CATCH

RAW BAR

$75 Per Person, Per Hour

CLASSICS SELECT 6 | ADDITIONAL SELECTIONS + $10PP

CAESAR SALAD
Baby Romaine Lettuce, Parmesan
Spicy Garlic Croutons
(GF & VEGAN UPON REQUEST)

BABY BOK CHOY SALAD
Muscat Grapes, Candied Sunflower
Seeds, Creamy Sesame Vinaigrette

NIGIRI PLATTER
Chef's Selection

CATCH ROLL
Crab, Salmon, Miso-Honey

HELLFIRE ROLL
Spicy Tuna Two-Ways, Pear, Balsamic

VEGETABLE KING ROLL
King Oyster Mushroom, Avocado, Spicy Miso
(GF & VEGAN UPON REQUEST)

WAGYU SURF & TURF ROLL +$5pp
Maine Lobster, Crispy Potato, Truffle Aoli
Chimichurri

EAST COAST OYSTERS*
Mignonette, Cocktail Sauce

JUMBO SHRIMP COCKTAIL
Chili Garlic, Dijonnaise

TRUFFLE SASHIMI
Tuna, Hamachi, Chili Ponzu
Black Truffle Puree, Kaluga Caviar

AHI TUNA PIZZA
Avocado Aioli, Garlic Ponzu
Add Kaluga Caviar + $5

À LA CARTE

Market Pricing

OMAKASE BOAT
10 Pieces of Nigiri, 10 Pieces of Sashimi
1 Akami Tuna Avocado Roll
2 Salmon Roe Cucumber Cups

CHILLED LOBSTER CLAWS
Chili Garlic, Dijonnaise

ALASKAN KING CRAB
Chili Garlic, Dijonnaise, CS Cocktail Sauce

OSETRA CAVIAR
Osetra Caviar, Classic Accoutrements,
Brioche Toast Points & Housemade Waffles