

SNACKS

EAST COAST OYSTERS* 28

Mignonette, Cocktail Sauce

EDAMAME 13

Maldon Sea Salt (V, GF) OR Chili Garlic (V)

15
YEARS

PICKLED SHISHITO PEPPERS 15

Lemon Aioli

SALADS

15
YEARS

CAESAR SALAD* 24

Baby Romaine, Aged Parmesan
Spicy Garlic Croutons

15
YEARS

BABY BOK CHOY SALAD 23

Muscat Grapes, Candied Sunflower Seeds
Creamy Sesame Vinaigrette

TOYOSU SELECTION

FLOWN IN FROM THE TOYOSU MARKET

15
YEARS

HAMACHI WATERMELON

CRUDO* 29

Watermelon Ponzu
Coconut Sesame Emulsion

TRUFFLE SASHIMI* 37

Tuna, Hamachi, Chili Ponzu
Black Truffle Purée, Kaluga Caviar

15
YEARS

CRUDO DI CATCH* 49

Salmon, Tuna, Hamachi
Yuzu Vinaigrette

AHI TUNA PIZZA* 29

Avocado Aioli, Garlic Ponzu
ADD KALUGA CAVIAR +12



15
YEARS

TUNA NICIOSE RICE CAKE*

Bluefin Tuna, Kaluga Caviar, Whipped Egg Yolk
Castelvetro Olive, Crispy Rice Toast

19 EACH • 2 PIECE MINIMUM

BAKED KING CRAB HAND ROLL*

Crispy Potato Sticks, Dynamite Sauce

19 EACH • 2 PIECE MINIMUM

NIGIRI

PRICE PER PIECE • 2 PIECE MINIMUM

BLUEFIN OTORO* 18

Barrel-Aged Soy, Kaluga Caviar

KING SALMON BELLY* 9

Truffle Tomato, Micro Basil

TORCHED SCALLOP* 9

Citrus, Maldon Salt

GOLDEN A5 WAGYU* 21

Nikiri Soy, Kaluga Caviar

CATCH NIGIRI FLIGHT* 110

2 PIECES OF EACH SIGNATURE NIGIRI

ROLLS

CATCH ROLL* 26

Crab, Salmon, Miso-Honey

VEGETABLE KING ROLL* 19

Japanese Vegetables, Avocado, Spicy
Vegan Mayo

HELLFIRE ROLL* 25

Spicy Tuna Two-Ways, Pear, Balsamic

WAGYU SURF & TURF ROLL* 37

Maine Lobster, Crispy Potato
Truffle Aioli, Chimichurri

WAGYU HOT ROCK

2 OZ MINIMUM | COOKED TABLESIDE

A5 KOBE BEEF* 68/oz

Hyogo Prefecture, LIC #1030

The Champagne of
Japanese Wagyu, Highly
Marbled, Rich & Velvety

OLIVE BEEF* 55/oz

Kagawa Prefecture

Warm Avocado Undertones
Fine-Grained Marbling

SNOW BEEF* 49/oz

Hokkaido Prefecture

Chateau-Bred in Freezing
Temperatures for Snowflake-Like
Delicateness & Intensely Sweet Flavor

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CATCH IS REQUIRED TO INFORM OUR GUESTS THAT CONSUMING ANY RAW OR UNDERCOOKED MEAT, SHELLFISH, POULTRY, FISH, EGGS OR ANY OTHER FOOD COOKED TO ORDER MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.

HOT STARTERS

15 YEARS

VEGETABLE TEMPURA 27
Pineapple-Pepper Duck Sauce
Amazu Ponzu (V)

WAGYU GYOZA* 32
Japanese Miyazaki, Serrano Chili
Amazu Ponzu

CRUNCHY RICE CAKES* 20
Tuna Tartare, Wasabi Tobiko
2 PIECES

CRISPY SHRIMP* 33
Spicy Mayo, Tobiko

PASTA

15 YEARS

ANGRY LOBSTER MAFALDINE* 42
Citrus-Garlic Butter, Braised Leeks, Thai Chili

TRUFFLE MUSHROOM SPAGHETTI 34
Wild Mushroom Ragu, Truffle Cream

STEAK

CENTER-CUT FILET* 69
8oz, Dakota City, NE (GF)

PRIME NEW YORK STRIP* 79
12oz, Greeley, CO (GF)

PRIME RIBEYE* 89
14oz, Brandt Beef, Brawley, CA (GF)

15 YEARS

STONE AXE WAGYU FLATIRON* 75
6oz, Shio Blonde Miso, Mushroom Duxel, Kobayaki Glaze

WAGYU FRIED RICE* 64
Shiitake Mushrooms, Chinese Sausage, Fried Egg
ADD LOBSTER +29

SAUCES Truffle Butter - Steak Sauce - Chili Butter - Wasabi Soy - Kabayaki 8 EACH

SEAFOOD

15 YEARS

MISO GLAZED SEA BASS* 59
Miso Vin-Blanc, Charred Petite Bok Choy

15 YEARS

ROASTED MAINE LOBSTER FRITES 55/110
Two-Pound Live-Caught Lobster
Toasted Garlic Crust, Chartreuse Butter
Hand-Cut French Fries

15 YEARS

GRILLED SALMON & FAVA BEANS* 39
Fava Bean Purée, Mint Oil

HERB ROASTED BRANZINO* 48
Creamy Vegetable Basmati Rice

SIDES

15 YEARS

BAKED LOBSTER MAC & CHEESE* 38
Rigatoni, Maine Lobster Bechamel
Four Cheese Blend

CRISPY BRUSSELS SPROUTS 15
Yuzu-Calamansi Vinaigrette, Dry Miso (V)

WILTED SPINACH 15
Garlic Chips (V)

15 YEARS

HAND-CUT FRENCH FRIES 15
CHOICE OF SAUCE +3.50
Avocado Ranch
Chipotle Barbecue
Yuzu Aioli
ADD ALL THREE +9

GRILLED ASPARAGUS 15
Lemon Zest (GF)

SIMPLE MASHED POTATOES 15
Roasted Garlic (GF)



CATCH TASTING MENU
Ask Your Server! 95/125 PER PERSON