

LOS ANGELES

CATCH

DINNER

COLD

BABY GEM CAESAR SALAD 22

SUGAR SNAP PEAS, ASPARAGUS, AVOCADO
SUNFLOWER SEEDS, LEMON PARMESAN VINAIGRETTE
(GF, VEGAN UPON REQUEST)

SPINACH ARTICHOKE SALAD 24

CRISPY SHIITAKE, DRY RED MISO
CRISPY LEEK, PARMESAN
TRUFFLE-YUZU VINAIGRETTE

ROASTED TRI-COLORED BEETS 17

GOAT CHEESE FOAM, CANDIED
WALNUTS, ARUGULA SALAD
(VEGAN UPON REQUEST)

DRESSED OYSTERS 20

EAST COAST OYSTERS, BLOOD
ORANGE, CITRUS MIGNONETTE

COLD KING CRAB 26

MUSTARD AIOLI

JUMBO SHRIMP COCKTAIL 27

4PC, COCKTAIL SAUCE
(GF)

ROLLED

CATCH ROLL 24

CRAB, SALMON, MISO-HONEY

A5 WAGYU SURF & TURF ROLL 32

MAINE LOBSTER, CRISPY POTATO, TRUFFLE AIOLI
SWEET PONZU, CHIMICHURRI TEMPURA FLAKES

HELLFIRE ROLL 23

SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

VEGETABLE KING ROLL 18

KING OYSTER MUSHROOM, CASHEW
SPICY MISO (V)

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

MRC ROLL 23

SEARED TUNA, SHRIMP, AVOCADO, PONZU
BROWN BUTTER

SIGNATURE COLD

ALBACORE NIGIRI 33

SHAVED BLACK TRUFFLE,
SWEET TOSAZU

SESAME SEARED SALMON 25

YUZU SOY, HOT SESAME OLIVE OIL, TOASTED
SESAME SEEDS, GINGER, CHIVES

TRUFFLE SASHIMI 36

TUNA, HAMACHI, CHILI PONZU, CAVIAR
BLACK TRUFFLE PURÉE

BLUEFIN TORO CRUDO 36

YUZU TRUFFLE EMULSION
ONION FRITES (DF)

TARTARE TRIO 34

SALMON, HAMACHI, TUNA, TOBIKO
WASABI, CRÈME FRAÎCHE

CATCH CLASSICS

CRISPY SHRIMP 31

SPICY MAYO, TOBIKO

CRISPY CAULIFLOWER 25

SPICY VEGAN MAYO (V, GF)

CRUNCHY RICE CAKES 22/29

TUNA TARTARE, WASABI TOBIKO

KING CRAB TEMPURA 43

ALASKAN KING CRAB, AMAZU PONZU (DF)

BAKED KING CRAB HANDROLLS 38

ORANGE TOBIKO, KEWPIE MAYO SHICHIMI
PEPPER, SOYPAPER

LOBSTER MAC & CHEESE 30

MAINE LOBSTER, MASCARPONE, BREADCRUMBS
GRATED PARMESAN

GRILLED SPANISH OCTOPUS 25

CRISPY NEW POTATOES, SOFRITO
GARLIC AIOLI

WAGYU GYOZA 35

A5 JAPANESE MIYAZAKI WAGYU, SERRANO CHILI
MICRO CILANTRO, AMAZU PONZU (DF)

FILET SKEWERS 22

TRUFFLE KABAYAKI GLAZE, WASABI SOY

A5 JAPANESE MIYAZAKI WAGYU 36/oz

YUZU SOY, GARLIC OIL, SESAME, MALDON SEA
SALT COOKED TABLESIDE ON OUR HOT STONE
2oz MINIMUM

FROM THE SEA

Simply Grilled

GRILLED BRANZINO 36

(GF)

SALMON A LA PLANCHA 37

(GF)

SEARED YELLOWFIN TUNA 39

(GF)

Entrees

ARCTIC CHAR 39

GOLDEN RAISIN & PINE NUT CHUTNEY, CAPER BUTTER

SAUTÉED WILD-CAUGHT SNAPPER 42

LOBSTER MASH, BLACK TRUFFLE PURÉE
LEMON BROWN-BUTTER

HERB ROASTED BRANZINO 42

CREAMY VEGETABLE BASMATI

Large Format

ROASTED WHOLE BRANZINO 95

PATTYPAN SQUASH, BABY ZUCCHINI, HEIRLOOM
TOMATOES, ROASTED LONG-STEM ARTICHOKE
CITRUS VINAIGRETTE (GF)

2.5LB CANTONESE LOBSTER 105

SAKE, OYSTER SAUCE, SCALLION, GARLIC

ALL BIG FISH ARE WILD CAUGHT

CHOICE OF SAUCE KABAYAKI BUTTER - KALE PESTO (GF) - JALAPEÑO CUCUMBER EMULSION (V, GF, DF)

NOT FISH

MUSHROOM SPAGHETTI 29

WILD MUSHROOM, SNOW PEAS
TOMATO, PARMESAN
(VEGAN UPON REQUEST)

ADD JUMBO SHRIMP + 21

FILET MIGNON 55

10oz, KABAYAKI BUTTER
TEMPURA NORI FLAKES
WASABI-SOY

USDA PRIME PORTERHOUSE FOR 2 150

40oz, TRUFFLE GARLIC HERB
BUTTER (GF)

SIDES

CRISPY BRUSSELS SPROUTS 15

YUZU-CALAMANSI VINAIGRETTE
DRY MISO (V,DF)

LOBSTER MASHED POTATOES 20

CHARRED BROCCOLINI 15

CHILI, GARLIC, LEMON (V, GF)

PARMESAN-TRUFFLE FRIES 17

VEGAN TRUFFLE AIOLI

SAUTÉED SUGAR SNAP PEAS 15

WHITE PONZU VINAIGRETTE
GRAPES, RADISH (DF)

WE ARE CURRENTLY LIMITING DINING EXPERIENCES TO 90 MINUTES. THANK YOU IN ADVANCE FOR UNDERSTANDING.

CORPORATE EXECUTIVE CHEF: DANIEL YE | SUSHI CHEF: SOLOMON HALIM

V | GF | DF INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE | DAIRY FREE. OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING. EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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