



COCKTAILS

- Highball - Haku Vodka 19
Haku Vodka, Mint, Ginger, Soda
- Highball - Roku Gin 19
Roku Gin, Rosemary, Soda

JAPANESE WHISKY

- Akashi White Oak Whisky 18
- Akashi Meisei Whisky 18
- Suntory Toki Whisky 18
- Akashi Blended Whisky 22
- Yamazakura Blended Whisky 26
- Togouchi Japanese Blended Whisky 15 yr 31
- Akashi Single Malt Whisky 35

JAPANESE SPIRITS

- Haku Vodka 18
- Roku Gin 18

BEER

- Asahi Beer 7
- Sapporo 7

SAKE

- Tozai Typhoon 12
- Momokawa Organic 10
- Narutotal Shiboritate 10
- Ginjo Nama Genshu

OPPA SOJU

- Soju Original 2 oz 7⁵⁰
- Soju Original 360 ml 36

WINE

PRINCESS PLUS complimentary by the glass, 25% off bottles

Sparkling, Champagne, White	glass/bottle [†]	Rose, Red	glass/bottle [†]
Prosecco	11 43	Rose	11 43
Romero Britto Princess Love	11 43	Pinot Noir	11 44
Villa Sandi Prosecco		Merlot	10 43
Piper Heidsieck Champagne	11 43	Malbec	10 43
Pinot Grigio	11 43	Cabernet Sauvignon	11 40
Moscato	10 43	Red Blend	12 43
Sauvignon Blanc	11 43		
Riesling	11 52		
Chardonnay	10 40		

PRINCESS PREMIER complimentary by the glass, 25% off bottles

Champagne, White, Rose, Red	glass/bottle [†]	Dessert	glass/bottle [†]
M. Haslinger & Fils Champagne	19 84	Quinta do Noval	16 65
Emmolo Sauvignon Blanc	17 68	LBV Port	
Stag's Leap Wine Cellars 'Hands of Time' Chardonnay	18 76	Elderton Golden	19 59
Chateau Minuty 'Prestige' Rose	18 76	Semillon 375ml	
Silverado Cabernet Sauvignon	18 81		

† 25% discount on bottles of wine for guests with Princess Plus or Premier

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to each check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. Beverage packages may not be shared or transferred and their use is restricted to specific venues.

Sun BEV Kai Sushi_2024-2-27



CHAMPAGNE

BIN		BOTTLE [†]
30	Veuve Clicquot 'Yellow Label' Brut	115
35	Baron de Rothschild Blanc de Blancs	185
42	Duval-Leroy Blanc de Blancs Grand Cru	161
50	Dom Perignon	222
46	Moet & Chandon Rose Imperial	127

SPARKLING WINE

20	Domaine Chandon Brut	59
21	JCB # 21 Cremant de Bourgogne	79

WHITE WINE

UNITED STATES		
887	Gran Moraine Chardonnay	97
320	Shafer 'Red Shoulder Ranch' Chardonnay	97
308	Flowers Chardonnay	78
277	Brewer - Clifton Chardonnay	81
296	Newton Unfiltered Chardonnay	78
301	Far Niente Chardonnay	117
215	Navarro Estate Gewurztraminer	59
172	Elizabeth Spencer Sauvignon Blanc	59
FRANCE		
174	Remy Pannier Sancerre	77
180	Pascal Jolivet Pouilly Fume	75
235	Jean-Luc Colombo 'La Violette' Viognier	47
250	Laboure-Roi Pouilly Fuisse	63
255	Domaine Faiveley Montagny	61
251	Maison Louis Jadot Macon-Villages	57
206	Domaine Pichot 'Le Marigny' Vouvray	104

ITALY

155	Feudi di San Gregorio Greco di Tufo	53
241	Caposaldo Moscato	43
104	Jermann Pinot Grigio	74
227	Jermann 'Vintage Tunina' White Blend	147
111	Michele Chiarlo 'Le Madri' Arneis	67

