

Teppanyaki

This is a style of Japanese cuisine that uses an iron griddle to cook food. The word Teppanyaki is derived from Teppan which means iron plate and Yaki which means grilled. Enjoy the skills of our Chefs as they display their individual dexterity, slicing, dicing, juggling and flashing the tools of the trade.

All Entrée Selections Include

**Miso Soup, Seaweed Salad with Ginger Dressing,
Garlic Fried Rice and Japanese Teppanyaki Vegetables**

**You Will Also Enjoy the Ever Popular Dipping Sauces:
Onion and Creamy Mustard**

Finish Your Meal with Green Tea Ice Cream or Fresh Fruit Sashimi

Individual Entrée Features

Chicken Yakiudon

Hibachi Chicken, Udon Noodles

Seafood Diablo

Lobster, Sea Scallops, Calamari

Filet Mignon

Beef Tenderloin

Vegetable Yakiudon

Seasonal Vegetables, Udon Noodle

Vegetable Delight

Teriyaki Tofu, Seasonal Vegetables

Ginza's Entrée Combinations

Samurai

Chicken and Jumbo Shrimp

Land N' Sea

Filet Mignon and Jumbo Shrimp

Shogun

Steak and Chicken Breast

Shinto

Sea Scallops and Jumbo Shrimp

At Norwegian Cruise Line, we proudly serve Lavazza for our espresso-based beverages, the best selling coffee in Italy.

* All Espresso, Cappuccino, and Café Lattes are charged at current beverage pricing.

LAVAZZA
ITALY'S FAVOURITE COFFEE

Cover Charge of \$25 Per Person Applies

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