



Starters

Edamame 4

Steamed, Himalayan salt

Spicy Ahi Tuna* 7

Crispy rice, wasabi aioli, jalapeño

Truffled Albacore Tuna* 9

Sriracha, white truffle oil, ponzu

Chicken Ginger Gyoza 8

Pan seared dumpling, sesame, yuzu, scallion

Homemade Lobster & Shrimp Wontons 7

Sweet hoisin glaze

Miso Soup 3

Scallions, Tofu, Wakame

Kobe Beef Ramen Slider* 8

Shaved radish, mizuna, fried onion, tobiko, ginger aioli

Sashimi Mixed Green Salad* 8

Tuna, yellowtail & salmon sashimi, octopus, shrimp, spring mix, crispy shallots, katsuo dashi dressing



Hot Pots & Noodles

Shrimp Tempura Udon 11

Udon Noodles, Wakame, Scallion

Pork Tonkotsu Ramen* 9

Soy marinated pork, pickled relish

Lobster Ramen 13

Miso butter lobster tail, green onions, dashi "bisque"

Scallop & Shrimp Dynamite* 9

Baked hot pot, tobiko, spicy honey



ROLLS

Shrimp Tempura 10

Crispy shrimp, avocado, cucumber, pickled burdock, tempura flakes, spicy mayo, sweet soy

Alaskan California 10

Snow crab, avocado, cucumber, roasted sesame seed

Spicy Tuna* & Shrimp Tempura 11

Shrimp tempura, cucumber, spicy tuna, eel sauce, spicy mayo

Sunset Roll* 9

Salmon, mango, avocado, spicy mayo, tempura crunch

Temaki Trio* 10

Spicy salmon, tuna, yellowtail, scallion, cilantro

Rainbow Roll* 11

Tuna, fluke, salmon, king crab, cucumber, avocado

Baked Scallop* 12

California roll topped with baked scallops

Eel Dragon 11

Shrimp tempura roll topped with grilled eel, furikake, eel sauce

Green Roof Tuna* 11

Spicy tuna, cucumber, avocado, black sesame

Spicy Tuna* 10

Inside out spicy tuna, cucumber, green onion, wasabi furikake

Tekkamaki* 8

Classic tuna roll

Vegetable Yamagobo 8

Asparagus, pickled burdock root, avocado, cucumber, sesame seed



Sushi



SASHIMI

Assorted Sashimi*, Choice of 4 8

Tuna, yellowtail, salmon, albacore, shrimp, octopus, tataki tuna

Omakase Sashimi*, Choice of 5 8

Chefs selection of assorted sashimi



NIGIRI two pieces

Tuna* (Maguro) 4

Eel (Unagi) 4

Yellowtail* (Hamachi) 4

Shrimp (Ebi) 4

Salmon* (Sake) 4

Omakase Sushi* 9

Octopus (Tako) 4

Four pieces, Chef's top selection of assorted sushi

Fluke* (Hirame) 4



Fresh Wasabi 10

Prepared tableside, freshly ground wasabi root

Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maître D' before ordering.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.



- Sake Daiquiri** 15
Sake, Fresh Lime, Matcha, Chinese 5 Spice
- Zen Milk Bath** 12
Pure Snow Sake, Vanilla Vodka,
Green Tea Liqueur & Milk
- Tea Leaf** 15
Pure Snow Sake, Citrus Vodka,
St. Germain Liqueur & Green Tea
- Gingertini** 15
Pure Snow Sake, Ginger Vodka,
Muddled Cranberry & Ginger
- Snowberry** 12
Pure Snow Sake, Blueberry Vodka,
Blue Curacao, Triple Sec & Citrus Juice
- Tokyo Rose** 12
Pure Snow Sake, Vodka, Triple Sec & Cranberry Juice



BY THE GLASS

- Brut Sparkling, Domaine Chandon, California** 11
- Chardonnay, The Seeker, California** 9
- Chardonnay, Louis Jadot, "Steel," France** 11
- Pinot Grigio, Corte Giara, Italy** 9
- Sauvignon Blanc, Villa Maria, New Zealand** 11
- Torrontes, Tapiz Joven, Argentina** 7
- Riesling Kabinett, J. & H. Selbach, Germany** 11
- Pinot Noir, Castle Rock, California** 9
- Pinot Noir, Kendall Jackson, California** 11
- Cabernet Sauvignon, Excelsior, South Africa** 9



BY THE BOTTLE

- Oze No Yukidoke IPA 11oz** 9
- Tamano Megumi Pale Ale 11 oz** 11
- Orion Lager 11oz** 12
- Echigo Red Ale 11oz** 13
- Echigo Stout 11oz** 13
- Echigo Koshihikari Rice Beer 17oz** 15

A 20% Gratuity will automatically be added to your check.



Glass / Bottle

- Blossom of Peace Plum Sake 720 ml**
Smooth & semi-sweet with aromas
of almond and marzipan.
5/25
- Dassai 50 Junmai Daiginjo 720 ml**
Bright and lively, with hints of green grapes and berries.
Creamy and semi-dry.
15/54
- Snow Maiden Junmai Nigori 720 ml**
Bright and fresh, with flavors of honeydew,
pumpkin and radish. Creamy and full-bodied
6/29
- TYKU White Junmai Daiginjo 330 ml**
Refined and smooth, with floral aromas and notes
of banana and vanilla on the palate.
80
- Shimizu-No-Mai,
Pure Dawn, Junmai Gingjo 300 ml**
Light floral aromas with hints of orange peel and an
underlying minerality. Creamy, with a sweet to dry finish
36
- Shimizu-No-Mai, Pure Dusk,
Junmai Daiginjo 300 ml**
Aromas of orange and cantaloupe, with hints of
pear and green apple
46
- Shimizu-No-Mai, Pure Snow,
Junmai Nigori 300 ml**
Powerful flavors of ginger, Asian pear and cantaloupe.
42

PREMIUM TEA

- Green Tea** 4
- Brown Rice Tea** 4
- Soba Tea Roasted Buckwheat** 4

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