

KATSU BAY 勝兵衛



Signature dish

Pork Eye Fillet Katsu \$28



Chicken Katsu \$26

All our katsu dishes are served with a bowl of rice, miso soup, homemade pickles, potato salad, Japanese mustard, & shredded cabbage. We'll get you some different sauces/dips that we believe are most suitable for your katsu, so that you can enjoy the variety of flavours.



Tuna Katsu \$28



Pork Loin Katsu \$26



Angus beef eye fillet \$30



vegetarian option

Tofu Katsu \$25 /Chicken breast \$28



KATSU BAY is all about Japanese katsu which is deep fried panko crumbed dishes. When you hear 'deep fry', some may think it's unhealthy, because of the amount of oil used and the quality of it.

However, if you have already had proper Japanese fried dishes such as Tempura, Karaage or Katsu, you'll know that this stereotype does not apply. Japanese who are perceived to be healthy in general love deep fried food, so do you Kiwis, right? We serve katsu dishes as the TDH from as all served with the typical Japanese condiments. We hope you like them as much as we KATSU-BAY do.

Please see the Grand Menu for tonkatsu not listed here.

STARTERS

Edamame	\$9.5
Subtly salty super healthy soy beans	
Chips	\$10.5
Served with chili mayo	
Karaage Chicken	\$18.5
Hugely popular Japanese Fried Chicken	
Ikageso	\$13.5
Deep-fried crispy squid tentacles	
Takoyaki	\$12.5
Octopus balls (not that!) fritter, 6 pcs	
Pork Gyoza	\$12.5
Pan fried pork & cabbage dumplings, 6 pcs	
Vegetable Gyoza	\$12.5
Deep fried vegetable dumplings, 8 pcs	
Vegetable Spring Rolls	\$12.5
Deep fried spring rolls, 8 pcs	

MAINS

Pork Eye Fillet Katsu	\$28
Rice, miso soup, homemade pickles, potato salad, Japanese mustard, tonkatsu sauce, spicy miso paste & sweet miso sauce	
Pork Loin Katsu	\$26
Rice, miso soup, homemade pickles, potato salad, Japanese mustard, tonkatsu sauce, spicy miso paste & sweet miso sauce	

Chicken Katsu (with free range chicken thigh)	\$26
Rice, miso soup, homemade pickles, potato salad, Japanese mustard, tonkatsu sauce, spicy miso paste & sweet miso sauce	
Beef Katsu (NZ Angus beef eye fillet)	\$30
Rice, miso soup, homemade pickles, potato salad, Japanese mustard, tonkatsu sauce, spicy miso paste & sweet miso sauce	
Tuna Katsu (Wild caught NZ Bluefin chu-toro)	\$28
Rice, miso soup, homemade pickles, potato salad, Japanese mustard, tonkatsu sauce, tartare sauce and wasabi	
Tofu Katsu	\$25
Rice, miso soup, homemade pickles, potato salad, Japanese mustard, tonkatsu sauce, spicy miso paste & sweet miso sauce	
Cordon Bleu (Chicken breast with ham & cheese sandwiched in it)	\$28
Rice, miso soup, homemade pickles, potato salad, tartare sauce	
Potato Croquette	\$20
Rice, miso soup, homemade pickles, potato salad, Japanese mustard, tonkatsu sauce, spicy miso paste & sweet miso sauce	
Katsu Curry Rice (Your choice of chicken or pork)	\$25
Rice & homemade pickles	
Katsu Curry Ramen (Your choice of chicken or pork)	\$25
Ebi Katsu	\$6.50
A large black tiger prawn, panko crumbed with tartare sauce. Price per piece.	

We hope that you enjoy our katsu dishes as much as we do.

For the Zool Zool ramen, please talk to your waiting staff.

Free
Extra
Noodles
(Only for Lunch time)

Paitan

Rich Chicken broth



\$20

Chicken breast, Egg, Bamboo shoot, Spinach, Nori seaweed, Spring onion

Vegetable

Sesame and Ginger broth



\$19

🔥 RED Chilli spicy version

\$21

Cabbage, Carrot, Onion, Mung beans, Spring onion

Seafood Champon

Soy milk and Chicken broth



\$23

🔥 RED Chilli spicy version

\$25

Prawn, Squid, Scallop, Cabbage, Carrot, Onion, Mung beans, Spring onion

RICE BOWL

Teriyaki Chicken Don



\$21

Chicken, Baby leaves, Tomato, Egg, Spring onion, Mayo

Shoyu

Soy sauce and Chicken broth



\$19.5

Pork, Egg, Bamboo shoot, Spinach, Nori seaweed, Spring Onion

Char shu Pork Don



\$21

Braised pork, Baby leaves, Wood ear, Mung beans, Spinach, Egg, Spring onion

ZOOLMEN

- Broth reduction and noodles -

Kimchi and Pork



\$23

Kimchi, Pork belly, Mung beans,
Spring onion, Tempura puffs

Paitan



\$20

Chicken breast, Egg, Bamboo shoot,
Spinach, Spring onion

Tonkotsu

Pork broth



\$20

Pork, Egg, Bamboo shoot, Wood ear,
Ginger, Nori seaweed, Spring onion

Tantan

Sesame and pork broth



\$20

🔥 RED Chilli spicy version

\$22

Pork mince, sesame sauce,
Mung beans, Spring onion, Spinach

SNACKs are on the drink menu

Additions

Extra noodles \$4 Chicken Charshu \$6.3

Pork Char shu \$6.3 Rice \$4.3

Egg, Bamboo shoot, Spinach,
Mung beans, Spinach, Spring onion,
Wood ear, Nori seaweed \$4.5 each

All Hands on deck \$17.5

Condiment

Chilli powder, Spice Mayo, Mayo,
Ponzu sauce, Teriyaki sauce \$1.8 each

Miso

Miso and Chicken broth



\$20

🔥 RED Chilli spicy version

\$22

Pork mince, Mung beans, Cabbage,
Carrot, Onion, Spring onion