APPETIZERS

CHILLED EDAMAME
with bbq salt

SESAME SEAWEED SALAD
ginger dressing

TUNA POKE BOWL*
cucumber, seaweed, avocado, sushi rice, quinoa

TUNA WONTON VOLCANO*
wonton chips, seaweed, avocado, jalapeño, spicy mayo, eel sauce

SUSHI ROLLS & SPECIALTIES*

SHOJIN
asparagus, tomato, lettuce, avocado, cucumber

CRISPY SALMON*
salmon, avocado, cream cheese, panko, eel sauce

CALIFORNIA*
crab, avocado, cucumber, masago

SPICY TUNA*
tuna, masago, shichimi

AHI TUNA*
tuna sashimi, spicy tuna, spicy aioli, garlic ponzu, chives

DRAGON*
broiled eel, avocado, shrimp tempura, crab, eel sauce, masago

RAINBOW*
crab, tuna, yellowtail, salmon, shrimp, cucumber, tobiko, avocado

YELLOWTAIL*
hiramasa, crab, yuzu juice, truffle oil, green soy paper, aonori tempura flakes

TUNA PIZZA*
crispy tortilla, aioli, chives, maldon sea salt, truffle oil

NIGIRI* (2PC)

AHI*
yellowfin tuna

EBI*
prawn

KANPACHI*
yellowtail

SAKE*
salmon

SURIMI*
imitation crab

UNAGI*
eel

SASHIMI* (3PC)

AHI*
yellowfin tuna

SAKE*
salmon

KANPACHI*
yellowtail

YAKITORI

all yakitori dishes are grilled and served with a traditional “tare” dipping sauce.

NEGIMA
chicken and spring onion

IKA
squid

TSUKUNE
chicken dumplings

KURUMA EBI
prawn

GYU*
flank steak

COVER CHARGE $50

A 20% gratuity and beverage service charge will be added to your check.
Your check may reflect an additional tax for certain ports or itineraries.
Prices are subject to change.

If you have any type of food allergy, please advise your server before ordering.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.