

海渡

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Our Teppanyaki table is offering you an authentic Japanese dining experience by tasting set combinations. The word 'teppanyaki' is derived from 'teppan', which means iron plate, and 'yaki', which means grilled. This is the unique culinary art where highly skilled chefs prepare and cook the finest ingredients right before your eyes.

Enjoy the magic of teppanyaki: a feast for the eyes and the palate!



All pictures shown in this menu are for reference only.

Samurai Dining Experience is included in the Dining Experience package.
You may replace with Emperor for an extra € 30 per person.

Geisha | € 29

SUSHI & SASHIMI*

TEMPURA GEISHA

SEASONAL GREENS, VEGETABLES, GOMA DRESSING

WHITE MISO SOUP, SILK TOFU, WAKAME

SEA BASS FILLET

EGG FRIED RICE

CHICKEN BREAST

all served with seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE, GINGER ICE CREAM, MINT

Samurai | € 39

SUSHI & SASHIMI*

TEMPURA SAMURAI

SEASONAL GREENS, VEGETABLES, GOMA DRESSING

WHITE MISO SOUP, SILK TOFU, WAKAME

SCOTTISH SALMON, TIGER PRAWNS*

EGG FRIED RICE

SIRLOIN*

all served with seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE, GINGER ICE CREAM, MINT

Emperor | € 69

SUSHI & SASHIMI*

TEMPURA EMPEROR

SEASONAL GREENS, VEGETABLES, GOMA DRESSING

WHITE MISO SOUP, SILK TOFU, WAKAME

YELLOWFIN TUNA TATAKI, JAPANESE SCALLOP, HALF MAINE LOBSTER*

EGG FRIED RICE

OZAKI WAGYU BEEF*, FROM JAPAN, BY WAGYU MASTER

all served with seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE, GINGER ICE CREAM, MINT



OZAKI WAGYU BEEF

Vegetarian | € 24

VEGGIE SUSHI
SEASONAL VEGGIE TEMPURA
SEASONAL GREENS, VEGETABLES, GOMA DRESSING
WHITE MISO SOUP, SILK TOFU, WAKAME
EGG WASH ROLL
EGG FRIED RICE
SESAME TOFU STEAK
all served with seasonal vegetables, forest mushrooms
CARMELIZED PINEAPPLE, GINGER ICE CREAM, MINT

Kids Menu | € 12

KIDS SPECIAL SUSHI
KIDS VEGGIE TEMPURA
SEASONAL GREENS, VEGETABLES, GOMA DRESSING
WHITE MISO SOUP, SILK TOFU, WAKAME
SPRING CHICKEN TERIYAKI
SEASONAL VEGETABLES
EGG FRIED RICE
CARMELIZED PINEAPPLE, FRUIT SORBET AND ICE CREAM

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.

15% restaurant gratuities automatically added to all purchases.

Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.



MSC CONTRIBUTES TO THE
PRESERVATION OF BLUEFIN TUNA

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SUSHI BAR & TERRAZZO

WINE AND SPIRITS

BY THE GLASS SELECTION



Laurent Perrier Brut

Reims-France

€ 16

Prosecco Valdobbiadene Superiore di Cartizze DOCG, Marsuret

Veneto-Italy

€ 11

Pinot Grigio Friuli DOC, Jermann

Friuli Venezia Giulia-Italy

€ 13

Sauvignon Friuli DOC, Tenuta Villanova

Friuli Venezia Giulia-Italy

€ 9

Rosa Vittoria Langhe DOC Rosato, Castello Santa Vittoria

Piedmont-Italy

€ 8

Takara Plum Wine

Japan

€ 6

CHAMPAGNE



Bruno Paillard, Brut

Reims-France

€ 95

Laurent Perrier Brut

Reims-France

€ 63

Laurent Perrier Cuvée Rosé

Reims-France

€ 99

JAPANESE WHISKY

Nikka Days

4 cl

€ 12

Suntory Toki

4 cl

€ 14

SAKE

Honjozo No Karakuchi

cold

€ 9

Daiginjo Extra

cold

€ 11

Junmai Shu

cold

€ 8

Hot

large carafe

€ 16

small carafe

€ 12

BEERS

Asahi

Japan

33 cl

€ 8

Heineken

Netherlands

33 cl

€ 7

Kirin

Japan

50 cl

€ 8

Stella Artois

Belgium

33 cl

€ 7

SPARKLING WINES



Franciacorta Cuvée Prestige, Ca' del Bosco

€ 66

Lombardy-Italy

Prosecco Valdobbiadene Superiore di Cartizze DOCG, Marsuret

€ 45

Veneto-Italy

WHITE WINES



Chablis Premier Cru Montmains les Vieilles Vignes, Pascal Bouchard

€ 59

Burgundy-France

Pinot Grigio Friuli DOC, Jermann

€ 52

Friuli Venezia Giulia-Italy

Sauvignon Isonzo del Friuli DOC, Tenuta Villanova

€ 36

Friuli Venezia Giulia-Italy

Zeltinger Himmelreich Riesling Kabinett, Markus Molitor

€ 44

Mosel-Germany

ROSÉ WINES



Rosa Vittoria Langhe DOC Rosato, Castello Santa Vittoria

€ 30

Piedmont-Italy

Whispering Angel, Château d'Esclans

€ 52

Côtes de Provence-France

PLUM WINE



Takara Plum Wine

€ 30

Japan

MINERAL WATER

Premium still water

75 cl

€ 4

Premium sparkling water

75 cl

€ 4

ORIENTAL TEAS

Director's Blend Gunpowder

€ 4

The Forbidden City Jasmine Blossom

€ 4

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.
15% Beverage gratuities automatically added to all Guests without a beverage package and items excluded from respective package.

