

SIGNATURE DRINKS

WASABI COCKTAIL

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

SHAKU-SHAKU

Gekkeikan sake, Drambuie, Sambuca, 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

Junmai Ginjo Nigori Genshu: Made only with rice, water, yeast and koji with the rice milled to 60%, it

MOMOKAWA PEARL

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

LED EDAMAME SESAME SEAWEED

APPETIZERS

with bbq salt \$8

\$8

TUNA POKE BOWL*

cucumber, seaweed, avocado,

SALAD ginger dressing

\$8
TUNA WONTON

VOLCANO*

wonton chips, seaweed,

sushi rice, quinoa \$14

avocado, jalapeño, spicy mayo, eel sauce \$13

SHOJIN

asparagus, tomato, lettuce, avocado,

cucumber

SUSHI ROLLS & SPECIALTIES*

\$12

CRISPY SALMON*
salmon, avocado, cream cheese, panko,

eel sauce

\$17

CALIFORNIA crab, avocado, cucumber \$15

SPICY TUNA* tuna, masago, shichimi

\$16 AHITUNA*

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***

green soy paper, aonori tempura flakes \$17

hiramasa, crab, yuzu juice, truffle oil,

maldon sea salt, truffle oil \$16

TUNA PIZZA*

crispy tortilla, aioli, chives,

\$11

NIGIRI* (2PC)

SAKE*

salmon

SURIMI*

imitation crab

UNAGI*

eel

SAKE*

salmon

IKA

squid

\$6

yellowfin tuna

AHI*

EBI*

prawn

KANPACHI*

yellowtail

AHI*

yellowfin tuna

SASHIMI* (3PC) \$13

KANPACHI*

yellowtail

YAKITORI ishes are grilled and

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

NEGIMA chicken and spring onion

TSUKUNE KURUMA EBI

chicken dumplings prawn \$6 \$8

GYU*

flank steak \$7

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.

increase your risk of foodborne illness, especially if you have certain medical conditions.

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

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*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