

# SUNSET MENU

AVAILABLE SAT & SUN 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 \$33**

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

**TARTARE TRIO \$32**

SALMON, HAMACHI, TUNA, TOBIKO, WASABI CREME FRAICHE

**SALMON BELLY CARPACCIO \$26**

MANGO, AVOCADO, POMEGRANATE, ORANGE SEGMENTS

## COLD

**TORO TARTARE**

CAVIAR, WASABI, SOY  
**\$39**

## HOT

**CRISPY SHRIMP \$27**

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 \$21

SEARED TUNA, SHRIMP, PONZU BUTTER

## HELLFIRE ROLL \$21

SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

## CATCH ROLL \$21

CRAB, SALMON, MISO-HONEY

## VEGETABLE KING ROLL \$17

KING OYSTER MUSHROOM, CASHEW, SPICY MISO

## MANGO SHRIMP ROLL \$22

KING CRAB, CUCUMBER, AVOCADO, MANGO SALSA

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

## Hand Roll // Cut Roll

EEL AVOCADO  
14 // 16

CALIFORNIA  
14 // 17

SPICY SCALLOP  
13 // 15

VEGETABLE  
8 // 11

SPICY YELLOWFIN TUNA  
13 // 14

MAINE LOBSTER  
AVOCADO  
15 // 18

YELLOWTAIL AVOCADO  
11 // 12

SPICY SALMON  
11 // 12

SPICY JAPANESE  
YELLOWTAIL  
12 // 13

BLUEFIN TORO  
SCALLION  
24 // 26

## By the Piece

FLUKE  
7

TIGER PRAWN  
8

SALMON  
8

ALASKAN KING CRAB  
11

JAPANESE SNAPPER  
10

SPANISH OCTOPUS  
7

YELLOWFIN TUNA  
9

SPANISH MACKEREL  
10

EEL  
10

SEA URCHIN  
12

BLUEFIN TORO  
17

JAPANESE YELLOWTAIL  
9

2 PIECES PER ORDER

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

EXECUTIVE CHEF: HILARY AMBROSE  
SUSHI CHEF: SOLOMON