

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 Lettuce, Aged Parmesan
Spicy Garlic Croutons

BABY BOK CHOY SALAD 23
Muscat Grapes, Candied Sunflower Seeds
Creamy Sesame Vinaigrette

SIGNATURE COLD

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

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

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

OMAKASE BOAT* 225
12 Pieces of Nigiri, 12 Pieces of Sashimi
1 Akami Tuna Avocado Roll
2 Salmon Roe Cucumber Cups

NIGIRI

PRICE PER PIECE • 2 PIECE MINIMUM

CHARCOAL-SEARED TORO KAMI* 14
Toro Tartare, Nikiri Soy, Aonori

CAVIAR TORO* 18
Bluefin Tuna, Barrel-Aged Soy, Kaluga Caviar

KING SALMON BELLY* 9
Japanese Mustard Aioli

TORCHED HOKKAIDO SCALLOP* 9
Citrus, Maldon Salt

GOLDEN A5 WAGYU* 21
Nikiri Soy, Kaluga Caviar

DAILY CHEF SELECTION* MP
Limited Availability

CATCH NIGIRI FLIGHT* 110
Charcoal-Seared Toro Kami, King Salmon Belly
Torched Hokkaido Scallop, Golden A5 Wagyu
8 PIECES TOTAL, 2 PIECES OF EACH

ROLLS

CATCH ROLL* 26
Crab, Salmon, Miso-Honey

VEGETABLE KING ROLL* 19
King Oyster Mushroom, Avocado
Spicy Miso (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
Marbleized, 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

HOT STARTERS

CRUNCHY RICE CAKES* 20

Tuna Tartare, Wasabi Tobiko
2 PIECES

CRISPY CAULIFLOWER* 27

Spicy Vegan Mayo (V)

CRISPY SHRIMP* 33

Spicy Mayo, Tobiko

WAGYU GYOZA* 32

Japanese Miyazaki, Serrano Chili
Amazu Ponzu

BAKED KING CRAB HAND ROLL*

Crispy Potato Sticks, Dynamite Sauce

19 EACH • 2 PIECE MINIMUM

PASTA

ANGRY LOBSTER MAFALDINE* 42

Citrus-Garlic Butter, Braised Leeks, Thai Chili

TRUFFLE MUSHROOM SPAGHETTI 34

Wild Mushroom Ragu, Truffle Cream

SPICY GIGLI PASTA 29

Calabrian Chile Cream, Aged Pecorino

STEAK

CENTER-CUT FILET*

8oz, Dakota City, NE (GF)

69

PRIME NEW YORK STRIP*

12oz, Greeley, CO (GF)

79

PRIME RIBEYE*

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

89

WAGYU FRIED RICE*

Shiitake Mushrooms, Chinese Sausage, Fried Egg

64

ADD LOBSTER +29

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

SEAFOOD

MISO GLAZED SEA BASS* 59

Miso Vin-Blanc, Charred Petite Bok Choy

SALMON A LA PLANCHA* 39

Market Side Salad, Jalapeño Cucumber Emulsion (GF)

HERB ROASTED BRANZINO* 48

Creamy Vegetable Basmati Rice

SIDES

CREAMY BASMATI RICE 9

Market Vegetables (GF)

CRISPY BRUSSELS SPROUTS 15

Yuzu-Calamansi Vinaigrette, Dry Miso (V)

PARMESAN TRUFFLE FRIES 18

ADD VEGAN TRUFFLE AIOLI +5

(VEGAN UPON REQUEST)

GRILLED ASPARAGUS 15

Citrus Vinaigrette (V, GF)

SIMPLE MASHED POTATOES 15

Roasted Garlic (GF)

*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.

Catch imposes a mandatory service charge of 20% on all food and beverage sales, which is paid to eligible employees as wages and the balance retained by Catch to offset operational costs.