

# SIGNATURE DRINKS

## WASABI COCKTAIL

Sake, lychee liqueur, lemon juice, orange juice and grenadine served chilled, straight up  
\$11

## SHAKU-SHAKU

Gekkeikan sake, chartreuse, cucumber, fresh lemon juice, simple syrup  
\$11

# SAKE

## GEKKEIKAN

### TRADITIONAL SAKE

This versatile sake can be served warmed, room temperature or chilled. It is aged for approximately six months to achieve its mellow flavor  
\$9

## MOMOKAWA PEARL

Junmai Ginjo Nigori Genshu: Made only with rice, water, yeast and koji with the rice milled to 60%, it is cask-strength and roughly filtered. Offers notes of vanilla, pineapple, banana, coconut and anise rounding out a creamy body  
\$10

# APPETIZERS

## CHILLED EDAMAME

with bbq salt  
\$8

## SESAME SEAWEED

### SALAD

ginger dressing  
\$8

## TUNA POKE BOWL\*

cucumber, seaweed, avocado, sushi rice, quinoa  
\$14

## TUNA WONTON

### VOLCANO\*

wonton chips, seaweed, avocado, jalapeño, spicy mayo, eel sauce  
\$13

# SUSHI ROLLS & SPECIALTIES\*

## SHOJIN

asparagus, tomato, lettuce, avocado, cucumber  
\$12

## CRISPY SALMON\*

salmon, avocado, cream cheese, panko, eel sauce  
\$17

## CALIFORNIA

crab, avocado, cucumber  
\$14

## SPICY TUNA\*

tuna, masago, shichimi  
\$16

## AHI TUNA\*

tuna sashimi, spicy tuna, spicy aioli, garlic ponzu, chives  
\$18

## DRAGON

broiled eel, avocado, shrimp tempura, crab, eel sauce  
\$18

## RAINBOW\*

crab, tuna, yellowtail, salmon, shrimp, cucumber, tobiko, avocado  
\$17

## YELLOWTAIL\*

hiramasa, crab, yuzu juice, truffle oil, green soy paper, aonori tempura flakes  
\$17

## TUNA PIZZA\*

crispy tortilla, aioli, chives, maldon sea salt, truffle oil  
\$16

## NIGIRI\* (2PC)

\$11

### AHI\*

yellowfin tuna

### SAKE\*

salmon

### EBI\*

prawn

### SURIMI\*

imitation crab

### KANPACHI\*

yellowtail

### UNAGI\*

eel

## SASHIMI\* (3PC)

\$13

### AHI\*

yellowfin tuna

### SAKE\*

salmon

### KANPACHI\*

yellowtail

# YAKITORI

all yakitori dishes are grilled and served with a traditional "tare" dipping sauce.

## NEGIMA

chicken and spring onion  
\$6

## IKA

squid  
\$6

## TSUKUNE

chicken dumplings  
\$6

## KURUMA EBI

prawn  
\$8

## GYU\*

flank steak  
\$7

A 20% gratuity and beverage service charge will be added to your check.

Your check may reflect an additional tax for certain ports or itineraries.

Prices are subject to change.

If you have any type of food allergy, please advise your server before ordering.

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.