

ESTABLISHED 2011



ELEVATED 2021

CATCH
LAS VEGAS

COLD

TRUFFLE SASHIMI

Tuna, Hamachi, Chili Ponzu,
Black Truffle Purée

OYSTERS*

1/2 dozen or dozen
ask server for daily selection

**JUMBO SHRIMP
COCKTAIL**

3 Pcs, Cocktail Sauce

ROLLED & SUSHI

CATCH ROLL

Crab, Salmon, Miso-Honey

VEGETABLE KING ROLL

King Oyster Mushroom, Cashew, Spicy Mayo

HELLFIRE ROLL

Spicy Tuna Two-Ways, Pear, Balsamic

BLUE KING ROLL

Bluefin Tuna, King Crab, Wasabi Aioli, Crispy Potato

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

SALMON

TUNA

EEL

JAPANESE YELLOWTAIL

TORO

UNI

O-TORO

SWEETS

CINNAMON ROLL PANCAKES

Brown Sugar-Cinnamon Swirl
Candied Almonds, Cream Cheese Frosting

THE ANYTIME WAFFLE TOWER

Maple, Milk Chocolate & Raspberry Ice Cream
Chocolate Ganache, Raspberry Jam
Toasted Almonds

FRUIT PLATE

Chef Selection Of Seasonal Fruits
With Whipped Mascarpone

EGGS

ALL EGGS ARE ORGANIC

STEAK AND EGGS*

6 oz. charred ny Strip steak,
Two Sunny Side Up Eggs

SHAKSHUKA

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

EGG WHITE OMELETTE

Egg Whites, Turkey Bacon, Artichoke
Mushroom, Arugula, Goat Cheese
Caramelized Onions

**BEET CURED SALMON
BENEDICT**

Scottish Salmon, Poached Eggs
Hollandaise, Toasted English Muffin

BUNS

THE CLASSIC BURGER

8 oz. Classic Beef Burger Blend, American Cheese
Pickles, Red Onions, Mustard, Mayo

BREAKFAST BURRITO

Scrambled Organic Eggs, Bacon,
Chicken Sausage, Crispy Potato Hash,
Chipotle Mayo, Griddled Tortilla Wrap

GREENS

COCONUT KALE CHICKEN SALAD

Poached Organic Chicken, Heirloom Tomato
Roasted Sweet Potato, Quinoa, Avocado
Shallot Vinaigrette (GF)

BABY GEM CAESAR SALAD

Sugar Snap Peas, Asparagus, Avocado, Sunflower Seeds
Lemon Parmesan Vinaigrette
(VEGAN UPON REQUEST)

GRAINS

TUNA POKE BOWL

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

**SMASHED ORGANIC
AVOCADO TOAST**

Pomegranate, Almond, Pickled Chili
Heirloom Tomato, Medium Boiled Egg
Radish, Sourdough Bread
(VEGAN UPON REQUEST)

CATCH CLASSICS

CRUNCHY RICE CAKES*

Tuna Tartare, Wasabi, Tobiko

GRILLED SPANISH OCTOPUS

Crispy Potatoes, Sofrito, Garlic Aioli

CRISPY SHRIMP

Spicy Mayo, Tobiko

A5 JAPANESE MIYAZAKI WAGYU

Yuzu Soy, Garlic Oil, Maldon Sea Salt, Sesame
Cooked Tableside on our Signature Hot Stone
3 oz. | 6 oz. | 9 oz.

MUSHROOM SPAGHETTI

Wild Mushrooms, Snow Peas,
Tomatoes, Parmesan
(VEGAN UPON REQUEST)

(VEGAN UPON REQUEST)

ADD JUMBO SHRIMP

FROM THE SEA

SALMON A LA PLANCHA

(GF)

SEARED YELLOWFIN TUNA

(GF)

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

SIDES

APPLE-SMOKED BACON

PARMESAN TRUFFLE FRIES

Vegan Truffle Aioli

CHICKEN SAUSAGE

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 MEAT 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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