



**CATCH**  
NEW YORK

## TASTING MENUS

### HITS I

95PP

#### STARTER

##### EDAMAME

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

##### FIRE & ICE SHISHITO PEPPERS

Pickled, Grilled, Lime Aioli (GF)

##### CAESAR SALAD\*

Baby Romaine Lettuce, Parmesan  
Spicy Garlic Croutons

#### CLASSICS

##### TRUFFLE SASHIMI\*

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

##### CRISPY SHRIMP\*

Spicy Mayo, Tobiko

##### WAGYU GYOZA\*

Japanese Miyazaki, Serrano Chili  
Amazu Ponzu

##### CATCH ROLL\*

Crab, Salmon, Miso-Honey

#### ENTREE

##### CENTER-CUT FILET\*

8oz, Dakota City, NE

##### HERB ROASTED BRANZINO\*

Creamy Vegetable Basmati Rice

##### WAGYU FRIED RICE\*

Shiitake Mushrooms, Chinese Sausage  
Fried Egg

#### SIDE

##### GRILLED ASPARAGUS

Citrus Vinaigrette (V, GF)

#### DESSERT

##### “HIT ME” CHOCOLATE CAKE

Liquid “Klondike”  
Roasted White Chocolate Ice Cream  
Brownie Devil’s Food (GF)

##### SORBET

Daily Flavor Selection

### HITS II

125PP

#### STARTER

##### CATCH ROLL\*

Crab, Salmon, Miso-Honey

##### TRUFFLE SASHIMI\*

Tuna, Hamachi, Chili Ponzu  
Caviar, Black Truffle Purée

##### CRISPY SHRIMP\*

Spicy Mayo, Tobiko

##### CRUNCHY RICE CAKES\*

Tuna Tartare, Wasabi Tobiko

#### JAPANESE WAGYU

##### SNOW BEEF\*

Yuzu Soy, Garlic Oil, Maldon Sea Salt, Sesame  
*Cooked Tableside On Our Signature Hot Stone*  
1oz per person

#### ENTREE

##### PRIME RIBEYE\*

14oz, Brandt Beef, Brawley, CA

##### MISO GLAZED SEA BASS\*

Miso Vin-Blanc  
Charred Petit Bok Choy

#### SIDES

##### HAND-CUT FRENCH FRIES

Avocado Ranch, Chipotle Barbecue, Yuzu Aioli

##### GRILLED ASPARAGUS

Citrus Vinaigrette (V, GF)

#### DESSERT

##### “HIT ME” CHOCOLATE CAKE

Liquid “Klondike”  
Roasted White Chocolate Ice Cream  
Brownie Devil’s Food (GF)

##### WARM RICOTTA DONUTS

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

PARTICIPATION OF 4 GUESTS IS REQUIRED  
ALL DISHES FOR THE TABLE