

TAKE-OUT

## CATCH DINNER

DELIVERY

## COLD

## JUMBO SHRIMP COCKTAIL 9/PIECE (GF)

## BABY GEM CAESAR SALAD 22

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

## SPECIALTY ROLLED

## MRC ROLL 23

SEARED TUNA, SHRIMP  
PONZU BROWN BUTTER

## HELLFIRE ROLL 23

SPICY TUNA TWO-WAYS, PEAR  
BALSAMIC

## CATCH ROLL 23

CRAB, SALMON, MISO-HONEY

## VEGETABLE KING ROLL 18

KING OYSTER MUSHROOM, CASHEW  
SPICY MISO (V)  
(ADDITIONAL VEGAN VARIATIONS UPON REQUEST)

## HOT

## CRISPY SHRIMP 30

SPICY MAYO, TOBIKO

## CRUNCHY RICE CAKES 22/29

TUNA TARTARE, WASABI TOBIKO

## FILET SKEWERS 20

TRUFFLE KABAYAKI GLAZE, WASABI SOY

## KING CRAB TEMPURA 37

ALASKAN KING CRAB, HEIRLOOM TOMATO, AMAZU PONZU (DF)

## GRILLED SPANISH OCTOPUS 25

CRISPY POTATOES, SOFRITO, GARLIC AIOLI

## MUSHROOM SPAGHETTI 29

WILD MUSHROOM, SUGAR SNAP PEAS, TOMATO, PARMESAN  
(VEGAN UPON REQUEST)

## LOBSTER MAC &amp; CHEESE 30

MAINE LOBSTER, MASCARPONE, BREADCRUMBS, GRATED  
PARMESAN

## SIGNATURE VEGAN

## CRISPY CAULIFLOWER 18

SPICY VEGAN MAYO (V, GF)

## Entrees

HERB-ROASTED BRANZINO CREAMY VEGETABLE BASMATI 40

NEW YORK STRIP 16 OZ ASPEN RIDGE, ALL NATURAL (GF) 82

FILET 10 OZ KABAYAKI BUTTER, TEMPURA NORI FLAKES 50  
WASABI-SOY

## BIG MEAT

USDA PRIME PORTERHOUSE FOR 2 145  
42OZ, TRUFFLE GARLIC HERB BUTTER (GF)

Simply Cooked

SEARED YELLOWFIN TUNA 39 (GF)

SALMON A LA PLANCHA 37 (GF)

GRILLED JUMBO PRAWNS 35 (GF)

## CHOICE OF SAUCE

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

## SIDES

CRISPY BRUSSELS SPROUTS 15  
YUZU-CALAMANSI VINAIGRETTE  
DRY MISO (V, DF)PARMESAN-TRUFFLE FRIES 17  
VEGAN TRUFFLE AIOLICHARRED BROCCOLINI 15  
CHILI, GARLIC, LEMON (V, GF)

LOBSTER MASHED POTATOES 20

## SUSHI

## Classic Rolls - Hand Rolls 16

6 PIECES PER CUT ROLL

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

## Combination Packages

## RICE TO MEET YOU 40

2 CLASSIC ROLLS - 2 PIECES SUSHI - 2 PIECES SASHIMI

## SOY HAPPY TOGETHER 55

2 CLASSIC ROLLS - 4 PIECES SUSHI - 4 PIECES SASHIMI

## READY TO ROLL 65

2 CLASSIC ROLLS - 6 PIECES SUSHI - 4 PIECES SASHIMI

## HOLY ROLLER 75

2 CLASSIC ROLLS - 8 PIECES SUSHI - 4 PIECES SASHIMI

## ROLLIN' WITH THE HOMIES 95

3 CLASSIC ROLLS - 10 PIECES SUSHI - 4 PIECES SASHIMI

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

## Nigiri - Sashimi 13

2 PIECES PER ORDER

YELLOWFIN TUNA  
JAPANESE YELLOWTAIL  
SALMON SHRIMP IKURA

## Vegetarian Rolls 11

TRUFFLE AVOCADO  
CUCUMBER SESAME  
EGGPLANT MISO

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.

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