

SMALL PLATES

MISO SOUP \$3 *(included in prix fixe)*

Traditional Japanese miso & dashi broth, diced tofu, wakame, scallions

VEGETABLE FRIED RICE \$9

The classic—fresh vegetables and scallions fried with sushi rice, egg and traditional Japanese seasonings

SEAWEED WAKAME SALAD \$7

Refreshing seaweed and wakame tossed in fragrant sesame oil topped with white sesame seeds

TOFU-GINGER SALAD \$7

Diced tofu, thinly-sliced carrot, daikon sprouts, cucumber, asparagus, cherry tomato with fresh ginger dressing on the side

🍣 CRISPY CHICKEN KARA-AGE \$8

Soy-ginger-mirin marinated thigh meat, sweet Thai chili sauce

SHRIMP FIRECRACKER SPRING ROLL \$9

Deep-fried shrimp, crabmeat, sambal chili and cream cheese

LARGE PLATES

SIGNATURE ROLLS (8 pieces)

SNOW CRAB CALIFORNIA ROLL \$13

Snow crab, avocado, cucumber, soy paper

RAINBOW ROLL* \$14

California roll topped with assorted sashimi

SPICY CRISPY TUNA ROLL* \$13

Spicy tuna & asparagus flash-fried in panko bread crumbs, unagi sauce, roasted sesame seeds

SALMON LOVERS ROLL* \$13

Crab asparagus roll, salmon sashimi, avocado

🍣 SEARED TUNA TATAKI ROLL* \$13

Shrimp tempura, seared tuna, avocado, scallions, garlic ponzu sauce

SPICY CRISPY SHRIMP ROLL \$13

Shrimp tempura, avocado, tempura flakes, unagi sauce, togarashi

CRISPY PHILLY ROLL* \$13

Salmon, avocado & cream cheese flash-fried in panko bread crumbs, Champagne sauce, spicy aioli

CHEF'S SIGNATURE ROLLS (8 pieces)

🍣 IZUMI RYU FUTOMAKI ROLL* \$17

Tempura-fried assorted sashimi, scallions, spicy aioli, Champagne sauce, unagi sauce, cream cheese, wakame salad, house ginger-teppan dressing, spicy chili thread

CHAMPAGNE LOBSTER ROLL \$15

Blanched lobster, avocado, daikon sprouts, soy wrap, Champagne sauce, dried chili thread

BAKED SNOW CRAB & SALMON DYNAMITE ROLL* \$16

Snow crab, salmon, cream cheese, cucumber, avocado, spicy mayo, garlic-chili oil, lemon slice, Champagne sauce, daikon sprouts

BOWLS & MORE

BEEF OR CHICKEN TERIYAKI \$17

Your choice of protein and vegetables in a flavorful teriyaki sauce, served with steamed rice

POKE BOWL* \$17

Seasoned tuna, salmon, avocado, sea salt, sesame-chili oil, soy sauce, onion, scallions, masago, sesame seeds, seaweed salad, sushi rice

🍣 Chef's Recommendation

Gluten-free, lactose-free and vegetarian options available. Ask your waiter.

SUSHI & SASHIMI

🍣 CHEF'S SUSHI SELECTION* \$16

2 each: tuna, salmon, yellowtail, shrimp

ASSORTED SASHIMI* \$21

3 each: tuna, yellowtail, salmon, shrimp, garnished with wakame salad

DESSERTS

🍣 ASSORTED MOCHI ICE CREAM \$6

3 sweet and chewy bites in your choice of strawberry, mango, green tea and chocolate

GREEN TEA ICE CREAM \$5

The popular East-asian treat made with the finest ceremony-grade matcha tea

CHOCOLATE LAVA CAKE \$5

Decadent chocolate cake with a warm, gooey chocolate center, finished with matcha powder and fresh berries

COCKTAILS \$13

SHE'S A GEISHA

Fresh berries shaken with cranberry and lime juices and junmai grade sake

SPICY OKINAWA

Sriracha and citrus mixed with agave, grapefruit juice and premium sake

JAPANESE STRAWBERRY

Crisp, fruity sake cocktail with a hint of lime

SAKE

COLD SAKE		Gl	Btl
927	Funaguchi Honjozo Nama Genshu 200ml		15
928	MIO Sparkling 750ml (btl)	12	39
929	Kikusui Perfect Snow Unfiltered 300ml		29
940	Dassai 50 Junmai Daiginjo 300ml		39
942	Tyku Junmai Ginjo Black 330ml		30
943	Tozai Blossom of Peace Plum 720ml (btl)	12	39
HOUSE SAKE		Sm	Lg
Carafe			
941	Sake (hot or cold)	10	15

BEERS

Asahi <i>Japan</i>	7.99
Kirin, "Ichiban" <i>Japan</i>	7.99
Sapporo, "Premium" <i>Japan</i>	7.99
Singha <i>Thailand</i>	7.99
Tiger <i>Singapore</i>	7.99

TEAS

Sencha <i>Green Tea</i>	3.25
Genmai <i>Brown Rice Tea</i>	3.25

Sail safely. Please drink responsibly.

An 18% gratuity will be added for certain ports or itineraries.
VAT may apply for certain ports or itineraries.

SPARKLING WINES & CHAMPAGNE

		GI	Btl
217	Domaine Ste. Michelle, Brut Columbia Valley, Washington, USA	9	32
509	Moët & Chandon, "Ice Impérial" Champagne, France		97

WHITE/ROSÉ WINES

		GI	Btl
295	Beringer, White Zinfandel California, USA	8	29
208	Selbach Kabinett, Riesling, Fish Label Mosel, Germany		35
296	Conundrum, White Blend California, USA	16	61
512	Jean-Luc Colombo, Rosé Coteaux d'Aix en Provence "Côte Bleue" Provence, France	12	46
343	Kim Crawford, Sauvignon Blanc Marlborough, New Zealand		54
591	Mer Soleil, Chardonnay Unoaked, "Silver," Santa Lucia Highlands California, USA		68
652	La Crema, Chardonnay Russian River Valley, California, USA	16	63

RED WINES

		GI	Btl
709	Estancia, Pinot Noir Monterey County, California, USA	12	47
479	Meiomi, Pinot Noir Monterey-Santa Barbara-Sonoma Counties, California, USA		62
274	Francis Coppola, Merlot Diamond Collection California, USA		63
667	Northstar, Merlot Walla Walla Valley, Washington, USA		101
141	Seghesio, Zinfandel Sonoma County, California, USA	17	67
877	Kendall-Jackson, Cabernet Sauvignon "Vintner's Reserve" Sonoma County, California, USA		42
879	Andrew Peace Wines Cabernet Sauvignon, "Winemakers Choice" South Eastern Australia	12	44
471	Michael David, Petite Sirah/Petit Verdot "Petite Petit" Lodi, California, USA		65