

## SNACKS

### EAST COAST OYSTERS\* 28

Mignonette, Cocktail Sauce

### SHRIMP COCKTAIL 22

Golden Cocktail Sauce

### EDAMAME 13

Maldon Sea Salt (V, GF) *or* 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 21

Crispy Shiitakes, Leeks, Parmesan  
Yuzu-Miso Vinaigrette

## FROM JAPAN TO SCOTTSDALE

FLOWN IN FROM THE TOYOSU MARKET



### OMAKASE BOAT\* 225

12 Pieces of Nigiri, 12 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**

**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 **9**

**BLUEFIN OTORO\*** Barrel-Aged Soy, Kaluga Caviar **18**

**KING SALMON BELLY\*** Truffle Tomato, Micro Basil **9**

**GOLDEN A5 WAGYU\*** Nikiri Soy, Kaluga Caviar **24**

### DAILY CHEF SELECTION\* MP

Limited Availability

### CATCH NIGIRI FLIGHT\* 110

2 Pieces of each Signature Nigiri

## SPECIALTY ROLLS

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

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

**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) 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\*** 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) 89

# 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

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