

CATCH

4 COURSE SHAREABLE MENU

FIRST COURSE SELECT 2 | ADDITIONAL SELECTIONS + \$7PP

EDAMAME

Maldon Sea Salt (V, GF)

GRILLED SHISHITO PEPPERS

Toasted Sesame, Szechuan Sauce, Bonito Flakes

EAST COAST OYSTERS

Mignonette, Cocktail Sauce

CATCH ROLL

Crab, Salmon, Miso-Honey

HELLFIRE ROLL

Spicy Tuna Two-Ways, Pear, Balsamic

VEGETABLE KING ROLL

Japanese Vegetables, Avocado, Spicy Mayo (V)

WAGYU SURF & TURF ROLL +\$5pp

Maine Lobster, Crispy Potato, Truffle Aioli Chimichurri

MADAI CRUDO

Japanese Red Snapper, Pickled Peach Pomegranate, Amarillo Sauce

TRUFFLE SASHIMI +\$5pp

Tuna, Hamachi, Chili Ponzu, Caviar, Black Truffle Puree

SECOND COURSE SELECT 2 | ADDITIONAL SELECTIONS + \$7PP

CAESAR SALAD

Baby Romaine Lettuce, Parmesan Spicy Garlic Croutons (GF & VEGAN UPON REQUEST)

AHI TUNA PIZZA

Avocado Aioli, Garlic Ponzu
Add Kaluga Caviar + \$5 Per Person

CRISPY SHRIMP

Spicy Mayo, Tobiko

CRISPY CAULIFLOWER

Spicy Vegan Mayo (V, GF)

SPICY GIGLI

Calabrian Chile Cream, Aged Pecorino

CRUNCHY RICE CAKES

Tuna Tartare, Wasabi Tobiko

À LA CARTE

OMAKASE BOAT

10 Pieces of Nigiri, 10 Pieces of Sashimi
1 Akami Tuna Avocado Roll
2 Salmon Roe Cucumber Cups
\$225 PER ORDER
Chef Recommends 1 Boat Every 5-7 People

HOT STONE WAGYU FRIED RICE

Shiitake Mushrooms, Fried Egg
Chinese Pork Sausage
\$64 PER ORDER/ \$MP WITH LOBSTER
Chef Recommends 1 Dish Every 3-5 People

SNOW BEEF WAGYU HOT ROCK

Cooked Tableside
On Our Signature Hot Stone
\$49 PER OUNCE | 2 PIECES PER OUNCE
Chef Recommends 1 Piece Per Person

ENTREE COURSE SELECT 2 | ADDITIONAL SELECTIONS + \$15PP

MISO GLAZED SEA BASS

Miso Vin-Blanc, Charred Petite Bok Choy

HERB ROASTED BRANZINO

Creamy Vegetable Basmati Rice

SALMON A LA PLANCHA

Market Side Salad, Jalapeño Cucumber Emulsion (GF)

CENTER- CUT FILET

8oz, Dakota City, NE (GF)

PRIME RIBEYE

14oz, Brandt Beef, Brawley, CA (GF)

PRIME NY STRIP

12oz, Greeley, CO (GF)

TRUFFLE MUSHROOM SPAGHETTI

Wild Mushroom Ragu, Truffle Cream
(VEGAN UPON REQUEST)

À LA CARTE

ANGRY LOBSTER MAFALDINE

Citrus-Garlic Butter, Thai Chili, Braised Leeks
\$42 PER ORDER
Chef Recommends 1 Dish Every 3-5 People

WAGYU PORTERHOUSE

24oz, Westholme, Wylarah Station, AUS (GF)
\$205 PER ORDER
Chef Recommends 1 Dish Every 4-6 People

WHOLE BRANZINO

Squash, Arugula, Tomato, Lemon Vinaigrette
\$95 PER ORDER
Chef Recommends 1 Dish Every 4-6 People

SIDES SELECT 2 | ADDITIONAL SELECTIONS + \$5PP

CRISPY BRUSSELS SPROUTS

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

GRILLED ASPARAGUS

Citrus Vinaigrette (V, GF)

PARMESAN-TRUFFLE FRIES

Vegan Truffle Aioli

CREAMY BASMATI RICE

Market Vegetables (GF)

SIMPLE MASHED POTATOES

Roasted Garlic (GF)

WILTED SPINACH

Garlic Chips (V)

DESSERTS SELECT 2 | ADDITIONAL SELECTIONS + \$5PP

WARM RICOTTA DONUTS

Cream Cheese Frosting, Milk Chocolate Salted Caramel, Raspberry Lime Sauce

PISTACHIO "CHEESECAKE"

Coconut Sorbet, Black Cherry Jam (V, GF)

HOUSEMADE ICE CREAM & SORBET

Seasonal Selection

"HIT ME" CHOCOLATE CAKE

Liquid "Klondike", Roasted White Chocolate Ice Cream, Brownie, Devil's Food Cake (GF)