

## ↑ SIDES

<b>GREEN SALAD</b>	30	<b>FRIES</b>	30
<b>SAVOURY RICE</b>	30	<b>PARMESAN OR WASABI MASH</b>	35
<b>ROASTED VEGETABLES</b>	35	<b>SPICY RICE</b>	35

## ☘ NIPPER'S menu

<b>CALIFORNIA ROLLS (6 pc)</b>		<b>FISH &amp; CHIPS</b>	55
Salmon or prawn	68	<b>ICE CREAM &amp; CHOCOLATE SAUCE</b>	45
Avo & cucumber	55		
<b>FISH NUGGETS &amp; CHIPS</b>	55		

## ☯ SWEETS

<b>CHOCOLATE BANANA SPRING ROLLS</b>	58	<b>CHOCOLATE VOLCANO</b>	60
Nutella® & banana wrapped in spring roll pastry, deep-fried & served with a scoop of vanilla ice cream		Sponge cake with a liquid dark chocolate centre, served with ice cream	
<b>DEEP-FRIED ICE CREAM</b>	60	<b>CHURROS</b>	58
Vanilla ice cream dipped in batter, deep-fried & served with a chocolate sauce		Butterscotch, milk chocolate dip	
<b>DEEP-FRIED OREOS</b>	55	<b>CHOCOLATE BROWNIES</b>	60
Vanilla milk		Double chocolate pecan brownies, chocolate sauce & ice cream	

## ☹ classic COCKTAILS

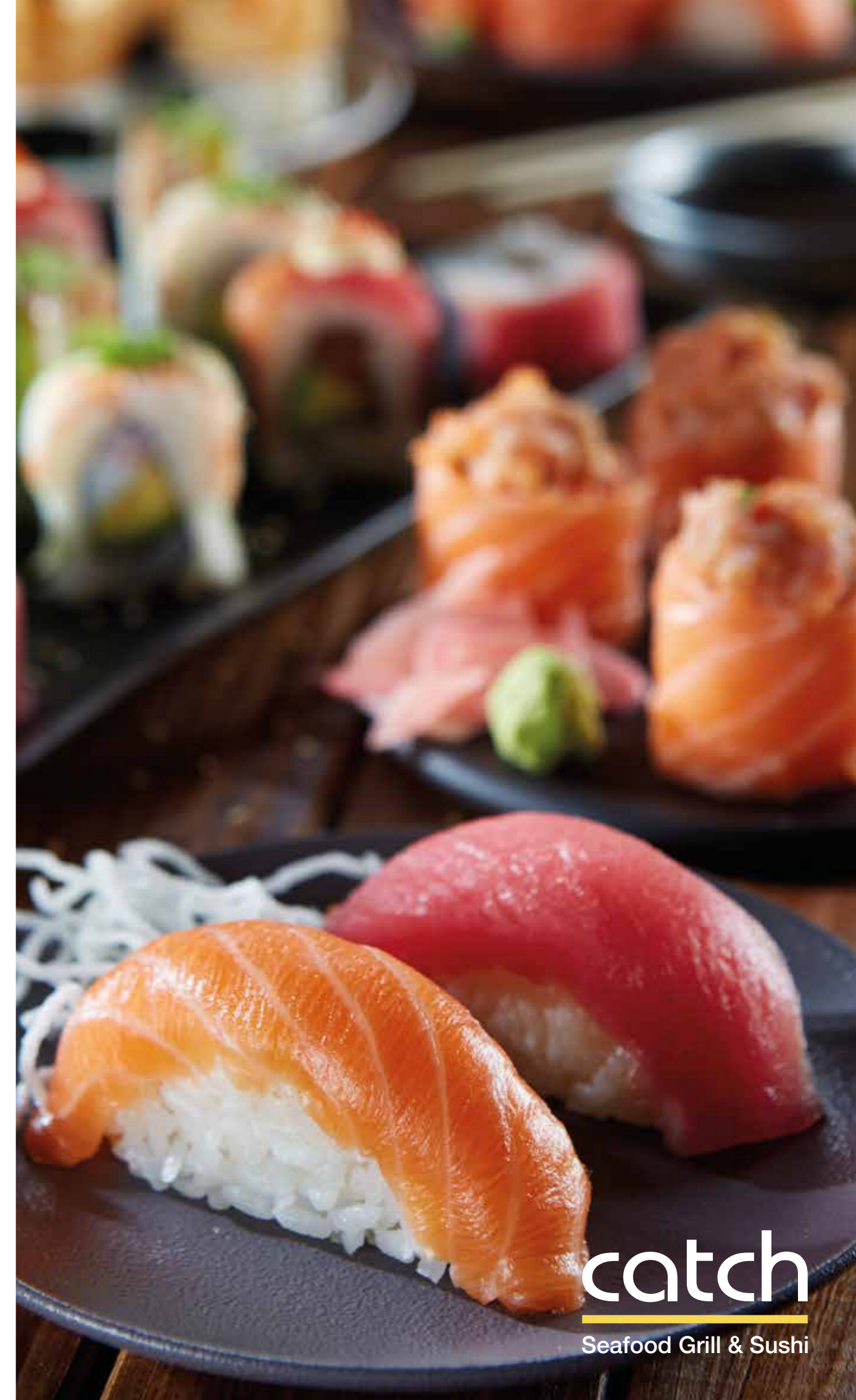
<b>STRAWBERRY &amp; HIBISCUS MOJITO</b>	60	<b>PIÑA COLADA</b>	65
Bacardi® rum, fresh limes muddled with mint, fresh strawberries & hibiscus extract, charged with soda		Bacardi® rum & Malibu blended with fresh cream & pineapple	
<b>SAMURAI SWORD</b>	60	<b>KIWI, APPLE &amp; LIME DAIQUIRI</b>	60
Eristoff® Vodka, Hakutsuru Sake & vanilla extract shaken with lemongrass & litchi juice & charged with ginger beer		Bacardi® rum, kiwi & apple syrup, triple sec & fresh lime	

