

# 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

### CRISPY CHICKEN

Organic Chicken Breast, Thyme Jus  
Caramelized Root Vegetables

### ALASKAN KING SALMON

Smoked Dill Oil, Fall Vegetables, Edamame Puree

### CANTONESE LOBSTER

Sake, Oyster Sauce, Scallion, Garlic

+55

### CENTER CUT FILET

8oz, Prime Tenderloin

+25

## 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.

\*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.