

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

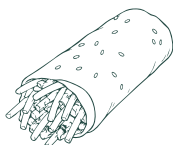
10 YEARS CRUDO DI CATCH* 49
Salmon, Tuna, Hamachi
Yuzu Vinaigrette

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

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
Castelvetro 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

ZUKE TORO 16
Yuzu Aioli, Citrus Miso, Japanese Peach
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
King Oyster Mushroom, Avocado
Spicy Miso (GF)

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

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)

SAUTÉED SPINACH 15

Garlic Chips (V, GF)

CATCH TASTING MENU

Ask Your Server!