

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 Steamed Mussels

sake, chili, ginger, tamari
- Mozzarella Salad with Tomatoes

cucumbers, taggiasca olives
- Eggplant Hummus Dip

whole-wheat pita chips
- Boston Lettuce with Crumbled Gorgonzola Cheese

toasted garlic croutons, chives, tomato
- Butternut Squash Soup with Crème Fraiche

cranberries
- Chilled Pineapple Pina Colada

pineapple, strawberry
- Available Daily

Jumbo Shrimp Cocktail

GF

ND

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 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 PLATE

Japanese Mushroom and Cheese Fritters

braised zucchini, bell peppers, eggplant

Beef Tenderloin with Button Mushrooms *
roasted potatoes, spring vegetable

Spaghetti Aglio e Olio
shrimp, parsley, roma tomato

Pork Chop with Parsnip Purée
bacon braised brussels sprouts

Seared Cod with Fennel
asparagus risotto, roasted carrots

Braised Oxtail Romano
roasted root vegetable

Available Daily

New York Strip Loin Steak Fries *
garlic herb butter

Garlic-Herb Roasted Chicken
avocado-tomato corn salad

Pan-Crisped Salmon with Mango Sauce *
stir-fried vegetables, wasabi mashed potatoes

Rustic Home-Made Lasagna
tomato sauce, basil

Add-on Veggie Bowl

cabbage, cauliflower, carrots

Vegan Dish of the Day

Vegan French Onion Lentils Pots  
onion cream toasts

MORIMOTO

Morimoto Épice Lobster Tails * 25
lemon foam, seasonal vegetables

Fresh Halibut XO * 25
Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Diplomat Strawberry Tart vanilla cream, pistachio

Opera Cake coffee butter cream

Raspberry Mousse Torte  vanilla sable, whipped cream

Pineapple Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection pepper jack, monterey jack, brie, gouda smoke

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.