

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)

CHOPPED 'WEDGE' SALAD

Maple Glazed Bacon, Blue Cheese,

Crispy Shallots, Iceberg Lettuce,

Creamy Sesame Dressing

CATCH ROLL

Crab, Salmon, Miso-Honey

HELLFIRE ROLL

Spicy Tuna Two-Ways, Pear, Balsamic

VEGETABLE KING ROLL

Japanese Vegetables, Avocado, Spicy Mayo **(V)**

WAGYU SURF & TURF ROLL **+\$5PP**

Maine Lobster, Crispy Potato, Truffle Aioli Chimichurri

NIGIRI PLATTER

Chef's Selection

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