## **SNACKS**

#### **EAST COAST OYSTERS' 28**

Mignonette, Cocktail Sauce

### EDAMAME 13

#### **SHISHITO PEPPERS 15**

Yuzu Chili Garlic, Amazu Ponzu (V)

## **SALADS**

#### CAESAR SALAD\* 24

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 MIAMI

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

# 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<sup>\*</sup> 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**

202 Minimum . Cooked Tableside

A5 KOBE BEEF\*

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

#### HOT STONE WAGYU FRIED RICE' 64

Shiitake Mushrooms, Chinese Pork Sausage, Fried Egg ADD LOBSTER +29

# **SEAFOOD**

MISO GLAZED SEA BASS\* Jalapeño Relish, Crispy Leeks, Yuzu Wasabi 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) 95

**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 CRISPY BRUSSELS SPROUTS 15

Roasted Garlic (GF)

Yuzu-Calamansi Vinaigrette, Dry Miso

ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CATCH IS REQUIRED TO INFORM OUR GUESTS THAT CONSUMING ANY RAW OR UNDER COOKED 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 MANUE DISCROERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.