

## Katsuya coming to Andaz San Diego

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Katsuya is opening at the Andaz San Diego Hotel early 2012



Written by  
**Michelle  
Guerin**

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Long have we been hearing buzz about a certain trendy sushi spot taking over the swanky restaurant space within the Andaz Hotel, but now the hopeful rumors are officially confirmed.

The sbe Restaurant Group is bringing **Katsuya by S+ARCK** to our very own Andaz, ensuring an exciting start to the New Year. Katsuya pairs the culinary talents of master sushi chef Katsuya Uechi and world-renowned designer Philippe Starck, and there is no stopping this ever-expanding power team. Opening early 2012, Katsuya will transform the hotel's 6,000-square-foot restaurant and lounge space into an Asian-inspired hot spot serving traditional Japanese cuisine, innovative sushi rolls and unique Robata selections prepared over an open flame. The Katsuya brand is also known for its award-winning cocktail program, and the San Diego location will continue to raise the bar with balanced and approachable drinks made with high quality, seasonal ingredients. We think Katsuya is the perfect addition to this downtown destination.

Although the new menu is still being finalized, Katsuya is known to serve authentic Japanese fare that appeals to the American palate. Must-try items on the new Laguna Beach Katsuya menu include specialty starters such as Crispy Rice with Spicy Tuna, Yellowtail Sashimi with Jalapeno, Kiwi Scallops and Salmon Sashimi with Caviar – salmon sashimi lightly rolled with Japanese onion chutney, topped with caviar on a cucumber crisp. Specialty sushi rolls include the Sunset Roll – sweet freshwater eel, crunch cucumber and avocado drizzled with sweet eel sauce; and the Rock Shrimp Tempura Roll tossed in house made dynamite sauce. Signature hot dishes range from the Kobe Filet with Foie Gras, to Grilled Lamb Chops, Stripped Baze and Miso Marinated Black Cod.

And get ready to give Katsuya's craft cocktail program a try with such tempting spirits as the Burning Mandarin, a blend of Absolut Mandarin vodka, hand crushed Serrano chili, fresh lemon and orange juice and a splash of cranberry; The Dragon, Grey Goose vodka shaken with traditional Japanese flavorings of yuzu and ginger; and the Katsuya Fresh, a refreshing mix of Krol vodka, Ty-Ku sake, hand-crushed English cucumbers and freshly squeezed lime juice.

**Read the full [Kaysuya review](#) and more on [DiscoverSD.com](#)**