

.NEW YORK.

Featuring modern renditions of classic dishes, Catch marries simple yet elegant seafood, sushi, and steak with excellent service and a lively vibe. Our streaming, shareable style of dining has redefined the traditional dining experience.

New York

Los Angeles

Las Vegas

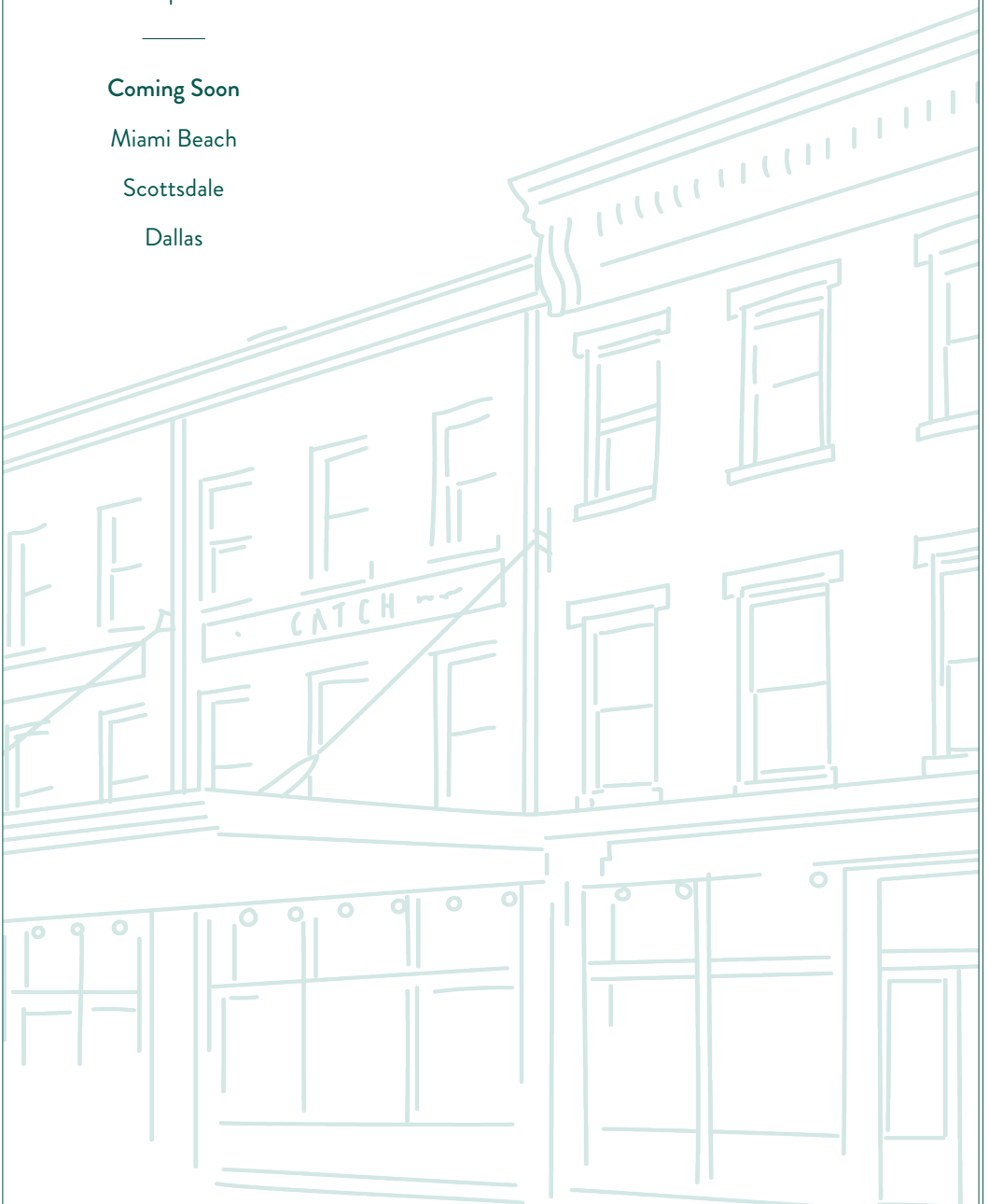
Aspen

—
Coming Soon

Miami Beach

Scottsdale

Dallas



COCKTAILS

ONE TOO MANY 22

Strawberry-Infused Absolut Elyx Vodka
Coconut, Avocado, Lime

LUSH LEMONADE 21

Grey Goose Vodka, Pommeau de Normandie
Lemon, Vanilla, Cold-Pressed Apple Cider

STRAWBERRY SPRITZ 21

Strawberry-Infused Aperol, Housemade
Strawberry Shrub, Chandon Brut Sparkling Wine

KALI 22

Jalepeño-Infused Dobel Diamante Tequila
Grand Marnier, Campari, Passionfruit, Yuzu

