

SEAFOOD PLATEAUX

THE LOTUS*

6 Oysters, 3 Chilled Shrimp, 3 Crab Claws

28

THE CHATEAU*

1/2 Cold Water Lobster Tail,
Lobster and Crab Salad, 3 Chilled Shrimp,
6 Oysters, 1 King Crab Leg,
3 Crab Claws

58

THE IMPERIAL TOWER*

1 Whole Cold Water Lobster Tail,
Lobster and Crab Salad, 6 Chilled Shrimp,
12 Oysters, 2 King Crab Legs,
Sea Bass Ceviche, 6 Crab Claws

120

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

COCKTAILS

Sake Daiquiri	15
Sake, Fresh Lime, Matcha, Chinese 5 Spice	
Zen Milk Bath	12
Pure Snow Sake, Vanilla Vodka, Green Tea Liqueur & Milk	
Tea Leaf	15
Pure Snow Sake, Citrus Vodka, St. Germain Liqueur & Green Tea	
Gingertini	15
Pure Snow Sake, Ginger Vodka, Muddled Cranberry & Ginger	
Snowberry	12
Pure Snow Sake, Blueberry Vodka, Blue Curacao, Triple Sec & Citrus Juice	
Tokyo Rose	12
Pure Snow Sake, Vodka, Triple Sec & Cranberry Juice	

CHAMPAGNE & VODKA

VEUVE CLICQUOT, YELLOW LABEL	92
LOUIS ROEDERER, CRISTAL	344
DOM PÉRIGNON	275
PERRIER-JOUËT, BELLE ÉPOQUE	197
MOËT & CHANDON ROSÉ	98
KRUG ROSÉ	440
ABSOLUT ELYX	15
GREY GOOSE	11
BELVEDERE	10
CHRISTIANIA	11
BELUGA GOLD LINE	17

A 20% gratuity will be automatically added to your check.

SAKES

Blossom of Peace Plum Sake 720 ml 5 25

Smooth & semi-sweet with aromas of almond and marzipan.

Dassai 50 Junmai Daiginjo 720 ml 15 54

Bright and lively, with hints of green grapes and berries.

Creamy and semi-dry.

Snow Maiden Junmai Nigori 720 ml 6 29

Bright and fresh, with flavors of honeydew, pumpkin and radish. Creamy and full-bodied.

Ichisma Junmai 300 ml 28

Elegant, with a slight minerality and tones of apple.

TYKU White Junmai Daiginjo 330 ml 80

Refined and smooth, with floral aromas and notes of banana and vanilla on the palate.

Dewartsuru Sakura Emaki Rose 360 ml 24

Rich flavors of sweet tomatoes, honey and pear. Semi-sweet.

Shimizu-No-Mai, Pure Dawn, Junmai Gingjo 300 ml 36

Light floral aromas with hints of orange peel and an underlying minerality. Creamy, with a sweet to dry finish.

Shimizu-No-Mai, Pure Dusk, Junmai Daiginjo 300 ml 46

Aromas of orange and cantaloupe, with hints of pear and green apple

Shimizu-No-Mai, Pure Snow, Junmai Nigori 300 ml 42

Powerful flavors of ginger, Asian pear and cantaloupe.

Kendall Jackson "Elegance" Private Label for Celebrity Cruises

Sauvignon Blanc or Chardonnay 11 43

Pinot Noir or Cabernet Sauvignon 11 48

Grgich Hills "Opulence" Private Label for Celebrity Cruises

Chardonnay 16 75

Cabernet Sauvignon 25 108

A 20% gratuity will be automatically added to your check.

HOT PLATES

SPICY SHRIMP STIR FRY 12
Sweet Soy Glaze, Bok Choy, Peppers

TRADITIONAL FISH AND CHIPS 11
Tartar Sauce, French Fries (Available at Lunch Only)

LAND “MEATS” SEA

PORK BELLY SKEWERS 11
Sweet Mustard Honey Glaze

SWEET MISO CHICKEN 15
Ginger, Garlic, Sesame, Sunomono

SEARED FILET MIGNON MEDALLIONS* 16
Asparagus, Mushrooms, Scallions, Garlic Butter

HOT BITES

CRISPY CRAB CAKE 10
Sriracha Mayo, Green Papaya Salad, Ginger Dressing

EDAMAME 4
Himalayan Salt

BEEF NEGIMAKI* 8
Thinly Sliced Beef, Scallions, Asparagus,
Teriyaki Sauce, Pickled Shiitake Mushrooms

