

# Catch NYC

21 9th Ave Corner of West 13th Street 10014-1203 · +12123925978 · Updated: Jan 14, 2026

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## COLD 2

### Baby Gem Caesar Salad

**\$24.00**

sugar snap peas, asparagus, avocado, sunflower seeds, lemon parmesan vinaigrette (vegan upon request)

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### Tuscan Kale Salad

**\$23.00**

Crispy Napa Cabbage, Red Cabbage, Frisée Pickled Red Onions, Goji Berries, Asian Pear Tofu-Almond Dressing (v, gf, df)

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## SIGNATURE COLD 4

### Truffle Sashimi

**\$38.00**

tuna, hamachi, chili ponzu, caviar, black truffle purée

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### Tartare Trio

**\$36.00**

salmon, hamachi, tuna, tobiko, wasabi, crème fraiche

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### Madai Ceviche

**\$32.00**

Japanese Red Snapper Citrus-Amarillo, Pickled Peach

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### Albacore Nigiri

**\$35.00**

shaved black truffle, sweet tosazu

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## ROLLED 5

### Hellfire Roll

**\$23.00**

spicy tuna two-ways, pear, balsamic

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### Catch Roll

**\$24.00**

crab, salmon, miso-honey

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### Vegetable King Roll

**\$22.00**

king oyster mushroom, cashew, spicy miso

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### MRC Roll

**\$23.00**

seared tuna, shrimp, avocado, ponzu brown butter

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### Wagyu Surf & Turf Roll

**\$34.00**

maine lobster, crispy potato, truffle aioli, sweet ponzu, chimichurri, tempura flakes

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## CATCH CLASSICS 11

### Crispy Shrimp

**\$33.00**

spicy mayo, tobiko

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<b>Crunchy Rice Cakes</b>	<b>\$24.00</b>
tuna tartare, wasabi tobiko	
<b>Lobster Mac &amp; Cheese</b>	<b>\$32.00</b>
maine lobster, mascarpone, breadcrumbs, grated parmesan	
<b>Grilled Spanish Octopus</b>	<b>\$27.00</b>
crispy new potatoes, sofrito, garlic aioli	
<b>Filet Skewers</b>	<b>\$23.00</b>
truffle kabayaki glaze, wasabi soy	
<b>A5 Japanese Miyazaki Wagyu</b>	<b>\$40.00</b>
yuzu soy, garlic oil, maldon sea salt, sesame. Cooked tableside on our signature hot stone (pricing per oz) (2 oz minimum)	
<b>Crispy Cauliflower</b>	<b>\$28.00</b>
spicy vegan mayo (v, gf)	
<b>Baked King Crab Hand Rolls</b>	<b>\$40.00</b>
orange tobiko, kewpie mayo, shichimi pepper, soy paper	
<b>Pretzel Bread</b>	<b>\$15.00</b>
Whipped Honey-Mustard Butter	
<b>Crispy Chicken Bao Buns</b>	<b>\$20.00</b>
Yuzu Sweet Chili, Herb Aioli, Iceberg	
<b>A5 Wagyu Gyoza</b>	<b>\$36.00</b>
Japanese Miyazaki, Serrano Chili, Micro Cilantro, Amazu Ponzu (DF)	

## SIMPLY GRILLED 3

<b>Salmon A La Plancha</b>	<b>\$38.00</b>
(gf)	
<b>Seared Yellowfin Tuna</b>	<b>\$39.00</b>
(gf)	
<b>Grilled Branzino</b>	<b>\$39.00</b>
(gf)	

## ENTREES 3

<b>Sautéed Snapper</b>	<b>\$43.00</b>
lobster mash, black truffle purée, lemon brown-butter	
<b>Herb Roasted Branzino</b>	<b>\$43.00</b>
creamy vegetable basmati rice	
<b>Seared Scottish Salmon</b>	<b>\$39.00</b>
golden raisin & pine nut chutney, caper butter	

