

SEAFOOD PLATEAUX

THE LOTUS*

6 Oysters, 3 Chilled Shrimps,
3 Crab Claws

34

THE CHATEAU*

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

70

THE IMPERIAL TOWER*

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

120

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A 20% gratuity will be automatically added to your check

COCKTAILS

Tea Leaf	15
Pure Snow Sake, Citrus Vodka, St. Germain Liqueur & Green Tea	
Gingertini	15
Pure Snow Sake, Ginger Vodka, Muddled Cranberry & Ginger	
Snowberry	12
Pure Snow Sake, Blueberry Vodka, Blue Curacao, Triple Sec & Citrus Juice	
Tokyo Rose	12
Pure Snow Sake, Vodka, Triple Sec & Cranberry Juice	

CHAMPAGNE

KRUG, ROSÉ EDITION	440
KRUG, GRAND CUVÉE	317
TAITTINGER, COMTE DE CHAMPAGNE	273
TAITTINGER, LA FRANCAISE, RESERVE	100
PERRIER-JOUËT, BELLE ÉPOQUE	197
LOUIS ROEDERER, BRUT PREMIER	145
MOËT & CHANDON, DOM PÉRIGNON	325
MOËT & CHANDON, IMPERIAL, ROSÉ	100
MOËT & CHANDON, IMPERIAL	100
M. HASLINGER & FILS	70

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SAKES

GL | BTL

Snow Maiden Junmai Nigori 720 ml 10 55

Joto, Yuzu, The Citrus One 720 ml 15 70

Shimizu-No-Mai, Pure Dawn,
Junmai Gingjo, 300 ml 43


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

Shimizu-No-Mai, Pure Snow,
Junmai Daiginjo, 300 ml 42

Hou Hou Shu, Sparkling,
Semi-Sweet, 300 ml 46

Hou Hou Shu, Sparkling, Rosé,
Semi-Sweet, 300 ml 46

HOT PLATES

-  **HOMEMADE LOBSTER & SHRIMP WONTONS** 12
Sweet Hoisin Glaze
- SPICY SHRIMP STIR FRY** 12
Sweet Soy Glaze, Bok Choy, Peppers, Udon Noodle
- CHICKEN GINGER GYOZA** 10
Pan Seared Dumpling, Sesame, Yuzu, Scallion
- CREAMY OYSTERS DYNAMITE** 13
Hot Creamy and Spicy Baked Oysters, Honey and Masago

LAND “MEATS” SEA

- OSAKA STYLE KUSHIKATSU** 14
Crispy Skewers of Shrimp, Beef, Chicken, Asparagus and Panko
- PORK BELLY SKEWERS** 13
Sweet Mustard Honey Glaze
- CHICKEN TERIYAKI** 16
Marinated Chicken, Broccoli, Toasted Sesame Seeds
- PAN SEARED RIBEYE MEDALLIONS*** 19
Asparagus, Mushrooms, Scallions
- SPICY SEAFOOD RAMEN** 18
Shellfish, Miso, Dashi
- SAVORY MISO SOUP** 8
Vegetables, Tofu, Mushroom, Scallion
- TONKOTSU SOY RAMEN*** 9
Soy Marinated Pork, Bamboo Shoot, Scallion, Soft Boiled Egg



New dishes created by Chef Yoshikazu Okada
exclusively for **Celebrity Apex**

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RAW & BARELY DRESSED

HAMACHI TIRADITO*	11
Sweet Corn and Lime Broth, Jalapeño, Avocado	
TRUFFLED ALBACORE TUNA*	9
Siracha, White Truffle Oil, Ponzu	
OYSTERS*	12/24
(Six Pieces/Dozen)	
OMAKASE SASHIMI*	10
Choice of 5: Chef Selection of Assorted Sashimi	
ASSORTED SASHIMI*	10
Choice of 4: Tuna, Yellowtail, Salmon, Octopus, Albacore Tuna, Eel	
 CRISPY ASIAN CHICKEN SALAD	16
Creamy Honey Wasabi Dressing	
SPICY AHI TUNA*	7
Crispy Rice, Wasabi Aioli, Jalapeño	

HOT BITES

EDAMAME	5
Choice of Himalayan Salt or Spicy	
TEMPURA BOK CHOY	5
Prik Nam Pla Sauce	
FRIED CALAMARI	11
Ponzu Aioli, Lemon	
CRISPY SHRIMP	11
Wasabi Mayo, Furikake	
SHRIMP AND SCALLOP KAKIAGE	14
Shrimp and Scallop Tempura with Asparagus, Onion and Corn	



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SPARKLING

BIN		GL	BTL
147	Veuve Clicquot, Yellow Label, Champagne	25	100
142	M. Haslinger & Fils, Champagne	17	70
144	Cava, Vilarnau, Trencadis, Penedes, Spain	12	50

WHITES

BIN		GL	BTL
335	Pinot Grigio, Corte Giara, Delle Venezie	10	40
221	Albariño, Terras Guada de Campio, Rias Baixas	19	60
424	Sauvignon Blanc, Emmolo, Napa Valley, California	19	60
1189	Vermentino, Avivo, Organic, California	17	60
54	Pinot Gris, Gustave Lorentz, Evidence, Alsace	17	60
356	Riesling, J. & H. Selbach, Kabinett, Mosel	12	50
403	Chardonnay, Louis Jadot, Chablis	20	85

ROSÉ

BIN		GL	BTL
476	Chateau d'Esclans, Whispering Angel, Côte de Provence	19	70
516	Le Bel Oliver, Pays d'Hérault	10	40

RED WINE

BIN		GL	BTL
115	Gamay, Château des Jacques, Beaujolais, France	19	70
1247	Grenache, Jean-Luc Colombo, Côtes du Rhône, France	17	60
123	Pinot Noir, Robert Mondavi, Private Selection, California	12	50
1124	Syrah, Gérard Bertrand, Minervois, France	15	60
1190	Sangiovese, Avivo, Organic, California	17	60
1007	Merlot, Emmolo, Napa Valley, California	25	90
925	Caymus, Napa Valley, California	35	135

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ROLLS & NIGIRI

-  **THE APEX ROLL** 16
Snow Crab, Crispy Shrimps, Spicy Mayo
- PACIFIC TATAKI SALMON ROLL*** 11
Crab, Cucumber, Avocado, Salmon, Yuzu Dressing
- SHRIMP TEMPURA** 12
Avocado, Cucumber, Pickled Burdock,
Tempura, Spicy Mayo, Sweet Soy
-  **GRILLED SWEET & SPICY SALMON ROLL** 14
California Roll with Spicy Baked Salmon
- SPICY TUNA*** 10
Sesame, Soy
- SUNSET ROLL*** 10
Salmon, Mango, Avocado, Spicy Mayo,
Tempura Crunch
- ALASKAN CALIFORNIA** 12
Snow Crab, Avocado, Cucumber,
Roasted Sesame Seed
- NIGIRI SELECTION*** 12
Choice of 3: Tuna, Yellowtail, Salmon, Octopus



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