## SNACKS

**EDAMAME** 11
Maldon Sea Salt (V, GF) OR Chili Garlic (V)

**SHISHITO PEPPERS** 14
Yuzu Chili Garlic, Amazu Ponzu (V)

**JUMBO SHRIMP COCKTAIL** 24
Cocktail Sauce

**EAST COAST OYSTERS*** 29/47
Mignonette, Cocktail Sauce

## SALADS

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

**BABY BOK CHOY SALAD** 24
Muscat Grapes, Candied Sunflower Seeds
Creamy Sesame Vinaigrette

## SIGNATURE COLD

**HAMACHI WATERMELON CRUDO*** 29
Watermelon Ponzu
Coconut Sesame Emulsion

**MADAI CEVICHE*** 31
Japanese Red Snapper, Pickled Peach
Pomegranate, Amarillo Sauce

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

**CRUDO DI CATCH*** 39
Salmon, Tuna, Hamachi
Yuzu Vinaigrette

## NIGIRI

PRICE PER PIECE • 2 PIECE MINIMUM

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

**TORCHED TOYOSU SCALLOP*** 14
Citrus, Maldon Sea Salt

**GOLDEN A5 WAGYU*** 24
Nikiri Soy, Kaluga Caviar

**BLUEFIN OTORO*** 21
Barrel-Aged Soy, Kaluga Caviar

**KING SALMON BELLY*** 14
Japanese Mustard Aioli

**DAILY CHEF SELECTION*** MP
*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*** 25
Crab, Salmon, Miso-Honey

**HELLFIRE ROLL*** 24
Spicy Tuna Two-Ways, Pear, Balsamic

**MRC ROLL*** 24
Seared Tuna, Shrimp, Avocado
Ponzu Brown Butter

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

**WAGYU SURF & TURF ROLL*** 46
Maine Lobster, Crispy Potato
Truffle Aioli, Chimichurri

**BAKED KING CRAB HAND ROLL** 29
Crispy Potato Sticks, Dynamite Sauce

## NIGIRI & SASHIMI

| | | | |
|---|---|---|---|
| Salmon* | 17 | Tuna* | 17 |
| Salmon Belly* | 18 | Chūtoro* | 23 |
| Hamachi* | 16 | Otoro* | 39 |
| Eel | 17 | Uni* | 25 |
| Madai* | 16 | A5 Wagyu* | 45 |

## HAND & CUT ROLLS

| | |
|---|---|
| Eel Avocado | 15/19 |
| Yellowtail Avocado* (GF) | 15/19 |
| Spicy Yellowtail* | 14/17 |
| Spicy Salmon* | 14/17 |
| Salmon Avocado* (GF) | 15/19 |
| Spicy Tuna* | 14/17 |
| California | 16/21 |
| Yellowtail Jalapeño* (GF) | 16/19 |
| Truffle Avocado (V) | 15/19 |

# CATCH CLASSICS

**CRISPY SHRIMP** 33
Spicy Mayo, Tobiko

**CRISPY CAULIFLOWER** 27
Spicy Vegan Mayo **(V, GF)**

**TRUFFLE MUSHROOM SPAGHETTI** 30
Wild Mushroom Ragu, Truffle Cream
**ADD JUMBO SHRIMP +21**

**ANGRY LOBSTER PASTA** 45
Citrus-Garlic Butter, Braised Leeks, Thai Chili

**A5 WAGYU GYOZA** 36
Japanese Oita, Serrano Chili
Amazu Ponzu

**GRILLED SPANISH OCTOPUS** 33
Crispy Potato, Sofrito, Garlic Aioli

**CRUNCHY RICE CAKES*** 31
Tuna Tartare, Wasabi Tobiko

## WAGYU HOT ROCK

**3 OZ MINIMUM | COOKED TABLESIDE**

**A5 KOBE BEEF*** 65/oz
Hyogo Prefecture
The Champagne of Japanese Wagyu, Highly Marbleized, Rich and Velvety

**OMI HIME BEEF*** 55/oz
Shiga Prefecture
The "Princess" of Japanese Wagyu, Exceptionally Tender Aromatic and Silky

**OITA BEEF*** 45/oz
Oita Prefecture
A Bold Expression of Japanese Wagyu, Balanced and Buttery

**FLIGHT OF THREE*** 80PP

# SEA

**ALASKAN KING SALMON*** 45
Smoked Dill Oil, Seasonal Vegetables
Edamame Purée

**GRILLED JUMBO SHRIMP** 53
Garlic & Szechuan Butter Corn, Jalapeño
Cucumber Emulsion **(GF)**

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

**HERB ROASTED BRANZINO*** 47
Creamy Vegetable Basmati Rice

**WHOLE BRANZINO FOR TWO*** 99
Squash, Arugula, Tomato, Lemon Vinaigrette

**ROASTED MAINE LOBSTER FRITES** 120
Two-Pound Live-Caught Lobster, Toasted Garlic Crust, Chartreuse Butter, French Fries

# LAND

**ORGANIC CHICKEN** 45
Organic Chicken Breast, Chinese Broccoli, Shiitake, Ginger Caramel Demi

**8oz PRIME CENTER CUT FILET*** 78

**14oz PRIME NEW YORK STRIP*** 89

**32oz PRIME BONE-IN RIBEYE*** 180

**WAGYU FRIED RICE*** 65
Shiitake Mushroom, Chinese Pork Sausage, Oita Wagyu, Fried Egg
**ADD LOBSTER +34 | ADD JUMBO SHRIMP +21**

**SAUCES** Truffle Garlic Herb Butter - Steak Sauce - Kabayaki Brown Butter - Wasabi Soy - Chimichurri **4 EACH**

# SIDES

**CHARRED BROCCOLINI** 16
Chili, Garlic, Lemon **(V, GF)**

**PARMESAN TRUFFLE FRIES** 17
Vegan Truffle Aioli

**BRUSSELS SPROUTS** 19
Yuzu-Calamansi Vinaigrette
Dry Miso

**MASHED POTATOES** 15
Roasted Garlic **(GF)**

**CREAMY BASMATI RICE** 14
Market Vegetables **(GF)**

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

**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.