

海渡

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Sencho Dining Experience is included in the Dining Experience package.  
You may replace with Shogun for an extra \$ 20 per person.

## KATANA | \$ 34

SUSHI & SASHIMI\*

MISO SOUP | Tofu, Wakame, Green Onions, Tempura Flakes

SEASONAL TEPPAN SALAD | Ponzu Vinaigrette

SEA BASS FILLET

GARLIC FRIED RICE

CHICKEN | Seasonal Vegetables, Forest Mushrooms

CARAMELIZED PINEAPPLE | Ginger ice cream, mint

## SENCHO | \$ 44

SUSHI & SASHIMI\*

MISO SOUP | Tofu, Wakame, Green Onions, Tempura Flakes

SEASONAL TEPPAN SALAD | Ponzu Vinaigrette

ATLANTIC SALMON\* | Tiger Prawns

GARLIC FRIED RICE

SIRLOIN\* | Seasonal Vegetables, Forest Mushrooms

CARAMELIZED PINEAPPLE | Ginger ice cream, mint

## SHOGUN | \$ 64

SUSHI & SASHIMI\*

MISO SOUP | Tofu, Wakame, Green Onions, Tempura Flakes

SEASONAL TEPPAN SALAD | Ponzu Vinaigrette

MISOYAKI BUTTERFISH\* | Scallops, Lobster

GARLIC FRIED RICE

BEEF FILLET\* | Seasonal Vegetables, Forest Mushrooms

CARAMELIZED PINEAPPLE | Ginger ice cream, mint

Enhance your Sencho or Shogun teppanyaki experience by replacing the sirloin or beef fillet with premium 100% certified Wagyu beef for an additional \$ 40. Please ask your waiter for availability and details.

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

\* Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% restaurant gratuities automatically added to all purchases.

Prices are subject to change. Your check may reflect applicable VAT or additional tax for certain ports or itineraries.

Certain food may be frozen and are defrosted with the utmost care, preserving the nutritional value.

## VEGETARIAN | \$ 29

AVOCADO POKE | Sushi Rice, Spicy Soy

VEGETARIAN MISO SOUP | Tofu, Wakame, Green Onions, Tempura Flakes

SEASONAL TEPPAN SALAD | Ponzu Vinaigrette

GARLIC FRIED RICE | Seasonal Vegetables, Forest Mushrooms

OR

GARLIC NOODLES | Seasonal Vegetables, Forest Mushrooms

CARAMELIZED PINEAPPLE | Ginger ice cream, mint

## KEIKI KODOMO MENU | \$ 12

SUSHI

MISO SOUP | Tempura Flakes

SEASONAL GREENS | Ponzu Vinaigrette

CHICKEN, SHRIMP\* OR BEEF\*

SEASONAL VEGETABLES

FRIED RICE

CARAMELIZED PINEAPPLE | Ginger ice cream, mint

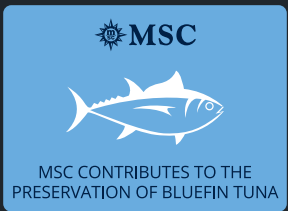
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SUSHI BAR

WINE AND  
SPIRITS



## BY THE GLASS SELECTION



<b>Laurent Perrier, Brut</b> Reims-France	\$ 22
<b>Valdo, Prosecco</b> Veneto-Italy	\$ 10
<b>Kim Crawford, Sauvignon Blanc</b> Marlborough-New Zealand	\$ 13
<b>Robert Mondavi, Private Selection Chardonnay</b> Central Coast-California	\$ 10
<b>Castello di Santa Vittoria, Rosa Vittoria</b> Piedmont-Italy	\$ 9
<b>Takara</b> Japan	\$ 7

## CHAMPAGNE



<b>Laurent Perrier, Brut</b> Reims-France	\$ 89
<b>Laurent Perrier, Cuvée Rosé</b> Reims-France	\$ 110

## JAPANESE WHISKY

<b>The Hakushu 12Y</b>	1.5 oz	\$ 20
<b>Nikka Coffey Grain</b>	1.5 oz	\$ 18

## SAKE

<b>Honjozo No Karakuchi</b>	cold	\$ 9
<b>Junmai Daiginjo Extra</b>	cold	\$ 14
<b>Junmai Shu</b>	cold	\$ 9
<b>Hot Sake</b>	small carafe	\$ 13
	large carafe	\$ 17

## BEERS

<b>Asahi</b>	Japan	11 oz	\$ 8.5
<b>Heineken</b>	Netherlands	12 oz	\$ 8.5
<b>Kirin</b>	Japan	11 oz	\$ 8.5
<b>Tiger</b>	Singapore	12 oz	\$ 8.5

## SPARKLING WINES



### Domaine Chandon, Brut Classic

Napa Valley-California

\$ 52

### Valdo, Prosecco

Veneto-Italia

\$ 40

## WHITE WINES



### La Crema, Chardonnay

Sonoma Coast-California

\$ 55

### Markus Molitor, Mosel Riesling

Mosel-Germany

\$ 48

### Kim Crawford, Sauvignon Blanc

Marlborough-New Zealand

\$ 50

### Robert Mondavi, Private Selection Chardonnay

Central Coast-California

\$ 40

### Santa Margherita, Pinot Grigio

Trentino Alto Adige-Italy

\$ 64

## ROSÉ WINES



### Domaine Ott, BY.OTT Côtes de Provence Rosé

Côtes de Provence-France

\$ 55

### Castello di Santa Vittoria, Rosa Vittoria

Piedmont-Italy

\$ 36

### Gérard Bertrand, Côte des Roses

Languedoc-France

\$ 44

## PLUM WINE



### Takara

Japan

\$ 32

## MINERAL WATER

### Premium still water

25 oz

\$ 6.5

### Premium sparkling water

25 oz

\$ 6.5

## JAPANESE TEAS

### Green Tea

\$ 3.5

### Flowering Tea

\$ 3.5

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.  
Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.  
18% Beverage gratuities automatically added to all Guests without a beverage package and to items excluded from respective package.  
Prices are subject to change. Your check may reflect applicable VAT for certain ports or itineraries.

