



# 海渡

KAITO  
SUSHI BAR

THE

## HOW TO ENJOY THE KAITO SUSHI BELT EXPERIENCE

- 1 Choose plates from the belt or order straight from our menu.
- 2 The colours of the plates tell you how much each one costs.
- 3 When you're done, we'll count up your plates to work out the bill.



Blue  
\$5



Orange  
\$6



Red  
\$7



Pink  
\$8



Yellow  
\$9



Green  
\$10

# NIGIRI 2 pcs



SAKE\*

Salmon



TAKO

Octopus



EBI

Cooked shrimp



UNAGI

Roasted glazed eel



TAI\*

Red snapper



AMA EBI\*

Raw shrimp



HAMACHI\*

Japanese  
amberjack



MAGURO\*

Yellowfin tuna

THE

JELLYBEANS

SASHIMI 5 pcs

.NET



SAKE\*

Salmon



TAKO

Octopus



EBI

Cooked shrimp



UNAGI

Roasted glazed eel



TAI\*

Red snapper



AMA EBI\*

Raw shrimp



HAMACHI\*

Japanese  
amberjack



MAGURO\*

Yellowfin tuna



Blue  
\$5



Orange  
\$6



Red  
\$7



Pink  
\$8



Yellow  
\$9



Green  
\$10

# MAKI



SAKE MAKI\*

Salmon



TAI MAKI\*

Red snapper



KAPPA MAKI

Cucumber



KABOCHA MAKI

Pumpkin



KANI MAKI

Surimi crab



MAGURO MAKI\*

Yellowfin tuna

THE

JELLYBEANS  
TEMAKI

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KANI KAPPA

Surimi crab, cucumber



IKURA\*

Salmon roe, asparagus



SAKE ABOKADO\*

Salmon, avocado



SAKE KAWA\*

Crispy salmon skin,  
Masago roe



CHUUKARA TAI\*

Red snapper,  
spicy sauce, leeks



CHUUKARA  
MAGURO\*

Yellowfin tuna,  
spicy sauce, leeks



Blue  
\$5



Orange  
\$6



Red  
\$7



Pink  
\$8



Yellow  
\$9



Green  
\$10

# FUTOMAKI



## KAITO CALIFORNIA

Shrimp, mayo, avocado, cucumber, tamago, sesame seeds



## YASAI MAKI

Asparagus, green beans, carrots, bell pepper, tamago, cream cheese



## EBI TEMPURA MAKI

Tempura prawns, avocado, cucumber, mayo



## CHUUKARA SAKE\*

Salmon, spicy sauce, cucumber, sesame seeds



## KAITO RAINBOW\*

Crab surimi, chef's selection sashimi, flying fish roe



## DRAGON ROLL\*

Tempura shrimp, roasted glazed eel, cream cheese, avocado, salmon trout ikura roe

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Blue  
\$5



Orange  
\$6



Red  
\$7



Pink  
\$8



Yellow  
\$9



Green  
\$10

# 海渡

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SUSHI BAR

THE

HOW TO ENJOY THE

DINING PACKAGE

Select any four plates from the belt, plus

one dish from each section of our menu:

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Soup, Noodles & Salad, Tempura, Entrée, and Dessert.

\$55

# ENTRÉES



## MISO BLACK COD \$18

Crispy rice, wasabi, edamame, soy-glazed bok choy

## TERIYAKI FILET MIGNON\* \$21

Center-cut filet, steamed rice, sautéed vegetables, teriyaki

## CHICKEN YAKITORI \$16

Grilled skewers, steamed rice, sautéed vegetables, teriyaki

## KAITO STIR-FRIED NOODLE BOWL \$14

Stir-fried vegetables, flat rice noodles

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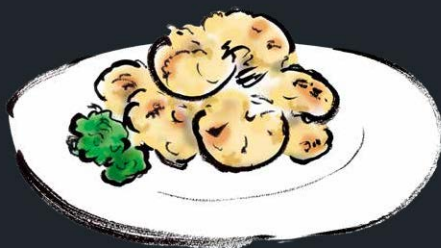
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# TEMPURA

## TEMPURA \$11

Lightly battered deep-fried seafood & vegetable medley,  
lotus root, shiso leaves, tentsuyu

