

CATCH

3 COURSE SHAREABLE MENU

FIRST COURSE SELECT 3 + \$7PP ADDITIONAL SELECTIONS

CAESAR SALAD

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

MADAI CRUDO

Japanese Red Snapper, Pickled Peach
Pomegranate, Amarillo Sauce

AHI TUNA PIZZA

Bluefin Tuna, Avocado Aioli, Garlic Ponzu
Add *Kaluga Caviar* + \$5

TRUFFLE SASHIMI +\$5pp

Tuna, Hamachi, Chili Ponzu, Caviar
Black Truffle Puree

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

EDAMAME

Maldon Sea Salt **(V, GF)**

SHISHITO PEPPERS

Toasted Sesame, Szechuan Sauce, Bonito Flakes

CRISPY SHRIMP

Spicy Mayo, Tobiko

À LA CARTE

OMAKASE BOAT

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

\$225 PER ORDER

Chef Recommends 1 Boat Every 5-7 People

HOT STONE

WAGYU FRIED RICE

Shiitake Mushrooms, Fried Egg
Chinese Pork Sausage

\$64 PER ORDER/ \$MP WITH LOBSTER

Chef Recommends 1 Dish Every 3-5 People

SNOW BEEF

WAGYU HOT ROCK

Cooked Tableside
On Our Signature Hot Stone

\$49 PER OUNCE | 2 PIECES PER OUNCE

Chef Recommends 1 Piece Per Person

ENTREE COURSE SELECT 2 + \$15PP ADDITIONAL SELECTIONS

MISO GLAZED SEA BASS

Miso Vin-Blanc, Charred Petite Bok Choy

HERB ROASTED BRANZINO*

Creamy Vegetable Basmati Rice

SALMON A LA PLANCHA*

Market Side Salad, Jalapeño Cucumber Emulsion **(GF)**

TRUFFLE MUSHROOM SPAGHETTI

Wild Mushroom Ragu, Truffle Cream
(VEGAN UPON REQUEST)

SPICY GIGLI

Calabrian Chile Cream, Aged Pecorino

CENTER-CUT FILET

8oz, Dakota City, NE **(GF)**

PRIME RIBEYE

14oz, Brandt Beef, Brawley, CA **(GF)**

PRIME NY STRIP

12oz, Greeley, CO **(GF)**

À LA CARTE

ANGRY LOBSTER MAFALDINE

Citrus-Garlic Butter, Thai Chili, Braised Leeks

\$42 PER ORDER

Chef Recommends 1 Dish Every 3-5 People

WAGYU PORTERHOUSE

24oz, Westholme, Wylarah Station, AUS **(GF)**

\$205 PER ORDER

Chef Recommends 1 Dish Every 4-6 People

WHOLE BRANZINO

Squash, Arugula, Tomato, Lemon Vinaigrette

\$95 PER ORDER

Chef Recommends 1 Dish Every 4-6 People

SIDES SELECT 2 + \$5PP ADDITIONAL SELECTIONS

CRISPY BRUSSELS SPROUTS

Yuzu-Calamasi Vinaigrette, Dry Miso **(V,GF)**

GRILLED ASPARAGUS

Citrus Vinaigrette **(V,GF)**

PARMESAN TRUFFLE FRIES

Vegan Truffle Aioli

(VEGAN UPON REQUEST)

CREAMY BASMATI RICE

Market Vegetables **(GF)**

SIMPLE MASHED POTATOES

Roasted Garlic **(GF)**

DESSERTS SELECT 2 + \$5PP ADDITIONAL SELECTIONS

WARM RICOTTA DONUTS

Cream Cheese Frosting, Milk Chocolate
Salted Caramel, Raspberry Lime Sauce

PISTACHIO "CHEESECAKE"

Coconut Sorbet, Black Cherry Jam **(V, GF)**

HOUSEMADE ICE CREAM & SORBET

Seasonal Selection

"HIT ME" CHOCOLATE CAKE

Liquid "Klondike", Roasted White Chocolate
Ice Cream, Brownie, Devil's Food Cake **(GF)**