

## SNACKS

### EDAMAME 12

Maldon Sea Salt (V, GF)  
Chili Garlic (V)

### SHISHITO PEPPERS 14

Yuzu Chili Garlic, Amazu Ponzu (V)

### EAST COAST OYSTERS\* 28

Mignonette, Cocktail Sauce

## SALADS

### CAESAR SALAD\* 22

Baby Romaine Lettuce, Parmesan  
Warm Garlic Focaccia Croutons

### SPINACH ARTICHOKE SALAD 22

Crispy Shiitakes, Leeks, Yuzu-Miso Vinaigrette

### CHOPPED 'WEDGE' SALAD\* 23

Maple Glazed Bacon, Blue Cheese, Crispy Shallots  
Iceberg Lettuce, Creamy Sesame Dressing

## FROM JAPAN TO DALLAS

FLOWN IN FROM THE TOYOSU MARKET

**TRUFFLE SASHIMI\*** Tuna, Hamachi, Chili Ponzu, Black Truffle Purée, Kaluga Caviar **36**

**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**

### CATCH NIGIRI FLIGHT\* 125

8 Pieces Signature Nigiri

### OMAKASE BOAT\* 225

Signature Sashimi & Nigiri

**ADD KALUGA CAVIAR, UNI  
A5 WAGYU, OTORO +195**

**OTORO NIGIRI\*** Barrel-Aged Soy, Kaluga Caviar **21 each**

**KING SALMON BELLY NIGIRI\*** Truffle Tomato, Micro Basil **14 each**

**TORCHED SCALLOP NIGIRI\*** Citrus, Maldon Salt **14 each**

**GOLDEN A5 NIGIRI\*** Nikiri Soy, Kaluga Caviar **24 each**

## SPECIALTY ROLLS

**CATCH ROLL\*** Crab, Salmon, Miso-Honey **25**

**HELLFIRE ROLL\*** Spicy Tuna Two-Ways, Pear, Balsamic **24**

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

**WAGYU SURF & TURF ROLL\*** Maine Lobster, Crispy Potato, Truffle Aioli, Chimichurri **36**

\*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\* 19

Tuna Tartare, Wasabi Tobiko

## CRISPY CAULIFLOWER 24

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

18 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) 195

PRIME NEW YORK STRIP\* 12oz, Greeley, CO (GF) 74

PRIME RIBEYE\* 14oz, Brandt Beef, Brawley, CA (GF) 85

CENTER-CUT FILET\* 8oz, Dakota City, NE (GF) 65

## SAUCES

Truffle Butter - Steak Sauce - Chili Butter - Wasabi Soy - Kabayaki 8 each

## WAGYU FRIED RICE\* 59

Shiitake Mushrooms, Chinese Sausage, Fried Egg

ADD LOBSTER +29

# SEAFOOD

MISO GLAZED SEA BASS\* Jalapeño Salsa, Crispy Leeks, Yuzu Wasabi 57

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

HERB ROASTED BRANZINO\* Creamy Vegetable Basmati Rice 48

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

CANTONESE LOBSTER\* Sake, Oyster Sauce, Scallion, Garlic 135

# SIDES

GRILLED ASPARAGUS 15

Citrus Vinaigrette (V, GF)

PARMESAN TRUFFLE FRIES 18

Vegan Truffle Aioli

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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