

LOS ANGELES

CATCH

BRUNCH

COLD

JUMBO SHRIMP COCKTAIL 27

4PC, COCKTAIL SAUCE (GF)

TRUFFLE SASHIMI 36

TUNA, HAMACHI, CHILI PONZU, CAVIAR
BLACK TRUFFLE PURÉE

TARTARE TRIO 34

SALMON, HAMACHI, TUNA, TOBIKO
WASABI CRÈME FRAICHE

SALMON BELLY CARPACCIO 28

WATERCRESS, SWEET & SOUR
ONION, YUZU

ROLLED

VEGETABLE KING ROLL 18

KING OYSTER MUSHROOM, CASHEW, SPICY MISO (V)

BAKED KING CRAB HANDROLLS 38

ORANGE TOBIKO, KEWPIE MAYO
SHICHIMI PEPPER, SOY PAPER

HELLFIRE ROLL 23

SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

CATCH ROLL 24

CRAB, SALMON, MISO-HONEY

MRC ROLL 23

SEARED TUNA, SHRIMP, AVOCADO, PONZU
BROWN BUTTER

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

SWEETS

CINNAMON ROLL PANCAKES 21

BROWN SUGAR-CINNAMON SWIRL
CANDIED ALMOND, CREAM CHEESE FROSTING

THE ANYTIME WAFFLE TOWER 24

MAPLE, MILK CHOCOLATE & RASPBERRY ICE CREAM
CHOCOLATE GANACHE, RASPBERRY JAM
TOASTED ALMONDS (GF)

FRENCH TOAST 20

BLUEBERRY COMPOTE, BUTTER
MAPLE SYRUP

EGGS

ALL EGGS ARE ORGANIC

SHAKSHUKA 25

BAKED EGG, GROUND TURKEY, CRISPY
ARTICHOKE, SPICED MEDITERRANEAN
RAGU, FETA CHEESE, CHALLAH BREAD

STEAK AND EGGS 31

6oz CHARRED NY STRIP STEAK
2 SUNNY-SIDE UP EGGS

CROQUE MADAME 22

PORCHETTA, FONTINA, PECORINO
CALABRIAN CHILI BECHAMEL
SUNNY-SIDE EGG, PEPPERONI

EGG WHITE OMELETTE 19

EGG WHITES, TURKEY BACON
ARTICHOKE, ARUGULA, MUSHROOMS
CARAMELIZED ONIONS
GOAT CHEESE

BUNS

THE CLASSIC BURGER 26

8oz CLASSIC BEEF BURGER BLEND, AMERICAN
CHEESE, PICKLES, RED ONIONS
MUSTARD MAYO

BREAKFAST BURRITO 21

SCRAMBLED ORGANIC EGGS, BACON
CRISPY POTATO HASH, CHIPOTLE SALSA
GRIDDLED TORTILLA WRAP

GREENS

COCONUT KALE CHICKEN SALAD 25

POACHED ORGANIC CHICKEN, HEIRLOOM TOMATO
ROASTED SWEET POTATO, QUINOA, AVOCADO
SHALLOT VINAIGRETTE (GF, DF)

BABY GEM CAESAR SALAD 22

SUGAR SNAP PEAS, ASPARAGUS, AVOCADO
SUNFLOWER SEEDS, LEMON PARMESAN VINAIGRETTE
(VEGAN UPON REQUEST)

GRAINS

TUNA POKE BOWL 25

AVOCADO, TOMATO, SOUR APPLE, PINEAPPLE
YUZU-CHILI, BROWN RICE, CRISPY TARO (DF)

SMASHED ORGANIC AVOCADO TOAST 23

POMEGRANATE, ALMOND, PICKLED CHILI
HEIRLOOM TOMATO, MEDIUM BOILED EGG
RADISH, SOURDOUGH BREAD
(VEGAN UPON REQUEST)

CATCH CLASSICS

CRUNCHY RICE CAKES 22/29

TUNA TARTARE, WASABI
TOBIKO

LOBSTER MAC & CHEESE 30

MAINE LOBSTER, MASCARPONE
BREADCRUMBS, GRATED PARMESAN

A5 JAPANESE MIYAZAKI WAGYU 36/oz

YUZU SOY, GARLIC OIL, MALDON SEA SALT, SESAME
COOKED TABLESIDE ON OUR SIGNATURE HOT STONE
2oz MINIMUM

CRISPY SHRIMP 31

SPICY MAYO, TOBIKO

MUSHROOM SPAGHETTI 29

WILD MUSHROOM, SNOW PEAS
TOMATO, PARMESAN
(VEGAN UPON REQUEST)
ADD JUMBO SHRIMP + 21

FROM THE SEA

GRILLED JUMBO SHRIMP 35

(GF)

SALMON A LA PLANCHA 39

(GF)

SEARED YELLOWFIN TUNA 39

(GF)

CHOICE OF SAUCE KABAYAKI BUTTER - KALE PESTO (GF) - JALAPEÑO CUCUMBER EMULSION (V, GF, DF)

SIDES

APPLE SMOKED BACON 9

CHARRED BROCCOLINI 15

CHILI, GARLIC, LEMON (V, GF)

PARMESAN-TRUFFLE FRIES 17

VEGAN TRUFFLE AIOLI

TURKEY SAUSAGE 9

WE ARE CURRENTLY LIMITING DINING EXPERIENCES TO 90 MINUTES. THANK YOU IN ADVANCE FOR UNDERSTANDING.

CORPORATE EXECUTIVE CHEF: DANIEL YE | SUSHI CHEF: SOLOMON HALIM

V | GF | DF INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE | DAIRY FREE. OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING. EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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