SNACKS

EAST COAST OYSTERS* 28
Mignonette, Cocktail Sauce

EDAMAME 13
Maldon Sea Salt **(V, GF)** OR Chili Garlic **(V)**

GRILLED SHISHITO PEPPERS 15
Yuzu Chili Garlic, Amazu Ponzu **(V)**

SALADS

CAESAR SALAD* 24
Baby Romaine Lettuce, Aged Parmesan
Spicy Garlic Croutons

BABY BOK CHOY SALAD 23
Muscat Grapes, Candied Sunflower Seeds
Creamy Sesame Vinaigrette

SIGNATURE COLD

TRUFFLE SASHIMI* 37
Tuna, Hamachi, Chili Ponzu
Black Truffle Purée, Kaluga Caviar

HAMACHI WATERMELON CRUDO* 29
Watermelon Ponzu
Coconut Sesame Emulsion

CRUDO DI CATCH* 49
Salmon, Tuna, Hamachi
Yuzu Vinaigrette



TUNA NIÇOISE RICE CAKE*
Bluefin Tuna, Kaluga Caviar, Whipped Egg Yolk
Castelvetrano 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

CHARCOAL-SEARED TORO KAMI* 14
Toro Tartare, Nikiri Soy, Aonori

CAVIAR TORO* 18
Bluefin Tuna, Barrel-Aged Soy, Kaluga Caviar

KING SALMON BELLY* 9
Japanese Mustard Aioli

TORCHED HOKKAIDO SCALLOP* 9
Citrus, Maldon Salt

GOLDEN A5 WAGYU* 21
Nikiri Soy, Kaluga Caviar

HAMACHI BELLY* 12
Yuzu Soy, Avocado Wasabi, Rainbow Sesame
Limited Availability

CATCH NIGIRI FLIGHT* 110
Charcoal-Seared Toro Kami, King Salmon Belly
Torched Hokkaido Scallop, Golden A5 Wagyu
8 PIECES TOTAL, 2 PIECES OF EACH

ROLLS

CATCH ROLL* 26
Crab, Salmon, Miso-Honey

VEGETABLE KING ROLL* 19
King Oyster Mushroom, Avocado
Spicy Miso **(GF)**

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 Marbleized, 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

FLIGHT OF THREE* 85PP

HOT STARTERS

CRISPY CHICKEN BAO BUNS 20 EACH
Kaluga Caviar, Cornflake-Crusted Chicken
Wasabi-Avocado Ranch, House Pickles
2 PIECE MINIMUM

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

WAGYU GYOZA* 32
Japanese Miyazaki, Serrano Chili
Amazu Ponzu

CRISPY SHRIMP* 33
Spicy Mayo, Tobiko

PASTA

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)

MISO WAGYU FLATIRON* 75
6oz, Stone Axe Farms, Kabayaki Glaze, Mushroom Crust

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

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

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

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

HERB ROASTED BRANZINO* 48
Creamy Vegetable Basmati Rice

SIDES

BAKED LOBSTER MAC & CHEESE* 39
Rigatoni, Maine Lobster Cream, Four Cheese Blend

CREAMY BASMATI RICE 9
Market Vegetables (GF)

SIMPLE MASHED POTATOES 15
Roasted Garlic (GF)

GINGER-CHILI BOK CHOY 15
Korean Chili Glaze, Crispy Garlic

WILTED SPINACH 15
Garlic Chips (V, GF)

CRISPY BRUSSELS SPROUTS 15
Yuzu-Calamansi Vinaigrette, Dry Miso

HAND-CUT FRENCH FRIES 15
CHOICE OF SAUCE +4
Avocado Ranch
Chipotle Barbecue
Yuzu Aioli
ADD ALL THREE +10



*ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CATCH IS REQUIRED TO INFORM OUR GUESTS THAT CONSUMING ANY RAW OR UNDER-COOKED 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.

Catch imposes a mandatory service charge of 20% on all food and beverage sales, which is paid to eligible employees as wages and the balance retained by Catch to offset operational costs.