YOU HAD ME AT ALOE 22

Casamigos Blanco Tequila, Chateau ALOE
Liqueur, Watermelon, Basil Leaf

DETOX RETOX 21

Código Blanco Tequila, Matcha
Fresh Cucumber, Mint, Lime

MEATPACKING MANHATTAN 19

Tincup Rye Whiskey, Dry Curaçao
Cynar, Ratafia Cherry, Lillet Blanc

FOR LYCHEE'S SAKE 22

Belvedere Vodka, Nigori Sake
Lychee, Yuzu, Orange Blossom

SALT-N-PEPA 20

Del Maguey Mezcal, Bell Pepper
Fresh-Pressed Tomatillo Juice, Fresno
Agave, Rosemary, Lime

GIN & JUICE 20

Bombay Sapphire East Gin
Makrut Lime, Grapefruit, Lemon

MO'JITO MO'PROBLEMS 20

SelvaRey White Rum, Santa Teresa 1796
Privelage, Toasted Coconut Water, Mint, Lime

FLIGHT RISK 20

Great Jones Bourbon, Passionfruit
Fresh Pineapple Juice, Campari, Bergamot

• NON-ALCOHOLIC •

WATERMELON MOJITO 13

Watermelon, Seedlip "Grove 42"
Mint, Lime

BEER 10

AVAL ROSÉ CIDER

STELLA ARTOIS

ITHACA FLOWER POWER

ALLAGASH WHITE

OTHER HALF +1

BROOKLYN SPECIAL EFFECTS

NON-ALCOHOLIC

RESERVE COCKTAILS

SU CASA PUNCH 25

Su Casa Mezcal, Ferrand Dry Curaçao
Pineapple, Ginger, Honey, Lime, Whey
CLARIFIED

OLD FASHIONED 45

Eagle Rare Bourbon
Dried-Cherry Demerara
Angostura Bitters

ESPRESSO MARTINI 50

Dobel "50" Cristalino, Espresso
Kahlua, Demerara

SAKE

TOZAI "SNOW MAIDEN" 15

Junmai Nigori

HEAVENSAKE 20

Junmai Ginjo

SOTO 22

Junmai Daiginjo

WINE BY THE GLASS

BUBBLES

DOMAINE CHANDON BRUT 18

California

LUCA PARETTI ROSÉ 18

Treviso, Italy

MOËT & CHANDON 28

Épernay, France

VEUVE CLICQUOT YELLOW LABEL 33

Reims, France

WHITES

LA PLAYA SAUVIGNON BLANC 16

Curico Valley, Chile

PIERRE SPARR RIESLING 17

Alsace, France

PAZO DAS BRUXAS ALBARIÑO 18

Rías Baixas, Spain

KETTMEIR PINOT GRIGIO 21

Alto Adige, Italy

PAUL HOBBS CHARDONNAY 22

Sonoma Coast, California

DOMAINE LAROCHE CHARDONNAY 22

Chablis, France

MAISON CHANTAL SANCERRE 25

Loire Valley, France

ROSÉ

VIE VITÉ "WHITE LABEL" 18

Côtes De Provence, France

RUMOR 23

Côtes De Provence, France

REDS

TERRAZAS MALBEC 18

Mendoza, Argentina

ACACIA PINOT NOIR 19

Carneros, California

TORRES IBERICOS RESERVA

TEMPERANILLO 19

Rioja, Spain

UPPERCUT CABERNET SAUVIGNON 21

Napa Valley, California

ELK COVE VINEYARDS

PINOT NOIR 23

Willamette Valley, Oregon

RENATO RATTI "OCHETTI"

NEBBIOLO 24

Langhe, Italy

JORDAN CABERNET SAUVIGNON 36

Alexander Valley, California

STARTERS

HOT

EDAMAME 9

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

PRETZEL BREAD 15

Whipped Honey-Mustard Butter

GRILLED SHISHITO PEPPERS 13

Yuzu Chili Garlic, Amazu Ponzu (V)

COLD

EAST COAST OYSTERS 24

Mignonette, Cocktail Sauce

BABY GEM CAESAR SALAD 24

Sugar Snap Peas, Asparagus, Avocado
Sunflower Seeds, Lemon Parmesan Vinaigrette

SPINACH SALAD 21

Crispy Shiitakes, Leeks, Yuzu-Miso Vinaigrette

SIGNATURE COLD

HAMACHI CRUDO 21

Matcha Sea Salt, Citrus Vinaigrette

TRUFFLE SASHIMI 38

Tuna, Hamachi, Chili Ponzu, Black Truffle Purée

RAINBOW SASHIMI PIZZA 24

Tuna, Salmon, Hamachi
Truffle-Tomato Aioli, Serrano Chili

TARTARE TRIO 36

Tuna, Salmon, Hamachi
Wasabi Crème

BLUEFIN TORO CRUDO 34

Yuzu Honey, Pineapple Salsa
Hanaho Shiso

ROLLED

SPECIALTY ROLLS

CATCH ROLL 24

Crab, Salmon, Miso-Honey

SoBe ROLL 25

Bluefin Toro, Japanese Snapper, Yuzu Miso
Daikon Radish Wrap

BLUE KING ROLL 25

King Crab, Bluefin Tuna, Wasabi Aioli, Crispy Potato Sticks

HELLFIRE ROLL 23

Spicy Tuna Two-Ways, Pear, Balsamic Kabayaki

VEGETABLE KING ROLL 22

King Oyster Mushroom, Cashew, Spicy Miso (V)

