY SELECTION

PRICE DOES NOT INCLUDE TAX, GRATUITY OR APPLICABLE FEES THAT ALSO INCLUDE A 4% ADMINISTRATIVE CHARGE.



from the bar

beer & wine

\$25 PER PERSON, PER HOUR, 2 HR MINIMUM

MANAGEMENT SELECTION

kodama

\$35 PER PERSON, PER HOUR, 2 HR MINIMUM

VODKA svedka

GIN ford's london dry

RUM bacardi superior

BOURBON jim beam black

SCOTCH johnnie walker red

TEQUILA campo bravo

MEZCAL amaras verde

BEER all domestic & standard imports

WINE management selection

nozomi

\$50 PER PERSON, PER HOUR, 2 HR MINIMUM

VODKA haku

GIN roku

RUM bacardi superior

BOURBON pendleton original

JAPANESE WHISKEY toki

SCOTCH johnnie walker black

TEQUILA patron silver

MEZCAL amaras verde

BEER all domestic & standard imports

WINE management selection

