

## SNACKS

**EAST COAST OYSTERS\*** 28  
Mignonette, Cocktail Sauce

**EDAMAME** 14  
Maldon Sea Salt (V, GF) OR Chili Garlic (V)

**10 YEARS GRILLED SHISHITO PEPPERS** 15  
Yuzu Chili Garlic, Amazu Ponzu (V)

## SALADS

**10 YEARS BABY BOK CHOY SALAD** 24  
Muscat Grapes, Candied Sunflower Seeds  
Creamy Sesame Vinaigrette

**10 YEARS CAESAR SALAD\*** 24  
Baby Romaine, Aged Parmesan  
Spicy Garlic Croutons

## SIGNATURE COLD

**10 YEARS HAMACHI WATERMELON CRUDO\*** 29  
Watermelon Ponzu  
Coconut Sesame Emulsion

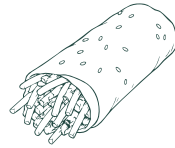
**TRUFFLE SASHIMI\*** 38  
Tuna, Hamachi, Chili Ponzu  
Black Truffle Purée, Kaluga Caviar

**10 YEARS CRUDO DI CATCH\*** 49  
Salmon, Tuna, Hamachi  
Yuzu Vinaigrette

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



**10 YEARS TUNA NIÇOISE RICE CAKE\***  
Bluefin Tuna, Kaluga Caviar, Whipped Egg Yolk  
Castelvetrano Olive, Crispy Rice Toast  
**19 EACH • 2 PIECE MINIMUM**



**BAKED KING CRAB HAND ROLL\***  
Crispy Potato Sticks, Dynamite Sauce  
**19 EACH • 2 PIECE MINIMUM**

## NIGIRI

PRICE PER PIECE | 2 PIECE MINIMUM

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

**CAVIAR TORO\*** 19  
Bluefin Tuna, Barrel-Aged Soy, Kaluga Caviar

**KING SALMON BELLY\*** 9  
Japanese Mustard Aioli

**ALBACORE\*** 9  
Shaved Black Truffle, Sweet Tosazu

**GOLDEN A5 WAGYU\*** 23  
Nikiri Soy, Kaluga Caviar

**DAILY CHEF SELECTION\*** MP  
*Limited Availability*

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

## ROLLS

**CATCH ROLL\*** 26  
Crab, Salmon, Miso-Honey

**VEGETABLE KING ROLL\*** 19  
Japanese Vegetables, Avocado, Spicy  
Vegan Mayo (V)

**HELLFIRE ROLL\*** 26  
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

\*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

### WAGYU GYOZA\* 32

Japanese Miyazaki, Serrano Chili  
Amazu Ponzu

### CRISPY CAULIFLOWER\* 27

Spicy Vegan Mayo (V)

### CRISPY SHRIMP\* 33

Spicy Mayo, Tobiko

10  
YEARS

### CHICKEN & CAVIAR BAO BUN\*

Kaluga Caviar, Cornflake-Crusted Chicken  
Wasabi-Avocado Ranch, House Pickles

20 EACH • 2 PIECE MINIMUM

## PASTA

10  
YEARS

### ANGRY LOBSTER MAFALDINE\* 45

Citrus-Garlic Butter, Braised Leeks, Thai Chili

### TRUFFLE MUSHROOM SPAGHETTI 34

Wild Mushroom Ragu, Truffle Cream (V, GF)

## STEAK

### PRIME NEW YORK STRIP\*

12oz, Greeley, CO (GF)

79

### PRIME RIBEYE\*

14oz, Brandt Beef, Brawley, CA

89

### CENTER-CUT FILET\*

8oz, Dakota City, NE (GF)

69

10  
YEARS

### MISO WAGYU FLATIRON\*

6oz, Stone Axe Farms, Kabayaki Glaze, Mushroom Crust

75

### HOT STONE WAGYU FRIED RICE\*

Shiitake Mushrooms, Chinese Pork Sausage, Fried Egg

64

ADD LOBSTER +29

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

## SEAFOOD

10  
YEARS

### MISO GLAZED SEA BASS\* 59

Miso Vin-Blanc, Charred Petite Bok Choy

10  
YEARS

### ROASTED MAINE LOBSTER FRITES\* 55/110

Two-Pound Live-Caught Lobster  
Toasted Garlic Crust, Chartreuse Butter  
Hand-Cut French Fries

10  
YEARS

### GRILLED SALMON & FAVA BEANS\* 39

Fava Bean Purée, Mint Oil

### HERB ROASTED BRANZINO\* 49

Creamy Vegetable Basmati Rice

## SIDES

10  
YEARS

### BAKED LOBSTER MAC & CHEESE 39

Rigatoni, Maine Lobster Cream  
Four Cheese Blend

### CRISPY BRUSSELS SPROUTS 15

Yuzu-Calamansi Vinaigrette, Dry Miso (V, GF)

10  
YEARS

### HAND-CUT FRENCH FRIES 15

#### CHOICE OF SAUCE +4

Avocado Ranch  
Chipotle Barbecue  
Yuzu Aioli

ADD ALL THREE +10

### SIMPLE MASHED POTATOES 15

Roasted Garlic (GF)

### GRILLED ASPARAGUS 15

Citrus Vinaigrette (V, GF)

### WILTED SPINACH 15

Garlic Chips (V)



## CATCH TASTING MENU

Ask Your Server!