## LARGE FORMAT 3

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### Crispy Whole Snapper \$95.00

oyster mushroom, pepper, fennel, onion, scallion, chili, garlic

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### Roasted Whole Branzino \$95.00

pattypan squash, baby zucchini, heirloom tomatoes, roasted long-stem artichokes, citrus vinaigrette (gf)

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### Cantonese Lobster \$105.00

sake, oyster sauce, scallion, garlic

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## NOT FISH 3

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### Mushroom Spaghetti \$31.00

wild mushroom, snow peas, tomato, parmesan (vegan upon request)

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### 10oz Filet Mignon \$59.00

kabayaki butter, tempura nori flakes, wasabi-soy

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### 36oz USDA Porterhouse For Two \$150.00

garlic herb butter (gf)

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## SIDES 3

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### Parmesan Truffle Fries \$18.00

vegan truffle aioli (vegan upon request)

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### Charred Broccolini \$15.00

chili, garlic, lemon (v, gf)

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### Brussel Sprouts \$15.00

sherry glaze, aromatic bacon, pomegranate

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## FROM THE SEA 2

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### Herb Roasted Branzino \$42.00

creamy vegetable basmati rice

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### Roasted Whole Branzino \$95.00

pattypan squash, baby zucchini, heirloom tomatoes, roasted long-stem artichokes, citrus vinaigrette

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## STEAK 11

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### 10oz Filet Mignon \$59.00

lemon vinaigrette

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### 36oz USDA Porterhouse For Two \$150.00

garlic herb butter

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### 8 oz American Wagyu \$98.00

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<b>10 oz Snake River NY Strip</b>	<b>\$90.00</b>
<b>12 oz Prime. Bone-in Strip (38 day)</b>	<b>\$61.00</b>
<b>12 oz Prime Bone-In Cowgirl Ribeye (32 Day)</b>	<b>\$59.00</b>
<b>6 oz Prime Rib Cap (28 Day)</b>	<b>\$59.00</b>
<b>12 oz Bone-In Filet</b>	<b>\$63.00</b>
<b>10 oz Chili Rubbed Grass Fed NY Strip</b>	<b>\$59.00</b>
<b>8 oz Truffle Butter Filet</b>	<b>\$64.00</b>
<b>14 oz Delmonico</b>	<b>\$59.00</b>

### DESSERT <sup>3</sup>

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<b>Housemade Ice Cream</b>	<b>\$15.00</b>
<b>Cookies &amp; Cream Baked Alaska</b>	<b>\$24.00</b>
<b>Sorbet</b>	<b>\$14.00</b>

### VEGETARIAN ROLLS <sup>2</sup>

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<b>Truffle Avocado</b>	<b>\$11.00</b>
<b>Cucumber Sesame</b>	<b>\$11.00</b>

### CLASSIC + HAND ROLLS <sup>10</sup>

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<b>Salmon Avocado</b>	<b>\$16.00</b>
<b>Salmon Jalapeño</b>	<b>\$16.00</b>
<b>Shrimp Avocado</b>	<b>\$16.00</b>
<b>Spicy Blue Crab</b>	<b>\$16.00</b>
<b>Yellowtail Avocado</b>	<b>\$16.00</b>
<b>Yellowtail Jalapeño</b>	<b>\$16.00</b>
<b>Spicy Yellowtail</b>	<b>\$16.00</b>
<b>Tuna Avocado</b>	<b>\$16.00</b>
<b>Tuna Jalapeño</b>	<b>\$16.00</b>
<b>Spicy Tuna</b>	<b>\$16.00</b>

### NIGIRI + SASHIMI <sup>4</sup>

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<b>Salmon</b>	<b>\$13.00</b>
<b>Yellowfin Tuna</b>	<b>\$13.00</b>
<b>Japanese Yellowtail</b>	<b>\$13.00</b>
<b>Shrimp</b>	<b>\$13.00</b>

