

Wine by the Glass

Sparkling & Rosé	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	
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

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.

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 15.00
Lobster, Jumbo Shrimp, Scallops, Snapper
Calamari & Noodles in Rich Broth

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.