

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

WAGYU GYOZA 35

A5 JAPANESE MIYAZAKI WAGYU, SERRANO CHILI, MICRO
CILANTRO, AMAZU PONZU (DF)

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 FISH

2.5 LB CANTONESE LOBSTER 97

SAKE, OYSTER SAUCE, SCALLION, GARLIC

OVEN-ROASTED WHOLE BRANZINO 89

PATTYPAN SQUASH, BABY ZUCCHINI, HEIRLOOM TOMATOES,
ROASTED LONG-STEM ARTICHOKE, CITRUS VINAIGRETTE (GF)

1.5 LB ALASKAN KING CRAB 95

DRAWN BUTTER (GF)

BIG MEAT

USDA PRIME PORTERHOUSE FOR 2 145

42OZ, TRUFFLE GARLIC HERB BUTTER (GF)

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)

Simply Cooked

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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