## Wine by the Glass

### Sparkling & Rose
- **Mionetto Prosecco Brut Gold**: $10.00
- **Nicolas Feuillatte Brut Reserve (375 ml bottle)**: $38.00
- **Charles & Charles Rosé**: $8.00

### White Wines
- **Sauvignon Blanc**
  - Dashwood, New Zealand: $9.00
- **Riesling**
  - S.A. Prum Essence, Germany: $11.00
- **Pinot Grigio**
  - Attems, Italy: $11.00
- **Chardonnay**
  - Decoy, United States: $10.00
- **Blend**
  - Conundrum, United States: $11.00

### Red Wines
- **Pinot Noir**
  - Meiomi, United States: $11.00
- **Shiraz**
  - d’Arenberg The Footbolt, Australia: $11.00
- **Merlot**
  - Decoy, United States: $12.00
- **Blend**
  - Ancient Peaks The Renegade: $11.00

### Beer Selection
- **Japanese**
  - Suntory: $6.25
  - Asahi Super Dry: $6.00
  - Sapporo: $6.25
  - Sapporo Non-Alcoholic: $6.25

- **International**
  - Budweiser (Aluminum 16 oz): $6.25
  - Bud Light (Aluminum 16 oz): $6.25
  - Blue Moon Belgian White Ale: $6.25
  - Heineken: $6.00
  - Stella Artois: $6.00
  - Sierra Nevada: $6.75
  - Tiger: $6.75

- **Sake**
  - (180ml):
    - Kamoshibito Kuheiji: $15.00
    - Kamotsuru Tokusei Gold: $12.00
    - Sawanotsuru Zuicho: $12.00
    - Niwa No Uguisu Daruma: $10.00
    - Suigei Drunken Whale: $10.00

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_Sail Safe. Please drink responsibly. Our staff may request ID to verify age. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. The Premier Beverage Package may not be shared or transferred, and has specific limitations and restrictions._

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## Miso Shiro
- **Wakame, Tofu, Negi**: N/C

## Nigiri Sushi*
- (2 pieces per serving)
  - Ikura (Salmon Roe): $5.50
  - Mongo Ika (Cuttlefish): $5.50
  - Tako (Octopus): $5.50
  - Maguro (Tuna): $5.50
  - Hotategai (Scallops): $5.50
  - Unagi Kabayaki (Fresh Water Eel, served hot): $5.50
  - Botan Ebi (Spot Shrimp): $5.50
  - Hamachi (Yellowtail): $5.00
  - Shake (Salmon): $5.00
  - Hokkigai (Surf Clam): $4.00
  - Shime Saba (Cured Blue Mackerel): $4.00
  - Tamago (Sweetened Egg): $3.00

## Sashimi*
- (5 slices per serving)
  - Mongo Ika (Cuttlefish): $13.75
  - Maguro (Tuna): $13.75
  - Hotategai (Scallops): $13.75
  - Botan Ebi (Spot Shrimp): $13.75
  - Hamachi (Yellowtail): $13.00
  - Shake (Salmon): $12.00
  - Hokkigai (Surf Clam): $12.00
  - Shime Saba (Cured Blue Mackerel): $12.00

## Trio Arrangement*
- (3 slices of each item)
  - Tuna, Yellowtail, Salmon: $21.00

## Sextet Arrangement*
- (2 slices of each item)
  - Cuttlefish, Tuna, Yellowtail, Salmon, Scallops & Spot Shrimp: $24.00

## Marinated Seafood Cocktails
- **Chilli & Lime Jumbo Lump Crab Margarita**: $9.00
  - Serrano Chillis, Avocado, Tomato, Cilantro and Tequila

- **Ahi Tuna Poke***: $9.00
  - Avocado, Red Onion, Ginger & Soy Sauce

## Udon
- **Kaisen Udon**
  - Lobster, Jumbo Shrimp, Scallops, Snapper
  - Calamari & Noodles in Rich Broth: $15.00

## Dessert
- **Matcha Ice Cream (with Red Bean Paste)**
  - N/C
  - 2 scoops

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