

ESTABLISHED 2011



ELEVATED 2021

## COLD

**TRUFFLE SASHIMI 36**  
Tuna, Hamachi

**RAINBOW SASHIMI SALAD 36**  
Bluefin Tuna, Scottish Salmon,  
Japanese Yellowtail, Baby Greens,  
Avocado, Ginger, Sesame Vinaigrette

**OYSTERS\* 25/43**  
1/2 dozen or dozen  
ask server for daily selection

**JUMBO SHRIMP COCKTAIL 27**  
3pc, Cocktail Sauce

## ROLLED & SUSHI

**CATCH ROLL 23**  
Crab, Salmon, Miso-Honey

**VEGETABLE KING ROLL 18**  
King Oyster Mushroom, Cashew, Spicy Mayo

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

**SALMON 14**  
**YELLOWFIN TUNA 14**

**EEL 14**

**JAPANESE YELLOWTAIL 14**

**HELLFIRE ROLL 23**  
Spicy Tuna Two-Ways, Pear, Balsamic

**MRC ROLL 23**  
Seared Tuna, Shrimp, Avocado, Ponzu Brown Butter

**TORO 20**  
**UNI 20**  
**O-TORO 36**

## SWEETS

**CINNAMON ROLL PANCAKES 20**  
Brown Sugar-Cinnamon Swirl  
Candied Almond, Cream Cheese Frosting

**THE ANYTIME WAFFLE TOWER 24**  
Maple, Milk Chocolate & Raspberry Ice Cream  
Chocolate Ganache, Raspberry Jam, Toasted Almonds

**FRUIT PLATE 19**  
Chef Selection of Seasonal Fruits  
Whipped Mascarpone

## EGGS

ALL EGGS ARE ORGANIC

**STEAK AND EGGS 31**  
6 oz. Charred NY Strip  
Two Sunny Side Up Eggs

**SHAKSHUKA 24**  
Baked Egg, Ground Turkey,  
Artichoke, Spiced Mediterranean Ragu  
Feta Cheese, Challah Bread

**EGG WHITE OMELETTE 21**  
Egg Whites, Turkey Bacon, Artichoke  
Mushroom, Arugula, Goat Cheese  
Caramelized Onions

**BEET CURED SALMON  
BENEDICT 24**  
Scottish Salmon, Poached Eggs  
Hollandaise, Toasted English Muffin

## BUNS

**THE CLASSIC BURGER 22**  
8 oz. Classic Beef Burger Blend, American Cheese  
Pickles, Red Onions, Mustard, Mayo

**BREAKFAST BURRITO 23**  
Scrambled Organic Eggs, Bacon  
Chicken Sausage, Crispy Potato Hash  
Chipotle Salsa, Grilled Tortilla Wrap

## GREENS

**COCONUT KALE CHICKEN SALAD 25**  
Poached Organic Chicken, Heirloom Tomato,  
Roasted Sweet Potato, Quinoa, Avocado,  
Shallot Vinaigrette

**BABY GEM CAESAR SALAD 23**  
Sugar Snap Peas, Asparagus, Avocado, Sunflower Seeds,  
Lemon Parmesan Vinaigrette  
(VEGAN UPON REQUEST)

## GRAINS

**TUNA POKE BOWL 25**  
Avocado, Tomato, Sour Apple, Pineapple,  
Yuzu-Chili, Brown Rice, Crispy Taro (DF)

**SMASHED ORGANIC  
AVOCADO TOAST 20**  
Pomegranate, Almond, Pickled Chili,  
Heirloom Tomato, Medium Boiled Egg,  
Radish, Sourdough Bread  
(VEGAN UPON REQUEST)

## CATCH CLASSICS

**CRUNCHY RICE CAKES 24 | 27**  
Tuna Tartare, Wasabi, Tobiko

**GRILLED SPANISH OCTOPUS 26**  
Crispy Potatoes, Sofrito, Garlic Aioli

**CRISPY SHRIMP 29**  
Spicy Mayo, Tobiko

**A5 JAPANESE MIYAZAKI WAGYU 38/oz**

Yuzu Soy, Garlic Oil, Maldon Sea Salt, Sesame  
Cooked Tableside on our Signature Hot Stone

3 oz. | 6 oz. | 9 oz.

