

# SEAFOOD PLATEAUX

## THE LOTUS\*

6 Oysters, 3 Chilled Shrimp, 3 Crab Claws

28

## THE CHATEAU\*

1/2 Cold Water Lobster Tail,  
Lobster and Crab Salad, 3 Chilled Shrimp,  
6 Oysters, 1 King Crab Leg,  
3 Crab Claws

58

## THE IMPERIAL TOWER\*

1 Whole Cold Water Lobster Tail,  
Lobster and Crab Salad, 6 Chilled Shrimp,  
12 Oysters, 2 King Crab Legs,  
Sea Bass Ceviche, 6 Crab Claws

75

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# COCKTAILS

<b>Sake Daiquiri</b>	15
Sake, Fresh Lime, Matcha, Chinese 5 Spice	
<b>Zen Milk Bath</b>	12
Pure Snow Sake, Vanilla Vodka, Green Tea Liqueur & Milk	
<b>Tea Leaf</b>	15
Pure Snow Sake, Citrus Vodka, St. Germain Liqueur & Green Tea	
<b>Gingertini</b>	15
Pure Snow Sake, Ginger Vodka, Muddled Cranberry & Ginger	
<b>Snowberry</b>	12
Pure Snow Sake, Blueberry Vodka, Blue Curacao, Triple Sec & Citrus Juice	
<b>Tokyo Rose</b>	12
Pure Snow Sake, Vodka, Triple Sec & Cranberry Juice	

# CHAMPAGNE & VODKA

VEUVE CLICQUOT, YELLOW LABEL	92
LOUIS ROEDERER, CRISTAL	344
DOM PÉRIGNON	275
PERRIER-JOUËT, BELLE ÉPOQUE	197
MOËT & CHANDON ROSÉ	98
KRUG ROSÉ	440
ABSOLUT ELYX	15
GREY GOOSE	11
BELVEDERE	10
CHRISTIANIA	11
BELUGA GOLD LINE	17

A 20% service charge will be automatically added to your check

# SAKES

**Blossom of Peace Plum Sake 720 ml** 5 25

Smooth & semi-sweet with aromas of almond and marzipan.

**Dassai 50 Junmai Daiginjo 720 ml** 15 54

Bright and lively, with hints of green grapes and berries.  
Creamy and semi-dry.

**Snow Maiden Junmai Nigori 720 ml** 6 29

Bright and fresh, with flavors of honeydew, pumpkin  
and radish. Creamy and full-bodied.

**TYKU White Junmai Daiginjo 330 ml** 80

Refined and smooth, with floral aromas and notes  
of banana and vanilla on the palate.

**Shimizu-No-Mai, Pure Dawn, Junmai Gingjo 300 ml** 36

Light floral aromas with hints of orange peel and an  
underlying minerality. Creamy, with a sweet to dry finish.

**Shimizu-No-Mai, Pure Dusk, Junmai Daiginjo 300 ml** 46

Aromas of orange and cantaloupe, with hints of pear and green apple

**Shimizu-No-Mai, Pure Snow, Junmai Nigori 300 ml** 42

Powerful flavors of ginger, Asian pear and cantaloupe.

## *Kendall Jackson "Elegance" Private Label for Celebrity Cruises*

Sauvignon Blanc or Chardonnay 11 43

Pinot Noir or Cabernet Sauvignon 11 48

## *Grgich Hills "Opulence" Private Label for Celebrity Cruises*

Chardonnay 16 75

Cabernet Sauvignon 25 108

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# HOT PLATES

**SPICY SHRIMP STIR FRY** 12  
Sweet Soy Glaze, Bok Choy, Peppers

**STEAMED MUSSELS** 11  
Lime and Chili Pepper Broth, Coconut Milk, Lemongrass

**CHICKEN GINGER GYOZA** 8  
Pan Seared Dumpling, Sesame, Yuzu, Scallion

## LAND “MEATS” SEA

**PORK TONKATSU** 12  
Fried Pork Cutlet, Japanese Curry, Rice

**PORK BELLY SKEWERS** 11  
Sweet Mustard Honey Glaze

**CHICKEN TERIYAKI** 13  
Marinated Chicken, Broccoli, Steamed Rice,  
Cucumber Sunomono

**MISO MARINATED RIBEYE STEAK\*** 16  
Asparagus, Mushrooms, Scallions, Garlic Butter

**CURRY UDON SOUP\***  
Curry Broth, Scallions, Bamboo, Nitamago Egg

with Vegetables	12
with Chicken	14
with Pork Belly	14
with Shrimp	15
with Lobster	17

