



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
- ABURI AVOCADO VEGETABLE ROLL *vg* 13
soy-glazed torched avocado, preserved vegetables, chili

NIGIRI

two pieces per order

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

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
- RAMEN ADD-ONS:
extra chashu 5 | extra soy egg 3 | miso 2

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

ENTRÉES

served with miso soup & steamed rice

- NY STRIP STEAK* *gf* 34
seared shishito pepper, wild mushrooms, kizami wasabi
- 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

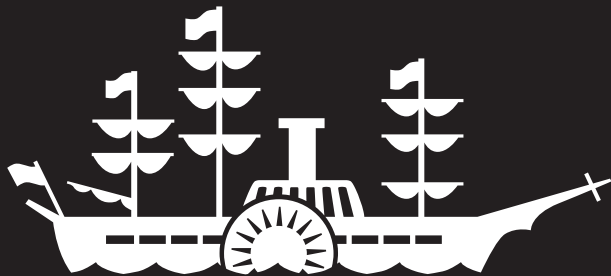
DESSERTS

- 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

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		15
	WHITE & ROSÉ			6oz 9oz Btl
	BARONE FINI	Pinot Grigio, Valdige, Italy	14	21 56
	ROSE GOLD	Rosé, Provence, France	16	24 64
	DASHWOOD	Sauvignon Blanc, Marlborough, New Zealand	14	21 56
	AUSTIN HOPE	Chardonnay, Paso Robles, California	16	24 64
	ROMBAUER	Chardonnay, Carneros, California	24	36 96
	SERENA O.O	(N/A) Rosé, Italy	14	21 56
	RED			6oz 9oz Btl
GREENWING	Pinot Noir, Willamette Valley, Oregon	14	21 56	
ROUTESTOCK	Pinot Noir, Sonoma, California	24	36 96	
ORIN SWIFT	ADVICE FROM JOHN Merlot, California	28	42 112	
ALEXANDER VALLEY	Red Blend, California	18	27 72	
BERINGER KNIGHTS VALLEY	Cabernet Sauvignon, California	18	27 72	
OBERON	Cabernet Sauvignon, Napa, California	24	36 96	
OLD SOUL	Zinfandel, Lodi, California	12	18 48	
COCKTAILS				
LOTUS BLOSSOM tito’s handmade vodka, st. george spiced pear liqueur, lychee 18				
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 17				
SHOCHU HIGHBALL iichiko shochu, yuzu soda 18				
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				
BUD LIGHT, COORS LIGHT, MICHELOB ULTRA 7				
BLUE MOON BELGIAN WHITE, HEINEKEN, DOS EQUIS, MODELO ESPECIAL, STELLA ARTOIS, DALLAS BLONDE, DEEP ELLUM IPA 8				
KIRIN LIGHT, ASAHI, SAPPORO 9				
ANGRY ORCHARD HARD CIDER, CRISPIN HARD CIDER, GUINNESS O.O 8				
HIGH NOON HARD SELTZER 12				
SAKE				
SHO CHIKU BAI SHIRAKABEGURA MIO SPARKLING 25				
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