



TOZAI SNOW MAIDEN

Junmai Nigori 10 / 55
Luscious notes of honeydew melon.

NIGORI JUNMAI

The Blue One 15 / 60
Bright and lively with fresh tropical notes.

JOTO YUZU

The Citrus One 15 / 70
A delicious balance of sweetness and acidity.

SHIMIZU NO MAI PURE SNOW 300ML 42
distinctive texture accompanied by notes of ginger, Asian pear and cantaloupe.

TYKU WHITE JUNMAI DAIGINJO 300ML 80
Refined & smooth, uniting floral banana & vanilla notes

JUNMAI GINJO / GINJO 89

Kanbara Junmai Ginjo 720ml
Flavors of nuts & ripe honeydew with crisp finish

SPARKLING HOU HOU SHU 300ML 46
soft and creamy with a small bubble, similar to champagne and Belgian beer.

SPARKLING ROSÉ HOU HOU SHU 300ML 46
exactly the same as Hou Hou Shu, plus the infused addition of rose hips and hibiscus



PREMIUM TEAS

Green Tea 4
Brown Rice Tea 4



Aqua Panna 1L 6
San Pellegrino 1L 6

A 20% Gratuity will automatically be added to your check.



Nagasaki Batida	10
Cachasa Leblon, lime, raspberry, guava, rooibos tea syrup, tiki bitters	
Asian Pear Smash	13
Tequila reposado, Asian pear, fresh lime juice, green tea syrup	
Spicy Mango Tini	15
Grey Goose, giffard abricot, rooibos syrup, fresh lime	
Agave Sunrise	15
Jalapeno infused Grey Goose, fresh lemon & cucumber juice, agave syrup, basil	



BY THE GLASS

M. Haslinger, Champagne, France	17 / 70
Pinot Grigio, Corte Giara, Veneto, Italy	10 / 40
Riesling, Selbach, Germany	12 / 50
Red Blend, Minervois, Gerard Bertrand	15 / 50
Merlot, Mondavi, Napa	15 / 50
Sauvignon Blanc, Villa Maria, New Zealand	15 / 50
Pinot Noir, Castle Rock, California	15 / 50
Chardonnay, Steel, Louis Jadot, Burgundy	17 / 50
Chardonnay, Elegance, California	17 / 50
Pinot Noir, Kendall Jackson, California	17 / 60
Cabernet Sauvignon, Decoy, California	17 / 70



Tiger 320ml	8
Asahi Can 350ml	11
Sapporo 330ml	12
Kirin Ichiban 330ml	11
Kirin Ichiban 330ml Light	11

A 20% Gratuity will automatically be added to your check.

Starters

Edamame 5
Steamed, Himalayan salt

Spicy Ahi Tuna* 8
Crispy rice, wasabi aioli, jalapeño

Truffled Albacore Tuna* 11
Siracha, white truffle oil, ponzu

Chicken Ginger Gyoza 10
Pan seared dumpling, sesame, yuzu, scallion, Ponzu

Homemade Lobster & Shrimp Wontons 8
Sweet hoisin glaze, Wakame salad

Shrimp Tempura Udon 13
Udon Noodles, Wakame, Scallion
Fish Cake

Tonkotsu Soy Ramen 11
Soy marinated pork, pickled relish

Miso Soup 4
Scallions, Tofu, Wakame

Kobe Beef Ramen Slider* 10
Shaved radish, arugula, fried onion, tobiko, ginger aioli

Sashimi Mixed Green Salad* 10
Tuna, yellowtail & salmon sashimi, octopus, shrimp, spring mix, crispy shallots, katsuo dashi dressing

Lobster Ramen 15
Miso butter lobster tail, green onions, dashi "bisque"

Scallop & Shrimp Dynamite 11
Baked hot pot, tobiko, spicy honey

Hot Pots & Noodles

ROLLS

Shrimp Tempura 12
Crispy shrimp, avocado, cucumber, pickled burdock, tempura flakes, spicy mayo, sweet soy

Alaskan California 12
Snow crab, avocado, cucumber, roasted sesame seed

Spicy Tuna* & Shrimp Tempura 13
Shrimp tempura, cucumber, spicy tuna, eel sauce, spicy mayo

Sunset Roll* 11
Salmon, mango, avocado, spicy mayo, tempura crunch

Tamaki Trio* 12
Spicy salmon, tuna, yellowtail, scallion, cilantro

Eel Dragon* 13
Shrimp tempura roll topped with grilled eel, furikake, eel sauce

Baked Scallop 14
California roll topped with baked scallops

Rainbow Roll* 13
Tuna, salmon, snow crab, cucumber, avocado

Green Roof Tuna* 13
Spicy tuna, cucumber, avocado, black sesame

Spicy Tuna* 12
Inside-out spicy tuna, cucumber, green onion, wasabi furikake

Tekkamaki* 10
Classic tuna roll

Vegetable Yamagobo 10
Asparagus, pickled burdock root, avocado, cucumber, sesame seed

Sushi

SASHIMI

Assorted Sashimi*, Choice of 4 10
Tuna, yellowtail, salmon, shrimp, octopus, tataki tuna

Omakase Sashimi*, Choice of 5 10
Chef's selection of assorted sashimi

NIGIRI

two pieces

Tuna* (Maguro) 5

Eel* (Unagi) 5

Yellowtail* (Hamachi) 5

Shrimp* (Ebi) 5

Salmon* (Sake) 5

Omakase Sushi* 10

Akashi Octopus* (Tako) 5

Four pieces, Chef's top selection of assorted sushi

A 20% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR CHECK.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering.