

SNACKS

EAST COAST OYSTERS* 28

Mignonette, Cocktail Sauce

EDAMAME 13

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

FIRE & ICE SHISHITO PEPPERS 15

Pickled, Grilled, Lime Aioli (GF)

SALADS

CAESAR SALAD* 24

Baby Romaine, Aged Parmesan
Spicy Garlic Croutons

SPINACH ARTICHOKE SALAD 22

Crispy Shiitakes, Leeks, Parmesan
Yuzu-Miso Vinaigrette

TOYOSU SELECTION

TRUFFLE SASHIMI* 37

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

SESAME SEARED SALMON* 28

Yuzu Soy, Hot Sesame Olive Oil
Toasted Sesame Seeds

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

10 Pieces of Nigiri, 10 Pieces of Sashimi
1 Akami Tuna Avocado Roll, 2 Salmon Roe Cucumber Cups

NIGIRI

PRICE PER PIECE | 2 PIECE MINIMUM

BLUEFIN OTORO* 18

Barrel-Aged Soy, Kaluga Caviar

KING SALMON BELLY* 9

Truffle Tomato, Micro Basil

ALBACORE* 8

Shaved Black Truffle, Sweet Tosazu

GOLDEN A5 WAGYU* 21

Nikiri Soy, Kaluga Caviar

CATCH NIGIRI FLIGHT* 110

2 Pieces Of Each Signature Nigiri

DAILY CHEF SELECTION* MP

Limited Availability

ROLLS

CATCH ROLL* 26

Crab, Salmon, Miso-Honey

VEGETABLE KING ROLL* 19

Japanese Vegetables, Avocado, Spicy
Vegan Mayo (V)

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

CRUNCHY RICE CAKES* 20

Tuna Tartare, Wasabi Tobiko

WAGYU GYOZA* 32

Japanese Miyazaki, Serrano Chili
Amazu Ponzu

CRISPY CAULIFLOWER* 27

Spicy Vegan Mayo (V)

CRISPY SHRIMP* 33

Spicy Mayo, Tobiko

BAKED KING CRAB HAND ROLL*

Crispy Potato Sticks, Dynamite Sauce

19 EACH • 2 PIECE MINIMUM

PASTA

SPICY GIGLI PASTA 29

Calabrian Chile Cream, Aged Pecorino

TRUFFLE MUSHROOM SPAGHETTI 34

Wild Mushroom Ragu, Truffle Cream (V, GF)

ANGRY LOBSTER MAFALDINE* 42

Citrus-Garlic Butter, Braised Leeks, Thai Chili

STEAK

WAGYU PORTERHOUSE*

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

205

PRIME NEW YORK STRIP*

12oz, Greeley, CO (GF)

79

PRIME RIBEYE*

14oz, Brandt Beef, Brawley, CA

89

CENTER-CUT FILET*

8oz, Dakota City, NE (GF)

69

HOT STONE WAGYU FRIED RICE*

Shiitake Mushrooms, Chinese Pork 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

Jalapeño Cucumber Emulsion, Market Side Salad (GF)

HERB ROASTED BRANZINO* 48

Creamy Vegetable Basmati Rice

WHOLE BRANZINO* 95

Squash, Arugula, Tomato, Lemon Vinaigrette (GF)

SIDES

GRILLED ASPARAGUS 15

Citrus Vinaigrette (V, GF)

CRISPY BRUSSELS SPROUTS 15

Yuzu-Calamansi Vinaigrette, Dry Miso (V, GF)

CREAMY BASMATI RICE 9

Market Vegetables (GF)

PARMESAN TRUFFLE FRIES 18

ADD VEGAN TRUFFLE AIOLI +5
(VEGAN UPON REQUEST)

SIMPLE MASHED POTATOES 15

Roasted Garlic (GF)

CATCH TASTING MENU

Ask Your Server! 95/115/125 PER PERSON