



## Starters

### Edamame 4

Steamed, Himalayan salt

### Spicy Ahi Tuna\* 7

Crispy rice, wasabi aioli, jalapeño

### Truffled Albacore Tuna\* 9

Sriracha, white truffle oil, ponzu

### Chicken Ginger Gyoza 8

Pan seared dumpling, sesame, yuzu, scallion

### Homemade Lobster & Shrimp Wontons 7

Sweet hoisin glaze

### Miso Soup 3

Scallions, Tofu, Wakame

### Kobe Beef Ramen Slider\* 8

Shaved radish, mizuna, fried onion, tobiko, ginger aioli

### Sashimi Mixed Green Salad\* 8

Tuna, yellowtail & salmon sashimi, octopus, shrimp, spring mix, crispy shallots, katsu dashi dressing



## Hot Pots & Noodles

### Shrimp Tempura Udon 11

Udon Noodles, Wakame, Scallion

### Pork Tonkotsu Ramen\* 9

Soy marinated pork, pickled relish

### Lobster Ramen 13

Miso butter lobster tail, green onions, dashi "bisque"

### Scallop & Shrimp Dynamite\* 9

Baked hot pot, tobiko, spicy honey



## ROLLS

### Shrimp Tempura 10

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

### Alaskan California 10

Snow crab, avocado, cucumber, roasted sesame seed

### Spicy Tuna\* & Shrimp Tempura 11

Shrimp tempura, cucumber, spicy tuna, eel sauce, spicy mayo

### Sunset Roll\* 9

Salmon, mango, avocado, spicy mayo, tempura crunch

### Tamaki Trio\* 10

Spicy salmon, tuna, yellowtail, scallion, cilantro

### Rainbow Roll\* 11

Tuna, fluke, salmon, king crab, cucumber, avocado

### Baked Scallop\* 12

California roll topped with baked scallops

### Eel Dragon 11

Shrimp tempura roll topped with grilled eel, furikake, eel sauce

### Green Roof Tuna\* 11

Spicy tuna, cucumber, avocado, black sesame

### Spicy Tuna\* 10

Inside out spicy tuna, cucumber, green onion, wasabi furikake

### Tekkamaki\* 8

Classic tuna roll

### Vegetable Yamagobo 8

Asparagus, pickled burdock root, avocado, cucumber, sesame seed



## Sushi



## SASHIMI

### Assorted Sashimi\*, Choice of 4 8

Tuna, yellowtail, salmon, albacore, shrimp, octopus, tataki tuna

### Omakase Sashimi\*, Choice of 5 8

Chefs selection of assorted sashimi



## NIGIRI two pieces

Tuna\* (Maguro) 4

Eel (Unagi) 4

Yellowtail\* (Hamachi) 4

Shrimp (Ebi) 4

Salmon\* (Sake) 4

Omakase Sushi\* 9

Octopus (Tako) 4

Four pieces, Chef's top selection of assorted sushi

Fluke\* (Hirame) 4



## Fresh Wasabi 10

Prepared tableside, freshly ground wasabi root

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

\*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.



- Nagasaki Batida** 9  
Novo Fogo aged cachaça, lime, raspberry, guava, rooibos tea syrup, tiki bitters
- Kanpai** 13  
Bulleit bourbon, Remy Martin vsop, orgeat syrup, angostura aromatic, mole bitters
- Spicy Mango Tini** 11  
Grey Goose, giffard abricot, rooibos syrup, fresh lime
- Koku Highball** 9  
Bulleit rye, yamazaki, fresh lime juice, ginger syrup, soda
- Agave Sunrise** 13  
Jalapeno infused Grey Goose, fresh lemon & cucumber juice, agave syrup, basil
- Ginzo Sour** 9  
London dry gin, roasted rice syrup, junami sake, lemon juice, chandon rose, mole bitters
- Asian Pear Smash** 13  
Don Julio reposado, Asian pear, fresh lime juice, green tea syrup



- BY THE GLASS**
- Brut Sparkling, Domaine Chandon, California** 11
  - Chardonnay, The Seeker, California** 9
  - Chardonnay, Louis Jadot, "Steel," France** 11
  - Pinot Grigio, Corte Giara, Italy** 9
  - Sauvignon Blanc, Villa Maria, New Zealand** 10
  - Torrontes, Tapiz Joven, Argentina** 7
  - Riesling Kabinett, J. & H. Selbach, Germany** 10
  - Pinot Noir, Castle Rock, California** 9
  - Pinot Noir, Kendall Jackson, California** 11
  - Cabernet Sauvignon, Excelsior, South Africa** 9



- BY THE BOTTLE**
- Oze No Yukidoke IPA 11oz** 9
  - Tamano Megumi Pale Ale 11 oz** 11
  - Orion Lager 11oz** 12
  - Echigo Red Ale 11oz** 13
  - Echigo Stout 11oz** 13
  - Echigo Koshihikari Rice Beer 17oz** 15

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



**PREMIUM** Glass / Bottle

- JUNMAI / HONJOZO**
- Takatenjin Tokubetsu Honjozo 720ml** 8 / 44  
Melon, pear & banana aromas with great depth & complexity
- Hideyoshi Namacho Honjozo 300ml** 16  
Youthful & vibrant with hints of toasted nuts & lychee
- Ichishima Junmai 300ml** 28  
Elegant, slight minerality with tones of apple

**SUPER PREMIUM**

- JUNMAI GINJO / GINJO**
- Momokawa Organic Junmai Ginjo 750ml** 6 / 24  
Robust flavor that offers better balance
- Kanbara Junmai Ginjo 720ml** 89  
Flavors of nuts & ripe honeydew with crisp finish
- Manabito Kimoto Junmai Ginjo 300ml** 27  
Earthy, robust, & rich with mellow texture, acidity & depth

**ULTRA PREMIUM**

- JUNMAI DAIGINJO/ DAIGINJO**
- Dassai 50 Junmai Daiginjo 720ml** 15 / 54  
Creamy, Semi-dry, Bright, & lively, hints of grapes & berries
- TYKU White Junmai Daiginjo 330ml** 80  
Refined & smooth, uniting floral banana & vanilla notes
- Ginga Shizuku Junmai Daiginjo 330ml** 110  
Melons, herbs, vanilla essence & concentrated mineral flavors
- Kikusui Sakamai Junmai Daiginjo 720ml** 81  
Rich aroma with gentle crisp dryness, pinnacle of brewer's art
- Chokaisan Junmai Daiginjo 720ml** 67  
Rich aroma with gentle crisp dryness, pinnacle of brewer's art

**SPECIALTY**

- Snow Maiden Junmai Nigori 720ml** 6 / 29  
Bright fresh aromas that open to a rice and fruit combo
- Blossom of Peace Plum Sake 720ml** 5 / 25  
Smooth semi-sweet plum sake with almond & marzipan aromas
- Dewatsuru Sakura Emaki Rose 360ml** 24  
Silky Cherry and plum blossoms aroma & a hint of sweetness

**PREMIUM TEA**

- Green Tea** 4
- Brown Rice Tea** 4
- Soba Tea Roasted Buckwheat** 4

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