

SNACKS

EAST COAST OYSTERS* 28
Mignonette, Cocktail Sauce

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

15 YEARS **PICKLED SHISHITO PEPPERS** 15
Lemon Aioli

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

TOYOSU SELECTION

FLOWN IN FROM THE TOYOSU MARKET

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

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



15 YEARS **TUNA NICIOSE 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

BLUEFIN OTORO* 18
Barrel-Aged Soy, Kaluga Caviar

KING SALMON BELLY* 9
Truffle Tomato, Micro Basil

TORCHED 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
Japanese Vegetables, Avocado, Spicy
Vegan Mayo

HELLFIRE ROLL* 25
Spicy Tuna Two-Ways, Pear, Balsamic

WAGYU SURF & TURF ROLL* 21
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
Marbled, 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

*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

VEGETABLE TEMPURA 27
Spicy Vegan Mayo (V)

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

STONE AXE WAGYU FLATIRON 75
6oz, Shio Blonde Miso, Mushroom Duxel, Kobayaki Glaze

WAGYU FRIED RICE 64
Shiitake Mushrooms, Chinese 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