

SNACKS

EDAMAME 11

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

SHISHITO PEPPERS 14

Yuzu Chili Garlic, Amazu Ponzu (V)

Raw Bar

EAST COAST OYSTERS* 29/47

Ask Your Server for Daily Selections

JUMBO SHRIMP COCKTAIL 24

Cocktail Sauce

Seafood Tower

Chef's Selection of Lobster, Shrimp, Oysters
Scallops Ceviche, Salmon Poke

68 PER PERSON

SALADS

BABY GEM CAESAR 25

Sugar Snap Peas, Avocado, Sunflower Seeds
Asparagus, Lemon Parmesan Vinaigrette

CHOPPED WEDGE SALAD* 21

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

SIGNATURE COLD

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

MADAI CEVICHE* Japanese Red Snapper, Pickled Peach, Pomegranate, Amarillo Sauce 31

HAMACHI WATERMELON CRUDO* Watermelon Ponzu, Coconut Sesame Emulsion 29

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

Signature Nigiri

PRICE PER PIECE
2 PIECE MINIMUM

TORCHED TOYOSU SCALLOP* 14

Citrus Maldon Salt

BLUEFIN OTORO* 21

Barrel-Aged Soy, Kaluga Caviar

GOLDEN A5 WAGYU* 24

Nikiri Soy, Kaluga Caviar

KING SALMON BELLY* 14

Japanese Mustard Aioli

CATCH NIGIRI FLIGHT* 110

2 Pieces of each Signature Nigiri

DAILY CHEF SELECTION* MP

Limited Availability

SPECIALTY ROLLS

CATCH ROLL* Crab, Salmon, Miso-Honey 25

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

MRC ROLL* Seared Tuna, Shrimp, Avocado, Ponzu Brown Butter 24

VEGETABLE KING ROLL* King Oyster Mushroom, Cucumber, Avocado, Spicy Miso (V) 19

WAGYU SURF & TURF ROLL* Maine Lobster, Crispy Potato, Truffle Aioli, Chimichurri 46

BAKED KING CRAB HAND ROLL* Crispy Potato Sticks, Dynamite Sauce 29

NIGIRI & SASHIMI

Salmon*	17	Tuna*	17
Salmon Belly*	18	Chūtoro*	23
Hamachi*	16	Otoro*	39
Eel	17	Uni*	25
Madai*	16	A5 Wagyu*	45

HAND & CUT ROLLS

Eel Avocado	15/19
Yellowtail Avocado* (GF)	15/19
Spicy Yellowtail*	14/17
Spicy Salmon*	14/17
Salmon Avocado* (GF)	15/19
Spicy Tuna*	14/17
California	16/21
Yellowtail Jalapeño* (GF)	16/19
Truffle Avocado (V)	15/19

CATCH CLASSICS

CRISPY SHRIMP* 33

Spicy Mayo, Tobiko

FILET SKEWERS* 27

Truffle Kabayaki Glaze, Wasabi Soy

CRUNCHY RICE CAKES* 31

Tuna Tartare, Wasabi Tobiko

CRISPY CAULIFLOWER 27

Spicy Vegan Mayo (V, GF)

GRILLED SPANISH OCTOPUS 33

Crispy Potato, Sofrito, Garlic Aioli

MISO COD LETTUCE CUPS 27

Maple Miso Glaze, Shiitake Mushrooms

A5 WAGYU GYOZA* 36

Japanese Oita, Serrano Chili, Amazu Ponzu

TRUFFLE MUSHROOM SPAGHETTI 30

Wild Mushroom Ragu, Truffle Cream

ADD JUMBO SHRIMP +21

WAGYU HOT ROCK

KOBE BEEF

65/oz

A5 WAGYU FROM OMI JAPAN

55/oz

A5 WAGYU FROM OITA JAPAN

45/oz

FLIGHT OF THREE*

1/2 OZ OF EACH

80 per person

SEA

HERB ROASTED BRANZINO* Creamy Vegetable Basmati Rice 47

ALASKAN KING SALMON* Smoked Dill Oil, Seasonal Vegetables, Edamame Purée 45

WHOLE BRANZINO FOR TWO* Squash, Arugula, Tomato, Lemon Vinaigrette 99

CANTONESE LOBSTER* Sake, Oyster Sauce, Scallion, Garlic 120

Simply Grilled

GRILLED BRANZINO* (GF) 41

SALMON A LA PLANCHA* (GF) 41

SEARED YELLOWFIN TUNA* (GF) 46

GRILLED JUMBO SHRIMP* (GF) 50

CHOICE OF SAUCE

Jalapeño Cucumber Emulsion - Kabayaki Butter - Kale Pesto

LAND

CRISPY CHICKEN 43

Organic Chicken Breast, Thyme Jus, Caramelized Root Vegetables

8oz PRIME CENTER CUT FILET* 78

14oz PRIME NEW YORK STRIP* 89

32oz PRIME BONE-IN RIBEYE* 180

WAGYU FRIED RICE* 65

Shitake Mushroom, Chinese Sausage, Oita Wagyu, Fried Egg

ADD LOBSTER +34 ADD JUMBO SHRIMP +21

SAUCES

Truffle Garlic Herb Butter - Kabayaki Brown Butter - Wasabi Soy - Chimichurri 4 EACH

SIDES

CREAMY BASMATI RICE 14

Market Vegetables (GF)

MASHED POTATOES 15

Roasted Garlic (GF)

CHARRED BROCCOLINI 16

Chili, Garlic, Lemon (V, GF)

PARMESAN TRUFFLE FRIES 17

ADD VEGAN TRUFFLE AIOLI +4

(VEGAN UPON REQUEST)

BRUSSELS SPROUTS 19

Yuzu-Calamansu Vinaigrette, Dry Miso

V | GF INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE. OTHER ITEMS MAY BE MODIFIED UPON REQUEST.
*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.