

ESTABLISHED 2011



ELEVATED 2021

COLD

TRUFFLE SASHIMI 37
Tuna, Hamachi, Chili Ponzu
Black Truffle Purée

OYSTERS* 28/46
1/2 dozen or dozen
ask server for daily selection

**JUMBO SHRIMP
COCKTAIL 21**
3pc, Cocktail Sauce

ROLLED & SUSHI

CATCH ROLL 25
Crab, Salmon, Miso-Honey

HELLFIRE ROLL 24
Spicy Tuna Two-Ways, Pear, Balsamic

VEGETABLE KING ROLL 19
King Oyster Mushroom, Cashew, Spicy Mayo

BLUE KING ROLL 36
Bluefin Tuna, King Crab, Wasabi Aioli, Crispy Potato

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

SALMON 17
TUNA 17
EEL 17

TORO 23
UNI 25
O-TORO 43

JAPANESE YELLOWTAIL 17

SWEETS

CINNAMON ROLL PANCAKES 23
Brown Sugar-Cinnamon Swirl
Candied Almond, Cream Cheese Frosting

THE ANYTIME WAFFLE TOWER 27
Maple, Milk Chocolate & Raspberry Ice Cream
Chocolate Ganache, Raspberry Jam
Toasted Almonds

FRUIT PLATE 20
Chef Selection of Seasonal Fruits
Whipped Mascarpone

EGGS

ALL EGGS ARE ORGANIC

STEAK AND EGGS 37
6 oz. Charred NY Strip
Two Sunny Side Up Eggs

SHAKSHUKA 27
Baked Egg, Ground Turkey
Artichoke, Spiced Mediterranean Ragu
Feta Cheese, Challah Bread

EGG WHITE OMELETTE 24
Egg Whites, Turkey Bacon, Artichoke
Mushroom, Arugula, Goat Cheese
Caramelized Onions

**BEET CURED SALMON
BENEDICT 25**
Scottish Salmon, Poached Eggs
Hollandaise, Toasted English Muffin

BUNS

THE CLASSIC BURGER 26
8 oz. Classic Beef Burger Blend, American Cheese
Pickles, Red Onions, Mustard, Mayo

BREAKFAST BURRITO 24
Scrambled Organic Eggs, Bacon
Chicken Sausage, Crispy Potato Hash
Chipotle Mayo, Grilled Tortilla Wrap

GREENS

COCONUT KALE CHICKEN SALAD 27
Poached Organic Chicken, Heirloom Tomato
Roasted Sweet Potato, Quinoa, Avocado
Shallot Vinaigrette (GF)

BABY GEM CAESAR SALAD 25
Sugar Snap Peas, Asparagus, Avocado, Sunflower Seeds
Lemon Parmesan Vinaigrette
(VEGAN UPON REQUEST)

GRAINS

TUNA POKE BOWL 27
Avocado, Tomato, Sour Apple, Pineapple
Yuzu-Chili, Brown Rice, Crispy Taro (DF)

**SMASHED ORGANIC
AVOCADO TOAST 23**
Pomegranate, Almond, Pickled Chili
Heirloom Tomato, Medium Boiled Egg
Radish, Sourdough Bread
(VEGAN UPON REQUEST)

CATCH CLASSICS

CRUNCHY RICE CAKES 26 | 31
Tuna Tartare, Wasabi, Tobiko

GRILLED SPANISH OCTOPUS 29
Crispy Potatoes, Sofrito, Garlic Aioli

CRISPY SHRIMP 33
Spicy Mayo, Tobiko

A5 JAPANESE MIYAZAKI WAGYU 45/oz
Yuzu Soy, Garlic Oil, Maldon Sea Salt, Sesame
Cooked Tableside on our Signature Hot Stone
3 oz. | 6 oz. | 9 oz.

MUSHROOM SPAGHETTI 30
Wild Mushroom, Snow Peas
Tomato, Parmesan
(VEGAN UPON REQUEST)
ADD JUMBO SHRIMP +22

FROM THE SEA

SALMON A LA PLANCHA 41
(GF)

SEARED YELLOWFIN TUNA 46
(GF)

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

SIDES

APPLE SMOKED BACON 11

PARMESAN TRUFFLE FRIES 17
Vegan Truffle Aioli

CHICKEN SAUSAGE 11

EXECUTIVE CHEF: ANDREW CARROLL | SUSHI CHEF: STAN XU

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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