## BRUNCH COCKTAILS 5

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<b>Classic Bloody Mary</b>	<b>\$19.00</b>
finlandia vodka house-made "bloody mud", tomato juice	
<b>Mimosa</b>	<b>\$19.00</b>
luca paretto prosecco fresh orange juice	
<b>Bellini</b>	<b>\$19.00</b>
luca paretto prosecco white peach	
<b>Aperol Spritz</b>	<b>\$19.00</b>
aperol, luca paretto prosecco, club soda	
<b>Pimm's Cup</b>	<b>\$19.00</b>
pimm's no. 1, cucumber mint, fever tree ginger beer	

## COCKTAILS 12

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<b>Detox Retox</b>	<b>\$20.00</b>
altos olmeca tequila, matcha fresh cucumber, mint, lime	
<b>Dirtier Bastard</b>	<b>\$20.00</b>
woodford reserve bourbon, ginger lime, lemon-tea cordial, soda	
<b>One Too Many</b>	<b>\$20.00</b>
strawberry-infused absolut elyx coconut, avocado, lime	
<b>Lush Lemonade</b>	<b>\$20.00</b>
grey goose, pommeau de normandie, lemon vanilla, fresh-pressed apple juice	
<b>Sunset Spritz</b>	<b>\$20.00</b>
chandon brut sparkling, nolets gin, blood orange, dry curaçao, lillet blanc amaro nonino	
<b>Kali</b>	<b>\$20.00</b>
jalepeño-infused herradura, grand marnier campari, passionfruit, yuzu	
<b>You Had Me At Aloe</b>	<b>\$20.00</b>
casamigos blanco tequila, chateau aloe liqueur, watermelon, basil leaf	
<b>Meatpacking Manhattan</b>	<b>\$20.00</b>
woodford reserve rye, dry curacao cynar, ratafia cherry, lillet blanc	

<b>Pineapple Trainwreck</b>	<b>\$20.00</b>
belvedere vodka, pineapple tarragon, lemon, peychaud's	
<b>Gettin' Figgy Wit It</b>	<b>\$20.00</b>
illegal joven mezcal, black mission fig honey, ancho chili foam	
<b>Gin &amp; Juice</b>	<b>\$20.00</b>
bombay sapphire east gin, kaffir lime grapefruit, lemon	
<b>Mo'jito Mo'problems</b>	<b>\$20.00</b>
brugal white & anejo rum, santa teresa 1796 privelage , toasted coconut water, mint, lime	

## WHITES 6

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<b>La Playa Sauvignon Blanc</b>	<b>\$15.00</b>
curico valley, chile, 2020	
<b>Red Newt Pinot Gris</b>	<b>\$16.00</b>
finger lakes, new york, 2017	
<b>Pierre Sparr, Dry Riesling</b>	<b>\$17.00</b>
alsace, france, 2018	
<b>Sonoma Cutrer Chardonnay</b>	<b>\$19.00</b>
russian river valley, ca, 2018	
<b>Domaine Laroche, Chablis</b>	<b>\$21.00</b>
chablis, france, 2019	
<b>Maison Belles Cotes, Sancerre</b>	<b>\$22.00</b>
france, 2020	

## ROSE 2

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<b>Vie Vite Extraordinaire</b>	<b>\$17.00</b>
côtes de provence, france 2019	
<b>Rumor Rose</b>	<b>\$21.00</b>
côtes de provence, france 2019	

## BUBBLES 4

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<b>Domaine Chandon Brut</b>	<b>\$16.00</b>
california, nv	
<b>Luca Paretti Rosé</b>	<b>\$17.00</b>
treviso, nv	
<b>Moët Et Chandon</b>	<b>\$27.00</b>
champagne, nv	

