

SNACKS

EAST COAST OYSTERS* 28
Mignonette, Cocktail Sauce

PICKLED SHISHITO PEPPERS 15
Lime Aioli

EDAMAME 13
Maldon Sea Salt (V, GF) *or* Chili Garlic (V)

SALADS

CAESAR SALAD* 24
Baby Romaine, Aged Parmesan
Spicy Garlic Croutons

BABY BOK CHOY SALAD 23
Muscat Grapes, Candied Sunflower Seeds
Creamy Sesame Vinaigrette

FROM JAPAN TO NEW YORK

FLOWN IN FROM THE TOYOSU MARKET

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

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 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* MP

Limited Availability

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* King Oyster Mushroom, Cucumber, Avocado, Spicy Miso (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

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

TRUFFLE MUSHROOM SPAGHETTI Wild Mushroom Ragu, Truffle Cream 34

STEAK

CENTER-CUT FILET* 69

8oz, Dakota City, NE (GF)

MISO-MUSHROOM STONE AXE WAGYU* 75

6oz, Shio Blonde Miso, Mushroom Duxel, Kobayaki Glaze

PRIME NEW YORK STRIP* 79

12oz, Greeley, CO (GF)

PRIME RIBEYE* 89

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

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

GRILLED SALMON & FAVA BEANS* Fava Bean Puree, Mint Oil 39

HERB ROASTED BRANZINO* Creamy Vegetable Basmati Rice 48

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

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

SIDES

CREAMY BASMATI RICE 9

Market Vegetables (GF)

GRILLED ASPARAGUS 15

Citrus Vinaigrette (V, GF)

WILTED SPINACH 15

Garlic Chips (V)

SIMPLE MASHED POTATOES 15

Roasted Garlic (GF)

CRISPY BRUSSELS SPROUTS 15

Yuzu-Calamansi Vinaigrette, Dry Miso

BAKED LOBSTER MAC & CHEESE* 38

Rigatoni, Maine Lobster Bechamel
Four Cheese Blend

HAND-CUT FRIES 15

CHOICE OF SAUCE +3.50
Avocado Ranch | Chipotle Barbecue | Yuzu Aioli
ADD ALL THREE +9

CATCH TASTING MENU

Ask Your Server!

95/125 PER PERSON