SNACKS

EAST COAST OYSTERS* 28
Mignonette, Cocktail Sauce

EDAMAME 13
Maldon Sea Salt (V, GF) OR Chili Garlic (V)

SHISHITO PEPPERS 15
Toasted Sesame, Szechuan Sauce
Bonito Flakes

SALADS

CAESAR SALAD* 24
Baby Romaine Lettuce, Parmesan
Warm Garlic Sourdough Croutons

CHOPPED WEDGE SALAD 23
Maple Glazed Bacon, Blue Cheese
Crispy Shallots Iceberg Lettuce
Creamy Sesame Dressing

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
10 Pieces of Nigiri, 10 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

*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 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
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

SPICY GIGLI PASTA 29
Calabrian Chile Cream, Aged Pecorino

TRUFFLE MUSHROOM SPAGHETTI 34
Wild Mushroom Ragu, Truffle Cream

STEAK

CENTER-CUT FILET* 69
8oz, Dakota City, NE (GF)

PRIME NEW YORK STRIP* 79
12oz, Greeley, CO (GF)

PRIME RIBEYE* 89
14oz, Brandt Beef, Brawley, CA (GF)

WAGYU PORTERHOUSE* 205
24oz, Westholme, Wylarah Station, AUS (GF)

WAGYU FRIED RICE* 64
Shiitake Mushrooms, Chinese Sausage, Fried Egg
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

HERB ROASTED BRANZINO* 48
Creamy Vegetable Basmati Rice

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

WHOLE BRANZINO* 95
Squash, Arugula, Tomato, Lemon Vinaigrette (GF)

SIDES

CREAMY BASMATI RICE 9
Market Vegetables (GF)

PARMESAN TRUFFLE FRIES 18
ADD VEGAN TRUFFLE AIOLI +5
(VEGAN UPON REQUEST)

SIMPLE MASHED POTATOES 15
Roasted Garlic (GF)

CRISPY BRUSSELS SPROUTS 15
Yuzu-Calamansi Vinaigrette, Dry Miso (V)

GRILLED ASPARAGUS 15
Citrus Vinaigrette (V, GF)

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