**Veuve Clicquot Yellow****\$29.00**

champagne, nv

**REDS** 6**Cartlidge & Browne Pinot Noir****\$16.00**

california, 2018

**Terrazas De Los Andes, Malbec****\$17.00**

mendoza, argentina, 2018

**Uppercut Cabernet Sauvignon****\$20.00**

napa valley, ca, 2017

**Elk Cove Vineyards, Pinot Noir****\$22.00**

willamette valley, oregon, 2018

**Renato Ratti "Ochetti", Nebbiolo****\$24.00**

langhe, italy, 2019

**Mt Veeder Cabernet Sauvignon****\$27.00**

napa valley, california 2017

**SIP MARGS** 1**Sparkling Margarita****\$9.00**

original/mango/coconut/mezcal

**BEER** 5**Stella Artois****\$9.00****Ithaca Flower Power****\$9.00****Allagash White****\$9.00****Hitachino Rice Ale****\$12.00****Other Half****\$10.00****NON-ALCOHOLIC** 5**The Eye-Opener****\$6.00**

ginger, lemon, orange, cayenne

**Toasted Almond Coffee****\$9.00**

califia farms almond milk, roasted almonds, vanilla, espresso

**Savanna Sipper****\$7.00**

english breakfast tea, white peach, lemon, agave

<b>Skinny B</b>	<b>\$7.00</b>
be mixed cucumber/lime, cucumber sparkling water	
<b>Green Juice</b>	<b>\$9.00</b>
kale, celery, parsley, apple pineapple, orange	

## ROSE 4

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<b>Vie Vité</b>	<b>\$65.00</b>
extraordinaire côtes de provence, france 2019	
<b>Rumor</b>	<b>\$85.00</b>
côtes de provence, france 2019	
<b>Flowers</b>	<b>\$100.00</b>
sonoma county, california 2019	
<b>Chateau D'esclans</b>	<b>\$165.00</b>
"les clans", côtes de provence, france 2018	

## RESERVE COCKTAILS 2

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<b>Espresso Martini</b>	<b>\$55.00</b>
clase azul reposado, espresso, kahlua, demerara	
<b>Old Fashioned</b>	<b>\$30.00</b>
eagle rare 10yr bourbon, dried-cherry demerara, angostura bitters	

## SAKE 3

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<b>Tozai "Snow Maiden"</b>	<b>\$15.00</b>
junmai nigori	
<b>Heavensake</b>	<b>\$20.00</b>
junmai ginjo	
<b>Soto</b>	<b>\$22.00</b>
junmai daiginjo	

## SWEETS 2

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<b>Cinnamon Roll Pancakes</b>	<b>\$21.00</b>
brown sugar-cinnamon swirl, candied almond, cream cheese frosting	
<b>French Toast</b>	<b>\$20.00</b>
blueberry compote, butter, maple syrup	

## EGGS 3

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<b>Steak And Eggs</b>	<b>\$39.00</b>
10oz charred ribeye, wilted garlic spinach, roasted tomato, 2 sunny-side up eggs	
<b>Egg White Omelette</b>	<b>\$19.00</b>
egg whites, turkey bacon, artichoke, arugula, caramelized onions, goat cheese	
<b>Croque Madame</b>	<b>\$22.00</b>
porchetta, fontina, pecorino, calabrian chili bechamel, sunny-side egg, pepperoni	

## BUNS 2

<b>The Classic Burger</b>	<b>\$26.00</b>
8oz classic beef burger blend, american cheese, pickles, red onions, ketchup, mustard mayo	
<b>Crispy Chicken Sandwich</b>	<b>\$24.00</b>
organic chicken, spicy buttermilk, lettuce, tomato, brioche bun	

## GREENS 2

<b>Coconut Kale Chicken Salad</b>	<b>\$25.00</b>
poached organic chicken, heirloom tomato, roasted sweet potato, quinoa, avocado shallot vinaigrette (gf, df)	
<b>Baby Gem Caesar Salad</b>	<b>\$23.00</b>
sugar snap peas, asparagus, avocado, sunflower seeds, lemon parmesan vinaigrette	

## GRAINS 2

<b>Smashed Organic Avocado Toast</b>	<b>\$23.00</b>
pomegranate, almond, pickled chili, heirloom tomato, medium boiled egg, radish, sourdough bread (vegan upon request)	
<b>Tuna Poke Bowl</b>	<b>\$25.00</b>
avocado, tomato, sour apple, pineapple, yuzu-chili, brown rice, crispy taro (df)	

