



IZUMI

OMAKASE

ICHI

MISO LOBSTER BISQUE*

Lobster meat, crema, caviar

NI

SAKURA CARPACCIO*

House ponzu, micro greens

SAN

CHEFS EDO NIGIRI*

Nikiri, gold leaf, oroshi wasabi

SHI

EAST COAST OYSTER WITH SPICY PONZU*

Ponzu, spicy daikon radish

GO

TEMARI AND NORI CREAMY WASABI TUNA*

Tempura nori, avocado, masago

ROKU

MISO BROILED BLACK COD

Sweet miso glaze, chili threads

SHICHI

ROBATA WAGYU BEEF AND VEGETABLES*

Nikiri, chili threads, ginger onion dressing

HACHI

CHOCOLATE MATCHA AND SAKURA SORBET

Yuzu gelée, milk chocolate mousse

*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies, intolerances or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter. *An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.