

SNACKS

EAST COAST OYSTERS* 28

Mignonette, Cocktail Sauce

EDAMAME 13

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

SHISHITO PEPPERS 15

Yuzu Chili Garlic, Amazu Ponzu (V)

SALADS

CAESAR SALAD* 22

Baby Romaine Lettuce, Parmesan
Warm Garlic Focaccia Croutons

CHOPPED 'WEDGE' SALAD* 23

Maple Glazed Bacon, Blue Cheese
Crispy Shallots, Iceberg Lettuce
Creamy Sesame Dressing

FROM JAPAN TO DALLAS

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

RAINBOW SASHIMI PIZZA* Tuna, Salmon, Hamachi, Truffle-Tomato Aioli, Serrano Chili 29

TUNA TARTARE* Sorrento Lemon, Avocado Purée 26 **ADD KALUGA CAVIAR +12**

Signature Nigiri

PRICE PER PIECE
2 PIECE MINIMUM

TORCHED SCALLOP* Citrus, Maldon Salt 9

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

SPECIALTY ROLLS



CATCH ROLL* Crab, Salmon, Miso-Honey 26



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

VEGETABLE KING ROLL* Japanese Vegetables, Avocado, Spicy Vegan Mayo (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 CAULIFLOWER 27

Spicy Vegan Mayo (V)

CRISPY SHRIMP* 33

Spicy Mayo, Tobiko

SPICY GIGLI PASTA 29

Calabrian Chile Cream, Aged Pecorino

WAGYU GYOZA* 32

Japanese Miyazaki, Serrano Chili, Amazu Ponzu

TRUFFLE MUSHROOM SPAGHETTI 34

Wild Mushroom Ragu, Truffle Cream

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

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* Jalapeño Salsa, Crispy Leeks, Yuzu Wasabi 59

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

HERB ROASTED BRANZINO* Creamy Vegetable Basmati Rice 48

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

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