

DRINKS

Dutch 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

Cazadores Margarita 11

Cazadores Blanco Tequila, Lime, Cointreau

Cosmopolitan 12

Absolut Citron vodka, Cointreau, cranberry, lime

Bahama Mama 10.75

Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine

Pusser's Painkiller™ 11.25

Pusser's Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg

Beers \$7.75

Heineken, Stella Artois, Amstel Light, Budweiser, Bud Light, Miller Light, Corona

STARTERS

PORT TO PLATE Japanese Style Carpaccio of Beef Tenderloin *

soy, chili, sesame oil, apple salad

Quinoa and Pomegranate

roasted pumpkin, goat cheese

Seafood and Artichoke on Crostini

shellfish, lemon-hollandaise

Salmon Chop Chop Salad

cucumber, cherry tomatoes, avocado, bacon, green beans, mustard mayo dressing

Wild Smoked Salmon Chowder

potatoes, roasted red bell pepper

Chilled Mango Gazpacho

mango, chili oil, cilantro

Available Daily

Jumbo Shrimp Cocktail 

horseradish cocktail sauce

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons



Regionally inspired local dishes and ingredients so you can taste Tokyo, Japan right here onboard.



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

PORT TO PLATE Chicken Tsukune

five spice, garlic fried rice, snow pea, carrots

Beef Short Rib Stroganoff

egg parsley noodles, turnips, carrots

Penne Pesto

green onion, garlic, cherry tomatoes, asparagus, olive oil, parmesan cheese

Chicken with Carrots and Green Beans

roasted carrots puree

Grilled Fresh Japanese Flounder *

caper-gherkin aioli, crushed potatoes, zucchini

Eggplant Cannelloni Parmigiano

asparagus risotto

Available Daily

New York Strip Loin with Fries *

garlic herb butter

Roasted Salmon Fillet *

sauce beurre blanc, broccoli florets, braised rice

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

cauliflower, carrots, zucchini

Vegan Dish of the Day

Vegan Warm Carrots Hummus

roasted brussel sprout, carrot, cumin seeds, asparagus

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Strawberry Pavlova whipped cream, toasted almonds

Chocolate Caramel Tart chocolate shaving

Almond Fruit Cake  almond butter cake, cherries, berries, frangelico whipped cream

Banana Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection brie, gouda, pepper jack, provolone

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75

 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.