



In 1852, Matthew Perry, father of the USA Steam Navy, was assigned a diplomatic mission by American President Millard Fillmore to open Japanese ports to the west trade. The Admiral sailed four steam ships from Norfolk, Virginia to Japan. Along that trip the salt water stained the metal ships black. At that time, the Japanese had never seen such machines and referred to them as the “black ships.” This is where we take our name. Perry didn’t just open up Japan but all of Asia. This fateful meeting of the East and West cultures plays out in our menu.

SUSHI MAKI

- KATANA ROLL 16
aburi unagi, avocado, cucumber, wasabi mayo
- CALIFORNIA gf 14
snow crab, tobiko, avocado, kewpie
- SPICY TUNA* 15
sriracha, cucumber, tobiko, eel sauce
- FRIDAY NIGHT* 16
crab, cucumber, aburi salmon, tenkasu
- RAINBOW ROLL* gf 15
tuna, yellowtail, salmon, spicy crab, avocado
- DE GEISHA* gf 14
spicy tuna, spicy salmon, cucumber, masago
- TUNA TATAKI* gf 15
crab, cucumber, green onion, chipotle
- BLACK SHIP SALMON ROLL* gf 16
ikura, avocado, cucumber, shiso
- ABURI AVOCADO VEGETABLE ROLL vg 13
soy-glazed torched avocado, preserved vegetables, chili

NIGIRI

two pieces per order

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|---|--|
| AKAMI* gf 7
lean tuna | OTORO* gf 20
fatty tuna |
| HAMACHI* gf 8
yellowtail | HAMACHI TORO* 10
yellowtail belly |
| SAKE* gf 7
salmon | SAKE TORO* gf 9
seared salmon belly |
| UNAGI 9
japanese eel | AMAEBI gf 14
sweet shrimp |
| ABURI BEEF* gf 10
seared texas strip | |

SUSHI & SASHIMI PLATTERS

choice of rolls: california | spicy tuna* | de geisha*
tuna tataki* | rainbow*

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|---|------------------------------------|
| BLACK SHIP SPECIAL gf 150
12 pieces sashimi,
12 pieces nigiri,
3 rolls | SASHIMI* gf 40
12 pieces |
| SUSHI* gf 34
6 pieces, 1 roll | SASHIMI DELUXE* gf 50
18 pieces |
| SUSHI DELUXE* gf 42
10 pieces, 1 roll | |

SMALL PLATES

- SHIRO MISO SOUP gf vg 7
tofu, kombu, scallion
- KATANA SALAD gf vg 12
local greens, fresh sprouts, ginger dressing
add steak* 10 | shrimp 9
- AHI TUNA TARTARE TOWER* 21
avocado, caviar, wonton crisp, yuzu kosho, mango
- EDAMAME gf vg 8
sea salt, sweet garlic chili
- SHISHITO PEPPERS gf 10
spicy aioli
- PORK GYOZA 12
sweet chili sauce, spicy mayo
- YAKITORI CHICKEN 12
scallion, sweet soy glaze
- CHASHU BAO BUN 7
scallion, hoisin, cucumber

BOWLS & RAMEN

- BIBIMBAP HOT STONE BOWL* gf 22
sautéed vegetables, kimchee, fried egg, rice
add marinated beef hanger steak* 6
braised pork belly 6 | grilled shrimp 7
- TONKOTSU PORK 17
chashu, scallion, soy egg, sprouts, shiitake
- SHOYU CHICKEN 16
chashu, kizami shoga, scallion, soy egg
- SHIRO MISO VEGETABLE NABEMONO vg 34
wild mushrooms, seasonal vegetables, tofu, rayu chili oil
- RAMEN ADD-ONS:
extra chashu 5 | extra soy egg 3 | miso 2

ENTRÉES

served with miso soup & steamed rice

- NY STRIP STEAK* gf 34
seared shishito pepper, wild mushrooms, kizami wasabi
- GRILLED STEAK DONBURI* n 32
kizami nori, togarashi, negi, egg yolk
- CHICKEN KATSU KARE DON 30
pickled radish, negi, katana slaw, miso carrot,
marble potatoes
- MISO-GLAZED ATLANTIC SALMON* gf 29
sesame daikon, kizami shoga, umeboshi
- KATANA CHIRASHI DON* gf 36
chef-selected sashimi, sunomono, shiso

