

SNACKS

EAST COAST OYSTERS* 28

Mignonette, Cocktail Sauce

EDAMAME 13

Maldon Sea Salt (V, GF)
½ Chili Garlic (V)

SHISHITO PEPPERS 15

Toasted Sesame, Szechuan Sauce

SALADS

CAESAR SALAD* 24

Baby Romaine Lettuce, Parmesan
Warm Garlic Sourdough Croutons

CHOPPED 'WEDGE' SALAD* 23

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

FROM JAPAN TO NEW YORK

FLOWN IN FROM THE TOYOSU MARKET

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

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

RAINBOW SASHIMI PIZZA* Tuna, Salmon, Hamachi, Truffle-Tomato Aioli, Serrano Chili **29**

TUNA TARTARE* Sorrento Lemon, Avocado Purée **26** **ADD KALUGA CAVIAR +12**

Signature Nigiri

PRICE PER PIECE
2 PIECE MINIMUM

TORCHED SCALLOP* Citrus, Maldon Salt **9**

BLUEFIN OTORO* Barrel-Aged Soy, Kaluga Caviar **18**

KING SALMON BELLY* Truffle Tomato, Micro Basil **9**

GOLDEN A5 WAGYU* Nikiri Soy, Kaluga Caviar **21**

DAILY CHEF SELECTION* *Limited Availability* **MP**

CATCH NIGIRI FLIGHT* 110

2 Pieces of each Signature Nigiri

SPECIALTY ROLLS

CATCH ROLL* Crab, Salmon, Miso-Honey **26**

HELLFIRE ROLL* Spicy Tuna Two-Ways, Pear, Balsamic **25**

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

WAGYU SURF & TURF ROLL* Maine Lobster, Crispy Potato, Truffle Aioli, Chimichurri **37**

*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.

HOT STARTERS

CRUNCHY RICE CAKES* 20

Tuna Tartare, Wasabi Tobiko

CRISPY SHRIMP* 33

Spicy Mayo, Tobiko

WAGYU GYOZA* 32

Japanese Miyazaki, Serrano Chili, Amazu Ponzu

CRISPY CAULIFLOWER 27

Spicy Vegan Mayo (V)

BAKED KING CRAB HAND ROLL*

Crispy Potato Sticks, Dynamite Sauce

19 EACH • 2 PIECE MINIMUM

WAGYU HOT ROCK

2 OZ MINIMUM
COOKED TABLESIDE

A5 KOBE BEEF* 68/oz

OLIVE BEEF* 55/oz

SNOW BEEF* 49/oz

FLIGHT OF THREE*

85 PP

PASTA

SPICY GIGLI Calabrian Chile Cream, Aged Pecorino 29

TRUFFLE MUSHROOM SPAGHETTI Wild Mushroom Ragu, Truffle Cream 34

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

STEAK

CENTER-CUT FILET* 8oz, Dakota City, NE (GF) 69

PRIME NEW YORK STRIP* 12oz, Greeley, CO (GF) 79

PRIME RIBEYE* 14oz, Brandt Beef, Brawley, CA (GF) 89

WAGYU PORTERHOUSE* 24oz, Westholme, Wylarah Station, AUS (GF) 205

SAUCES

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

WAGYU FRIED RICE* 64

Shiitake Mushrooms, Chinese Sausage, Fried Egg

ADD LOBSTER +29

SEAFOOD

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

HERB ROASTED BRANZINO* Creamy Vegetable Basmati Rice 48

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

WHOLE BRANZINO* Baby Arugula, Market Radish, Lemon Vinaigrette (GF) 95

SIDES

GRILLED ASPARAGUS 15

Citrus Vinaigrette (V, GF)

PARMESAN TRUFFLE FRIES 18

ADD VEGAN TRUFFLE AIOLI +5
(VEGAN UPON REQUEST)

CREAMY BASMATI RICE 9

Market Vegetables (GF)

SIMPLE MASHED POTATOES 15

Roasted Garlic (GF)

CRISPY BRUSSELS SPROUTS 15

Yuzu-Calamansi Vinaigrette, Dry Miso

CATCH TASTING MENU

Ask Your Server!

95/125 PER PERSON