

SEAFOOD PLATEAUX

THE LOTUS*

6 Oysters, 3 Chilled Shrimp, 3 Crab Claws

28

THE CHATEAU*

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

58

THE IMPERIAL TOWER*

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

75



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

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An 18% specialty dining service charge will be automatically added to your check.

COCKTAILS

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	

CHAMPAGNE & VODKA

VEUVE CLICQUOT, YELLOW LABEL	92
LOUIS ROEDERER, CRISTAL	344
DOM PÉRIGNON	275
PERRIER-JOUËT, BELLE ÉPOQUE	197
MOËT & CHANDON ROSÉ	98
KRUG ROSÉ	440
ABSOLUT ELYX	15
GREY GOOSE	11
BELVEDERE	10
CHRISTIANIA	11
BELUGA GOLD LINE	17

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SAKES

Blossom of Peace Plum Sake 720 ml 5 25

Smooth & semi-sweet with aromas of almond and marzipan.

Dassai 50 Junmai Daiginjo 720 ml 15 54

Bright and lively, with hints of green grapes and berries.
Creamy and semi-dry.

Snow Maiden Junmai Nigori 720 ml 6 29

Bright and fresh, with flavors of honeydew, pumpkin
and radish. Creamy and full-bodied.

TYKU White Junmai Daiginjo 330 ml 80

Refined and smooth, with floral aromas and notes
of banana and vanilla on the palate.

Shimizu-No-Mai, Pure Dawn, Junmai Gingjo 300 ml 36

Light floral aromas with hints of orange peel and an
underlying minerality. Creamy, with a sweet to dry finish.

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

Aromas of orange and cantaloupe, with hints of pear and green apple

Shimizu-No-Mai, Pure Snow, Junmai Nigori 300 ml 42

Powerful flavors of ginger, Asian pear and cantaloupe.

Kendall Jackson "Elegance" Private Label for Celebrity Cruises

Sauvignon Blanc or Chardonnay 11 43

Pinot Noir or Cabernet Sauvignon 11 48

Grgich Hills "Opulence" Private Label for Celebrity Cruises

Chardonnay 16 75

Cabernet Sauvignon 25 108

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HOT PLATES

-  **HOMEMADE LOBSTER & SHRIMP WONTONS** 10
Sweet Hoisin Glaze
- SPICY SHRIMP STIR FRY** 12
Sweet Soy Glaze, Bok Choy, Peppers
- STEAMED MUSSELS** 11
Lime and Chili Pepper Broth, Coconut Milk, Lemongrass
- CHICKEN GINGER GYOZA** 8
Pan Seared Dumpling, Sesame, Yuzu, Scallion
-  **CREAMY MUSSELS DYNAMITE** 11
Hot Creamy and Spicy Baked Mussels, Honey and Masago

LAND “MEATS” SEA

-  **OSAKA STYLE KUSHIKATSU** 12
Crispy Skewers of Shrimp, Beef, Chicken,
Asparagus and Panko
- PORK BELLY SKEWERS** 11
Sweet Mustard Honey Glaze
- CHICKEN TERIYAKI** 13
Marinated Chicken, Broccoli, Steamed Rice,
Cucumber Sunomono
- MISO MARINATED RIBEYE STEAK*** 16
Asparagus, Mushrooms, Scallions, Garlic Butter
-  **SPICY SEAFOOD SOUP*** 9
Shellfish, Vegetables and Tongarashi
-  **SAVORY MISO SOUP*** 7
Vegetables, Tofu, Mushroom, Scallion
- CURRY UDON SOUP***
Curry Broth, Scallions, Bamboo, Nitamago Egg with
Vegetables 12
Chicken 14
Pork Belly 14
Shrimp 15
Lobster 17

RAW & BARELY DRESSED

HAMACHI TIRADITO* 9

Sweet Corn and Lime Broth, Jalapeño, Avocado

SHRIMP SPRING ROLLS 7

Ginger-Lime Dipping Sauce, Basil, Mint

OYSTERS* 9/18


(Six Pieces/Dozen)

