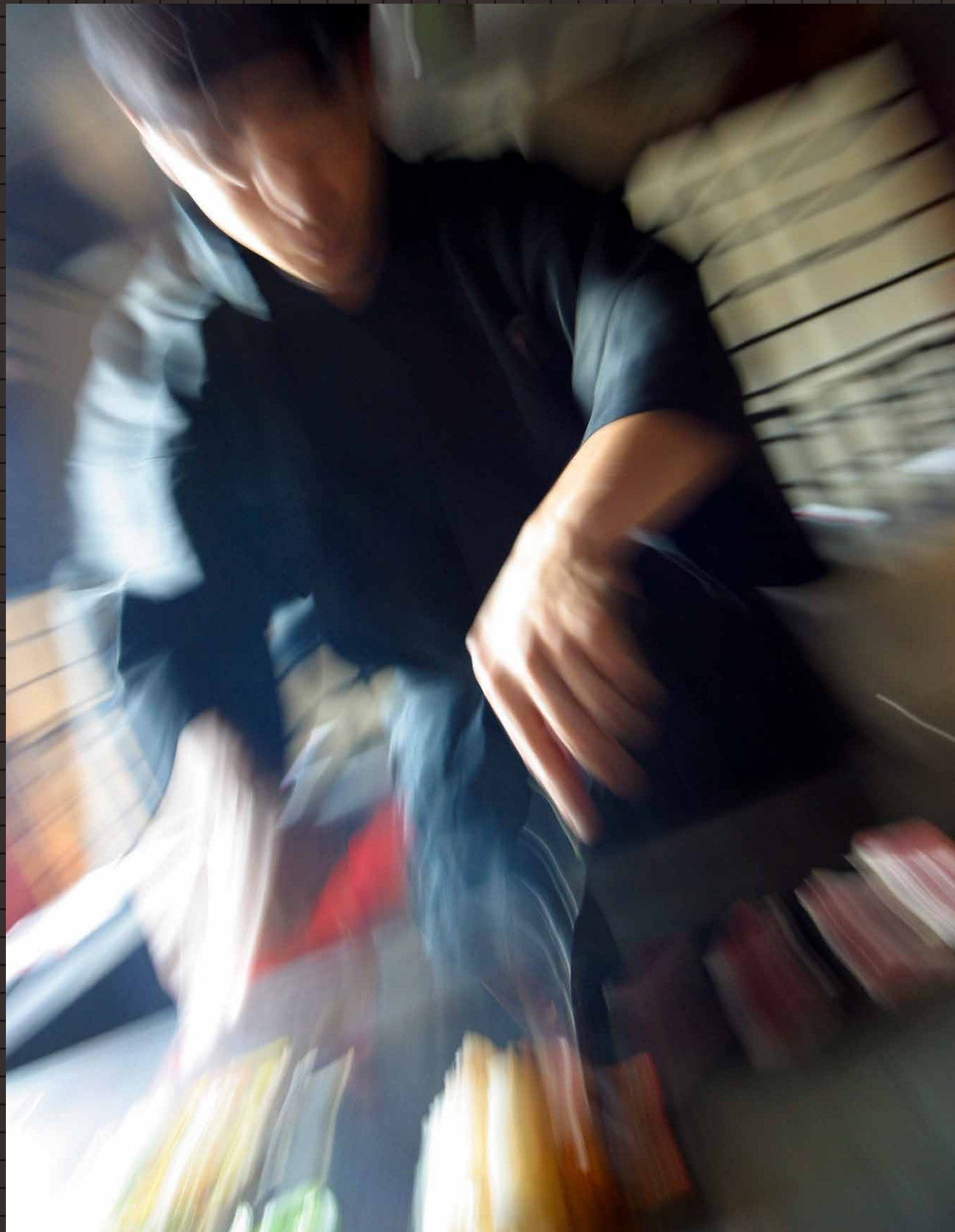


海渡

HAIDU

HAIDU



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.