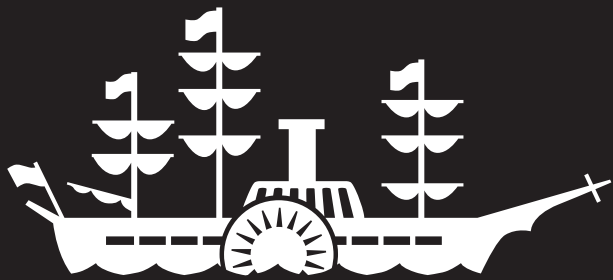
DESSERTS

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|---|--|---|--|
| MOCHI ICE CREAM gf 8
mango, strawberry or
green tea | YUZU TART 13
toasted meringue,
berry compote | MISO CRÈME BRÛLÉE gf 13
miso custard,
maraschino cherry | LYCHEE MATCHA CHEESECAKE 13
sweet cream chantilly,
chocolate |
|---|--|---|--|

gf GLUTEN-FRIENDLY vg VEGAN n CONTAINS NUTS/PEANUTS

*CONSUMING RAW OR UNDERCOOKED MEATS / POULTRY / SEAFOOD
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE NOTIFY US OF ANY FOOD ALLERGY.

20% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 8 OR MORE.



WINES BY THE GLASS

SPARKLING

187 mL

LUNETTA Prosecco , Veneto, Italy	12
MOËT & CHANDON IMPÉRIAL Brut Champagne , France	32
MOËT & CHANDON IMPÉRIAL Rosé Champagne , France	32

WHITE & ROSÉ

6oz 9oz Btl

SANTA MARGHERITA Pinot Grigio , Valle dell'Adige, Italy	17	24	66
CHÂTEAU D'ESCLANS <i>WHISPERING ANGEL</i> Rosé , Provence, France	16	22	62
MERRYVALE Sauvignon Blanc , Napa Valley, California	14	19	54
WENTE VINEYARDS <i>ESTATE GROWN</i> Chardonnay , Livermore Valley, California	12	17	46
ORIN SWIFT MANNEQUIN Chardonnay , Sonoma County, California	22	30	84

RED

6oz 9oz Btl

BELLE GLOS <i>BALADE</i> Pinot Noir , Santa Maria, California	19	26	74
DECOY BY DUCKHORN Merlot , Sonoma, California	16	22	62
J. LOHR PURE PASO Red Blend , Paso Robles, California	17	24	66
THE PRISONER WINE COMPANY <i>UNSHACKLED</i> Cabernet Sauvignon , California	15	21	58
DAOU VINEYARDS Cabernet Sauvignon , Paso Robles, California	16	22	62

COCKTAILS

LOTUS BLOSSOM tito's handmade vodka, st. george spiced pear liqueur, lychee	19
GREEN DRAGON midori, ancho reyes verde green chile liqueur, fresh lime & pineapple	17
WASABI WHISPER código blanco tequila, wasabi, fresh lime & ginger	18
FIVE-SPICED OLD FASHIONED suntory toki whisky, five-spice bitters, orange bitters, cane sugar	22
ENCHANTED EMPRESS roku gin, st~germain elderflower liqueur, butterfly pea flower tea, yuzu, sparkling wine	20
PASSION FRUIT MARTINI tito's handmade vodka, passoã passion fruit liqueur, fresh lemon	18
SHOCHU HIGHBALL iichiko shochu, yuzu soda	17
LYCHEE TRANQUILITY (N/A) lychee juice, lavender syrup, lemon, cranberry, sparkling water	12
GOLDEN GLOW (N/A) fresh orange & lemon, turmeric, ginger	12

BEER, CIDER & SELTZER

BOTTLES + CANS

BUDWEISER, COORS LIGHT, MICHELOB ULTRA	6
BLUE MOON BELGIAN WHITE, HEINEKEN, DOS EQUIS, MODELO ESPECIAL	7
KIRIN LIGHT, ASAHI, SAPPORO	9
ANGRY ORCHARD HARD CIDER, TRULY HARD SELTZER, WHITE CLAW HARD SELTZER	7
HEINEKEN 0.0	7

SAKE

4oz 6oz

SHO CHIKU BAI SHIRAKABEGURA MIO SPARKLING		25
GEKKEIKAN TRADITIONAL HOT	11	15
GEKKEIKAN BLACK AND GOLD	12	17
EIKO FUJI “10,000 WAYS” HONJOZO	12	17
HAKUTSURU JUNMAI GINJO	11	15
TAKATENJIN “SOUL OF THE SENSEI” JUNMAI DAIGINJO	19	26
WAKATAKE ONIKOROSHI “DEMON SLAYER” JUNMAI DAIGINJO	20	28
JOTO JUNMAI NIGORI	14	19
SHICHI HON YARI NIGORI JUNMAI GINJO	20	28

little★katana