

teppanyaki

You are about to experience the Japanese style of cooking called "Teppanyaki". Our chefs will show off their amazing skills by slicing, dicing and juggling while preparing delicious meat, poultry, fish and vegetables on an iron "Teppan" griddle. Plus, we've included a quick lesson in the ancient art form of Origami, where paper is folded and creased to make intricate designs. Just flip over this menu and enjoy a sample of this fun technique.

SIGNATURE COCKTAILS

Wasabi Cocktail - Sake, Lychee Liqueur, Lemon Juice, Orange Juice and Grenadine served chilled, straight up	\$9.75
Japanese Martini - Midori, Cointreau, Lemon Juice and a Splash of Soda Water, served chilled, straight up	\$8.75

FIRST COURSE

Miso Soup and Seaweed Salad with Ginger Dressing

MAIN COURSE

Select your choice of one of our Teppanyaki Classics or Combination Main Courses. All choices are served with Garlic Fried Rice and Japanese Teppanyaki Vegetables with our Onion or Creamy Mustard Dipping Sauces

TEPPANYAKI CLASSICS

Chicken Yakiudon - Hibachi Chicken, Udon Noodles

Vegetable Yakiudon - Seasonal Vegetables, Udon Noodles

***Seafood** - Lobster, Sea Scallops, Calamari

***Filet Mignon** - Beef Tenderloin

Vegetable - Teriyaki Tofu, Seasonal Vegetables

*TEPPANYAKI COMBINATIONS

Samurai - Chicken and Jumbo Shrimp

Land and Sea - Filet Mignon and Jumbo Shrimp

Shogun - Steak and Chicken Breast

Shinto - Sea Scallops and Jumbo Shrimp

DESSERT

Choose one of the following:

Green Tea Cake - Cashew Nut Brittle

Fresh Fruit Sashimi - Selection of Delicately Sliced Exotic Fruits

\$25 Cover Charge Applies.

Your check may reflect applicable VAT for certain ports or itineraries.

If you have any type of food allergy, please advise your server before ordering.

*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.