**MUSHROOM SPAGHETTI 28**

Wild Mushroom, Snow Peas  
Tomato, Parmesan

(VEGAN UPON REQUEST)

ADD JUMBO SHRIMP +21

## FROM THE SEA

**SALMON A LA PLANCHA 39**  
(GF)

**SEARED YELLOWFIN TUNA 43**  
(GF)

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

## SIDES

**APPLE SMOKED BACON 10**

**PARMESAN TRUFFLE FRIES 16**  
Vegan Truffle Aioli

**CHICKEN SAUSAGE 10**

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.

@CATCH | #CATCHVEGAS | CATCHRESTAURANTS.COM

ESTABLISHED 2011



ELEVATED 2021

## COLD

### BABY GEM CAESAR SALAD 23

Sugar Snap Peas, Asparagus, Avocado, Sunflower Seeds, Lemon Parmesan Vinaigrette

### OYSTERS\* 25/43

1/2 dozen or dozen  
ask server for daily selections

### JUMBO SHRIMP COCKTAIL 27

3pc, Cocktail Sauce

### SEAFOOD TOWERS\*

SMALL 110 / LARGE 185

Chef's Selection of Lobster, Crab, Shrimp, Oysters, Clams, Mussels, Ceviche

## ROLLED

### CATCH ROLL 23

Crab, Salmon, Miso-Honey

### VEGETABLE KING ROLL 18

King Oyster Mushroom, Cashew, Spicy Mayo

### WAGYU SURF & TURF ROLL 42

Maine Lobster, Crispy Potato, Truffle Aioli, Sweet Ponzu, Chimichurri, Tempura Flakes

### HELLFIRE ROLL 23

Spicy Tuna Two-Ways, Pear, Balsamic

### MRC ROLL 23

Seared Tuna, Shrimp, Avocado, Ponzu Brown Butter

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

## SUSHI

### HAND ROLL / CUT ROLL

EEL AVOCADO 12/16  
YELLOWTAIL AVOCADO\* 12/15  
CALIFORNIA 13/16

SPICY YELLOWTAIL\* 12/14  
SPICY SALMON\* 12/14  
SPICY TUNA\* 12/14

\*BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

### NIGIRI / SASHIMI

SALMON\* 14  
YELLOWFIN TUNA\* 14  
EEL 14

JAPANESE YELLOWTAIL\* 14  
TORO\* 20  
O - TORO\* 36  
UNI\* 20

\*2 PIECES PER ORDER

## SIGNATURE COLD

### RAINBOW SASHIMI SALAD 36

Bluefin Tuna, Scottish Salmon, Japanese Yellowtail Baby Greens, Avocado, Ginger Sesame Vinaigrette

### ALBACORE NIGIRI 33

Shaved Black Truffle, Sweet Tosazu

### TARTARE TRIO 34

Salmon, Hamachi, Tuna, Tobiko, Wasabi Crème Fraîche

### TRUFFLE SASHIMI 36

Tuna, Hamachi, Chili Ponzu, Caviar Black Truffle Purée

## CATCH CLASSICS

### CRISPY SHRIMP 29

Spicy Mayo, Tobiko

### CRISPY CAULIFLOWER 25

Spicy Vegan Mayo (V, GF)

### CRUNCHY RICE CAKES 24/27

Tuna Tartare, Wasabi Tobiko

### A5 JAPANESE MIYAZAKI WAGYU\* 38/OZ

Yuzu Soy, Garlic Oil, Maldon Sea Salt, Sesame Cooked Tableside On Our Signature Hot Stone  
AVAILABLE IN 3OZ., 6OZ., 9OZ.

### LOBSTER MAC & CHEESE 30

Maine Lobster, Mascarpone, Breadcrumbs Grated Parmesan

### GRILLED SPANISH OCTOPUS 26

Crispy New Potatoes, Sofrito, Garlic Aioli

### WAGYU GYOZA 36

A5 Japanese Miyazaki Wagyu, Serrano Chile, Micro Cilantro, Amazu Ponzu

### FILET SKEWERS\* 23

Truffle Kabayaki Glaze, Wasabi Soy

### MUSHROOM SPAGHETTI 28

Wild Mushroom, Sugar Snap Peas, Tomato, Parmesan (VEGAN UPON REQUEST)

## FROM THE SEA

### SIMPLY GRILLED

### SALMON A LA PLANCHA\* 39

(GF)

### SEARED YELLOWFIN TUNA\* 43

(GF)

### GRILLED BRANZINO 38

(GF)

### GRILLED SHRIMP 49

(GF)

