

## BAR MENU COCKTAILS

<b>Full of Seoul</b> Soju, Coconut, Lemon, Peach, Angostura Bitters	14
<b>Umai Pink Cocktail</b> Bacardi White Rum, Lime, Agave, Strawberries	14
<b>Bliru</b> Asahi Beer, Tomato Juice, Soy, Lime, Yuzu Ponzu, Togarashi Spice	15
<b>Green Pea Soup</b> Patron Silver Tequila, Illegal Aged Mezcal, Green Pea Juice, Ginger, Lemon	15
<b>Singapore Fling</b> Roku Gin, Cherry, Cointreau, Lychee, Pineapple, Basil	19

## WINES

### PRINCESS PLUS

complimentary by the glass, 25% off bottles of wine

	Glass	Bottle†
<b>CHAMPAGNE &amp; SPARKLING</b>		
Prosecco	12	46
Romero Britto Princess Love - Villa Sandi Prosecco	12	46
Piper Heidsieck	15	67
<b>WHITE &amp; ROSE</b>		
Moscato	11	46
Riesling	12	55
Chardonnay	11	42
Rose	12	46
<b>RED</b>		
Pinot Noir	12	47
Cabernet Sauvignon	12	42

### PRINCESS PREMIER

complimentary by the glass, 25% off bottles of wine

	Glass	Bottle†
<b>WHITE &amp; ROSE</b>		
La Crema Pinot Gris, California	17	68
Meliora Sauvignon Blanc by Jason Aldean, California	18	78
Flowers Chardonnay, California	19	82
Chateau d'Esclans 'Whispering Angel' Rose, France	18	72
<b>RED</b>		
Sea Sun Pinot Noir, California	18	72
Meliora Red Blend by Jason Aldean, California	18	78
Langmell 'Valley Floor' Shiraz, Australia	18	78
Seghesio 'Old Vines' Zinfandel, California	18	81
Bonanza Cabernet Sauvignon by Caymus, California	18	72

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

### JAPANESE BEER

Asahi Beer	8
Sapporo	8

### SAKE

Tozai Typhoon	13
Narutotai Shboritate Ginjo Nama Genshu	11
Momokawa Organic Junmai	11

### JAPANESE SPIRITS

Haku Vodka	19
Roku Gin	19
Suntory Toki Whisky	19
Togouchi Japanese Blended Whisky 15yr	32

### OPPA SOJU

Original 2oz	8
Original 360ml	38

Sell Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to your 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 have specific limitations and restrictions.

Umai.Shabu, 2024-9-24

美味い

## UMAI

SHABU SHABU - SHABU SHABU - SHABU

Cover charge \$45 per person

## SHABU SHABU UMAI

### BROTHS

- **Classic Tomato**  
shaoxing sherry, plum tomatoes
- **Princess Miso**  
umami-infused master broth
- **Kaffir Lime & Lemongrass**  
rich chicken consommé, chilli, coconut

### PLATTERS *Choose 1*

- Served with Umai vegetables
- **Vegetarian**  
bean curd, fried tofu, ramen noodles
- **Seafood\***  
white shrimp, scallops, calamari,  
black mussels, whole clams, salmon
- **Meat\***  
pork belly, chicken breast, beef striploin,  
Premium Wagyu Beef Sampler\* - \$15 surcharge
- **Create your own Veggie-Seafood-Meat Combo:**  
select 2 individual items from each of the  
3 options above to compose your own platter.

### SIDES

- **Rice**  
steamed jasmine rice, wok-fried vegetable rice
- **Noodles**  
udon noodles, buckwheat soba, rice vermicelli
- **Dipping Sauces**  
Trio 1: Sweet & Savory  
citrus ponzu, truffle hoisin, honey oyster  
OR  
Trio 2: All Spicy!  
sichuan chili, wasabi yuzu, sesame sambal

### DESSERT *Choose 1*

- Mochi Ice Cream
- Fruit Sashimi

 vegetarian

All food and beverage costs, 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 your Restaurant Manager or the Director of Restaurant Operations.

Umai.Shabu, 2024-8-23