

SASHIMI, NIGIRI, ROLLS

 THE BEYOND ROLL*	16
Shrimp Tempura, Spicy Tuna, Cucumber, Eel Sauce, Spicy Mayo	
PACIFIC TATAKI SALMON ROLL*	12
Crab, Cucumber, Avocado, Salmon, Yuzu Dressing	
SHRIMP TEMPURA ROLL	14
Avocado, Cucumber, Pickled Burdock, Tempura, Spicy Mayo, Sweet Soy	
GRILLED SWEET & SPICY SALMON ROLL	14
California Roll with Spicy Baked Salmon	
SPICY TUNA ROLL*	13
Sesame, Soy	
SUNSET ROLL*	12
Salmon, Mango, Avocado, Spicy Mayo, Tempura Crunch	
ALASKAN CALIFORNIA	14
Snow Crab, Avocado, Cucumber, Roasted Sesame Seed	
NIGIRI SELECTION*	12
Choice of 3: Tuna, Yellowtail, Salmon, Octopus	
OMAKASE SASHIMI*	15
Choice of 5: Chef Selection of Assorted Sashimi	
ASSORTED SASHIMI*	12
Choice of 4: Tuna, Yellowtail, Salmon, Octopus, Albacore Tuna, Eel	
FRESH WASABI	10
Prepared Tableside	



New dishes created by Chef Yoshikazu Okada exclusively for **Celebrity Beyond**

20% gratuity will be automatically added to your check.

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COCKTAILS

Tea Leaf	19
Pure Snow Sake, Citrus Vodka, St. Germain Liqueur, Brewed Green Tea, Simple Syrup and Lemon Juice	
Gingertini	19
Pure Snow Sake, Ginger Vodka, Simple Syrup, Lime Juice and Ginger	
Snowberry	14
Pure Snow Sake, Blueberry Infused Vodka, Triple Sec, Lemon Juice and Cranberry Juice	
Tokyo Rose	14
Pure Snow Sake, Wheatley Vodka, Triple Sec, Lime Juice, Simple Syrup and Cranberry Juice	

CHAMPAGNE

Louis Roederer, Cristal	550
Piper-Heidsieck, Rare	500
Krug, Grand Cuvée	400
Taittinger, Comtes de Champagne	400
Moët & Chandon, Dom Pérignon	400
Perrier-Jouët, Belle Époque	250
Château de Bligny, Blanc de Blancs (RM)	120
Krug, Rosé	440
Laurent Perrier, Cuvée Rosé	200
Billecart-Salmon, Rosé	180

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SAKE

IWA 5, Assemblage 4, Junmai Daiginjo
glass 40 | 720 ml bottle 350

Tozai, Snow Maiden, Junmai, Nigori
glass 12 | 720 ml bottle 55

Joto, Yuzu, The Citrus One
glass 17 | 720 ml bottle 70

Shimizu-No-Mai, Pure Dawn, Junmai Ginjo
300ml bottle 43

Shimizu-No-Mai, Pure Dusk, Junmai Daiginjo
300ml bottle 46

Shimizu-No-Mai, Pure Snow, Junmai Daiginjo
300ml bottle 42

Hou Hou Shu, Blue Clouds, Sparkling,
Semi-Sweet
300ml bottle 46

Hou Hou Shu, Rosé Clouds, Sparkling,
Semi-Sweet
300ml bottle 46

LARGE PLATES

SPICY SHRIMP STIR FRY 12
Sweet Soy Glaze, Bok Choy, Peppers, Udon Noodle

OSAKA STYLE KUSHIKATSU 14
Crispy Skewers of Shrimp, Beef, Chicken, Asparagus and Panko

PORK BELLY SKEWERS 13
Sweet Mustard Honey Glaze

CHICKEN TERIYAKI 16
Marinated Chicken, Broccoli, Toasted Sesame Seeds

PAN SEARED RIBEYE MEDALLIONS* 19
Asparagus, Mushrooms, Scallions

TONKOTSU SOY RAMEN* 14
Soy Marinated Pork, Bamboo Shoot, Scallion, Soft Boiled Egg

