

#### Chilled Sake 5 oz pour

Momokawa Organic 10.00

#### Beers

Asahi Super Dry 6.25 Sapporo 6.25

#### Cocktails

**Tokyo Tea** 10.00 Vodka, Melon Liqueur, Rum, Orange Liqueur, lemon, Sprite

> **Saketini** 9.50 Gin, Momokawa Sake

Mermaid Mimosa 18.00 Cattier Champagne, orange, peach

**Lemon Drop** 9.00 Citrus Vodka, simple syrup, lemon

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. A gratuity will be added to each check. Your check may reflect an additional tax for certain ports or itineraries.

Beverage Packages may not be shared or transferred.



# Wine Selection

Champagne & Sparkling	glass	bottle
Prosecco, <i>Italy</i>	10	43
Cattier Brut Icone, <i>France</i>	18	84
Veuve Clicquot Brut Yellow Label, France		110
Moet Nectar Rosé, <i>Franc</i> e		109
White Wine		
Gruner Veltliner, Austria	12	53
Riesling, California	10	43
Cloudy Bay Sauvignon Blanc, New Zealand	18	84
Flowers Chardonnay, California	17	78
Red Wine		
Pinot Noir, California	10	43
Merlot, Chile	10	43
Belle Glos "Las Alturas" Pinot Noir, California	17	78
Duckhorn Paraduxx, California	17	78

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\$14.99 cover charge includes 1 Appetizer, 1 Nigiri or Sashimi, 2 Maki Rolls À la carte pricing is listed below

Inspired by the breathtaking view of the ocean,

Ocean Terrace Sushi Bar tempts diners with

premium seafood rolls and sashimi in a casual
but elegant setting overlooking the spectacular piazza.

### **Appetizers**

Steamed Chilled Edamame (V) 3

Seaweed Salad (V) 3

# **Specialty Starters**

Ceviche\* 14 salmon, shrimp, scallops, octopus, hamachi Hamachi Tacos\* 12 yellowtail with crispy gyoza shells

### Nigiri or Sashimi

2 pieces per order

Yellowfin Tuna*	5
Salmon*	5
Hamachi*	5
Shrimp	5
Barbecue Eel	5
Scallop*	5
Octopus	5
Squid*	5

(v) vegetarian



#### Combination of Nigiri or Sashimi\* 4 Piece Combination tuna, salmon, hamachi, scallop or create your own 8 Piece Combination 13 one of each or create your own Maki Rolls Spicy Tuna\* 5 Spicy Salmon\* 5 Hamachi Scallion\* 5 Barbecue Eel, Cucumber and Avocado 5 Aburi of Spicy Tuna\* 5 Tres Amigos\* 5 tuna, salmon, hamachi, jalapeño, avocado, crispy tortilla chips, cilantro Vegetable Roll (v) 5 hearts of romaine lettuce, avocado, cucumber, truffle mayo

#### (v) vegetarian

<sup>\*</sup>Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.