

## SAMPLE MENU

Prices and menu offerings are subject to change and offerings may vary by ship. Beverage charges apply.

# 海 Kai Sushi

### Shochu & Awamori 1.5 oz

Zuisen Hakuryu Kusu Awamori  
Taikai Shuzo 'Satsuma No Umi' Imo Shochu  
Honami Shochu

### Japanese Beer

Suntory  
Kirin Ichiban  
Asahi Super Dry  
Sapporo  
Sapporo Non-Alcoholic

### Cold Sake

Kamoshibito Kuheiji (5 oz)  
Kamotsuru Tokusei Gold (5 oz)  
Niwa No Uguisu Daruma (5 oz)  
Suipei Drunken Whale (5 oz)  
Momokawa Organic Junmai Ginjo (5 oz)

### Plum Wine

Choya Umesha (3 oz)

### Wine by the Glass

#### Champagne & Sparkling

Prosecco DOC  
M. Haslinger & Fils, Champagne

#### Whites & Rosés

Moscato  
Pinot Grigio  
Chalk Hill Sauvignon Blanc  
Flowers Chardonnay

#### Reds

Pinot Noir  
Merlot  
Silverado Cabernet Sauvignon  
Belle Glos Pinot Noir

### Specialty Starters - À la carte pricing applies

**Hamachi Tacos\*** - Yellow Tail with Crispy Gyoza Wheels

**Ceviche\*** - Salmon, Shrimp, Scallops, Octopus, Hamachi

**Kisen Don\*** - Tuna, Salmon, Scallop, Uni, Hamachi, Squid,  
Octopus, Salmon Roe, Amaebi, Egg Omelet

### Noodles & Ramen - À la carte pricing applies

**Wagyu Beef Udon** - Onsen Tamago

**Spicy Seafood Ramen** - Curry, Scallops, Shrimp, Squid, Octopus

**Lobster & Seafood Ramen** - Mussels, Clams, Cilantro

**Tempura Soba** - Shrimp, Asparagus, Mitake Mushroom

All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

Sail Safe. Please drink responsibly. Our staff will request ID to verify age. Your check may reflect an additional tax for certain ports or itineraries. Beverage Packages may not be shared or transferred, and have specific limitations and restrictions.

**set menu cover charge includes:**

**Sashimi & Tempura**

Assorted Sashimi (2 Maguro, 2 Shake, 2 Shime Saba, 2 Hamachi)

Assorted Tempura (jumbo shrimp, asparagus, shiitake, Japanese eggplant)

Miso Soup, Rice, Salad, Pickled Vegetable

Sliced Fruit Sashimi

OR

**Maki Roll, Surf & Turf**

Assorted Sashimi (2 Maguro, 2 Shake)

Maki Roll – Surf & Turf (shrimp tempura, wagyu beef, wasabi, gari)

Assorted Tempura (jumbo shrimp, asparagus, shiitake, Japanese eggplant)

Miso Soup, Salad, Pickled Vegetable

Sliced Fruit Sashimi

À la carte pricing applies to all items listed below

**Appetizers**

**Miso Shiro** (v) - Wakame, Tofu, Negi

**Steamed Chilled Edamame** (v)

**Nigiri Sushi** (2 pieces per serving)

**Aburi Wagyu\***

**Ikura** (Salmon Roe)\*

**Mongo Ika** (Cuttlefish)\*

**Tako** (Octopus)

**Maguro** (Tuna)\*

**Hotategai** (Scallops)\*

**Unagi Kabayaki**

(Fresh Water Eel, served hot)

**Botan Ebi** (Spot Shrimp)

**Hamachi** (Yellowtail)\*

**Shake** (Salmon)\*

**Hokkigai** (Surf Clam)\*

**Shime Saba\***

(Cured Blue Mackerel)

**Sashimi** (2 slices per serving)

**Mongo Ika** (Cuttlefish)\*

**Maguro** (Tuna)\*

**Hotategai** (Scallops)\*

**Botan Ebi** (Spot Shrimp)

**Hamachi** (Yellowtail)\*

**Shake** (Salmon)\*

**Hokkigai** (Surf Clam)\*

**Shime Saba\*** (Cured Blue Mackerel)

**Maki Rolls**

**Spicy Tuna\***

**Spicy Salmon\***

**Hamachi Scallion\***

**Barbecue Eel, Cucumber & Avocado**

**Aburi of Spicy Tuna\***

**Tempura Shrimp\*** - Avocado, Spicy Mayo

**Surf & Turf\*** - Tempura Shrimp, Wagyu Beef

**Tres Amigos\*** - Tuna, Salmon, Hamachi, Jalapeño, Avocado, Crispy Tortilla Chips, Cilantro

**Vegetable Roll** (v) - Hearts of Romaine Lettuce, Avocado, Cucumber, Truffle Mayo

**Combination of Nigiri or Sashimi\***

**4-Piece Combination** - Tuna, Salmon, Hamachi & Scallop or Create Your Own

**8-Piece Combination** - Create Your Own

**Dessert**

**Matcha Ice Cream** (with Red Bean Paste)

(v) Vegetarian

\*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.