

海渡

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SUSHI BAR

Savour unforgettable taste sensations from the Land of the Rising Sun. An authentic taste of popular Japanese cold and hot dishes prepared as tradition demands, using the finest fresh ingredients. A varied selection of fresh sushi, sashimi, maki and tempura, created by expert sushi chefs whose skills have earned us the Best sushi at sea accolade from the Berlitz Complete Guide to Cruising & Cruise Ships.

Kaito Dining Experience is included in the Dining Experience package.  
You may replace a dish from the Dining Experience selection with one from the à la carte menu,  
for 50% of the listed price. You can also order any additional dish at full price.

## KAITO DINING EXPERIENCE \$ 34

### MISOSHIRU

Miso Soup, Diced Tofu, Leeks, Wakame

### SUKANPI TATAKI\*

Scampi, Sesame Oil Seaweed Salad, Passion Fruit

### SAKE ABOKADO TEMAKI\*

Smoked Salmon, Avocado

### HAMACHI SASHIMI\*

Japanese Amberjack

### MAGURO SASHIMI\*

Yellowfin Tuna

### EBI NIGIRI

Cooked Shrimp

### TAKO NIGIRI

Octopus

### TIGEREYE TEMPURA\*

Batter Fried Rolls, Japanese Amberjack,  
Cream Cheese, Salmon Roe

### MATCHA TEA ICE CREAM

Homemade Green Tea Ice Cream

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A 15% service charge is automatically added to all purchases.

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## KAITO SPECIAL COMBOS

All our combinations are served with Miso soup



ALL NIGIRI\* | \$ 18  
Your Selection of 10 Pieces of Nigiri



SUSHI DELUXE\* | \$ 24  
Your Selection of 8 Pieces of Nigiri, 1 Maki, 1 Temaki

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## KAITO SPECIAL COMBOS

All our combinations are served with Miso soup



**SASHIMI DELIGHT\* | \$ 27**  
Your Selection of 15 Pieces of Sashimi



**SUSHI AND SASHIMI FUJIYAMA\* | \$ 35**  
Your Selection of 8 Pieces of Nigiri, 1 Maki, 9 Pieces of Sashimi



**ALL TEMAKI\* | \$ 23**  
Your Selection of 5 Temaki

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## OTSUMAMI



**SUKANPI TATAKI\* | \$ 8**

Scampi, Sesame Oil  
Seaweed Salad, Passion Fruit



**YASAI  
TAMAGOMAKI | \$ 5**

Japanese Vegetable Omelette Rolls,  
Nori



**AGE DASHI  
TOFU | \$ 4**

Deep-Fried Tofu, Dashi Sauce,  
Sesame Seeds Spinach



**YAKITORI | \$ 7**

Grilled Jidori Chicken  
and Leeks Skewers, Teriyaki Sauce



**EBI SUNOMONO | \$ 8**

Steamed Shrimps, Cucumbers, Nori, Rice  
Vinegar Soy Dressing



**TAKO SUNOMONO | \$ 10**

Steamed Octopus, Cucumbers, Nori,  
Rice Vinegar Soy Dressing

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## SOUPS, NOODLES, RICE AND SALAD



