

February 27, 2024



COCKTAILS

Classic Negroni 11

Bombay Sapphire Gin, Carpano, Antica Vermouth, Campari

Yuzu Margarita 11.50

Cazadores Silver Tequila, lime, yuzu, agave

Signature Lemon Drop Martini 12

Absolut Citron Vodka, Lemon

Ship Shape Manhattan 12

Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

WINES

Domaine Ste. Michelle Brut 11|44

Columbia Valley, Washington

Chateau Ste. Michelle 11|44

Chardonnay, Washington

Sokol Blosser Evolution 13.50|54

Pinot Noir, Willamette Valley, Oregon

Oberon 16|64

Cabernet Sauvignon, California

STARTERS

Assorted Sushi Nigiri *

ebi shrimp, salmon, tamago

Tuna Tartare *

crispy wonton skin, furikake, avocado, yuzu-mustard-miso dressing

Chicken Karaage

Japanese style fried chicken bites, minted sweet chili cucumber salad

Sesame Asian Noodle Salad

mushroom, cilantro, edamame, carrot julienne, chili soy dressing

Lemon Grass Scented Miso Soup

chives, enoki

Jumbo Shrimp Cocktail

horseradish cocktail sauce

French Onion Soup

Gruyere cheese crouton

Classic Caesar Salad

romaine lettuce, Parmesan cheese, garlic croutons, Caesar dressing, anchovies

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An 18% service charge is automatically applied to all beverage and for-purchased a la carte menu items.
Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

MAINS

Beef Sukiyaki

napa cabbage, mixed vegetable, mirin-sake-soy broth

Chicken Teriyaki

gingered fried rice, stir fried broccoli

Pork Katsu

sauteed green cabbage, grilled asparagus, tonkatsu sauce

Vegetarian Ramen Noodle

mixed greens, mushroom, carrots, soy-mirin dashi glaze

Pan Seared Honey Sake Barramundi *

soy bok choy, Japanese garlic fried rice

Garlic-Herb Roasted Chicken

avocado, tomato and corn salad

Grilled Salmon with Mustard Glazed

mashed potato, carrots, green beans

New York Strip Loin *

steak fries, garlic herb butter

Morimoto Epice Lobster Tails * 25

lemon foam, seasonal vegetable

Yuzu Fresh Black Cod * 25

yogurt miso pickle vegetables, Kimchi eggplant, fried rice, garlic soy

DESSERTS

Matcha Mont Blanc

green tea mousse, berries, yuzu custard

Chocolate Croquant

banana, caramel

Chocolate Hazelnut Cake

hazelnut mousse, chocolate mousse, whipped cream

Hot Fudge Sundae

vanilla ice cream, warm chocolate ganache,
chopped nuts, marshmallows, whipped cream

AFTER DINNER DRINKS

Disaronno Amaretto 9.25

Remy Martin VSOP 15

Highland Park Single Malt 12

Graham's 6 Grapes Port 12

Solo Espresso 2.75

Cappuccino 3.75

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 Vegetarian  Gluten Free  Non-Dairy  No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.

Limited dietary requests may be accommodated at the Chef's discretion.

Complimentary off-menu supplemental items are no longer available.