

# SUNSET MENU

AVAILABLE DAILY FROM 3:30 PM - 5 PM

## Raw Bar

**JUMBO SHRIMP COCKTAIL \$24/3PCS (GF)**

**MAINE LOBSTER COCKTAIL (1/2 OR WHOLE) \$25/50**

## SIGNATURE COLD

**TRUFFLE SASHIMI \$31**

TUNA, HAMACHI, CHILI OIL, PONZU, OSETRA CAVIAR,  
BLACK TRUFFLE

**TARTARE TRIO \$30**

SALMON, HAMACHI, TUNA, TOBIKO, WASABI CREME FRAICHE

**SALMON BELLY CARPACCIO \$25**

MANGO, AVOCADO, POMEGRANATE, ORANGE SEGMENTS

## COLD

**TORO TARTARE**

CAVIAR, WASABI, SOY

**\$39**

## HOT

**CRISPY SHRIMP \$25**

SPICY MAYO

**CRUNCHY RICE CAKES \$21/\$26**

TUNA TARTARE, WASABI TOBIKO

**PARMESAN-TRUFFLE FRIES \$15**

VEGAN TRUFFLE AIOLI

INSTAGRAM: @CATCH | #CATCHNYC

WIFI NAME: CATCH GUEST | PASSWORD: CATCHNYC

# ROLLED

## MRC ROLL \$19

SEARED TUNA, SHRIMP, PONZU BUTTER

## HELLFIRE ROLL \$19

SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

## CATCH ROLL \$19

CRAB, SALMON, MISO-HONEY

## VEGETABLE KING ROLL \$15

KING OYSTER MUSHROOM, CASHEW, SPICY MISO

## MANGO SHRIMP ROLL \$21

KING CRAB, CUCUMBER, AVOCADO, MANGO SALSA

\* BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST \*

## Hand Roll // Cut Roll

EEL AVOCADO  
13 // 15

SPICY YELLOWFIN TUNA  
12 // 13

SPICY SALMON  
10 // 11

CALIFORNIA  
13 // 15

MAINE LOBSTER  
AVOCADO  
14 // 17

SPICY JAPANESE  
YELLOWTAIL  
10 // 11

SPICY SCALLOP  
12 // 14

YELLOWTAIL AVOCADO  
10 // 11

BLUEFIN TORO  
SCALLION  
23 // 26

VEGETABLE  
7 // 10

## By the Piece

FLUKE  
7

EEL  
9

TIGER PRAWN  
7

JAPANESE SNAPPER  
9

SEA URCHIN  
11

SALMON  
7

SPANISH OCTOPUS  
7

BLUEFIN TORO  
16

ALASKAN  
KING CRAB  
10

YELLOWFIN TUNA  
8

JAPANESE  
YELLOWTAIL  
8

SPANISH MACKEREL  
9

2 PIECES PER ORDER

\* BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST \*

EXECUTIVE CHEF: HILARY AMBROSE  
SUSHI CHEF: SOLOMON