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
Bonito Flakes

SALADS

CAESAR SALAD * 24
Baby Romaine Lettuce, Parmesan
Warm Garlic Sourdough Croutons

SPINACH ARTICHOKE SALAD 22
Crispy Shiitakes, Leeks, Parmesan
Yuzu-Miso Vinaigrette

TOYOSU SELECTION

TRUFFLE SASHIMI * 37
Tuna, Hamachi, Chili Ponzu
Black Truffle Purée, Kaluga Caviar

SESAME SEARED SALMON * 28
Yuzu Soy, Hot Sesame Olive Oil
Toasted Sesame Seeds

MADAI CRUDO * 26
Japanese Red Snapper, Pickled Peach
Pomegranate, Amarillo Sauce

AHI TUNA PIZZA * 29
Avocado Aioli, Garlic Ponzu
ADD KALUGA CAVIAR +15

OMAKASE BOAT * 225
10 Pieces of Nigiri, 10 Pieces of Sashimi
1 Akami Tuna Avocado Roll, 2 Salmon Roe Cucumber Cups

NIGIRI
PRICE PER PIECE | 2 PIECE MINIMUM

BLUEFIN OTORO * 18
Barrel-Aged Soy, Kaluga Caviar

KING SALMON BELLY * 9
Truffle Tomato, Micro Basil

ALBACORE * 8
Shaved Black Truffle, Sweet Tosazu

GOLDEN A5 WAGYU * 21
Nikiri Soy, Kaluga Caviar

CATCH NIGIRI FLIGHT * 110
2 Pieces Of Each Signature Nigiri

DAILY CHEF SELECTION * MP
Limited Availability

ROLLS

CATCH ROLL * 26
Crab, Salmon, Miso-Honey

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

HELLFIRE ROLL * 25
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, Snowflake-Like
Delicateness & Intensely Sweet Flavor

HOT STARTERS

CRUNCHY RICE CAKES* 20
Tuna Tartare, Wasabi Tobiko

CRISPY CAULIFLOWER* 27
Spicy Vegan Mayo **(V)**

WAGYU GYOZA* 32
Japanese Miyazaki, Serrano Chili
Amazu Ponzu

CRISPY SHRIMP* 33
Spicy Mayo, Tobiko

BAKED KING CRAB HAND ROLL*
Crispy Potato Sticks, Dynamite Sauce
19 EACH • 2 PIECE MINIMUM

PASTA

SPICY GIGLI PASTA 29
Calabrian Chile Cream, Aged Pecorino

ANGRY LOBSTER MAFALDINE* 42
Citrus-Garlic Butter, Braised Leeks, Thai Chili

TRUFFLE MUSHROOM SPAGHETTI 34
Wild Mushroom Ragu, Truffle Cream **(V, GF)**

STEAK

WAGYU PORTERHOUSE* 24oz, Westholme, Wylarah Station, Aug **(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
WAGYU FRIED RICE* Shiitake Mushrooms, Chinese Sausage, Fried Egg **ADD LOBSTER +29**	64

SAUCES Truffle Butter - Steak Sauce - Chili Butter - Wasabi Soy - Kabayaki **8 EACH**

SEAFOOD

MISO GLAZED SEA BASS* 59
Miso Vin-Blanc, Charred Petite Bok Choy

HERB ROASTED BRANZINO* 48
Creamy Vegetable Basmati Rice

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

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

SIDES

GRILLED ASPARAGUS 15
Citrus Vinaigrette **(V, GF)**

CREAMY BASMATI RICE 9
Market Vegetables **(GF)**

SIMPLE MASHED POTATOES 15
Roasted Garlic **(GF)**

CRISPY BRUSSELS SPROUTS 15
Yuzu-Calamansi Vinaigrette, Dry Miso **(V, GF)**

PARMESAN TRUFFLE FRIES 18
ADD VEGAN TRUFFLE AIOLI +5
(VEGAN UPON REQUEST)

CATCH TASTING MENU
Ask Your Server! **95/115/125 PER PERSON**