

## COLD

## BABY GEM CAESAR SALAD 22

SUGAR SNAP PEAS, ASPARAGUS, AVOCADO  
SUNFLOWER SEEDS, LEMON PARMESAN VINAIGRETTE  
(GF, VEGAN UPON REQUEST)

## DRESSED OYSTERS 20

EAST COAST OYSTERS, BLOOD  
ORANGE, CITRUS MIGNONETTE

## SPINACH ARTICHOKE SALAD 24

CRISPY SHIITAKE, DRY RED MISO  
CRISPY LEEK, PARMESAN  
TRUFFLE-YUZU VINAIGRETTE

## COLD KING CRAB 26

MUSTARD AIOLI

## ROASTED TRI-COLORED BEETS 17

GOAT CHEESE FOAM, CANDIED  
WALNUTS, ARUGULA SALAD  
(VEGAN UPON REQUEST)

## JUMBO SHRIMP COCKTAIL 27

4PC, COCKTAIL SAUCE  
(GF)

## ROLLED

## CATCH ROLL 24

CRAB, SALMON, MISO-HONEY

## VEGETABLE KING ROLL 18

KING OYSTER MUSHROOM, CASHEW  
SPICY MISO (V)

## A5 WAGYU SURF &amp; TURF ROLL 32

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

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

## HELLFIRE ROLL 23

SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

## MRC ROLL 23

SEARED TUNA, SHRIMP, AVOCADO  
PONZU BROWN BUTTER

## SIGNATURE COLD

## RAINBOW SASHIMI SALAD 38

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

## SESAME SEARED SALMON 25

YUZU SOY, HOT SESAME OLIVE OIL, TOASTED SESAME  
SEEDS, GINGER, CHIVES

## BLUEFIN TORO CRUDO 35

YUZU TRUFFLE EMULSION, ONION FRITES  
(DF)

## TRUFFLE SASHIMI 36

TUNA, HAMACHI, CHILI PONZU, CAVIARBLACK  
TRUFFLE PURÉE

## ALBACORE NIGIRI 33

CANADIAN ALBACORE, SHAVED, BLACK TRUFFLE  
SWEET TOSAZU

## CATCH CLASSICS

## CRISPY SHRIMP 31

SPICY MAYO, TOBIKO

## CRISPY CAULIFLOWER 25

SPICY VEGAN MAYO (V, GF)

## CRUNCHY RICE CAKES 22/29

TUNA TARTARE, WASABI TOBIKO

## LOBSTER MAC &amp; CHEESE 30

MAINE LOBSTER, MASCARPONE, BREADCRUMBS  
GRATED PARMESAN

## KING CRAB TEMPURA 43

ALASKAN KING CRAB, AMAZU PONZU (DF)

## GRILLED SPANISH OCTOPUS 25

CRISPY NEW POTATOES, SOFRITO, GARLIC AIOLI

## FILET SKEWERS 22

TRUFFLE KABAYAKI GLAZE, WASABI SOY

## CRISPY CALAMARI 24

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

## FROM THE SEA

## Simply Grilled

## GRILLED BRANZINO 36

(GF)

## SALMON A LA PLANCHA 37

(GF)

## SEARED YELLOWFIN TUNA 39

(GF)

## Entrees

## ARCTIC CHAR 39

GOLDEN RAISIN & PINE NUT CHUTNEY, CAPER BUTTER

## SAUTÉED WILD-CAUGHT SNAPPER 42

LOBSTER MASH, BLACK TRUFFLE PURÉE  
LEMON BROWN-BUTTER

## HERB ROASTED BRANZINO 42

CREAMY VEGETABLE BASMATI

## Large Format

## ROASTED WHOLE BRANZINO 95

PATTYPAN SQUASH, BABY ZUCCHINI, HEIRLOOM  
TOMATOES, ROASTED LONG-STEM ARTICHOKE  
CITRUS VINAIGRETTE (GF)

## 2.5LB CANTONESE LOBSTER 105

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

## FILET MIGNON 55

10oz, KABAYAKI BUTTER  
TEMPURA NORI FLAKES

WASABI-SOY

## USDA PRIME PORTERHOUSE FOR 2 150

40oz, TRUFFLE GARLIC HERB  
BUTTER (GF)

## SIDES

## CRISPY BRUSSELS SPROUTS 15

YUZU-CALAMANSI VINAIGRETTE  
DRY MISO (V,DF)

## LOBSTER MASHED POTATOES 20

## CHARRED BROCCOLINI 15

CHILI, GARLIC, LEMON (V, GF)

## PARMESAN-TRUFFLE FRIES 17

VEGAN TRUFFLE AIOLI

## SAUTÉED SUGAR SNAP PEAS 15

WHITE PONZU VINAIGRETTE  
GRAPES, RADISH (DF)

## 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 <sup>MP</sup>

## 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.

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