OMAKASE SASHIMI* 10

Choice of 5: Chef Selection of Assorted Sashimi

ASSORTED SASHIMI* 8

Choice of 4: Tuna, Yellowtail, Salmon, Shrimp,
Octopus, Sea Bass

 **CRISPY ASIAN CHICKEN SALAD** 13

Creamy Honey Wasabi Dressing

CITRUS LOBSTER SALAD 15

Orange, Daikon, Plum Dressing, Crispy Sweet Potato

HOT BITES

EDAMAME 4

Himalayan Salt

TEMPURA BOK CHOY 4

Prik Nam Pla Sauce

FRIED CALAMARI 9

Ponzu Aioli, Lemon

CRISPY SHRIMP 9

Wasabi Mayo, Furikake

 **SHRIMP AND SCALLOP KAKIAGE** 12

Shrimp and Scallop Tempura with Asparagus,
Onion and Corn

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WHITE WINES

OYSTER WHITES

BIN		GL		BTL
219	Muscadet Sur Lie, Domaine Les Hautes Noëllés <i>Slightly Briny with a Touch of Nuttiness</i>	8		30
297	Bourgogne Blanc, Louis Jadot "Steel," France <i>Crisp, Refreshing, Unoaked Chardonnay</i>	11		49
321	Pinot Blanc, Hugel, Alsace, France <i>Lean and Mineral Focused Wine</i>	10		41
1338	Sherry, Emilio Lustau, Puerto Fino, Jerez-Xérès <i>Hazelnuts, Spice, and Seaspray</i>	7		50

SUSHI WHITES

BIN		GL		BTL
141	Brut Champagne, Montaudon <i>Apricot, Meringue and Hazelnut</i>	15		70
364	Riesling, Weingut Bründlmayer, Kamptaler Terrasen, Austria <i>Apricot, Citrus, Herbs, and Green Tea</i>	14		59
221	Albariño, Terras Guada de San Campio, Rías Baixas, Spain <i>Apple, Pear, Banana, and Pineapple</i>	11		46
54	Pinot Gris, Willakenzie, Willamette Valley, Oregon <i>Tropical Fruit, Melon, and Citrus</i>	11		47
315	Grüner Veltliner, Gobelsburg, Kamptal, Austria <i>Pear, White Pepper, and Citrus</i>	9		36

RED WINES

LIGHT REDS


BIN		GL	I	BTL
1124	Minervois (Syrah, Carignan), G�rard Bertrand, France <i>Dark Brambly Fruit with a Light Finish</i>	7		29
966	Moulin-�-Vent (Gamay), Joseph Drouhin, Cru Beaujolais, France <i>Floral Notes and a Little Bit of Earthiness</i>	11		47
779	Pinot Noir, Craggy Range, New Zealand <i>Rich Cherry Fruit Flavors and Long Finish</i>	14		56

MORE POWERFUL REDS

493	Rh�ne Blend, Tablas Creek, C�tes de Tablas, Paso Robles, California <i>Spice, Minerality, and Bright Red Fruit</i>	15		67
1240	Tempranillo, Torres, Celeste, Ribera del Duero, Spain <i>Blackberries, Blueberries, and Coffee Notes</i>	11		46
1006	Merlot, Ca' Momi, Napa Valley, California <i>Plums, Allspice, and Chocolate Flavors</i>	15		62
955	Cabernet Sauvignon, Decoy, Sonoma County, California <i>Dark Fruit, Sweet Oak and Spice</i>	14		61

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ROLLS & NIGIRI

-  **THE BEYOND ROLL** 13
Shrimp Tempura, Spicy Tuna, Cucumber,
Eel Sauce, Spicy Mayo
-  **PACIFIC TATAKI SALMON ROLL** 9
Crab, Cucumber, Avocado, Salmon, Yuzu Dressing
- SHRIMP TEMPURA** 10
Avocado, Cucumber, Pickled Burdock,
Tempura, Spicy Mayo, Sweet Soy
-  **GRILLED SWEET & SPICY SALMON ROLL** 12
California Roll with Spicy Baked Salmon
- GREEN ROOF TUNA*** 11
Spicy Tuna, Cucumber, Avocado, Black Sesame
- SUNSET ROLL*** 9
Salmon, Mango, Avocado, Spicy Mayo,
Tempura Crunch
- ALASKAN CALIFORNIA** 10
Snow Crab, Avocado, Cucumber,
Roasted Sesame Seed
- NIGIRI SELECTION*** 10
Choice of 3: Tuna, Yellowtail, Salmon, Octopus



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