

OSTERIA DI MERCATO AND KATAMI ANNOUNCE ONE-NIGHT-ONLY CULINARY COLLABORATION.

HOUSTON, TX, UNITED STATES, June 18, 2026 /EINPresswire.com/ -- [Osteria di Mercato](#) is proud to announce the next installment of its Collaboration Series, welcoming [Katami](#) for a one-night-only dining experience on Tuesday, June 23, 2026.

The evening will showcase Italian tradition and Japanese precision with a seven-course tasting menu by Chef Maurizio Alvarado, Executive Chef of Osteria di Mercato, and Chef P. Launh, Chef de Cuisine of Katami. The menu features seasonal ingredients, handmade pasta, fresh seafood, wagyu, and live-fire cooking, paired with Italian and French wines selected by Marco Thompson, General Manager and Sommelier of Osteria di Mercato.



Osteria di Mercato Dining Room

Tickets cost \$375 per person, plus tax. The evening starts at 5:30 PM with a standing aperitivo at the bar, followed by assigned seating for dinner at 6:00 PM.

This exclusive collaboration is an adult-only event. Because of the tasting menu, modifications are not available. All ticket sales are final.

EVENT DETAILS

What: [Collaboration Series: Osteria di Mercato x Katami](#)

When: Tuesday, June 23, 2026

Time: Aperitivo at 5:30 PM | Dinner at 6:00 PM

Price: \$375 per person, plus tax

Experience: Seven-course tasting menu with Italian and French wine pairings

Reservations: <https://resy.com/cities/houston-tx/venues/Osteria-di->

COLLABORATION MENU

Per iniziare:

Tre Nigiri:

Bluefin Tuna Chu-Toro, ramp salsa verde

Ora King Salmon, smoked ricotta, tomato jam

Branzino, black sesame sauce

paired with Ferrari 'Le Perle' 2017

Antipasti:

Tomato Terrine - basil, crostini

Wagyu Tartare - brioche, uni mascarpone

paired with Cantina del Notaio 'Il Rogito' Rosato 2017

Le Paste:

Mezzalune di Mais - corn and ricotta-filled pasta, sweet pepper

agrodolce, basil emulsion

paired with Travaglino 'Campo della Fojada' Riesling 2016

Rigatoni all'Agnello - lamb ragù, lemongrass soffritto,

Parmigiano Reggiano

paired with Louis Cheze 'Bellissima' Cote-Rotie 2022

Secondo:

Anatra alle Brace - charcoal-grilled duck breast, peach and tamarind

jus, grilled okra

paired with Nino Negri '5 Stelle' Sfursat 2020

Dolce:

Pesche e Crema - fresh peaches, sweet cream, basil, extra virgin olive oil

paired with Vedova Tarcisio Valdobbiadine DOCG Cartizze

About Osteria di Mercato

From the minds behind specialty Italian cafe and market Mercato and Company comes this cozy 30-seat restaurant that focuses on contemporary Italian cuisine and expert wine service.

Executive chef Mauricio Alvarado's culinary bona fides include stints at Tony Vallone's restaurants and

Michelin-starred kitchens in California, including Cyprus. In the dining room, award-winning sommelier Marco Thompson oversees a beverage program that highlights regions across Italy.

About Katami

Four-time James Beard Award-nominated chef Manabu Horiuchi, known as Chef Hori-San, together with Partner Yun Cheng and Managing Partner Ryan Snyder, opened Katami in Houston's Montrose neighborhood as a sushi, wagyu, and sake-focused restaurant. Katami, a name that translates to "gift" or "keepsake" in Japanese, represents what Chef Hori-San believes is the future of Japanese cuisine in America. It is his gift to the city of Houston, inspired by the support he has received over the past 15 years since he and Yun introduced sister restaurant Kata Robata.

A BOUTIQUE OSTERIA FOR WEST UNIVERSITY

Osteria di Mercato is intentionally intimate — a neighborhood restaurant designed for West University. It is modern without abandoning tradition, refined without pretense, and disciplined without losing warmth.

Dinner service only.

Tuesday–Saturday | 5:30 PM–9:30 PM

Reservations available via Resy.

OSTERIA di MERCATO

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