## SPECIALTY BOX 5

<b>Catch Roll</b>	<b>\$57.00</b>
crab, salmon, miso-honey	
<b>Hellfire Roll</b>	<b>\$57.00</b>
spicy tuna two-ways, pear, balsamic	
<b>MRC Roll</b>	<b>\$57.00</b>
seared tuna, shrimp, ponzu brown butter	
<b>Vegetable King Roll</b>	<b>\$54.00</b>
king oyster mushroom, cashew, spicy miso (v) (additional vegan variations upon request)	
<b>Signature Trio</b>	<b>\$57.00</b>
(1) catch roll (1) hellfire roll (1) mrc roll	

## CLASSIC ROLLS - HAND ROLLS 10

**Yellowtail Avocado**

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**Yellowtail Jalapeño**

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**Spicy Yellowtail**

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**Salmon Avocado**

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**Salmon Jalapeño**

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**Shrimp Avocado**

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**Spicy Blue Crab**

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**Tuna Avocado**

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**Tuna Jalapeño**

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**Spicy Tuna**

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## **COMBINATION PACKAGES** 5

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**Rice To Meet You**

**\$40.00**

2 classic rolls - 2 pieces sushi - 2 pieces sashimi

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**Soy Happy Together**

**\$55.00**

2 classic rolls - 4 pieces sushi - 4 pieces sashimi

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**Ready To Roll**

**\$65.00**

2 classic rolls - 6 pieces sushi - 4 pieces sashimi

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**Holy Roller**

**\$75.00**

2 classic rolls - 8 pieces sushi - 4 pieces sashimi

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**Rollin' With The Homies**

**\$95.00**

3 classic rolls - 10 pieces sushi - 4 pieces sashimi

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## **NIGIRI - SASHIMI** 5

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**Yellowfin Tuna**

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**Japanese Yellowtail**

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**Salmon**

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**Shrimp**

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**Ikura**

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## **HOT** 7

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**Crispy Shrimp**

**\$150.00**

spicy mayo, tobiko

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<b>Crunchy Rice Cakes</b>	<b>\$120.00</b>
18pc, tuna tartare, wasabi tobiko	
<b>Filet Skewers</b>	<b>\$108.00</b>
truffle kabayaki glaze, wasabi soy	
<b>King Crab Tempura</b>	<b>\$148.00</b>
alaskan king crab, heirloom tomato, amazu ponzu (df)	
<b>Grilled Spanish Octopus</b>	<b>\$132.00</b>
crispy potatoes, sofrito, garlic aioli	
<b>Mushroom Spaghetti</b>	<b>\$100.00</b>
wild mushroom, sugar snap peas, tomato, parmesan (vegan upon request)	
<b>Lobster Mac &amp; Cheese</b>	<b>\$135.00</b>
maine lobster, mascarpone, breadcrumbs, grated parmesan	

## SIGNATURE VEGAN <sup>1</sup>

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<b>Crispy Cauliflower</b>	<b>\$132.00</b>
spicy vegan mayo (v, gf)	

## BIG FISH & MEAT <sup>3</sup>

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<b>Crispy Whole Snapper</b>	<b>\$178.00</b>
oyster mushroom, pepper, fennel, onion, scallion, chili garlic	
<b>Alaskan King Crab</b>	<b>\$190.00</b>
3 lbs, drawn butter (gf)	
<b>USDA Prime Porterhouse</b>	<b>\$290.00</b>
84 oz, truffle garlic herb butter (gf)	

## SIMPLY COOKED <sup>5</sup>

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<b>Seared Yellowfin Tuna</b>	<b>\$175.00</b>
(gf)	
<b>Salmon A La Plancha</b>	<b>\$132.00</b>
(gf)	
<b>Grilled Jumbo Prawns</b>	<b>\$124.00</b>
20pc (gf)	
<b>Grilled Snapper</b>	<b>\$128.00</b>
(gf)	
<b>Grilled Branzino</b>	<b>\$128.00</b>
(gf)	