## 🍷 CATCH FISHBOWLS

<b>SHARK BITE</b>	65	<b>STRAWBERRY GIN SMASH</b>	60
Malibu®, Spiced Gold rum, pineapple juice, Blue Curaçao & fresh lime		Gin, tonic water, muddled strawberries & fresh mint	
<b>PINK LEMONADE MARGARITA</b>	65	<b>LONG ISLAND ICED TEA</b>	70
Strawberry syrup, tequila, fresh lime, lemon juice & triple sec		Eristoff® Vodka, Bombay Sapphire® gin, cane, triple sec, Bacardi® rum & tequila, shaken & charged with Coca-Cola®	
<b>WHITE SANGRIA</b>	65		
Pinot Grigio, Appletiser®, triple sec with cranberries & a sprig of rosemary			

## 🕒 WINES

	Glass	Bottle		Glass	Bottle
<b>BUBBLY</b>			<b>RED</b>		
Pongrácz Brut		280	<b>MERLOT</b>		
Pongrácz Rosé		310	Franschhoek Cellar	46	140
Franschhoek Cellar Brut Royale		280	Guardian Peak		190
Moët & Chandon Brut		950	Durbanville Hills	55	165
Moët & Chandon Rosé		1200	Villiera	60	180
Veuve Clicquot Brut		1050	Nederburg WMR		195
<b>WHITE</b>			<b>PINOT NOIR &amp; PINOTAGE</b>		
<b>SAUVIGNON BLANC</b>			Haute Cabrière (unwooded Pinot Noir)		230
Franschhoek Cellar	45	135	Beyerskloof Pinotage	58	175
Van Loveren	47	145	Diemersfontein		250
Brampton	50	150	Kanonkop Kadette		235
Durbanville Hills	50	150	<b>SHIRAZ</b>		
Porcupine Ridge		140	Brampton	58	175
Iona Sophie te'Blanche		195	Boschendal 1685		230
Fryer's Cove Doring Bay		210	Saronsberg Provenance		220
Springfield Life From Stone	78	240	<b>CABERNET</b>		
<b>BLENDED WHITES</b>			Brampton	58	175
Boschendal Chard/Pinot Noir	72	230	Warwick First Lady	67	215
Haute Cabrière Chard/Pinot Noir		225	Springfield Whole Berry		330
Babylonstoren Chenin Blanc	62	185	<b>RED BLENDS</b>		
DMZ Chenin		210	Van Loveren Blackberry	52	150
Leeuwenkuil Grenache Blanc		240	Neil Ellis Aenigma	60	180
<b>CHARDONNAY</b>			Shiraz/Cabernet		195
Glenelly Unwooded	52	160	Cederberg Shiraz/Merlot		325
Fleur Du Cap		165	Rupert & Rothschild Classique		
Warwick First Lady	65	195	Kanonkop Kadette	70	220
Alvi's Drift		210	Nederburg		195
<b>ROSÉ &amp; SEMI-SWEET</b>			The Winemasters Edelrood		450
Kanonkop Pinotage Rosé	48	145	Boekenhoutskloof		450
Babylonstoren Mourvèdre Rosé		210	The Chocolate Block		
Boschendal Blanc de Noir	45	135	Meerlust Rubicon		650
Theuniskraal Bouquet Blanc	38	110			



