

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 an additional tax for certain ports or itineraries.

A 15% gratuity will be added to your check for any beverage order. Prices are subject to change.