

SNACKS

EDAMAME 12

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

SHISHITO PEPPERS 14

Yuzu Chili Garlic, Amazu Ponzu (V)

EAST COAST OYSTERS* 28

Mignonette, Cocktail Sauce

SALADS

CAESAR SALAD* 24

Baby Romaine Lettuce, Parmesan
Warm Garlic Focaccia Croutons

CHOPPED 'WEDGE' SALAD* 23

Maple Glazed Bacon, Blue Cheese, Crispy Shallots
Iceberg Lettuce, Creamy Sesame Dressing

FROM JAPAN TO NEW YORK

FLOWN IN FROM THE TOYOSU MARKET

TRUFFLE SASHIMI* Tuna, Hamachi, Chili Ponzu, Black Truffle Purée, Kaluga Caviar **36**

MADAI CRUDO* Japanese Red Snapper, Pickled Peach, Pomegranate, Amarillo Sauce **26**

RAINBOW SASHIMI PIZZA* Tuna, Salmon, Hamachi, Truffle-Tomato Aioli, Serrano Chili **29**

TUNA TARTARE* Sorrento Lemon, Avocado Purée **26** **ADD KALUGA CAVIAR +12**

Nigiri

OTORO NIGIRI* Barrel-Aged Soy, Kaluga Caviar **21 EACH**

KING SALMON BELLY NIGIRI* Truffle Tomato, Micro Basil **14 EACH**

TORCHED SCALLOP NIGIRI* Citrus, Maldon Salt **14 EACH**

GOLDEN A5 NIGIRI* Nikiri Soy, Kaluga Caviar **24 EACH**

CATCH NIGIRI FLIGHT* 125

8 Pieces of our Signature Nigiri

OMAKASE BOAT* 225

Selection of Signature Sashimi & Nigiri

SPECIALTY ROLLS

CATCH ROLL* Crab, Salmon, Miso-Honey **25**

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

VEGETABLE KING ROLL* Japanese Vegetables, Avocado, Spicy Vegan Mayo (V) **19**

WAGYU SURF & TURF ROLL* Maine Lobster, Crispy Potato, Truffle Aioli, Chimichurri **36**

*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* 19

Tuna Tartare, Wasabi Tobiko

CRISPY CAULIFLOWER 24

Spicy Vegan Mayo (V)

CRISPY SHRIMP* 33

Spicy Mayo, Tobiko

SPICY GIGLI PASTA 29

Calabrian Chile Cream, Aged Pecorino

WAGYU GYOZA* 32

Japanese Miyazaki, Serrano Chili, Amazu Ponzu

TRUFFLE MUSHROOM SPAGHETTI 34

Wild Mushroom Ragu, Truffle Cream

BAKED KING CRAB HAND ROLL*

Crispy Potato Sticks, Dynamite Sauce

18 EACH • 2 PIECE MINIMUM

WAGYU HOT ROCK

2oz Minimum • Cooked Tableside

A5 KOBE BEEF* 68/oz

OLIVE BEEF* 55/oz

SNOW BEEF* 49/oz

FLIGHT OF THREE*
85 PP

STEAK

WAGYU PORTERHOUSE* 24oz, Westholme, Wylarah Station, AUS (GF) 195

PRIME NEW YORK STRIP* 12oz, Greeley, CO (GF) 74

PRIME RIBEYE* 14oz, Brandt Beef, Brawley, CA (GF) 85

CENTER-CUT FILET* 8oz, Dakota City, NE (GF) 65

SAUCES

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

WAGYU FRIED RICE* 64

Shiitake Mushrooms, Chinese Sausage, Fried Egg

ADD LOBSTER +29

SEAFOOD

MISO GLAZED SEA BASS* Jalapeño Relish, Crispy Leeks, Yuzu Wasabi 57

HERB ROASTED BRANZINO* Creamy Vegetable Basmati Rice 48

SALMON A LA PLANCHA* Market Side Salad, Jalapeño Cucumber Emulsion (GF) 39

WHOLE BRANZINO* Baby Arugula, Market Radish, Lemon Vinaigrette (GF) 95

SIDES

GRILLED ASPARAGUS 15

Citrus Vinaigrette (V, GF)

PARMESAN TRUFFLE FRIES 18

ADD TRUFFLE AIOLI +5
(VEGAN UPON REQUEST)

CREAMY BASMATI RICE 9

Market Vegetables (GF)

SIMPLE MASHED POTATOES 15

Roasted Garlic (GF)

CRISPY BRUSSELS SPROUTS 15

Yuzu-Calamansi Vinaigrette, Dry Miso

CATCH TASTING MENU

Ask Your Server!

95/125 PER PERSON