

SIGNATURE COCKTAILS

Shaku-Shaku

Sake, Chartreuse,
cucumber, fresh lemon juice,
simple syrup

\$11

Wasabi Cocktail

Sake, lychee liqueur,
fresh lemon juice, fresh orange
juice, grenadine

\$11

SOUP AND SALAD

Miso Soup

dashi, tofu, wakame

Seaweed Salad

ginger dressing

\$39 per person cover charge applies. Your check may reflect an additional tax in certain ports or itineraries.

A 20% gratuity, beverage, and specialty service charge will be added to your check.

ENTRÉES

Select one teppanyaki classic or combination,
each served with:

garlic fried rice, japanese
teppanyaki vegetables,
onion or creamy mustard
dipping sauces

TEPPANYAKI CLASSICS

Chicken Yakiudon

chicken breast, udon noodles

Vegetable Yakiudon

seasonal vegetables,
udon noodles

Seafood*

jumbo shrimp, sea scallops,
calamari

Filet Mignon*

beef tenderloin

Vegetable Teriyaki

seasonal vegetables,
teriyaki tofu

*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 foodborne illness, especially if you have certain medical conditions. If you have any type of food allergy, please advise your server before ordering.

TEPPANYAKI COMBINATIONS

Yamato

chicken breast,
jumbo shrimp

Asuka*

filet mignon, jumbo shrimp

Kamakura*

filet mignon,
chicken breast

Edo*

sea scallops,
jumbo shrimp

DESSERT

Green Tea Cake

cashew nut brittle
or

Fresh Fruit Sashimi

sliced exotic fruits