### ENTREES

### SCALLOP & CAULIFLOWER 43

Pistachio, Tamarind Brown Butter

### HERB ROASTED BRANZINO 44

Creamy Vegetable Basmati

### SEARED SCOTTISH SALMON 42

Golden Raisin & Pine Nut Chutney, Capers Butter

### LARGE FORMAT

### WHOLE BRANZINO 98

Pattypan Squash, Baby Zucchini, Heirloom Tomato Roasted Long-Stem Artichokes, Arugula, Citrus Vinaigrette

### CANTONESE LOBSTERS 119

Sake, Oyster Sauce, Scallion, Garlic

ALL BIG FISH ARE WILD CAUGHT

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

## NOT FISH

### NEW YORK STRIP\* 82

16oz., USDA Prime

### FILET MIGNON\* 68

10oz., Kabayaki Butter, Tempura Nori Flakes Wasabi Soy

### ORGANIC CRISPY CHICKEN 38

Roasted Roots, Caramelized Onions, Thyme Jus

### USDA PRIME PORTERHOUSE FOR 2\* 160

42oz. Truffle Garlic Herb Butter (GF)

## SIDES

### CHARRED BROCCOLINI 15

Chili, Garlic, Lemon (V, GF)

### CRISPY BRUSSELS SPROUTS 18

Yuzu and Calamansi Vinaigrette, Dry Miso

### LOBSTER MASHED POTATOES 17

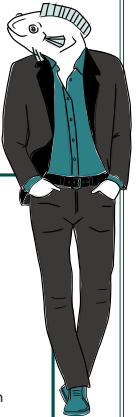
### PARMESAN TRUFFLE FRIES 16

Vegan Truffle Aioli

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.

@CATCH | #CATCHVEGAS | CATCHRESTAURANTS.COM



## COCKTAILS

18

### ONE TOO MANY

Strawberry-Infused Grey Goose  
Coconut, Avocado, Lime

### LUSH LEMONADE

Grey Goose, Pommeau De Normandie  
Fresh-Pressed Apple Juice, Lemon, Vanilla

### DIRTIER BASTARD

Bulleit Bourbon, Fresh Ginger  
Lime, Lemon-Tea Cordial

### DETOX RETOX

Casamigos Blanco Tequila, Matcha  
Fresh Cucumber, Mint, Lime

### EAST-COAST KALI

Jalapeni-Infused Casamigos Blanco,  
Cointreau, Campari, Passionfruit, Orange

### MO'JITO MO'PROBLEMS

Selvarey White Rum, Bacardi 8 Year Rum,  
Santa Teresa 1796, D'Usse, Toasted Coconut Water  
Mint, Lime

### MEATPACKING MANHATTAN

Bulleit Rye Whiskey, Dry Curacao, Cynar  
Ratafia Cherry, Lillet Blanc

### PINEAPPLE TRAINWRECK

Belvedere, Pineapple,  
Tarragon, Lemon, Peychaud's

### GRAPEFRUIT SPRITZ

Chandon Brut Sparkling, Botanist Gin, Aperol,  
Giffard Pamplemousse, Lillet Rose

