

teppanyaki

You are about to experience the Japanese style of cooking called "Teppanyaki."
Our chefs will prepare delicious meat, poultry, seafood and vegetables on an iron "Teppan" griddle while showing off their slicing, dicing and juggling skills.

SIGNATURE COCKTAILS

- Wasabi Cocktail - TY KU sake, lychee liqueur, fresh lemon juice, fresh orange juice, grenadine \$10.95
Shaku-Shaku - TY KU sake, Chartreuse, cucumber, fresh lemon juice, simple syrup \$10.95

SOUP AND SALAD

- Miso Soup - Dashi, Tofu, Wakame
Seaweed Salad - Ginger Dressing

ENTRÉES

- Select one teppanyaki classic or combination, served with:
Garlic Fried Rice, Japanese Teppanyaki Vegetables, Onion and Creamy Mustard Dipping Sauces

TEPPANYAKI CLASSICS

- Chicken Yakiudon - Chicken Breast, Udon Noodles
Vegetable Yakiudon - Seasonal Vegetables, Udon Noodles
Seafood - Shrimp, Sea Scallops, Calamari
Filet Mignon* - Beef Tenderloin
Vegetable Teriyaki- Seasonal Vegetables, Teriyaki Tofu

TEPPANYAKI COMBINATIONS

- Yamato - Chicken Breast, Jumbo Shrimp
Asuka* - Filet Mignon, Jumbo Shrimp
Kamakura* - Filet Mignon, Chicken Breast
Edo - Sea Scallops, Jumbo Shrimp

DESSERTS

- Green Tea Cake - Cashew Nut Brittle
Fresh Fruit Sashimi - Sliced Exotic Fruits

\$29.95 Cover Charge Applies.

Your check may reflect an additional tax in certain ports or itineraries.
An 18% gratuity, beverage, and specialty service charge will be added to your check.

If you have any type of food allergy, please advise your server before ordering.
*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 increase your risk of food borne illness, especially if you have certain medical conditions.