TEPPANYAKI

COMPLIMENTARY

EDAMAME SOY BEANS

GREEN MIX WITH GINGER DRESSING

VEGETABLE FRIED RICE OR BROWN RICE

TEPPAN PREMIER COMBO $45

SAMURAI
Beef* and Tiger Shrimp

ORIGAMI
Chicken Breast and Tiger Shrimp

GEISHA
NY Steak* and Chicken Breast

IZUMI
Sea Scallops and Lobster

Dipping Sauces – Sweet Chili, Teriyaki, Ginger Onion

TEPPAN CLASSIC $39

YAKI UDON (CHICKEN, BEEF OR TOFU)*

TORI – CHICKEN BREAST

GYU – BEEF TENDERLOIN*

EBI – TIGER SHRIMP

DESSERTS

ASSORTED MOCHI ICE CREAM

CRISPY SESAME BALLS WITH RED BEAN AND PLUM SAUCE

Chef's Recommendation

Gluten-free, lactose-free, and vegetarian options available. Ask your waiter.

*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.

VAT may apply for certain ports or itineraries.

SUSHI - APPETIZERS

STARTERS

MISO SOUP $3

SHRIMP & VEGETABLE TEMPURA $11

SHRIMP FIRECRACKER SPRING ROLL $9

CARPACCIO *(5 pieces)*

TUNA WASABI* $9

OCTOPUS YUZU CHIMICHURRI $10

ALBACORE TATAKI WITH SESAME DRESSING AND CRISPY LEEKS* $9

SIGNATURE & TRADITIONAL ROLLS *(5 to 8 pieces)*

SNOW CRAB CALIFORNIA $13

CHAMPAGNE YUZU LOBSTER $15

RAINBOW* $14

SALMON LOVERS* $13

SEARED TUNA TATAKI* $12

DRAGON EEL $13

CRISPY PHILLY* $13

IZUMI SPIDER ROLL* $13

SPICY TUNA ROLL* $9

SPICY CRISPY SHRIMP $13

VEGETABLE ROLL $6

CHEF'S SIGNATURE ROLLS *(8 pieces)*

IZUMI RYU " THE WOW FUTOMAKI" * $17

BAKED SNOW CRAB DYNAMITE $16

TRUFFLE CREAMY LOBSTER TEMPURA $17

SUSHI NIGIRI / SASHIMI* *(2 pieces/5 pieces)*

ALBACORE $6/$10

FRESHWATER EEL $6/$10

SEA BASS $6/$10

AMBERJACK $6/$10

OCTOPUS $6/$10

SALMON $6/$10

SHRIMP $6/$10

TUNA $6/$10

YELLOWTAIL $6/$10