Katana | \$49

SUSHI & SASHIMI*

MISO SOUP | Tofu, wakame, green onions

TEPPAN SALAD | Ponzu vinaigrette

BRANZINO

GARLIC FRIED RICE

CHICKEN | Seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE | Ginger ice cream, mint

Sencho | \$55

SUSHI & SASHIMI*

MISO SOUP | Tofu, wakame, green onions

TEPPAN SALAD | Ponzu vinaigrette

ATLANTIC SALMON* | Tiger prawns

GARLIC FRIED RICE

TENDERLOIN* | Seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE | Ginger ice cream, mint

Shogun | \$75

\$20 supplement with Dining Package

SUSHI & SASHIMI*

MISO SOUP | Tofu, wakame, green onions

TEPPAN SALAD | Ponzu vinaigrette

LOBSTER* | Black cod, scallops

GARLIC FRIED RICE

OZAKI WAGYU BEEF*, FROM JAPAN BY WAGYU MASTER | Seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE | Ginger ice cream, mint



OZAKI WAGYU BEEF

Vegetarian | \$49

AVOCADO POKE | Sushi rice, spicy soy

MISO SOUP | Tofu, wakame, green onions

TEPPAN SALAD | Ponzu vinaigrette

CHILI GARLIC CRISPY TOFU | crispy tofu, bell peppers, broccoli,

SPICY CHILI GARLIC SAUCE, SESAME SEEDS

STIR FRIED 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

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.

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

Your check may reflect applicable VAT or additional tax for certain ports or itineraries.

海渡

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SUSHI BAR & TERRAZZO

WINE AND SPIRITS

BY THE GLASS SELECTION



Laurent Perrier, Brut Reims-France	\$25
Domaine Chandon, Brut Classic Napa Valley-California	\$15
Caymus, Conundrum Napa Valley-California	\$19
Jermann, Pinot Grigio Friuli Venezia Giulia-Italy	\$18
Matua, Sauvignon Blanc Marlborough-New Zealand	\$14
Château d'Esclans, Whispering Angel Côtes de Provence-France	\$17
Takara Japan	\$10

CHAMPAGNE



Laurent Perrier, Brut Reims-France	\$100
Laurent Perrier, Cuvée Rosé Reims-France	\$125

JAPANESE WHISKY

Suntory Toki	1.5 oz	\$17
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SAKE

Honjozo No Karakuchi	cold	\$11
Daiginjo	cold	\$17
Junmai Shu	cold	\$10
Hot Sake	small carafe	\$15
Hot Saké	large carafe	\$20

BEERS

Asahi	Japan	11 oz	\$9
Heineken	Netherlands	12 oz	\$9
Kirin	Japan	11 oz	\$9
Tiger	Singapore	12 oz	\$9

SPARKLING WINES



Ca' del Bosco, Franciacorta Cuvée Prestige

Lombardy-Italy

\$83

Domaine Chandon, Brut Classic

Napa Valley-California

\$60

WHITE WINES



Caymus, Conundrum

Napa Valley-California

\$74

Jermann, Pinot Grigio

Friuli Venezia Giulia-Italy

\$72

Markus Molitor, Mosel Riesling

Mosel-Germany

\$60

Matua, Sauvignon Blanc

Marlborough-New Zealand

\$49

**Pascal Bouchard,
Montmains les Vieilles Vignes 1er Cru Chablis**

Burgundy-France

\$75

ROSÉ WINES



Domaine Ott, BY.OTT Côtes de Provence Rosé

Côtes de Provence-France

\$65

Château d'Esclans, Whispering Angel

Côtes de Provence-France

\$69

PLUM WINE



Takara

Japan

\$49

MINERAL WATER

Premium still water

25 oz

\$6.5

Premium sparkling water

25 oz

\$6.5

ORIENTAL TEAS

Gunpowder Green Tea

\$3.5

Jasmine Blossom Green 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.