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

RAW & BARELY DRESSED

HAMACHI TIRADITO* 9
Sweet Corn and Lime Broth, Jalapeño, Avocado

SEA BASS CEVICHE* 7
Heart of Palm, Orange, Coconut Milk

TRUFFLED ALBACORE TUNA* 9
Sriracha, White Truffle Oil, Ponzu

OYSTERS* 12/24
(Six Pieces/Dozen)

OMAKASE SASHIMI* 10
Choice of 5: Chef Selection of Assorted Sashimi

ASSORTED SASHIMI* 8
Choice of 4: Tuna, Yellowtail, Salmon, Shrimp,
Octopus, Sea Bass

SHRIMP COCKTAIL 8
Wakame, Tōgarashi, Spicy Cocktail Sauce

FLASH SEARED BEEF CARPACCIO* 11
Apple, Wasabi, Soy, Radish

LOBSTER ROLL 12
Lobster, Dill Mayonnaise, Chives, Seasoned Potato Chips

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

WHITE WINES

OYSTER WHITES

BIN		GL	I	BTL
219	Muscadet Sur Lie, Domaine Les Hautes Noëlls <i>Slightly Briny with a Touch of Nuttiness</i>	8		30
297	Bourgogne Blanc, Louis Jadot "Steel," France <i>Crisp, Refreshing, Unoaked Chardonnay</i>	11		49
321	Pinot Blanc, Hugel, Alsace, France <i>Lean and Mineral Focused Wine</i>	10		41
1338	Sherry, Emilio Lustau, Puerto Fino, Jerez-Xérès <i>Hazelnuts, Spice, and Seaspray</i>	7		50

SUSHI WHITES

BIN		GL	I	BTL
141	Brut Champagne, Montaudon <i>Apricot, Meringue and Hazelnut</i>	15		70
364	Riesling, Weingut Bründlmayer, Kamptaler Terrasen, Austria <i>Apricot, Citrus, Herbs, and Green Tea</i>	14		59
221	Albariño, Terras Guada de San Campio, Rías Baixas, Spain <i>Apple, Pear, Banana, and Pineapple</i>	11		46
54	Pinot Gris, Willakenzie, Willamette Valley, Oregon <i>Tropical Fruit, Melon, and Citrus</i>	11		47
315	Grüner Veltliner, Gobelsburg, Kamptal, Austria <i>Pear, White Pepper, and Citrus</i>	9		36

A 20% gratuity will be automatically added to your check.

RED WINES

LIGHT REDS

BIN		GL	I	BTL
1124	Minervois (Syrah, Carignan), G�rard Bertrand, France <i>Dark Brambly Fruit with a Light Finish</i>	7		29
966	Moulin-�-Vent (Gamay), Joseph Drouhin, Cru Beaujolais, France <i>Floral Notes and a Little Bit of Earthiness</i>	11		47
779	Pinot Noir, Craggy Range, New Zealand <i>Rich Cherry Fruit Flavors and Long Finish</i>	14		56

MORE POWERFUL REDS

493	Rh�ne Blend, Tablas Creek, C�tes de Tablas, Paso Robles, California <i>Spice, Minerality, and Bright Red Fruit</i>	15		67
1240	Tempranillo, Torres, Celeste, Ribera del Duero, Spain <i>Blackberries, Blueberries, and Coffee Notes</i>	11		46
1006	Merlot, Ca' Momi, Napa Valley, California <i>Plums, Allspice, and Chocolate Flavors</i>	15		62
955	Cabernet Sauvignon, Decoy, Sonoma County, California <i>Dark Fruit, Sweet Oak and Spice</i>	14		61

A 20% gratuity will be automatically added to your check.

ROLLS & NIGIRI

SPICY TUNA* 9
Sesame, Soy

SHRIMP TEMPURA 10
Avocado, Cucumber, Pickled Burdock,
Tempura, Spicy Mayo, Sweet Soy

GREEN ROOF TUNA* 11
Spicy Tuna, Cucumber, Avocado, Black Sesame

SUNSET ROLL* 9
Salmon, Mango, Avocado, Spicy Mayo,
Tempura Crunch

ALASKAN CALIFORNIA 10
Snow Crab, Avocado, Cucumber,
Roasted Sesame Seed

SHRIMP DRAGON 11
Shrimp Tempura Roll,
Topped with Grilled Eel, Furikake, Eel Sauce

NIGIRI SELECTION* 10
Choice of 3: Tuna, Yellowtail, Salmon, Octopus

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.