

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

3pc, Cocktail Sauce

### ROLLED & SUSHI

#### CATCH ROLL

Crab, Salmon, Miso-Honey

#### VEGETABLE KING ROLL

King Oyster Mushroom, Cashew, Spicy Mayo

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

#### SALMON

TUNA

EEL

JAPANESE YELLOWTAIL

#### HELLFIRE ROLL

Spicy Tuna Two-Ways, Pear, Balsamic

#### BLUE KING ROLL

Bluefin Tuna, King Crab, Wasabi Aioli, Crispy Potato

#### TORO

UNI

O-TORO

### SWEETS

#### CINNAMON ROLL PANCAKES

Brown Sugar-Cinnamon Swirl  
Candied Almond, 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  
Whipped Mascarpone

### EGGS

ALL EGGS ARE ORGANIC

#### STEAK AND EGGS

6 oz. Charred NY Strip  
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, Grilled 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 Mushroom, Snow Peas  
Tomato, Parmesan

(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 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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