WAGYU SURF & TURF ROLL 35

Maine Lobster, Crispy Potato, Truffle Aioli, Sweet Ponzu
Chimichurri, Tempura Flakes

NIGIRI / SASHIMI

2 PIECES PER ORDER

Shrimp	13
Salmon	13
Salmon Belly	14
Hamachi	13
Bluefin Tuna	13
Yellowfin Tuna	13
A5 Wagyu	21

CUT ROLLS

6 PIECES PER CUT ROLL

Spicy Salmon	16
Salmon Avocado (GF)	16
Spicy Yellowtail	16
Yellowtail Avocado (GF)	16
Spicy Blue Crab	17
Blue Crab Avocado (GF)	17
Spicy Tuna	16
Tuna Avocado (GF)	16
Yellowtail Jalapeño (GF)	16
Shrimp Avocado (GF)	17
Cucumber Sesame (V, GF)	15
Truffle Avocado (V, GF)	15

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

V | GF INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE . OTHER ITEMS MAY BE MODIFIED UPON REQUEST.

*EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING.

CATCH CLASSICS

CRISPY SHRIMP 34

Spicy Mayo, Tobiko

CRISPY CHICKEN BAO BUNS 20

Yuzu Sweet Chili, Herb Aioli, Iceberg

BAKED KING CRAB HAND ROLLS 26

Crispy Potato Sticks, Dynamite Sauce

LOBSTER MACARONI 32

Maine Lobster, Lobster Cream
Breadcrumbs, Grated Parmesan

WAGYU GYOZA 29

Japanese Miyazaki, Serrano Chili
Amazu Ponzu

CRUNCHY RICE CAKES 24

Tuna Tartare, Wasabi Tobiko

GRILLED SPANISH OCTOPUS 29

Crispy New Potatoes, Sofrito, Garlic Aioli

CRISPY CAULIFLOWER 28

Spicy Vegan Mayo

FILET SKEWERS 24

Truffle Kabayaki, Wasabi Soy
Quinoa Shallot Crumble

WAGYU FRIED RICE 49

Shiitake Mushrooms, Sugar Snap Peas
Carrots, Chinese Sausage, Fried Farm Egg

A5 JAPANESE MIYAZAKI WAGYU 36/oz

Yuzu Soy, Garlic Oil, Maldon Sea Salt, Sesame

Cooked Tableside On Our Signature Hot Stone

2oz MINIMUM

FROM THE SEA

SIMPLY GRILLED

GRILLED BRANZINO 39

SALMON A LA PLANCHA 38 (GF)

SEARED YELLOWFIN TUNA 39 (GF)

CHOICE OF SAUCE

Kale Pesto (V, GF) - Kabayaki Butter
Jalapeño Cucumber Emulsion (V, GF)

ENTREES

SEARED SCOTTISH SALMON 39

Edamame Purée, Smoked Dill Oil
Spring Vegetables (GF)

SAUTÉED SNAPPER 43

Lobster Mash, Black Truffle Purée
Lemon Brown Butter

HERB ROASTED BRANZINO 46

Creamy Vegetable Basmati Rice

NOT FISH

MUSHROOM SPAGHETTI 32

Wild Mushroom, Snow Peas, Tomato, Parmesan

JUMBO SHRIMP +21

TRUFFLE BUTTER FILET 59

8oz, Red Wine Shallot Marmalade
Whipped Black Truffle Butter

LARGE FORMAT

CANTONESE LOBSTER 105

Sake, Oyster Sauce, Scallion, Garlic

ROASTED WHOLE BRANZINO 95

Seasonal Vegetables, Citrus Vinaigrette

PORTERHOUSE FOR TWO 155

36oz, Drawn Butter (GF)

STEAK SAUCE +7

TRUFFLE BUTTER +9

SIDES

PARMESAN TRUFFLE FRIES 18

Vegan Truffle Aioli

SIMPLE MASHED POTATOES 14

Roasted Garlic (GF)

GRILLED ASPARAGUS 14

Citrus Vinaigrette (V, GF)

CREAMY BASMATI RICE 14

Market Vegetables (GF)

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