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Kai Sushi

Shochu & Awamori 1.5 oz

- Zuisen Hakuryu Kusu Awamori 9
- Taikai Shuzo ‘Satsuma No Umi’ Imo Shochu 9
- Honami Shochu 9

Japanese Beer

- Suntory 6.25
- Kirin Ichiban 8.00
- Asahi Super Dry 6.25
- Sapporo 6.25
- Sapporo Non-Alcoholic 6.00

Cold Sake

	glass	bottle
Kamoshibito Kuheiji (5 oz)	17	
Kamotsuru Tokusei Gold (5 oz)	16	
Niwa No Uguisu Daruma (5 oz)	12	
Suigei Drunken Whale (5 oz)	12	
Momokawa Organic Junmai Ginjo (5 oz)	10	47

Plum Wine

- Choya Umesha (3 oz)5

Wine by the Glass

Champagne & Sparkling

- Prosecco DOC 11
- M. Haslinger & Fils, Champagne 19

Whites & Rosés

- Moscato 10
- Pinot Grigio 11
- Chalk Hill Sauvignon Blanc 16
- Flowers Chardonnay 18

Reds

- Pinot Noir 11
- Merlot 10
- Silverado Cabernet Sauvignon 18
- Belle Glos Pinot Noir 19

Specialty Starters

Hamachi Tacos* - Yellow Tail with Crispy Gyoza Wheels	12
Ceviche* - Salmon, Shrimp, Scallops, Optopus, Hamachi	14
Kisen Don* - Tuna, Salmon, Scallop, Uni, Hamachi, Squid, Octopus, Salmon Roe, Amaebi, Egg Omelet	20

Noodles & Ramen

Wagyu Beef Udon - Onsen Tamago	15
Spicy Seafood Ramen - Curry, Scallops, Shrimp, Squid, Octopus	12
Lobster & Seafood Ramen - Mussels, Clams, Cilantro	15
Tempura Soba - Shrimp, Asparagus, Mitake Mushroom	10

All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

Sail Safe. Please drink responsibly. Our staff will request ID to verify age. Your check may reflect an additional tax for certain ports or itineraries. Beverage Packages may not be shared or transferred, and have specific limitations and restrictions.