

## COLD

**JUMBO SHRIMP COCKTAIL 27**  
3PC, COCKTAIL SAUCE  
(GF)

**BABY GEM CAESAR SALAD 22**  
SUGAR SNAP PEAS, ASPARAGUS  
AVOCADO, SUNFLOWER SEEDS  
LEMON PARMESAN VINAIGRETTE  
(GF, VEGAN UPON REQUEST)

**SPINACH ARTICHOKE SALAD 24**  
CRISPY SHIITAKE, DRY RED MISO  
CRISPY LEEK, PARMESAN  
TRUFFLE-YUZU VINAIGRETTE

**ROASTED TRI-COLORED BEETS 17**  
GOAT 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

**GRILLED SPANISH OCTOPUS 25**  
CRISPY NEW POTATOES, SOFRITO  
GARLIC AIOLI

**LOBSTER MAC & CHEESE 30**  
MAINE LOBSTER, MASCARPONE, BREADCRUMBS  
GRATED PARMESAN

**CRISPY CAULIFLOWER 25**  
SPICY VEGAN MAYO (V, GF)

**FILET SKEWERS 20**  
TRUFFLE KABAYAKI GLAZE  
WASABI SOY

**KING CRAB TEMPURA 37**  
ALASKAN KING CRAB, AMAZU PONZU (DF)

**CRUNCHY RICE CAKES 22/29**  
TUNA TARTARE, WASABI TOBIKO

## 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 95**  
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-SOY

**PORTERHOUSE FOR 2 145**  
36oz, TRUFFLE GARLIC HERB  
BUTTER (GF)

## SIDES

USDA PRIME

**CRISPY BRUSSELS SPROUTS 15**  
YUZU-CALAMANSI VINAIGRETTE  
DRY MISO (V,DF)

**CHARRED BROCCOLINI 15**  
CHILI, GARLIC, LEMON (V, GF)

**PARMESAN-TRUFFLE FRIES 17**  
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 AVOCADO

YELLOWTAIL 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.