

# CATCH DINNER

## COLD

**JUMBO SHRIMP COCKTAIL 9/PIECE (GF)**

**BABY GEM CAESAR SALAD 22**

SUGAR SNAP PEAS, ASPARAGUS, AVOCADO, SUNFLOWER SEEDS  
LEMON PARMESAN VINAIGRETTE  
(VEGAN UPON REQUEST)

**SPINACH ARTICHOKE SALAD 24**  
CRISPY SHIITAKE, DRY RED MISO, CRISPY LEEK, PARMESAN  
TRUFFLE-YUZU VINAIGRETTE

**ROASTED BEETS 17**  
TRI-COLORED BEETS, GOAT CHEESE FOAM, CANDIED WALNUTS  
ARUGULA SALAD  
(GF, VEGAN UPON REQUEST)

## SIGNATURE COLD

**TARTARE TRIO 34**

SALMON, HAMACHI, TUNA  
TOBIKO, WASABI CRÈME  
FRAICHE

**TRUFFLE SASHIMI 36**

TUNA, HAMACHI, CHILI PONZU  
CAVIAR, BLACK TRUFFLE PURÉE

**ALBACORE NIGIRI 33**

CANADIAN ALBACORE  
SHAVED BLACK TRUFFLE  
SWEET TOSAZU

**SESAME SEARED KING  
SALMON 25**

YUZU SOY, HOT SESAME  
OLIVE OIL, TOASTED SESAME  
SEEDS, GINGER, CHIVES

## SPECIALTY ROLLED

**MRC ROLL 23**

SEARED TUNA, SHRIMP  
PONZU BROWN BUTTER

**HELLFIRE ROLL 23**

SPICY TUNA TWO-WAYS, PEAR  
BALSAMIC

**CATCH ROLL 23**

CRAB, SALMON, MISO-HONEY

**VEGETABLE KING ROLL 18**

KING OYSTER MUSHROOM, CASHEW  
SPICY MISO (V)  
(ADDITIONAL VEGAN VARIATIONS UPON REQUEST)

## HOT

**CRISPY SHRIMP 30**

SPICY MAYO, TOBIKO

**CRUNCHY RICE CAKES 22/29**

TUNA TARTARE, WASABI TOBIKO

**FILET SKEWERS 20**

TRUFFLE KABAYAKI GLAZE, WASABI SOY

**KING CRAB TEMPURA 37**

ALASKAN KING CRAB, HEIRLOOM TOMATO, AMAZU PONZU (DF)

**A5 JAPANESE MIYAZAKI WAGYU 35/OZ**

YUZU SOY, GARLIC OIL, MALDON SEA SALT, SESAME  
COOKED TABLESIDE ON OUR SIGNATURE HOT STONE

20Z MINIMUM

**GRILLED SPANISH OCTOPUS 25**

CRISPY POTATOES, SOFRITO, GARLIC AIOLI

**MUSHROOM SPAGHETTI 29**

WILD MUSHROOM, SUGAR SNAP PEAS, TOMATO, PARMESAN  
(VEGAN UPON REQUEST)

**LOBSTER MAC & CHEESE 30**

MAINE LOBSTER, MASCARPONE, BREADCRUMBS, GRATED  
PARMESAN

## SIGNATURE VEGAN

**CRISPY CAULIFLOWER 25**

SPICY VEGAN MAYO (V, GF)

## Entrees

**HERB-ROASTED BRANZINO CREAMY VEGETABLE BASMATI 40**

**NEW YORK STRIP 16 OZ ASPEN RIDGE, ALL NATURAL (GF) 82**

**FILET 10 OZ KABAYAKI BUTTER, TEMPURA NORI FLAKES 50**  
WASABI-SOY

## BIG MEAT

**USDA PRIME PORTERHOUSE FOR 2 145**

42OZ, TRUFFLE GARLIC HERB BUTTER (GF)

Simply Cooked

**SEARED YELLOWFIN TUNA 39 (GF)**

**SALMON A LA PLANCHA 37 (GF)**

**GRILLED JUMBO PRAWNS 35 (GF)**

**CHOICE OF SAUCE**

KABAYAKI BUTTER • KALE PESTO (GF)  
JALAPEÑO CUCUMBER EMULSION (V, GF, DF)

## SIDES

**CRISPY BRUSSELS SPROUTS 15**

YUZU-CALAMANSI VINAIGRETTE  
DRY MISO (V, DF)

**PARMESAN-TRUFFLE FRIES 17**

VEGAN TRUFFLE AIOLI

**CHARRED BROCCOLINI 15**

CHILI, GARLIC, LEMON (V, GF)

**LOBSTER MASHED POTATOES 20**

## SUSHI

*Vegetarian Rolls 11*

**TRUFFLE AVOCADO**

**CUCUMBER SESAME**

**EGGPLANT MISO**

*Classic Rolls - Hand Rolls 16*

6 PIECES PER CUT ROLL

**SALMON AVOCADO**

**SALMON JALAPEÑO**

**SHRIMP AVOCADO**

**SPICY BLUE CRAB**

**YELLOWTAIL AVOCADO**

**YELLOWTAIL JALAPEÑO**

**SPICY YELLOWTAIL**

**TUNA AVOCADO**

**TUNA JALAPEÑO**

**SPICY TUNA**

*Nigiri - Sashimi 13*

2 PIECES PER ORDER

**YELLOWFIN TUNA**

**JAPANESE YELLOWTAIL**

**SALMON**

**SHRIMP**

**IKURA**

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

WE ARE CURRENTLY LIMITING DINING EXPERIENCES TO 90 MINUTES. THANK YOU IN ADVANCE FOR UNDERSTANDING.

CORPORATE EXECUTIVE CHEF: DANIEL YE | SUSHI CHEF: SOLOMON HALIM

V | GF | DF INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE | DAIRY FREE. OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING. EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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