# SOUP, NOODLES AND SALAD



## CLAM MISO SOUP \$7

White miso, littleneck clams, silken tofu, scallion, daikon

## CHILLED NOODLE SALAD \$9

Ginger, rice noodles, tomatoes, mushrooms, tomato dressing

## TEMPURA UDON \$7

Udon noodle soup, shrimp and vegetable tempura

## YAKI MESHI \$6

Fried rice, chicken, eggs, vegetables, soy sauce

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# JELLYBEANS

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## KAITO MATCHA FRUIT \$7

Homemade green tea ice cream, seasonal fresh fruit

## TAPIOCA \$7

Tapioca pearls, coconut milk, mango, water chestnuts, crushed ice

## BANANA TEMPURA \$8

Batter-fried banana, homemade vanilla ice cream

## BABINKA \$6

Coconut & vanilla-scented layered pancake, mango coulis

MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. 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.

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 foodborne illness, especially if you have certain medical conditions.

All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request. For low sodium diet please contact your Head Waiter or Restaurant Manager. Your check may reflect applicable VAT or additional tax for certain ports or itineraries. All pictures shown in this menu are for reference only.



# BY THE GLASS SELECTION



|  |      |
|--|------|
| <b>Laurent Perrier, Brut</b><br>Reims-France                                       | \$22 |
| <b>Marsuret, Prosecco Valdobbiadene Superiore di Cartizze DOCG</b><br>Veneto-Italy | \$14 |
| <b>Jermann, Pinot Grigio</b><br>Friuli Venezia Giulia-Italy                        | \$15 |
| <b>Matua, Sauvignon Blanc</b><br>Marlborough-New Zealand                           | \$10 |
| <b>Castello di Santa Vittoria, Rosa Vittoria</b><br>Piedmont-Italy                 | \$9  |
| <b>Takara</b><br>Japan   | \$7  |

# CHAMPAGNE



|  |       |
|--|-------|
| <b>Bruno Paillard Brut</b><br>Reims-France         | \$120 |
| <b>Laurent Perrier, Brut</b><br>Reims-France       | \$89  |
| <b>Laurent Perrier, Cuvée Rosé</b><br>Reims-France | \$110 |

# JAPANESE WHISKY

|                     |        |      |
|---------------------|--------|------|
| <b>Suntory Toki</b> | 1.5 oz | \$16 |
|---------------------|--------|------|

# SAKE

|                              |              |      |
|------------------------------|--------------|------|
| <b>Honjozo No Karakuchi</b>  | cold         | \$9  |
| <b>Junmai Daiginjo Extra</b> | cold         | \$14 |
| <b>Junmai Shu</b>            | cold         | \$9  |
| <b>Hot Sake</b>              | small carafe | \$13 |
|                              | large carafe | \$17 |

# BEERS

|                 |             |       |       |
|-----------------|-------------|-------|-------|
| <b>Asahi</b>    | Japan       | 11 oz | \$8.5 |
| <b>Heineken</b> | Netherlands | 12 oz | \$8.5 |
| <b>Kirin</b>    | Japan       | 11 oz | \$8.5 |
| <b>Tiger</b>    | Singapore   | 12 oz | \$8.5 |

# SPARKLING WINES

**Ca' del Bosco, Franciacorta Cuvée Prestige**  
Lombardy-Italy



\$72

**Marsuret, Prosecco Valdobbiadene Superiore di Cartizze DOCG**  
Veneto-Italy

\$57

# WHITE WINES

**Jermann, Pinot Grigio**  
Friuli Venezia Giulia-Italy



\$60

**Markus Molitor, Mosel Riesling**  
Mosel-Germany

\$48

**Matua, Sauvignon Blanc**  
Marlborough-New Zealand

\$40

**Pascal Bouchard, Montmains les Vieilles Vignes 1er Cru Chablis**  
Burgundy-France

\$62

# ROSÉ WINES

**Castello di Santa Vittoria, Rosa Vittoria**  
Piedmont-Italy



\$36

**Château d'Esclans, Whispering Angel**  
Côte de Provence-France

\$60

# PLUM WINE

**Takara**  
Japan



\$32

# MINERAL WATER

**Premium still water**

25 oz

\$6.5

**Premium sparkling water**

25 oz

\$6.5

# JAPANESE TEAS

**Green Tea**

\$3.5

**Flowering Tea**

\$3.5

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.  
Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.  
18% Beverage gratuities automatically added to all Guests without a beverage package and to items excluded from respective package.  
Prices are subject to change. Your check may reflect applicable VAT for certain ports or itineraries.

