

海渡

KATAKI

カタクイ

Our Teppanyaki table is offering you an authentic Japanese dining experience by tasting set combinations. The word 'teppanyaki' is derived from 'teppan', which means iron plate, and 'yaki', which means grilled. This is the unique culinary art where highly skilled chefs prepare and cook the finest ingredients right before your eyes. Enjoy the magic of teppanyaki: a feast for the eyes and the palate!

Geisha | \$ 29

SUSHI & SASHIMI*

TEMPURA GEISHA

SEASONAL GREENS, VEGETABLES, GOMA DRESSING

WHITE MISO SOUP, SILK TOFU, WAKAME

SEA BASS FILLET

EGG FRIED RICE

CHICKEN BREAST

all served with seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE, GINGER ICE CREAM, MINT

Samurai | \$ 39

SUSHI & SASHIMI*

TEMPURA SAMURAI

SEASONAL GREENS, VEGETABLES, GOMA DRESSING

WHITE MISO SOUP, SILK TOFU, WAKAME

SCOTTISH SALMON, TIGER PRAWNS*

EGG FRIED RICE

FILET MIGNON*

all served with seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE, GINGER ICE CREAM, MINT

Emperor | \$ 59

SUSHI & SASHIMI*

TEMPURA EMPEROR

SEASONAL GREENS, VEGETABLES, GOMA DRESSING

WHITE MISO SOUP, SILK TOFU, WAKAME

YELLOWFIN TUNA TATAKI, JAPANESE SCALLOP, HALF MAINE
LOBSTER*

EGG FRIED RICE

WAGYU BEEF*

all served with seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE, GINGER ICE CREAM, MINT

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

* Public Health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

15% Service charge will be added to your bill.

Prices are subject to change. Your check may reflect applicable VAT or additional tax for certain ports or itineraries.

Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.

Vegetarian | \$ 25

VEGGIE SUSHI

SEASONAL VEGGIE TEMPURA

SEASONAL GREENS, VEGETABLES, GOMA DRESSING

WHITE MISO SOUP, SILK TOFU, WAKAME

EGG WASH ROLL

EGG FRIED RICE

SESAME TOFU STEAK

all served with seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE, GINGER ICE CREAM, MINT

Kids Menu | \$ 12

KIDS SPECIAL SUSHI

KIDS VEGGIE TEMPURA

SEASONAL GREENS, VEGETABLES, GOMA DRESSING

WHITE MISO SOUP, SILK TOFU, WAKAME

SPRING CHICKEN TERIYAKI

SEASONAL VEGETABLES

EGG FRIED RICE

CARAMELIZED PINEAPPLE, FRUIT SORBET AND ICE CREAM



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KAITAKU

SUSHI BAR & TERRAZZO

BY THE GLASS SELECTION



Laurent Perrier Brut

Reims-France

\$ 19

Domaine Chandon, Brut Classic

Napa Valley-California

\$ 13

Cantina Abbazia di Novacella, Pinot Grigio

Trentino Alto Adige-Italy

\$ 9

Takara

Japan

\$ 6

CHAMPAGNE



Laurent Perrier, Cuvée Rosé

Reims-France

\$ 110

Laurent Perrier Brut

Reims-France

\$ 75

JAPANESE WHISKY

The Hakushu 12Y

2 oz

\$ 20

SAKE

Junmai Daiginjo Extra

cold

\$ 14

Zenmai Ginjo

cold

\$ 7,5

Honjozo No Karakuchi

cold

\$ 7,5

Junmai Shu

cold

\$ 8

Hot Sake

large carafe

\$ 14

small carafe

\$ 12,5

BEERS

Asahi

Japan

12 oz

\$ 8

Kirin

Japan

17 oz

\$ 6,5

Tsingtao

China

12 oz

\$ 7

Tiger

Singapore

12 oz

\$ 6,5

Heineken

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

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

WHITE WINES

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

ROSÉ WINES

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

PLUM WINE

Takara		\$ 28
Japan		

JAPANESE TEAS

Green Tea	per person	\$ 3
Flowering Tea	per person	\$ 3

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
15% Service charge will be applied to all Guests without a beverage package and items excluded from respective package.
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