

## SNACKS

### EAST COAST OYSTERS\* 28

Mignonette, Cocktail Sauce

### EDAMAME 13

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

### GRILLED SHISHITO PEPPERS 15

Yuzu Chili Garlic, Amazu Ponzu (V)

## SALADS

### CAESAR SALAD\* 24

Baby Romaine, Aged Parmesan  
Spicy Garlic Croutons

### SPINACH ARTICHOKE SALAD 22

Crispy Shiitakes, Leeks, Parmesan  
Yuzu-Miso Vinaigrette

## SIGNATURE COLD

### TRUFFLE SASHIMI\* 37

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

### AHI TUNA PIZZA\* 29

Avocado Aioli, Garlic Ponzu  
ADD KALUGA CAVIAR +15

### HAMACHI WATERMELON CRUDO\* 29

Watermelon Ponzu, Coconut Sesame Emulsion

## 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  
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

### 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

**PRIME NEW YORK STRIP\*** 79  
12oz, Greeley, CO (GF)

**PRIME RIBEYE\*** 89  
14oz, Brandt Beef, Brawley, CA

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

**HOT STONE WAGYU FRIED RICE\*** 64  
Shiitake Mushrooms, Chinese Pork Sausage, Fried Egg  
ADD LOBSTER +29

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

## SEAFOOD

**ROASTED MAINE  
LOBSTER FRITES\*** 55/110  
Two-Pound Live-Caught Lobster  
Toasted Garlic Crust, Chartreuse Butter  
Hand-Cut French Fries

**MISO GLAZED SEA BASS\*** 59  
Miso Vin-Blanc, Charred Petite Bok Choy

**HERB ROASTED BRANZINO\*** 48  
Creamy Vegetable Basmati Rice

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

## SIDES

**BAKED LOBSTER MAC & CHEESE** 38  
Rigatoni, Maine Lobster Cream  
Four Cheese Blend

**GRILLED ASPARAGUS** 15  
Citrus Vinaigrette (V, GF)

**SIMPLE MASHED POTATOES** 15  
Roasted Garlic (GF)

**CRISPY BRUSSELS SPROUTS** 15  
Yuzu-Calamansi Vinaigrette, Dry Miso (V, GF)

**HAND-CUT FRENCH FRIES** 15  
CHOICE OF SAUCE +3.50  
Avocado Ranch  
Chipotle Barbecue  
Yuzu Aioli  
ADD ALL THREE +9



### CATCH TASTING MENU

Ask Your Server! 95/115/125 PER PERSON