

鉄板焼き teppanyaki

SIGNATURE COCKTAILS

Sitaku-Sitaku

Gekkeikan sake, Chartreuse
cucumber, fresh lemon juice,
simple syrup
\$10.95

Wasabi Cocktail

Gekkeikan sake, lychee liqueur
fresh lemon juice, fresh orange
juice, grenadine
\$10.95

SOUP AND SALAD

Miso Soup

dashi, tofu, wakame

Seaweed Salad

ginger dressing

\$29.95 per person cover charge applies.
Your check may reflect an additional tax
in certain ports or itineraries.

A 20% gratuity, beverage, and
specialty service charge will be added to
your check.

ENTRÉES

Select one teppanyaki classic or combination,
each served with:
garlic fried rice, Japanese
teppanyaki vegetables,
onion or creamy mustard
dipping sauces

TEPPANYAKI CLASSICS

Chicken Yakiodon

chicken breast, udon noodles

Vegetable Yakiodon

seasonal vegetables,
udon noodles

Seafood

jumbo shrimp, sea scallops,
calamari

Filet Mignon*

beef tenderloin

Vegetable Teriyaki

seasonal vegetables,
teriyaki tofu

*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 foodborne
illness, especially if you have certain medical
conditions. If you have any form of food allergy,

TEPPANYAKI COMBINATIONS

Yamato

chicken breast,
jumbo shrimp

Asuka*

filet mignon, jumbo shrimp

Kamakura*

filet mignon,
chicken breast

Edo

sea scallops,
jumbo shrimp

DESSERT

Green Tea Cake

cashew nut brittle
or

Fresh Fruit Sashimi

sliced exotic fruits