 SPICY SEAFOOD RAMEN 18
Shellfish, Miso, Dashi

CRISPY ASIAN CHICKEN SALAD 16
Creamy Honey Wasabi Dressing

SPARKLING

glass | bottle

Veuve Clicquot, Yellow Label, Champagne, France	24	100
Cattier, Champagne, France	19	70
Torresella, Prosecco, Italy	12	40



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SMALL PLATES

EDAMAME Choice of Himalayan Salt or Spicy	5
TEMPURA BOK CHOY Prik Nam Pla Sauce	5
FRIED CALAMARI Ponzu Aioli, Lemon	11
CRISPY SHRIMP Wasabi Mayo, Furikake	11
SHRIMP AND SCALLOP KAKIAGE Shrimp and Scallop Tempura with Asparagus, Onion and Corn	14
 SAVORY MISO SOUP Vegetables, Tofu, Mushroom, Scallion	8
HOMEMADE LOBSTER & SHRIMP WONTONS Sweet Hoisin Glaze	12
CHICKEN GINGER GYOZA Pan Seared Dumpling, Sesame, Yuzu, Scallion	10
 CREAMY OYSTERS DYNAMITE Hot Creamy and Spicy Baked Oysters, Honey and Masago	13
SPICY AHI TUNA* Crispy Rice, Wasabi Aioli, Jalapeño	9
TRUFFLED ALBACORE TUNA* Sriracha, White Truffle Oil, Ponzu	11
HAMACHI TIRADITO* Sweet Corn and Lime Broth, Jalapeño	11
OYSTERS* (Six Pieces)	15



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WHITES

	glass	bottle
Pinot Grigio, Santa Margherita, Italy	19	70
Albariño, Torre Pelenas, Spain	19	50
Sauvignon Blanc, Wairau River, Marlborough, New Zealand	19	50
Vermentino, Marchesi Antinori, Vivia, Italy	19	60
Pinot Gris, Gustave Lorentz, Alsace, France	19	60
Riesling, J. & H. Selbach, Mosel, Germany	17	50
Chardonnay, Louis Jadot, Chablis, France	24	85
Chardonnay, Raeburn, Sonoma County, California	19	50

ROSÉ

	glass	bottle
Château d'Esclans, Whispering Angel, Côtes de Provence, France	19	70
Le Bel Oliver, Pays d'Oc, France	12	40

RED WINE

	glass	bottle
Gamay, Château des Jacques, Morgon, Beaujolais, France	19	70
Pinot Noir, Montinore Estate, Willamette Valley, Oregon	19	50
Pinot Noir, Belle Glos, Las Alturas, Monterey, California	24	90
Sangiovese, Villa Antinori, Riserva, Chianti Classico, Italy	17	60
Zinfandel, St. Francis, Sonoma County, California	19	60
Syrah, Gérard Bertrand, Minervois, France	17	60
Merlot, Shafer, Excellence, Napa Valley, California	40	250
Cabernet Sauvignon, Silver Ghost, Napa Valley, California	19	70

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SEAFOOD PLATEAUX

THE LOTUS*

6 Oysters, 3 Chilled Shrimps,
3 Crab Claws
40

THE CHATEAU*

1/2 Cold Water Lobster Tail,
Lobster and Crab Salad, 3 Chilled Shrimps,
6 Oysters, 1 King Crab Leg, 3 Crab Claws
85

THE IMPERIAL TOWER*

1 Whole Cold Water Lobster Tail,
Lobster and Crab Salad, 6 Chilled Shrimps,
12 Oysters, 2 King Crab Legs,
6 Crab Claws, Sea Bass Ceviche
135

FOUR COURSE OPTION

MAKE YOUR SELECTION A LA CARTE OR AS
A PRIX FIXE MENU FOR \$40 BY CHOOSING:

One Small Plate
Two Large Plates, Sushi, Sashimi, or Nigiri
One Dessert



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