

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 & 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, CAVIAR
BLACK 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 & 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

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 ^{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.