



Nagasaki Batida 9
Novo Fogo aged cachaca, lime, raspberry, guava, rooibos tea syrup, tiki bitters

Kanpai 13
Bulleit Bourbon, Remy Martin vsop, orange syrup, angostura aromatic, mole bitters

Spicy Mango Tini 11
Grey Goose, giffard absinot, rooibos syrup, fresh lime

Koku Highball
Bulleit rye, yamazaki, fresh lime juice, ginger syrup, soda

Agave Sunrise 13
Jaliscoño infused Grey Goose, fresh lemon & cucumber juice, agave syrup, basil

Ginzo Sour 9
London dry gin, roasted rice syrup, junami sake, lemon juice, chandon rose, mole bitters

Asian Pear Smash 13
Don Julio reposado, Asian pear, fresh lime juice, green tea syrup



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 10

Chenin Blanc, Dry Creek Vineyards, California 8

Riesling Kabinett, J. & H. Selbach, Germany 10

Pinot Noir, Castle Rock, California 9

Pinot Noir, Kendall Jackson, California 11

Cab Sauv, Malibu Rocky Oaks, California 11



BY THE BOTTLE

Oze No Yukidoko IPA 11oz 9

Orion Lager 11oz 12

Echigo Red Ale 11oz 13

Echigo Stout 11oz 13

Echigo Koshihikari Rice Beer 17oz 15

An 18% Gratuity will automatically be added to your check.



Edamame 4
Steamed, Himalayan salt

Spicy Ahi Tuna 7
Crispy rice, wasabi aioli, jalapeño

Truffled Albacore Tuna 9
Siracha, white truffle oil, ponzu

Chicken Ginger Gyoza 8
Pan seared dumplings, sesame, yuzu, scallion

Homemade Lobster & Shrimp Wontons 7
Sweet hoisin glaze



Shrimp Tempura Udon 11
Udon Noodles, Wakame, Scallion

BBQ Pork Ramen Bowl 9
Slow cooked pork belly, soft boiled egg,

pickled hon shimeji mushrooms, scallions



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

Tamaki Trio 10
Spicy salmon, tuna, fluke, scallion,

cilantro, parsley

Baked Scallop 12
California roll topped with baked scallops

SASHIMI

Assorted Sashimi, Choice of 4 8
Tuna, fluke, salmon, albacore,

shrimp, octopus, tataki tuna

Omakase Sashimi, Choice of 5 8
Chef's selection of assorted sashimi

Miso Soup 3
Scallions, Tofu, Wakame

Kobe Beef Ramen Slider 8
Shaved radish, miso, fried onion,

tobaka, ginger aioli

Sashimi Mixed Green Salad 8
Tuna, fluke & salmon sashimi, octopus, shrimp,

spring mix, crispy shallots,

katsuo dashi dressing

Lobster Ramen 13
Miso butter lobster tail,

green onions, dashi "bisque"

Scallop & Shrimp Dynamite 9
Baked hot pot, tobiko, spicy honey

ROLLS

Rainbow Roll 11
Tuna, fluke, salmon, king crab,

cucumber, avocado

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, wasabi furikake

Tekkamaki 8
Classic tuna roll

Vegetable Yamagobo 8
Asparagus, pickled burdock root,

avocado, cucumber, sesame seed

NIGIRI

Tuna (Maguro) 4

Salmon (Sake) 4

Akashi Octopus (Tako) 4

Fluke (Hirame) 4

Eel (Unagi) 4

Shrimp (Ebi) 4

Omakase Sashimi 9
Four pieces, Chef's top

selection of assorted sushi

Fresh Wasabi 10
Prepared tableside, freshly ground wasabi root

Celebrity Cruises is proud to be www.celebrity.com 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.



PREMIUM

Glass / Bottle

JUNMAI / HONJOUZO

Takatenjin Tokubetsu Honjozo 720ml 8 / 44
Mellow, pear & banana aromas with great depth & complexity

Hideyoshi Namacho Honjozo 300ml 16
Youthful & vibrant with hints of toasted nuts & lychee

Ichishima Junmai 300ml 28
Elegant, slight minerality with tones of apple

SUPER PREMIUM

JUNMAI GINJO / JUNJO

Momokawa Organic Junmai Ginjo 750ml 6 / 24
Robust flavor that offers better balance

Kanbara Junmai Ginjo 300ml 52
Flavors of nuts & ripe honeydew with crisp finish

Nanabito Kimoto Junmai Ginjo 300ml 27
Earthy, robust, & rich with mellow texture, acidity & depth

ULTRA PREMIUM

JUNMAI DAIGINJO / DAIGINJO

Dassai 50 Junmai Daiginjo 720ml 15 / 54
Creamy, Semi-dry, Bright, & lively, hints of grapes & berries

TKU White Junmai Daiginjo 330ml 80
Refined & smooth, uniting floral banana & mandarin notes

Ginga Shizuku Junmai Daiginjo 720ml 110
Melon, herbs, vanilla essence & concentrated mineral flavors

Richikusa Sakamai Junmai Daiginjo 720ml 81
Kichu aromas with gentle crisp dryness, pinnacle of brewer's art

Chokaisan Junmai Daiginjo 720ml 67
Rich aromas with gentle crisp dryness, pinnacle of brewer's art

SPECIALTY

Snow Maiden Junmai Nigori 720ml 6 / 29
Bright fresh aromas that open to a rice and fruit combo

Blossom of Peace Plum Sake 720ml 5 / 25
Smooth semi-sweet plum sake with almond & marzipan aromas

Dewatsuru Sakura Emaki Rose 360ml 24
Sleazy cherry and plum blossoms aroma & a hint of sweetness

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