

Our Concept

Providing our customers with fresh, high-quality sushi at reasonable price and impressing service.

We take great pride in presenting the Katsumidori experience.
[活 Katsu] mean 'Encouragement', 'Fresh', 'Active', and 'Living' which is our company's philosophy.

We offer comfortable dining space for our guests. Modern Japanese style. Cool sushi Bar. Casual fine dining.



Signature Menu

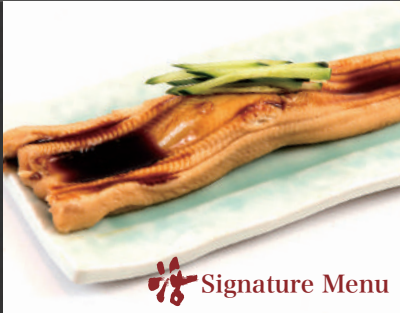
横綱
大トロ、はまち、中トロ、
いくら、カニ、あわび、
うに、甘海老、玉子、
炙りサーモン、ほたて、
牛肉、ネギトロ巻、穴子

YOKOZUNA (13pcs+1roll)

\$35.00

Fatty Tuna, Yellowtail, Medium Fatty Tuna, Salmon Roe, Crab, Abalone, Sea Urchin, Sweet Shrimp, Egg, Broiled Salmon, Scallop, Grilled Beef, Negitoro and Sea Eel

活一本穴子
柔らかく仕上げた煮穴子は
総料理長秘伝のたれをたっぷり
かけてご提供いたします。



Signature Menu

Katsu Sea Eel Ippon

\$8.50

Slow-cooked sea eel is served with plenty of sauce, which is our executive chef's secret recipe.

SEAFOOD HITSUMABUSHI LUNCH

海鮮ひつまぶし丼、サラダ、小鉢、そうめん、茶碗蒸し、おしんこ、デザート

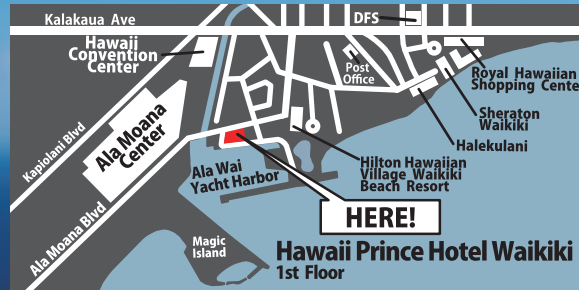
Hitsumabushi Bowl, Salad, Mini Dish, Somen, Savory, Pickles, Egg Custard and Dessert



Dining

private room(10seat)

店舗情報 Shop Information



Address Hawaii Prince Hotel Waikiki,
1F 100 Holomoana St,
Honolulu, HI 96815

Opening hours Lunch: 11:00am-2:00pm
(Last Call : 1:45pm)
Dinner: 5:00pm-10:00pm
(Last Call : 9:30pm)

Telephone 080-946-7603

Fax 808-946-7605



Web Site
<http://katsumidori-hawaii.com/>



yelp



No.1 Maguro from JAPAN!





大関

OZEKI

\$27.00

Medium Fatty Tunax2, White Fish, Salmon Roe, Big Red Shrimp, Egg, Crab, Sea Urchin, Negitoro, Sea Eel and Scallop

中トロ x2、白身、いくら、大赤海老、玉子、かに、うに、ネギトロ巻、穴子、ほたて



小結

\$17.00

KOMUSUBI

Medium Fatty Tuna, Daimyo Mackerel, Tuna, 2types Rolls, Egg, Boiled Shrimp, Salmon Roe and Salmon

中トロ、大名さば、まぐろ、巻物2種、玉子、ボイル海老、いくら、サーモン



海鮮カーニバルロール Seafood Carnival Roll

\$13.50

まぐろ、サーモン、いくら、うに、アボカド、ぎゅうり etc...
Tuna, Salmon, Salmon Roe, Sea Urchin, Avocado, Cucumber, etc...



にぎり

A la carte



まぐろ
Tuna

\$2.00



中トロ
Medium Fatty Tuna

\$4.00



大トロ
Fatty Tuna

\$5.00



サーモン
Salmon

\$2.00



大名さば
Daimyo Mackerel

\$2.00



はまち
Yellowtail

\$2.00



大赤海老
Big Red Shrimp

\$3.00



黄金寿司
Golden Sushi

\$8.00



白身カルパッチョ
White Fish Carpaccio

\$4.00



海老マヨネーズ
Shrimp Mayonnaise

\$4.00



サーモンちゃんちゃん焼き
Broiled Salmon
with Miso

\$4.00



こぼれいくら
Kobore Salmon Roe

\$7.00



刺身の盛合せ

Assorted Sashimi

2人前
2servings \$28.00

サイドメニュー

Side Menu



まぐろボキ
Ahi Poke

\$6.00



鴨ねぎ
Grilled Duck Breast

\$10.00



海鮮茶碗蒸し
Seafood Egg Custard

\$7.00



焼き魚(日替り)
Grilled Fish(Daily)

\$12.00



天ぷら盛合せ
Assorted Tempura

\$12.00



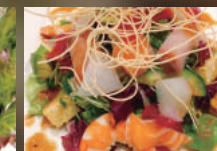
あさり汁
Little Neck Clam Soup

\$4.50



カニ味噌サラダ
Crab Miso Salad

\$7.00



海の幸 Katsu サラダ
Sashimi Salad

\$12.00



ミルク豆腐
Milk Tofu

\$4.00

あんみつアイス
Anmitsu Ice Cream

\$4.50

デザート
Dessert

水羊羹
Sweet Jelly
Ice Cream

フルーツ盛り合わせ
Assorted fruits

\$3.00

\$7.00

Drink Menu

ドリンクメニュー

Asahi Super Dry(DRAFT)	_____	\$4.50
Kirin	_____	\$4.50
Sapporo	_____	\$4.50
Suntory	_____	\$5.00
Longboard(Lager)	_____	\$5.00
Glass Wine	_____	\$7.50~
八海山 純米吟醸	_____	\$18.00~
Various soft drinks		

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu will change regularly based on seasonality and availability of ingredients. Dietary restrictions can be accommodated.

