

## 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

## 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

## 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**

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

### 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.

A 20% SERVICE CHARGE WILL BE ADDED TO YOUR CHECK.

## 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**

### HOT STONE WAGYU FRIED RICE\* 64

Shiitake Mushrooms, Chinese Pork Sausage, Fried Egg

ADD LOBSTER +29

## SEAFOOD

**MISO GLAZED SEA BASS\*** Miso Vin-Blanc, Charred Petite Bok Choy **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**

## 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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