catch

Seafood Grill & Sushi

# getSTARTED

## SPRING ROLLS (2 pc)

Prawn, cheese & coriander	65
Crispy duck	60
Halloumi	55
Vegetable	50

## ROCK SHRIMP TEMPURA 90

6 Prawns in spicy mayo

## MUSSEL POT 68

Fresh mussels in a garlic, white wine & cream sauce

## SALMON STICK 50

Grilled salmon skewer with teriyaki, creamy mayo & sesame seeds

## CALAMARI 78

Grilled with lemon butter or crispy hoisin sauce

## CRISPY SQUID 68

Dusted in salt & pepper. Flash-fried

## SALMON TARTARE 125

Salmon tartare, avo with teriyaki

## SALMON CARPACCIO 110

Thinly sliced smoked salmon, fresh mushrooms, Parmesan shavings, edamame beans & wasabi mayo

## SALT & PEPPER CALAMARI 78

Battered & fried with spicy mayo

## HALLOUMI 59

Deep-fried or grilled

## PRAWN TEMPURA (2 pc) 55

Tempura prawns accompanied by tempura sauce

## SEAFOOD CHOWDER 70

A rich & creamy seafood soup with homestyle cheddar & mustard scones

## EDAMAME 60

Maldon salt

Spicy 65

## OYSTERS (each) 18

# CLASSIC sushi

## NIGIRI (2 pc)

Salmon	58	Avo	44
Tuna	58	2 x Salmon roses	54
Prawn	58		
Crabstick	44		

## FASHION SANDWICHES (8 pc)

Salmon	112	Prawn	112
Salmon, avo & cream cheese	116	Crabstick	82
		Cucumber	74
Tuna	112		

## HAND ROLL (1 pc)

Salmon	68	Tempura prawn	72
Spicy tuna	68	Crabstick	52
Prawn	68	Cucumber	49

## CALIFORNIA ROLL (8 pc)

Salmon	92	Tempura prawn	98
Tuna	92	Crabstick	82
Prawn	92	Cucumber	73

## SASHIMI (3 pc) raw or seared

Salmon	72	2 x Salmon	92
Tuna	72	& 2 x Tuna	

## MAKI ROLL (6 pc)

Salmon	58	Crabstick	52
Tuna	58	Avo	52
Prawn	58	Cucumber	48

# SIGNATURE SUSHI

## CRISPY RICE (4 pc) 105

Spicy salmon / prawn, crispy rice squares, avo, caviar, teriyaki & sesame oil

## 4 X 4 (8 pc) 165

4 Piece rainbow roll reloaded  
4 Piece salmon California Roll, creamy shrimp tempura

## ROCK SHRIMP TEMPURA ROLL (8 pc) 165

Hot & spicy maki roll topped with rock shrimp tempura & spicy mayo

## RAINBOW RELOADED (8 pc) 140

Rainbow roll dressed with teriyaki sauce, mayo & caviar

## FISH & CHIPS ROLL (8 pc) 110

Crispy hake, avo California Roll, spicy mayo & potato crisps

## CRISPY NO RICE ROLL (6 pc) 145

Salmon, tuna, prawn, avo, nori, tempura fried with spicy mayo

## SPICY VOLCANO 140

Seared salmon or tuna with spicy mayo

## PHILADELPHIA ROLL (8 pc) 125

Cream cheese, rock shrimp prawn, avo, teriyaki, crunchy garlic flakes & sweet chilli

## SALMON SKINNED FUTOMAKI (6 pc) 135

Crispy salmon skin, avo, cucumber, caviar, spicy mayo & teriyaki

## CATCH ROSES (4 pc) 115

Salmon roses with spicy mayo teriyaki sauce, tempura crumbs & sesame oil

## BAMBOO TEMPURA MAKI (8 pc) 165

Crispy prawn tempura in a cucumber ring with spicy mayo

## PINK ROSES (3 pc) 118

Prawn, caviar, mayo & salmon

## TIGER ROLL (8 pc) 145

Prawn & avo maki with wasabi mayo & sesame seeds

## SALMON TACOS (4 pc) 120

Salmon tartare, avo, crème fraiche, toasted sesame seeds

# sushi PLATTERS

## SASHIMI MIXED (12 pc) 230

Salmon only/tuna only

4 x New-style salmon sashimi	2 x Salmon sashimi
4 x New-style tuna sashimi	2 x Tuna sashimi

