

SNACKS

EAST COAST OYSTERS* 28
Mignonette, Cocktail Sauce

EDAMAME 13
Maldon Sea Salt (v, GF) OR Chili Garlic (v)

15 YEARS **GRILLED SHISHITO PEPPERS** 15
Yuzu Chili Garlic, Amazu Ponzu (v)

SALADS

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

15 YEARS **BABY BOK CHOY SALAD** 23
Muscat Grapes, Candied Sunflower Seeds
Creamy Sesame Vinaigrette

SIGNATURE COLD

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

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

15 YEARS **CRUDO DI CATCH*** 49
Salmon, Tuna, Hamachi
Yuzu Vinaigrette

15 YEARS **AHI TUNA PIZZA*** 29
Tomato, Avocado Aioli, Garlic Ponzu
ADD KALUGA CAVIAR +12



15 YEARS **TUNA NIÇOISE RICE CAKE***
Bluefin Tuna, Kaluga Caviar, Whipped Egg Yolk
Castelvetrano Olive, Crispy Rice Toast
19 EACH • 2 PIECE MINIMUM

BAKED KING CRAB HAND ROLL*
Crispy Potato Sticks, Dynamite Sauce
19 EACH • 2 PIECE MINIMUM

NIGIRI

PRICE PER PIECE • 2 PIECE MINIMUM

BLUEFIN OTORO* 18
Barrel-Aged Soy, Kaluga Caviar

KING SALMON BELLY* 9
Truffle Tomato, Micro Basil

TORCHED TOYOSU SCALLOP* 9
Citrus, Maldon Salt

GOLDEN A5 WAGYU* 21
Nikiri Soy, Kaluga Caviar

CATCH NIGIRI FLIGHT* 110
2 PIECES OF EACH SIGNATURE NIGIRI

ROLLS

CATCH ROLL* 26
Crab, Salmon, Miso-Honey

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

HELLFIRE ROLL* 25
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

15
YEARS

CRISPY CHICKEN BAO BUNS 19 EACH
Kaluga Caviar, Cornflake-Crusted Chicken
Wasabi-Avocado Ranch, House Pickles
2 PIECE MINIMUM

WAGYU GYOZA* 32
Japanese Miyazaki, Serrano Chili
Amazu Ponzu

CRUNCHY RICE CAKES* 20
Tuna Tartare, Wasabi Tobiko

CRISPY SHRIMP* 33
Spicy Mayo, Tobiko

PASTA

15
YEARS

ANGRY LOBSTER MAFALDINE* 42
Citrus-Garlic Butter, Braised Leeks, Thai Chili

TRUFFLE MUSHROOM SPAGHETTI 34
Wild Mushroom Ragu, Truffle Cream

STEAK

CENTER-CUT FILET* 69
8oz, Dakota City, NE (GF)

PRIME NEW YORK STRIP* 79
12oz, Greeley, CO (GF)

PRIME RIBEYE* 89
14oz, Brandt Beef, Brawley, CA (GF)

15
YEARS

MISO WAGYU FLATIRON* 75
6oz, Stone Axe Farms, Kabayaki Glaze, Mushroom Crust

HOT STONE WAGYU FRIED RICE* 64
Shiitake Mushrooms, Chinese Pork Sausage, Fried Egg
ADD LOBSTER +29

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

SEAFOOD

15
YEARS

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

15
YEARS

**ROASTED MAINE
LOBSTER FRITES** 55/110
Two-Pound Live-Caught Lobster
Toasted Garlic Crust, Chartreuse Butter
Hand-Cut French Fries

15
YEARS

GRILLED SALMON & FAVA BEANS* 39
Fava Bean Purée, Mint Oil

HERB ROASTED BRANZINO* 48
Creamy Vegetable Basmati Rice

SIDES

15
YEARS

BAKED LOBSTER MAC & CHEESE* 38
Rigatoni, Maine Lobster Bechamel
Four Cheese Blend

CRISPY BRUSSELS SPROUTS 15
Yuzu-Calamansi Vinaigrette, Dry Miso (V)

WILTED SPINACH 15
Garlic Chips (V)

15
YEARS

HAND-CUT FRENCH FRIES 15
CHOICE OF SAUCE +3.50
Avocado Ranch
Chipotle Barbecue
Yuzu Aioli
ADD ALL THREE +9

GRILLED ASPARAGUS 15
Lemon Zest (GF)

SIMPLE MASHED POTATOES 15
Roasted Garlic (GF)



CATCH TASTING MENU

Ask Your Server! 95/125 PER PERSON