**MISOSHIRU | \$ 5**  
Miso Soup, Diced Tofu,  
Leeks, Wakame



**TORI SOBA | \$ 6**  
Soba Noodle Soup, Chicken,  
Leeks, Wakame



**TEMPURA UDON | \$ 7**  
Udon Noodle Soup, Shrimp  
Vegetable Tempura



**YAKI SOBA | \$ 6**  
Stir-Fried Soba Noodles,  
Vegetables, Chicken, Soy Sauce



**YAKI MESHU | \$ 6**  
Fried Rice, Chicken, Eggs,  
Vegetables, Soy Sauce



**SAKURA | \$ 4**  
Shredded Cabbage,  
Carrot and Sweetcorn Salad,  
Miso Dressing

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## NIGIRI

2 pcs



SAKE\* | \$ 5  
Salmon



EBI | \$ 4  
Cooked Shrimps



TAI\* | \$ 5  
Red Snapper



HAMACHI\* | \$ 5  
Japanese Amberjack



TAKO | \$ 5  
Octopus



UNAGI | \$ 6  
Roasted Glazed Eel



AMA EBI\* | \$ 7  
Raw Shrimps



MAGURO\* | \$ 5  
Yellowfin Tuna

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## SASHIMI

5 pcs



SAKE\* | \$ 7  
Salmon



EBI | \$ 7  
Cooked Shrimps



TAI\* | \$ 8  
Red Snapper



HAMACHI\* | \$ 9  
Japanese Amberjack



TAKO | \$ 10  
Octopus



UNAGI | \$ 10  
Roasted Glazed Eel



AMA EBI\* | \$ 13  
Raw Shrimps



MAGURO\* | \$ 10  
Yellowfin Tuna

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## TEMAKI



**KANI KAPPA | \$ 5**  
Surimi Crab, Cucumber



**SAKE ABOKADO\* | \$ 6**  
Smoked Salmon, Avocado



**CHUUKARA TAI\* | \$ 6**  
Red Snapper, Spicy Sauce, Leeks



**IKURA\* | \$ 7**  
Salmon Roe, Asparagus



**SAKE KAWA\* | \$ 6**  
Crispy Salmon Skin, Masago Roe



**CHUUKARA  
MAGURO\* | \$ 7**  
Yellowfin Tuna, Spicy Sauce, Leeks

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## MAKI



SAKE MAKI\* | \$ 6  
Salmon



KAPPA MAKI | \$ 5  
Cucumber



KANI MAKI | \$ 6  
Surimi Crab



TAI MAKI\* | \$ 6  
Red Snapper



KABOCHA MAKI | \$ 5  
Pumpkin



MAGURO MAKI\* | \$ 7  
Yellowfin Tuna

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## FUTOMAKI



**KAITO CALIFORNIA | \$ 8**

Shrimps, Mayo, Avocado, Cucumber,  
Tamago, Sesame Seeds



**YASAI MAKI | \$ 7**

Asparagus, French Beans, Carrots,  
Bell Pepper, Tamago



**EBI TEMPURA MAKI | \$ 11**

Tempura Prawns, Avocado,  
Cucumber, Mayo



**CHUUKARA SAKE\* | \$ 10**

Salmon, Spicy Sauce, Cucumber,  
Roasted Sesame Seeds



**KAITO RAINBOW\* | \$ 11**

Crab Surimi, Chef's Selection Sashimi,  
Flying Fish Roe



**DRAGON ROLL\* | \$ 11**

Tempura Shrimps, Roasted Glazed  
Eel, Cream Cheese, Avocado,  
Salmon Trout Ikura Roe