## FOUR SEASONS (12 pc) 255

4 x Tiger rolls	2 x Salmon roses
4 x Rainbow reloaded	2 x Salmon nigiri

## CREAMY ROCK SHRIMP & SPICY RAINBOW (12 pc) 265

4 x Rock shrimp	2 x Salmon roses
4 x Spicy rainbow	2 x Tuna nigiri

# NEW style SASHIMI each

## SEARED SALMON TATAKI 130

With yuzu teriyaki sauce & wasabi mayo

## SPICY SEARED TUNA TATAKI 130

With peanut teriyaki sauce & wasabi mayo

# HOOK LINE & SINKER Served with a choice of side

## CALAMARI 135

Grilled or deep-fried tender calamari tubes

## FISH & CHIPS 85

Beer-battered deep-fried hake

## BABY SOLES 155

2 East coast baby soles grilled with olive oil & herbs

## SHELLFISH 155

Butterflied & grilled, served with peri-peri & lemon butter

## 'M' PRAWNS (12) 130

## QUEEN PRAWNS (7) 210

## KING PRAWNS (7) 235

## KINGKLIP FILLET 160

Lightly grilled fillet with herbs & lemon butter sauce

## KINGKLIP THERMIDOR 185

A classic, topped with a prawn, mushroom & cheese sauce

## CATCH OF THE DAY 170

When available

## SEARED TUNA 180

Marinated grilled fresh tuna coated in sesame seeds & served with wasabi mayo or ponzu sauce

## SEARED SALMON 195

Marinated grilled salmon served with a miso teriyaki sauce

# COMBOS All combos served with a choice of fries, Parmesan/wasabi mash, savoury rice or green salad

## BABY SOLE & CALAMARI 145

## BABY SOLE & PRAWNS (4) 150

## BABY SOLE, CALAMARI & PRAWNS 165

## PRAWNS & CALAMARI (4) 145

## PRAWNS & GRILLED HAKE 140

## PLATTER FOR 1 180

4 'M' prawns, grilled hake, 5 mussels & calamari

## PLATTER FOR 2 265

4 'Q' prawns, grilled hake, 5 mussels, calamari & squid heads

## CATCH PLATTER 465

4 'Q' prawns, baby crayfish, 2 large langoustines, grilled hake, calamari & mussels with savoury rice & fries

# signature MAINS

## FILLET TERIYAKI 165

250g Beef fillet in a teriyaki sauce with roasted vegetables or fries

## BABY CHICKEN 135

Grilled & basted in a hot peri-peri sauce & served with fries

## CATCH SIZZLING BEEF 180

Stir-fried crispy beef with stir-fry vegetables & oyster sauce, served on a hot plate

## CALAMARI LINGUINE 115

Calamari, rose sauce with fresh basil

## CURRY

Served in a mild masala curry & coconut milk sauce with steamed rice

Chicken 130

Kingklip 165

Prawn 195

## PEKING DUCK 180

Thinly sliced crispy duck served with mandarin pancakes & hoisin sauce

## PRAWN & SMOKED SALMON PASTA 160

6 Prawns pan-fried, touch of garlic & white wine cooked with salmon in a rose sauce

# SALADS

## GREEN 80

Mixed lettuce, edamame beans, avo & Parmesan shaving

## CRISPY CALAMARI 85

Crispy calamari tubes served on a bed of greens with hoisin sauce

## SEARED BLACK PEPPER SALMON 115

With avo & peanut ponzu soya dressing

## SALMON 95

Smoked salmon, tomato, cucumber, goat's cheese & shredded lettuce

## HOUSE 70

Cucumber, red onion, cherry tomatoes, green peppers, feta & Kalamata olives

## PRAWN & CRAB 105

Crab & prawn slaw with avo, mayonnaise dressing & caviar

# DIM SUM

Steamed parcels in a translucent rice pastry with an assortment of fillings (3 pc per portion)

## SPINACH & CREAM CHEESE 65

## BUTTERNUT, SPINACH & CREAM CHEESE 55

## PRAWN, CREAM CHEESE & SPRING ONION 65

## SMOKED SALMON, CREAM CHEESE & CHILLI 65

## SPICY BEEF & SPRING ONION 65

## PRAWN POTSTICKER - FRIED 65

## DIM SUM PLATTER (8 pc) 155

2 x Prawn & shitake mushroom

2 x Prawn potsticker - fried

2 x Spinach & cream cheese

2 x Smoked salmon, cream cheese & chilli

## DIM SUM VEG PLATTER (6 pc) 105

3 x Spinach & cream cheese

3 x Butternut, spinach & feta