

## SNACKS

### EAST COAST OYSTERS\* 28

Mignonette, Cocktail Sauce

### SHRIMP COCKTAIL 22

Golden Cocktail Sauce

### EDAMAME 13

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

### SHISHITO PEPPERS 15

Yuzu Chili Garlic, Amazu Ponzu (V)

## SALADS

### CAESAR SALAD\* 24

Baby Romaine Lettuce, Parmesan  
Warm Garlic Sourdough Croutons

### BABY BOK CHOY SALAD 23

Muscat Grapes, Candied Sunflower Seeds  
Creamy Sesame Vinaigrette

## SIGNATURE COLD

### HAMACHI WATERMELON CRUDO\* 29

Watermelon Ponzu  
Coconut Sesame Emulsion

### TRUFFLE SASHIMI\* 37

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

### MADAI CRUDO\* 26

Japanese Red Snapper, Pickled Peach  
Pomegranate, Amarillo Sauce

### AHI TUNA PIZZA\* 29

Avocado Aioli, Garlic Ponzu  
ADD KALUGA CAVIAR +15

### OMAKASE BOAT\* 225

12 Pieces of Nigiri, 12 Pieces of Sashimi  
1 Akami Tuna Avocado Roll  
2 Salmon Roe Cucumber Cups

## 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

### ALBACORE\* 9

Shaved Black Truffle, Sweet Tosazu

### GOLDEN A5 WAGYU\* 21

Nikiri Soy, Kaluga Caviar

### DAILY CHEF SELECTION\* MP

Limited Availability

### CATCH NIGIRI FLIGHT\* 110

Charcoal-Seared Toro Kami, King Salmon Belly  
Albacore, Golden A5 Wagyu

8 PIECES TOTAL, 2 PIECES OF EACH

## ROLLS

### CATCH ROLL\* 25

Crab, Salmon, Miso-Honey

### VEGETABLE KING ROLL\* 19

King Oyster Mushroom, Avocado  
Spicy Miso (V)

### HELLFIRE ROLL\* 24

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

\*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

### CRUNCHY RICE CAKES\* 20

Tuna Tartare, Wasabi Tobiko  
2 PIECES

### CRISPY CAULIFLOWER\* 27

Spicy Vegan Mayo (V)

### CRISPY SHRIMP\* 33

Spicy Mayo, Tobiko

### WAGYU GYOZA\* 32

Japanese Miyazaki, Serrano Chili  
Amazu Ponzu

### BAKED KING CRAB HAND ROLL\*

Crispy Potato Sticks, Dynamite Sauce

19 EACH • 2 PIECE MINIMUM

## PASTA

### ANGRY LOBSTER MAFALDINE\* 42

Citrus-Garlic Butter, Braised Leeks, Thai Chili

### TRUFFLE MUSHROOM SPAGHETTI 34

Wild Mushroom Ragu, Truffle Cream

### SPICY GIGLI PASTA 29

Calabrian Chile Cream, Aged Pecorino

## STEAK

### CENTER-CUT FILET\*

8oz, Dakota City, NE (GF)

69

### PRIME NEW YORK STRIP\*

12oz, Greeley, CO (GF)

79

### PRIME RIBEYE\*

14oz, Brandt Beef, Brawley, CA (GF)

89

### WAGYU PORTERHOUSE\*

24oz, Westholme, Wylarah Station, AUS (GF)

205

### WAGYU FRIED RICE\*

Shiitake Mushrooms, Chinese Sausage, Fried Egg

64

ADD LOBSTER +29

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

## SEAFOOD

### MISO GLAZED SEA BASS\* 59

Miso Vin-Blanc, Charred Petite Bok Choy

### SALMON A LA PLANCHA\* 39

Market Side Salad, Jalapeño Cucumber Emulsion (GF)

### HERB ROASTED BRANZINO\* 48

Creamy Vegetable Basmati Rice

### WHOLE BRANZINO\* 89

Squash, Arugula, Tomato, Lemon Vinaigrette (GF)

## SIDES

### CREAMY BASMATI RICE 9

Market Vegetables (GF)

### CRISPY BRUSSELS SPROUTS 15

Yuzu-Calamansi Vinaigrette, Dry Miso (V)

### HAND-CUT FRENCH FRIES 15

CHOICE OF SAUCE +4

Avocado Ranch  
Chipotle Barbecue  
Yuzu Aioli

ADD ALL THREE +10

### GRILLED ASPARAGUS 15

Citrus Vinaigrette (V, GF)

### SIMPLE MASHED POTATOES 15

Roasted Garlic (GF)

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