AUSTRIA & GERMANY

135	Laurenz V. 'Singing' Gruner Veltliner	53
126	Loosen Bros. 'Dr. L' Riesling	57
127	Selbach-Oster Riesling Spatlese	42

NEW ZEALAND

163	Craggy Range Sauvignon Blanc	68
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OLD WORLD

35	Martin Codax Albarino	47
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ROSE

337	Miraval 'Cotes de Provence' Rose	74
340	LVE Rose by John Legend	59

RED WINE

UNITED STATES		
BIN		BOTTLE [†]
551	FEL Pinot Noir	87
553	WALT 'Clos Pepe' Pinot Noir	121
546	DeLoach Pinot Noir	74
537	Gran Moraine 'Yamhill-Carloton' Pinot Noir	92
697	Grgich Hills Merlot	84
780	Jordan Cabernet Sauvignon	98
743	Raymond 'R Collection' Cab. Sauvignon	55
790	Groth Cabernet Sauvignon	106
800	Silver Oak Cabernet Sauvignon	171
805	Joseph Phelps Cabernet Sauvignon	149
810	Shafer 'Hillside Select' Cab. Sauvignon	358
846	Stags' Leap Winery Petite Sirah	99
831	Shafer 'Relentless' Syrah	138
875	Overture by Opus One	185
884	Orin Swift 'Abstract' Red Blend	84

FRANCE

737	Maison Louis Jadot Pommard	119
516	Chateau des Jacques 'Morgon' Cru Beaujolais	75
710	Domaines Barons de Rothschild 'Legende' 53	
711	Chateau Lynch Bages	310
712	Chateau Palmer 'Alter Ego de Palmer'	198
713	Chateau Palmer 'Ten Years On'	680
714	Chateau Calon Segur	297
716	Chateau Leoville-Las Cases	490
717	Chateau Lassegue Grand Cru	103
738	Chateau La Nerthe 'Les Cassagnes'	73
635	M. Chapoutier Chateaneuf-du-Pape 'La Bernardine'	79

ITALY

590	Frescobaldi Chianti Rufina Riserva Nipozzano	65
621	Villa Antinori Chianti Classico Riserva	87
600	Col d'Orcia Brunello di Montalcino	142
622	Tenute Silvio Nardi Brunello di Montalcino	136
605	Gaja Ca' Marcanda Promis	79
830	Tenuta dell'Ornellaia 'Bolgheri Superiore'	279
623	Tignanello	165
617	Prunotto 'Fiulot' Barbera d'Asti	68

DESSERT WINE

910	Oremus Late Harvest Tokaji 500ml	68
915	Chateau Rieussec Sauternes 375 ml	106

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Makoto Okuwa is one of Miami's most accomplished chefs and a master of Edomae-style sushi. Over a career spanning more than 20 years, chef Makoto Okuwa has developed his own take on Japanese cuisine, combining the traditional with modern-day innovation.

Makoto's introduction to cooking took place in his hometown of Nagoya, Japan. At 15, he began an apprenticeship with master sushi chef Shinichi Takegasa. After a decade of training he worked closely with Iron Chef Masaharu Morimoto and went on to open his own restaurants in California, Florida, Washington DC, Colorado, Brazil, Panama and Mexico.

Princess is proud to partner with Chef Makoto Okuwa for his first restaurant at sea and a menu that showcases his unique variations on Japanese tradition and beautifully presented dishes.



\$25 cover charge per person includes choice of:
Makoto Ocean Bento or Vegetarian Set Menu or Sushi Set Menu

MAKOTO OCEAN BENTO

Edamame

Miso Soup

APPETIZER

Maguro Ponzu* *akami ponzu, togarashi, sesame seed, chives, kombu oil*

or

Hamachi Ponzu* *momiji oroshi, ponzu, chives, kombu oil*

ENTRÉE

Sea* *miso seabass, crispy kale* or Land *chicken teriyaki, asparagus*

SIDES

Kai House Salad *romaine, cherry tomato, cucumber, ginger dressing*

or

Wasabi Fried Rice *jasmine rice, soy sauce, vegetables, wasabi furikake*

VEGETARIAN SET MENU

Edamame

Kai House Salad *romaine, cherry tomato, cucumber, ginger dressing*

Hosomaki Roll (seaweed outside) *kappa - cucumber*

Vegetable Kakiage *tempura dipping sauce*

Wasabi Fried Rice *jasmine rice, soy sauce, vegetables, wasabi furikake*

SUSHI SET MENU

Edamame

Miso Soup

SUSHI PLATTER

Nigiri (9 pcs) 2 *toro**, 2 *akami**, 2 *salmon**, 2 *hamachi**, 1 *unagi**

Maki (choose 1) *spicy tuna**, *spicy yellowtail**, *salmon & avocado**, *crispy shrimp tempura** or *california*



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

*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.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.