

SNACKS

EAST COAST OYSTERS* 28

Mignonette, Cocktail Sauce

EDAMAME 13

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

SHISHITO PEPPERS 15

Toasted Sesame, Szechuan Sauce
Bonito Flakes

SALADS

CAESAR SALAD* 24

Baby Romaine Lettuce, Parmesan
Warm Garlic Sourdough Croutons

SPINACH ARTICHOKE SALAD 22

Crispy Shiitakes, Leeks, Parmesan
Yuzu-Miso Vinaigrette

FROM JAPAN TO LOS ANGELES

FLOWN IN FROM THE TOYOSU MARKET



OMAKASE BOAT* 225

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

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

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

SESAME SEARED SALMON* Yuzu Soy, Hot Sesame Olive Oil, Toasted Sesame Seeds 28

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

Signature Nigiri

PRICE PER PIECE
2 PIECE MINIMUM

ALBACORE* Shaved Black Truffle, Sweet Tosazu 8

BLUEFIN OTORO* Barrel-Aged Soy, Kaluga Caviar 18

KING SALMON BELLY* Truffle Tomato, Micro Basil 9

GOLDEN A5 WAGYU* Nikiri Soy, Kaluga Caviar 21

CATCH NIGIRI FLIGHT* 110

2 Pieces of each Signature Nigiri

DAILY CHEF SELECTION* MP

Limited Availability

SPECIALTY ROLLS



CATCH ROLL* Crab, Salmon, Miso-Honey 26



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

VEGETABLE KING ROLL* King Oyster Mushroom, Cucumber, Avocado, Spicy Miso (V) 19

WAGYU SURF & TURF ROLL* Maine Lobster, Crispy Potato, Truffle Aioli, Chimichurri 37

*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

CRISPY SHRIMP* 33

Spicy Mayo, Tobiko

CRISPY CAULIFLOWER 27

Spicy Vegan Mayo (V)

WAGYU GYOZA* 32

Japanese Miyazaki, Serrano Chili, Amazu Ponzu

BAKED KING CRAB HAND ROLL*

Crispy Potato Sticks, Dynamite Sauce

19 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

PASTA

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

TRUFFLE MUSHROOM SPAGHETTI Wild Mushroom Ragu, Truffle Cream 34

SPICY GIGLI PASTA Calabrian Chile Cream, Aged Pecorino 29

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 (GF) 89

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

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* Miso Vin-Blanc, Charred Petite Bok Choy 59

HERB ROASTED BRANZINO* Creamy Vegetable Basmati Rice 48

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

WHOLE BRANZINO* Squash, Arugula, Tomato, Lemon Vinaigrette (GF) 95

SIDES

GRILLED ASPARAGUS 15

Citrus Vinaigrette (V, GF)

PARMESAN TRUFFLE FRIES 18

ADD VEGAN 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!

95/115/125 PER PERSON