

海 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, Octopus, 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.