

You are about to experience the Japanese style of cooking called “Teppanyaki.” Our chefs will prepare delicious meat, poultry, fish and vegetables on an iron “Teppan” griddle while showing off their slicing, dicing and juggling skills.

## SIGNATURE COCKTAILS

- Wasabi Cocktail** - TY KU sake, lychee liqueur, fresh lemon juice, fresh orange juice, grenadine **\$10.95**  
**Shaku-Shaku** - TY KU sake, Chartreuse, cucumber, fresh lemon juice, simple syrup **\$10.95**

## SOUP AND SALAD

- Miso Soup** - Dashi, Tofu, Wakame  
**Seaweed Salad** - Ginger Dressing

## ENTRÉES

**Select one teppanyaki classic or combination, served with:**

Garlic Fried Rice, Japanese Teppanyaki Vegetables, Onion and Creamy Mustard Dipping Sauces

## TEPPANYAKI CLASSICS

- Chicken Yakiudon** - Chicken Breast, Udon Noodles  
**Vegetable Yakiudon** - Seasonal Vegetables, Udon Noodles  
**Seafood** - Lobster Tail, Sea Scallops, Calamari  
**Filet Mignon\*** - Beef Tenderloin  
**Vegetable Teriyaki**- Seasonal Vegetables, Teriyaki Tofu

## TEPPANYAKI COMBINATIONS

- Yamato** - Chicken Breast, Jumbo Shrimp  
**Asuka\*** - Filet Mignon, Lobster Tail  
**Kamakura\*** - Filet Mignon, Chicken Breast  
**Edo** - Sea Scallops, Jumbo Shrimp

## DESSERTS

- Green Tea Cake** - Cashew Nut Brittle  
**Fresh Fruit Sashimi** - Sliced Exotic Fruits

\$29.95 Cover Charge Applies.

Your check may reflect an additional tax in certain ports or itineraries.  
An 18% gratuity, beverage, and specialty service charge will be added to your check.

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

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

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.