

COLD

JUMBO SHRIMP
COCKTAIL 273PC, COCKTAIL SAUCE
(GF)BABY GEM
CAESAR SALAD 22SUGAR SNAP PEAS, ASPARAGUS
AVOCADO, SUNFLOWER SEEDS
LEMON PARMESAN VINAIGRETTE
(GF, VEGAN UPON REQUEST)SPINACH
ARTICHOKE SALAD 24CRISPY SHIITAKE, DRY RED MISO
CRISPY LEEK, PARMESAN
TRUFFLE-YUZU VINAIGRETTEROASTED
TRI-COLORED BEETS 17GOAT CHEESE FOAM, CANDIED
WALNUTS, ARUGULA SALAD
(VEGAN UPON REQUEST)

ROLLED

VEGETABLE KING ROLL 18

KING OYSTER MUSHROOM
CASHEW, SPICY MISO (V)

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

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

CRISPY CAULIFLOWER 25

SPICY VEGAN MAYO (V, GF)

CRUNCHY RICE CAKES 22/29

TUNA TARTARE, WASABI TOBIKO

GRILLED SPANISH OCTOPUS 25

CRISPY NEW POTATOES, SOFRITO
GARLIC AIOLI

FILET SKEWERS 20

TRUFFLE KABAYAKI GLAZE
WASABI SOY

LOBSTER MAC & CHEESE 30

MAINE LOBSTER, MASCARPONE, BREADCRUMBS
GRATED PARMESAN

KING CRAB TEMPURA 43

ALASKAN KING CRAB, AMAZU PONZU (DF)

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-SOYUSDA PRIME
PORTERHOUSE FOR 2 14540oz, TRUFFLE GARLIC HERB
BUTTER (GF)

SIDES

CRISPY BRUSSELS
SPROUTS 15YUZU-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

SUSHI

VEGETARIAN ROLLS 11

6 PIECES PER CUT ROLL

TRUFFLE AVOCADO
CUCUMBER SESAME

CLASSIC + HAND ROLLS 16

6 PIECES PER CUT ROLL

SALMON AVOCADO
SALMON JALAPEÑO
SHRIMP AVOCADO
SPICY BLUE CRAB
YELLOWTAIL AVOCADOYELLOWTAIL JALAPEÑO
SPICY YELLOWTAIL
TUNA AVOCADO
TUNA JALAPEÑO
SPICY TUNA

NIGIRI + SASHIMI 13

2 PIECES PER ORDER

SALMON - SHRIMP - IKURA
YELLOWFIN TUNA
JAPANESE YELLOWTAIL
TORO MP

DESSERT

PISTACHIO "CHEESECAKE" 17 BLACK CHERRY JAM (V, GF)

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.