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## TEMPURA



**YASAI TEMPURA | \$ 8**  
Batter-Fried Selected Vegetables,  
Tentsuyu Sauce



**EBI TEMPURA | \$ 10**  
Batter-Fried Prawns, Tentsuyu Sauce



**TEMPURA MORIAWASE | \$ 11**  
Batter-Fried Prawns, Japanese  
Amberjack, Vegetables, Tentsuyu Sauce



**TIGEREYE TEMPURA\* | \$ 11**  
Batter-Fried Rolls, Japanese Amberjack,  
Cream Cheese, Salmon Roe



**YASAI MAKI TEMPURA | \$ 7**  
Batter-Fried Vegetable Rolls,  
Cream Cheese



**SAMURAI TEMPURA\* | \$ 11**  
Batter-Fried Rolls, Salmon, Japanese  
Amberjack, Surimi Crab, Masago Roe

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## TERIYAKI



### SAKE TERIYAKI\* | \$ 14

Grilled Salmon, Teriyaki Sauce, Steamed Rice,  
Sautéed Vegetables



### TORI TERIYAKI | \$ 13

Grilled Chicken, Teriyaki Sauce, Steamed Rice,  
Sautéed Vegetables



### GYU NIKU TERIYAKI\* | \$ 21

Angus Tenderloin, Teriyaki Sauce, Steamed Rice,  
Sautéed Vegetables

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## DESSERTS



**MATCHA TEA  
ICE CREAM | \$ 5**  
Homemade Green Tea Ice Cream



**KAITO MATCHA  
FRUIT | \$ 7**  
Homemade Green Tea Ice Cream,  
Seasonal Fresh Fruit



**LYCHEE | \$ 6**  
Mint Lychee Salad



**BANANA  
TEMPURA | \$ 8**  
Batter-Fried Banana,  
Homemade Vanilla Ice Cream



**ICE CREAM  
TRAY | \$ 6**  
Selected Homemade Ice Cream



**FRUIT  
TEMPTATION | \$ 5**  
Seasonal Fresh Fruit Mosaic

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KAITO

SUSHI BAR & TERRAZZO

WINE AND SPIRITS



## BY THE GLASS SELECTION

<b>Laurent Perrier Brut</b> Reims-France	\$ 19
<b>Domaine Chandon, Brut Classic</b> Napa Valley-California	\$ 13
<b>Cantina Abbazia di Novacella, Pinot Grigio</b> Trentino Alto Adige-Italy	\$ 9
<b>Takara</b> Japan	\$ 6

## CHAMPAGNE

<b>Laurent Perrier, Cuvée Rosé</b> Reims-France	\$ 110
<b>Laurent Perrier Brut</b> Reims-France	\$ 75

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## JAPANESE WHISKY

<b>The Hakushu 12Y</b>	2 oz	\$ 20
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## SAKE

<b>Junmai Daiginjo Extra</b>	cold	\$ 14
<b>Zenmai Ginjo</b>	cold	\$ 7,5
<b>Honjozo No Karakuchi</b>	cold	\$ 7,5
<b>Junmai Shu</b>	cold	\$ 8
<b>Hot Sake</b>	large carafe	\$ 14
	small carafe	\$ 12,5

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## BEERS

<b>Asahi</b>	Japan	12 oz	\$ 8
<b>Kirin</b>	Japan	17 oz	\$ 6,5
<b>Tsingtao</b>	China	12 oz	\$ 7
<b>Tiger</b>	Singapore	12 oz	\$ 6,5
<b>Heineken</b>	Netherlands	12 oz	\$ 6,5

## MINERAL WATER

Acqua Panna - still mineral water	25 oz	\$ 5,5
S.Pellegrino - sparkling mineral water	25 oz	\$ 5,5

## SPARKLING WINES

<b>Ca' del Bosco, Franciacorta Cuvée Prestige</b> Lombardy-Italy		\$ 59
<b>Domaine Chandon, Brut Classic</b> Napa Valley-California		\$ 52

## WHITE WINES

<b>Pascal Bouchard, Chablis Premier Cru Montmains Les Vieilles Vignes</b> Burgundy-France		\$ 55
<b>Markus Molitor, Zeltinger Himmelreich Riesling Kabinett</b> Mosel-Germany		\$ 47
<b>Cantina Abbazia di Novacella, Pinot Grigio</b> Trentino Alto Adige-Italy		\$ 36
<b>Cape Spring, Chenin Blanc</b> Western Cape-South Africa		\$ 32

## ROSÉ WINES

<b>BY.OTT Côtes De Provence Rosé</b> Côtes de Provence-France		\$ 46
<b>Mirabeau Rosé</b> Côtes de Provence-France		\$ 44
<b>Castello di Santa Vittoria, Rosa Vittoria</b> Piedmont-Italy		\$ 32

## PLUM WINE

<b>Takara</b> Japan		\$ 28
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## JAPANESE TEAS

<b>Green Tea</b>	per person	\$ 3
<b>Flowering Tea</b>	per person	\$ 3