

## SNACKS

### EAST COAST OYSTERS\* 28

Mignonette, Cocktail Sauce

### EDAMAME 14

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

15  
YEARS

### GRILLED SHISHITO PEPPERS 15

Yuzu Chili Garlic, Amazu Ponzu (V)

## SALADS

15  
YEARS

### CAESAR SALAD\* 24

Baby Romaine, Aged Parmesan  
Spicy Garlic Croutons

15  
YEARS

### BABY BOK CHOY SALAD 24

Muscat Grapes, Candied Sunflower Seeds  
Creamy Sesame Vinaigrette

## SIGNATURE COLD

15  
YEARS

### HAMACHI WATERMELON CRUDO\* 29

Watermelon Ponzu  
Coconut Sesame Emulsion

15  
YEARS

### CRUDO DI CATCH\* 49

Salmon, Tuna, Hamachi  
Yuzu Vinaigrette

15  
YEARS

### AHI TUNA PIZZA\* 29

Tomato, Avocado Aioli, Garlic Ponzu  
ADD KALUGA CAVIAR +12

### TRUFFLE SASHIMI\* 38

Tuna, Hamachi, Chili Ponzu  
Black Truffle Purée, Kaluga Caviar



15  
YEARS

### TUNA NIÇOISE RICE CAKE\*

Bluefin Tuna, Kaluga Caviar, Whipped Egg Yolk  
Castelvetrano Olive, Crispy Rice Toast

19 EACH • 2 PIECE MINIMUM

### BAKED KING CRAB HAND ROLL\*

Crispy Potato Sticks, Dynamite Sauce

19 EACH • 2 PIECE MINIMUM

## NIGIRI

PRICE PER PIECE • 2 PIECE MINIMUM

### CHARCOAL-SEARED TORO KAMI\* 14

Toro Tartare, Nikiri Soy, Aonori

### CAVIAR TORO\* 19

Bluefin Tuna, Barrel-Aged Soy, Kaluga Caviar

### KING SALMON BELLY\* 9

Japanese Mustard Aioli

### TORCHED HOKKAIDO SCALLOP\* 9

Citrus, Maldon Salt

### GOLDEN A5 WAGYU\* 23

Nikiri Soy, Kaluga Caviar

### DAILY CHEF SELECTION\* MP

Limited Availability

### CATCH NIGIRI FLIGHT\* 110

Charcoal-Seared Toro Kami, King Salmon Belly  
Torched Hokkaido Scallop, Golden A5 Wagyu

8 PIECES TOTAL, 2 PIECES OF EACH

## ROLLS

### CATCH ROLL\* 26

Crab, Salmon, Miso-Honey

### VEGETABLE KING ROLL\* 19

King Oyster Mushroom, Avocado  
Spicy Miso

### HELLFIRE ROLL\* 26

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 for Snowflake-Like  
Delicateness & Intensely Sweet Flavor

### FLIGHT OF THREE\* 85PP

\*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

15  
YEARS

### CRISPY CHICKEN BAO BUNS 20 EACH

Kaluga Caviar, Cornflake-Crusted Chicken  
Wasabi-Avocado Ranch, House Pickles

2 PIECE MINIMUM

### WAGYU GYOZA\* 32

Japanese Miyazaki, Serrano Chili  
Amazu Ponzu

### CRUNCHY RICE CAKES\* 20

Tuna Tartare, Wasabi Tobiko

### CRISPY SHRIMP\* 33

Spicy Mayo, Tobiko

## PASTA

15  
YEARS

### ANGRY LOBSTER MAFALDINE\* 45

Citrus-Garlic Butter, Braised Leeks, Thai Chili

### TRUFFLE MUSHROOM SPAGHETTI 34

Wild Mushroom Ragu, Truffle Cream

## 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

15  
YEARS

### MISO WAGYU FLATIRON\*

6oz, Stone Axe Farms, Kabayaki Glaze, Mushroom Crust

75

### HOT STONE WAGYU FRIED RICE\*

Shiitake Mushrooms, Chinese Pork Sausage, Fried Egg

64

ADD LOBSTER +29

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

## SEAFOOD

15  
YEARS

### MISO GLAZED SEA BASS\* 59

Miso Vin-Blanc, Charred Petite Bok Choy

15  
YEARS

### ROASTED MAINE LOBSTER FRITES 55/110

Two-Pound Live-Caught Lobster  
Toasted Garlic Crust, Chartreuse Butter  
Hand-Cut French Fries

15  
YEARS

### GRILLED SALMON & FAVA BEANS\* 39

Fava Bean Purée, Mint Oil

### HERB ROASTED BRANZINO\* 49

Creamy Vegetable Basmati Rice

## SIDES

15  
YEARS

### BAKED LOBSTER MAC & CHEESE\* 39

Rigatoni, Maine Lobster Cream  
Four Cheese Blend

### CRISPY BRUSSELS SPROUTS 15

Yuzu-Calamansi Vinaigrette, Dry Miso (V)

### WILTED SPINACH 15

Garlic Chips (V)

15  
YEARS

### HAND-CUT FRENCH FRIES 15

#### CHOICE OF SAUCE +4

Avocado Ranch  
Chipotle Barbecue  
Yuzu Aioli

ADD ALL THREE +10

### GRILLED ASPARAGUS 15

Lemon Zest (GF)

### SIMPLE MASHED POTATOES 15

Roasted Garlic (GF)



## CATCH TASTING MENU

Ask Your Server! 95/125 PER PERSON