CATCH TASTING

FULL TABLE PARTICIPATION REQUIRED
MINIMUM OF 2 GUESTS

125 PER PERSON

TO START

AMUSE-BOUCHE*
Chef's Selection

RAW & ROLLED

CATCH ROLL*
Crab, Salmon, Miso-Honey

TRUFFLE SASHIMI*
Tuna, Hamachi, Chili Ponzu, Black Truffle Purée

A5 JAPANESE OITA WAGYU*
Yuzu Soy, Garlic Oil, Maldon Sea Salt, Sesame
Cooked Tableside On Our Signature Hot Stone

1oz PER PERSON

A5 KOBE BEEF* +20

ENTREE

CHOICE OF 1 PER PERSON

HERB ROASTED BRANZINO*
Creamy Vegetable Basmati Rice

ORGANIC CHICKEN
Organic Chicken Breast, Chinese Broccoli
Shiitake, Ginger Caramel Demi

ALASKAN KING SALMON*
Smoked Dill Oil, Seasonal Vegetables, Edamame Purée

ROASTED MAINE LOBSTER FRITES +55
Two-Pound Live-Caught Lobster, Toasted Garlic Crust
Chartreuse Butter, French Fries

CENTER CUT FILET* +25
8oz Prime Tenderloin

SIDES

CHARRED BROCCOLINI
Chili, Garlic, Lemon **(V, GF)**

GARLIC MASHED POTATOES
Roasted Garlic

DESSERT

"HIT ME" CHOCOLATE CAKE
Liquid "Klondike", Dulce De Leche Ice Cream
Brownie, Devil's Food Cake

V | **GF** INDICATES DISHES THAT ARE PREPARED **VEGAN** | **GLUTEN FREE. OTHER ITEMS MAY BE MODIFIED UPON REQUEST.**
*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.