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# RAW & BARELY DRESSED

<b>HAMACHI TIRADITO*</b>	9
Sweet Corn and Lime Broth, Jalapeño, Avocado	
<b>SHRIMP SPRING ROLLS</b>	7
Ginger-Lime Dipping Sauce, Basil, Mint	
<b>OYSTERS*</b>	9/18
(Six Pieces/Dozen)	
<b>OMAKASE SASHIMI*</b>	10
Choice of 5: Chef Selection of Assorted Sashimi	
<b>ASSORTED SASHIMI*</b>	8
Choice of 4: Tuna, Yellowtail, Salmon, Shrimp, Octopus, Sea Bass	
<b>SALMON POKE</b>	8
Soy-Ponzu, Edamame, Cucumber, Seaweed	
<b>CITRUS LOBSTER SALAD</b>	15
Orange, Daikon, Plum Dressing, Crispy Sweet Potato	

## HOT BITES

<b>EDAMAME</b>	4
Himalayan Salt	
<b>TEMPURA BOK CHOY</b>	4
Prik Nam Pla Sauce	
<b>FRIED CALAMARI</b>	9
Ponzu Aioli, Lemon	
<b>CRISPY SHRIMP</b>	9
Wasabi Mayo, Furikake	

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# WHITE WINES

## OYSTER WHITES

BIN		GL	I	BTL
219	Muscadet Sur Lie, Domaine Les Hautes Noëllés <i>Slightly Briny with a Touch of Nuttiness</i>	8		30
297	Bourgogne Blanc, Louis Jadot "Steel," France <i>Crisp, Refreshing, Unoaked Chardonnay</i>	11		49
321	Pinot Blanc, Hugel, Alsace, France <i>Lean and Mineral Focused Wine</i>	10		41
1338	Sherry, Emilio Lustau, Puerto Fino, Jerez-Xérès <i>Hazelnuts, Spice, and Seaspray</i>	7		50

## SUSHI WHITES

BIN		GL	I	BTL
141	Brut Champagne, Montaudon <i>Apricot, Meringue and Hazelnut</i>	15		70
364	Riesling, Weingut Bründlmayer, Kamptaler Terrasen, Austria <i>Apricot, Citrus, Herbs, and Green Tea</i>	14		59
221	Albariño, Terras Guada de San Campio, Rías Baixas, Spain <i>Apple, Pear, Banana, and Pineapple</i>	11		46
54	Pinot Gris, Willakenzie, Willamette Valley, Oregon <i>Tropical Fruit, Melon, and Citrus</i>	11		47
315	Grüner Veltliner, Gobelsburg, Kamptal, Austria <i>Pear, White Pepper, and Citrus</i>	9		36

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# RED WINES

## LIGHT REDS

BIN		GL	I	BTL
1124	Minervois (Syrah, Carignan), G�rard Bertrand, France <i>Dark Brambly Fruit with a Light Finish</i>	7		29
966	Moulin-�-Vent (Gamay), Joseph Drouhin, Cru Beaujolais, France <i>Floral Notes and a Little Bit of Earthiness</i>	11		47
779	Pinot Noir, Craggy Range, New Zealand <i>Rich Cherry Fruit Flavors and Long Finish</i>	14		56

## MORE POWERFUL REDS

493	Rh�ne Blend, Tablas Creek, C�tes de Tablas, Paso Robles, California <i>Spice, Minerality, and Bright Red Fruit</i>	15		67
1240	Tempranillo, Torres, Celeste, Ribera del Duero, Spain <i>Blackberries, Blueberries, and Coffee Notes</i>	11		46
1006	Merlot, Ca' Momi, Napa Valley, California <i>Plums, Allspice, and Chocolate Flavors</i>	15		62
955	Cabernet Sauvignon, Decoy, Sonoma County, California <i>Dark Fruit, Sweet Oak and Spice</i>	14		61

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# ROLLS & NIGIRI

<b>SHRIMP TEMPURA</b>	10
Avocado, Cucumber, Pickled Burdock, Tempura, Spicy Mayo, Sweet Soy	
<b>GREEN ROOF TUNA*</b>	11
Spicy Tuna, Cucumber, Avocado, Black Sesame	
<b>SUNSET ROLL*</b>	9
Salmon, Mango, Avocado, Spicy Mayo, Tempura Crunch	
<b>ALASKAN CALIFORNIA</b>	10
Snow Crab, Avocado, Cucumber, Roasted Sesame Seed	
<b>NIGIRI SELECTION*</b>	10
Choice of 3: Tuna, Yellowtail, Salmon, Octopus	
<b>VEGETABLE YAMAGOBO</b>	8
Asparagus, Pickled Burdock Root, Avocado, Cucumber, Sesame Seed	

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