

海 Kai Sushi

Shochu & Awamori 1.5 oz

Zuisen Hakuryu Kusu Awamori 9

Taikai Shuzo 'Satsuma No Umi' Imo Shochu 9

Honami Shochu 9

Japanese Beer

Suntory 6.25

Kirin Ichiban 8.00

Asahi Super Dry 6.25

Sapporo 6.25

Sapporo Non-Alcoholic 6.00

Cold Sake

	glass	bottle
Kamoshibito Kuheiji (5 oz)	17	
Kamotsuru Tokusei Gold (5 oz)	16	
Niwa No Uguisu Daruma (5 oz)	12	
Suigei Drunken Whale (5 oz)	12	
Momokawa Organic Junmai Ginjo (5 oz)	10	47

Plum Wine

Choya Umesha (3 oz)	5	
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Wine by the Glass

Champagne & Sparkling

Prosecco DOC 10

Cattier Brut Icone Champagne 18

Whites & Rosés

Grüner Veltliner 12

Pinot Grigio 10

Chalk Hill Sauvignon Blanc 14

Flowers Chardonnay 17

Reds

Pinot Noir 10

Merlot 10

Red Blend 10

Belle Glos Pinot Noir 17

Specialty Starters

Hamachi Tacos* - Yellow Tail with Crispy Gyoza Wheels	12
Ceviche* - Salmon, Shrimp, Scallops, Octopus, Hamachi	14
Kisen Don* - Tuna, Salmon, Scallop, Uni, Hamachi, Squid, Octopus, Salmon Roe, Amaebi, Egg Omelet	20

Noodles & Ramen

Wagyu Beef Udon - Onsen Tamago	15
Spicy Seafood Ramen - Curry, Scallops, Shrimp, Squid, Octopus	12
Lobster & Seafood Ramen - Mussels, Clams, Cilantro	15
Tempura Soba - Shrimp, Asparagus, Mitake Mushroom	10

Sail Safe. Please drink responsibly. Our staff will request ID to verify age. A gratuity will be added to each check. Your check may reflect an additional tax for certain ports or itineraries. Beverage Packages may not be shared or transferred, and have specific limitations and restrictions.

\$14.99 cover charge includes 1 Appetizer, 1 Nigiri Sushi,
1 Sashimi, 1 Maki Roll and 1 Dessert
À la carte pricing is listed below



Appetizers

Miso Shiro (v) - Wakame, Tofu, Negi	4
Steamed Chilled Edamame (v)	3

Nigiri Sushi

(2 pieces per serving)	
Aburi Wagyu*	5
Ikura (Salmon Roe)*	5
Mongo Ika (Cuttlefish)*	5
Tako (Octopus)	5
Maguro (Tuna)*	5
Hotategai (Scallops)*	5
Unagi Kabayaki (Fresh Water Eel, served hot)	5
Botan Ebi (Spot Shrimp)	5
Hamachi (Yellowtail) *	5
Shake (Salmon)*	5
Hokkigai (Surf Clam) *	4
Shime Saba (Cured Blue Mackerel)*	4

Sashimi

(2 slices per serving)	
Mongo Ika (Cuttlefish)*	5
Maguro (Tuna)*	5
Hotategai (Scallops)*	5
Botan Ebi (Spot Shrimp)	5
Hamachi (Yellowtail)*	5
Shake (Salmon)*	5
Hokkigai (Surf Clam)*	5
Shime Saba (Cured Blue Mackerel)*	5

Maki Rolls

Spicy Tuna*	5
Spicy Salmon*	5
Hamachi Scallion*	5
Barbecue Eel, Cucumber & Avocado	5
Aburi of Spicy Tuna*	5
Tempura Shrimp* - Avocado, Spicy Mayo	5
Surf & Turf* - Tempura Shrimp, Wagyu Beef	5
Tres Amigos* - Tuna, Salmon, Hamachi, Jalapeño, Avocado, Crispy Tortilla Chips, Cilantro	5
Vegetable Roll (v) - Hearts of Romaine Lettuce, Avocado, Cucumber, Truffle Mayo	5

Combination of Nigiri or Sashimi*

4-Piece Combination - Tuna, Salmon, Hamachi & Scallop or Create Your Own	7
8-Piece Combination - Create Your Own	13

Dessert

Matcha Ice Cream (with Red Bean Paste)	3
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(v) Vegetarian

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.