

LOS ANGELES

CATCH

DINNER

COLD

JUMBO SHRIMP COCKTAIL 27

3PC, COCKTAIL SAUCE
(GF)

BABY GEM CAESAR SALAD 22

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

SPINACH ARTICHOKE SALAD 24

CRISPY SHIITAKE, DRY RED MISO
CRISPY LEEK, PARMESAN
TRUFFLE-YUZU VINAIGRETTE

ROASTED TRI-COLORED BEETS 17

GOAT CHEESE FOAM, CANDIED
WALNUTS, ARUGULA SALAD
(VEGAN UPON REQUEST)

ROLLED

VEGETABLE KING ROLL 18

KING OYSTER MUSHROOM, CASHEW, SPICY MISO (V)

BAKED KING CRAB HANDROLLS 36

ORANGE TOBIKO, KEWPIE MAYO
SHICHIMI PEPPER, SOY PAPER

HELLFIRE ROLL 23

SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

CATCH ROLL 23

CRAB, SALMON, MISO-HONEY

MRC ROLL 23

SEARED TUNA, SHRIMP, AVOCADO, PONZU
BROWN BUTTER

BROWN RICE OR CUCUMBER WRAP AVAILABLE 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

CATCH CLASSICS

CRISPY SHRIMP 31

SPICY MAYO, TOBIKO

KING CRAB TEMPURA 43

ALASKAN KING CRAB, AMAZU PONZU (DF)

WAGYU GYOZA 35

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

CRISPY CAULIFLOWER 25

SPICY VEGAN MAYO (V, GF)

LOBSTER MAC & CHEESE 30

MAINE LOBSTER, MASCARPONE, BREADCRUMBS
GRATED PARMESAN

FILET SKEWERS 20

TRUFFLE KABAYAKI GLAZE, WASABI SOY

CRUNCHY RICE CAKES 22/29

TUNA TARTARE, WASABI TOBIKO

GRILLED SPANISH OCTOPUS 25

CRISPY NEW POTATOES, SOFRITO
GARLIC AIOLI

A5 JAPANESE MIYAZAKI WAGYU 36/oz

YUZU SOY, GARLIC OIL, SESAME, MALDON SEA SALT
COOKED TABLESIDE ON OUR HOT STONE
2oz MINIMUM

FROM THE SEA

Simply Grilled

GRILLED JUMBO SHRIMP 35

(GF)

SALMON A LA PLANCHA 37

(GF)

SEARED YELLOWFIN TUNA 39

(GF)

Entrees

SAUTÉED WILD-CAUGHT SNAPPER 40

LOBSTER MASH, BLACK TRUFFLE PURÉE
LEMON BROWN-BUTTER

HERB ROASTED BRANZINO 42

CREAMY VEGETABLE BASMATI

Large Format

ROASTED WHOLE BRANZINO 89

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

1.5LB ALASKAN KING CRAB MP

DRAWN BUTTER (GF)

2.5LB CANTONESE LOBSTER 97

SAKE, OYSTER SAUCE, SCALLION, GARLIC

ALL BIG FISH ARE WILD CAUGHT

CHOICE OF SAUCE KABAYAKI BUTTER - KALE PESTO (GF) - JALAPEÑO CUCUMBER EMULSION (V, GF, DF)

NOT FISH

MUSHROOM SPAGHETTI 29

WILD MUSHROOM, SNOW PEAS
TOMATO, PARMESAN
(VEGAN UPON REQUEST)

ADD JUMBO SHRIMP + 21

NEW YORK STRIP 82

16oz, ASPEN RIDGE
ALL NATURAL
(GF)

FILET MIGNON 50

10oz, KABAYAKI BUTTER
TEMPURA NORI FLAKES
WASABI-SOY

USDA PRIME PORTERHOUSE FOR 2 145

40oz, TRUFFLE GARLIC HERB
BUTTER (GF)

SIDES

CRISPY BRUSSELS SPROUTS 15

YUZU-CALAMANSI VINAIGRETTE
DRY MISO (V,DF)

CHARRED BROCCOLINI 15 PARMESAN-TRUFFLE FRIES 17

CHILI, GARLIC, LEMON (V, GF)

VEGAN TRUFFLE AIOLI

LOBSTER MASHED POTATOES 20

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.

@CATCH | #CATCHLA | CATCHRESTAURANTS.COM