

# RESTAURANT WEEK DINNER

PARTICIPATION OF THE ENTIRE TABLE IS REQUIRED | 125PP  
(AVAILABLE NIGHTLY EXCEPT SATURDAY'S)

BOTTLE OF RED, WHITE OR SPARKLING WINE PER TWO PEOPLE

## FIRST COURSE: *Choice of*

### RAINBOW SASHIMI SALAD

BLUEFIN TUNA, SCOTTISH SALMON, JAPANESE YELLOWTAIL  
BABY GREENS, AVOCADO, GINGER SESAME VINAIGRETTE

### A5 WAGYU SURF & TURF ROLL

MAINE LOBSTER, CRISPY POTATO, TRUFFLE  
AIOLI, SWEET PONZU, CHIMICHURRI  
TEMPURA FLAKES

### JUMBO SHRIMP COCKTAIL

4PC, COCKTAIL SAUCE (GF)

### VEGETABLE KING ROLL

KING OYSTER MUSHROOM, CASHEW, SPICY MISO (V)

## SECOND COURSE: *Choice of*

### KING CRAB TEMPURA

ALASKAN KING CRAB, AMAZU PONZU (DF)

### CRISPY CALAMARI

SALT & PEPPER CALAMARI, FRIED HERBS, DRIED  
CHILIES, BLACK GINGER POWDER, CITRUS AIOLI

### SPICY CHICKEN BAO BUN

YUZU SWEET CHILI, HERB AIOLI, ICEBERG

### CRISPY CAULIFLOWER

SPICY VEGAN MAYO (V, GF)

## THIRD COURSE: *Choice of*

### ARCTIC CHAR

GOLDEN RAISIN & PINE NUT CHUTNEY, CAPER BUTTER

### SAUTÉED WILD-CAUGHT SNAPPER

LOBSTER MASH, BLACK TRUFFLE PURÉE, LEMON BROWN-BUTTER

### FILET MIGNON

10OZ, KABAYAKI BUTTER, TEMPURA NORI FLAKES, WASABI-SOY

### MUSHROOM SPAGHETTI

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

## FOURTH COURSE: *Choice of*

### "HIT ME" CHOCOLATE CAKE

LIQUID "KLONDIKE", ROASTED WHITE CHOCOLATE  
ICE CREAM, BROWNIE DEVIL'S FOOD (GF)

### PISTACHIO "CHEESECAKE"

COCONUT SORBET, BLACK CHERRY JAM (V, GF)

### ASSORTED SORBET

CHEF'S SELECTION

# CATCH

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