

## Katsuya At SLS South Beach Relaunches With New Menu Including Wagyu Creations, Rare Japanese Delicacies And Experiential Dining



**Katsuya** at **SLS South Beach** is relaunching this summer with a brand-new [menu](#) of rare Wagyu cuts, Miami-inspired sushi rolls, elevated happy hour specials, and a rotating selection of lavish Japanese-imported delicacies.

Debuting this month, Katsuya's exotic new additions offer gourmands a taste of the world's most-revered meats and lesser-known Japanese specialties sourced directly from award-winning purveyors, including melt-in-your-mouth **A5 Wagyu** from Miyazaki, Kagoshima and the Sendai regions; fatty Nodoguro and other seasonal fish flown in from Tokyo's famous **Tsukiji Market**; and an impressive 42-ounce Tajima Tomahawk Ribeye from **Jack's Creek**, a world-renowned Wagyu farm in southern Australia. All beef served at Katsuya will be exclusively sourced from Wagyu.

Additionally, Katsuya has partnered with Wagyu experts at [Wagyu Sommelier](#) to educate its team on the regions, farms and distinct qualities of Wagyu available at the restaurant, thereby offering guests educational insight in a fun, sophisticated setting.

"If you want to find out why some cattle are taken to the hot springs once a week, or why farmers play music at night for their cows, come to Katsuya to find out!" says Luis Garcia, Executive F&B Director at SLS South Beach.

**Experiential dining** is a key ingredient of Katsuya's new offerings. Visually-stunning dishes like Yasufuku's Aburi-Style Miyazaki Nigiri are masterfully prepared tableside with 24-karat gold flakes, offering foodies some fabulous photo opps. At the sushi bar, guests are immersed in the sights and sounds of Katsuya. And in the newly-revamped dining room — originally designed by French artist **Philippe Starck** and reimagined by Avenue Interior Design — budding chefs can learn the art and centuries-old traditions of the Robata grill.