



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!



KATANA | \$49

SUSHI & SASHIMI*

MISO SOUP | Tofu, wakame, green onions TEPPAN SALAD | Ponzu vinaigrette BRANZINO

GARLIC FRIED RICE

CHICKEN | Seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE | Ginger ice cream, mint

SENCHO | \$55

SUSHI & SASHIMI*

MISO SOUP | Tofu, wakame, green onions
TEPPAN SALAD | Ponzu vinaigrette

ATLANTIC SALMON* | Tiger prawns

GARLIC FRIED RICE

TENDERLOIN* | Seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE | Ginger ice cream, mint

SHOGUN | \$75

\$20 supplement with Dining Package

SUSHI & SASHIMI*

MISO SOUP | Tofu, wakame, green onions

TEPPAN SALAD | Ponzu vinaigrette

LOBSTER* | Black cod, scallops

GARLIC FRIED RICE

OZAKI WAGYU BEEF*, FROM JAPAN BY WAGYU MASTER |

Seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE | Ginger ice cream, mint



VEGETARIAN | \$49

AVOCADO POKE | Sushi rice, spicy soy

MISO SOUP | Tofu, wakame, green onions

TEPPAN SALAD | Ponzu vinaigrette

CHILI GARLIC CRISPY TOFU | crispy tofu, bell peppers, broccoli, spicy chili garlic sauce, sesame seeds

STIR FRIED NOODLES | Seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE | Ginger ice cream, mint

KEIKI KODOMO MENU | \$12

SUSHI

MISO SOUP | Tempura flakes

SEASONAL GREENS | Ponzu vinaigrette

CHICKEN, SHRIMP* OR BEEF*

SEASONAL VEGETABLES

FRIED RICE

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 foodborne illness, especially if you have certain medical conditions.
Certain food may be frozen and are defrosted with the utmost care, preserving the nutritional value.

Your check may reflect applicable VAT or additional tax for certain ports or itineraries

BY THE GLASS SE	LECTI	ON	I
Laurent Perrier, Brut Reims-France			\$22
Marsuret, Prosecco Valdobbiadene Superiore o Veneto-Italy	di Cartizze D	ocg	\$14
Jermann, Pinot Grigio Friuli Venezia Giulia-Italy			\$15
Matua, Sauvignon Blanc Marlborough-New Zealand			\$10
Castello di Santa Vittoria, Rosa Vittoria, Piedmont-Italy	oria		\$9
Takara Japan			\$7
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CHAMPAGNE			
Bruno Paillard Brut Reims-France			\$120
Laurent Perrier, Brut Reims-France			\$89
Laurent Perrier, Cuvée Rosé			\$110
JAPANESE WHISK	BEA	NS	
Suntory Toki		1.5 oz	\$16
SAKE			
Honjozo No Karakuchi		cold	\$9
Junmai Daiginjo Extra		cold	\$14
Junmai Shu		cold	\$9
Hot Sake		small carafe	\$13
		large carafe	\$17
BEERS			
Asahi	Japan	11 oz	\$8.5
Heineken	Netherlands	11 02 12 oz	\$8.5
Kirin	Japan	12 02 11 oz	\$8.5
Tiger	Singapore	11 oz	\$8.5
	— Singapore	12 02	

SPARKLING WINES		
Ca' del Bosco, Franciacorta Cuvée Prestige Lombardy-Italy		\$72
Marsuret, Prosecco Valdobbiadene Superiore di Cartizze DOCC Veneto-Italy	3	\$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	la l	\$36
Château d'Esclans, Whispering Angel Côtes de Provence-France	NET	\$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