## WINE BY THE GLASS

### WHITES

**TORNATORE, ETNA BIANCO 17**  
Sicily, Italy

**HONIG SAUVIGNON BLANC 18**  
Napa Valley, California

**PATZ & HALL CHARDONNAY 25**  
Russian River Valley, California

**GRANBAZAN ALBARINO 22**  
Galicia, Spain

**SCHLOSS REINHARTSHAUSEN RIESLING 25**  
Reinghau, Germany

**PAHLMAYER, JAYSON, CHARDONNAY 34**  
Napa Valley, California

### ROSÉ

**RUMOR 17**  
Cotes de Provence

### BUBBLES

**LOUIS ROEDERER BRUT 15**  
California, California

**LUCIEN ALBRECHT ROSE 15**  
Alsace, France

**VEUVE CLICQUOT YELLOW 30**  
Champagne, France

### REDS

**CATENA MALBEC 19**  
Mendoza, Argentina

**FAILLA PINOT NOIR 24**  
Sonoma Coast, California

**AMAVI CABERNET SAUVIGNON 19**  
Walla Walla, Washington

**DUCKHORN MERLOT 29**  
Napa Valley, California

**STAG'S LEAP PETITE SIRAH 23**  
Napa Valley, California

**ORIN SWIFT 8YRS IN THE DESERT 25**  
California



### SAKE

**HAKKAISAN 20**  
Junmai

**"WINTER WARRIOR" 23**  
Junmai Ginjo

**SOTO 30**  
Junmai Daiginjo

### BEER

STELLA ARTOIS 9 - CORONA 9 - DOGFISH 60MIN IPA 10 - HITACHINO 14

## CATCH FAVORITES

### TEQUILA & MEZCAL

|   |     |
|---|-----|
| <b>CLASE AZUL ANEJO</b> TOASTED ALMOND, BAKING SPICES, CARAMEL    | 150 |
| <b>VOLCAN X.A</b> VANILLA, CHOCOLATE, BUTTER, PEACH               | 58  |
| <b>DOS ARTES RESERVA EXTRA ANEJO</b> TROPICAL FRUIT, VANILLA, OAK | 49  |
| <b>CINCORO ANEJO</b> VANILLA, CARAMEL, DRIED FRUIT                | 35  |
| <b>JOSE CUERVO "LA FAMILIA"</b> ALMONDS APPLES, CINNAMON          | 40  |
| <b>CLASE AZUL MEZCAL</b> PEACH, APPLE, SMOKE                      | 70  |

### WHISKEY & BOURBON

|  |     |
|--|-----|
| <b>WILD TURKEY DECADES</b> TOFFEE, CLOVE, ORANGE PEEL                                | 45  |
| <b>WHISTLEPIG 10 YEAR</b> CARAMEL, TOFFEE, MAPLE                                     | 28  |
| <b>GARRISON BROTHERS SINGLE BARREL</b> BUTTERSCOTCH, WALNUT, TOBACCO                 | 28  |
| <b>KOMAGATAKE 30YR</b> DISTILLED 1986 - BOTTLED 2016, AMERICAN WHITE OAK             | 475 |
| <b>MITCHERS 10 YEAR SINGLE BARREL</b> DARK TOFFEE & CARAMEL, CHARED OAK, MAPLE SYRUP | 35  |
| <b>FOUR ROSES SINGLE BARREL</b> DARK FRUITS, TOFFEE, VANILLA                         | 20  |

### COGNAC

|  |                 |
|--|-----------------|
| <b>REMY MARTIN XO</b> HAZELNUT, CINNAMON                               | 50              |
| <b>MARTELL XO</b> CARAMEL, BLACK PEPPER                                | 55              |
| <b>LOUIS XIII</b> FIG, DATE APRICOT                                    | 147 / 293 / 585 |
| <b>HENNESSY PARADIS IMPERIAL</b> ORANGE BLOSSOM, CITRUS ZEST, HAZELNUT | 520             |
| <b>HENNESSY XO</b> COCOA, FRUIT, VANILLA                               | 55              |

### SCOTCH

|   |     |
|---|-----|
| <b>DALMORE 12 YEAR</b> CHOCOLATE, ORANGE, MARMALADE                     | 20  |
| <b>GLENLIVET 18 YEAR</b> CARAMEL, TOFFEE, FUDGE & COCOA                 | 45  |
| <b>MACALLAN EXCEPTIONAL SINGLE CASK</b> FLORAL, VANILLA, APRICOT, APPLE | 125 |
| <b>JOHNNIE WALKER BLUE GHOST AND RARE</b> TOFFEE, SMOKE, MALT           | 115 |
| <b>GLENMORANGIE LA SANTA</b> WARM SPICES, CHOCOLATE, HONEYCOMB          | 20  |
| <b>BUNNAHABHAIN 18 YEAR</b> RICH, PEAT, OAK                             | 45  |
| <b>DALMORE 21 YEAR</b> CARAMELIZED PEAR, CHOCOLATE, DARK CHERRY         | 185 |
| <b>MACALLAN 25 SHERRY OAK</b> RIPE FRUIT, SMOKEY, LONG FINISH           | 395 |
| <b>BUNNAHABHAIN 25 YEAR</b> SPICE, RICH, SHERRY, DARK BERRIES           | 200 |



# DESSERT



## **“HIT ME” CHOCOLATE CAKE 19**

LIQUID “KLONDIKE”  
DULCE DE LECHE ICE CREAM  
BROWNIE & DEVIL’S FOOD

## **DONUT WONDER WHEEL 16**

RASPBERRY, CREAM CHEESE  
CARAMEL & CHOCOLATE SAUCE

## **VEGAN PISTACHIO “CHEESECAKE” 16**

COCONUT SORBET, BLACK CHERRIES  
RASPBERRY JAM (V,GF)

## **STICKY COCONUT CAKE 16**

COCONUT WATER SORBET  
MANGO SAUCE

## **SORBET 10**



.....  
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.