

COCKTAILS

AGAVE SUNRISE

jalapeno infused Don Julio Blanca, sake, fresh lemon Juice, cucumber juice, agave syrup, basil leaves 10.50

SHISO SOUR

Bulleit bourbon, Bulleit rye, sauvignon blanc, sour mix, fresh mango, sisho leaves, dash Angostura Bitters 10

THE WASABI COCKTAIL

Momokawa Silver Sake, lychee liqueur, sour mix, agave syrup, orange juice 11

CUCUMBER MOJITO

Zacapa 23 rum, agave syrup, fresh lime, orange juice, cucumber 10

THE EMPERORS NECTAR

Mandarine Napoleon, apple juice, cinnamon syrup, ginger beer, lemon juice 12

FAR EAST LEGACY

Absolut Mandarin, Moonstone Asian Pear sake, St .Germaine, Cointreau, peach puree 11.50

An \$18 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. A 15% service charge will be automatically added to your bar and beverage purchases. Your check may reflect an additional tax for certain ports or itineraries. Prices subject to change.

SAKETINIS

SAKE CRUZ

momokawa pearl sake, cruzan vanilla rum, pineapple juice, cranberry juice, lemongrass stirrer 9.75

SAKE TUMI

momokawa silver sake chilled, cucumber foam 9.75

SAMURAI MOJITO

momokawa silver sake, mint, splash of soda 9.75

KAPPA

momokawa silver sake, house sour mix, slices of cucumber 9.75

SAKE

MOMOKAWA SILVER

vanilla, pineapple, banana, coconut, anise 29 bottle | 12 flask

MOMOKAWA PEARL

crisp, briny, mineral flavors
exquisite match for oysters, fish 29 bottle | 12 flask

MOONSTONE ASIAN PEAR

creamy body, big pear flavors,
hint of sweetness 29 bottle | 12 flask

JUNMAI GINJO GENSHU G JOY

bold, rich, full of fruit, earthy flavors,
hints of melon, pear, plum, cinnamon,
cardamom 36.25 bottle | 14.50 flask

GEKKEIKAN SUZAKU JUNMAI

sweet, refreshing, creamy taste, hints of fruit,
subtle fruity aftertaste 49.50 bottle | 21 flask

STARTERS

 TOFU & WAKAME
MISO SOUP 3

  SPICY EDAMAME 3

  ROASTED SHISHITO PEPPER 3.50




  VEGETABLE TEMPURA 5.50

 TUNA POKE * 5.50

  HAMACHI, SCALLOP &
SALMON CEVICHE * 6

SHRIMP TEMPURA 6
watermelon, radish,
pomegranate, sweet miso,
white soy ponzu

  PANKO-FRIED ASPARAGUS 3.50

 gluten-free  non-dairy  vegetarian


* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

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ANDY MATSUDA'S SIGNATURE DISHES

 HAMACHI USUZUKURI* 6.50
ponzu sauce

 GRILLED ALASKAN CRAB 7
yozu gosho

 SEARED ALBACORE TUNA * 6
jalapeño ponzu sauce



ANDY MATSUDA'S SIGNATURE SUSHI ROLLS

CRISPY LOBSTER TEMPURA 7.50

 ASPARAGUS & SALMON * 5.50

FRIED SOFT SHELL CRAB 6.50

 SPICY SCALLOP * 6

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SUSHI & SASHIMI

2 pieces per order

 SASHIMI 3

salmon *
yellowtail *
tuna *
cobia *

 NIGIRI SUSHI 3

tuna *
 yellowtail *
salmon *
cobia *
unagi
ebi shrimp
albacore *
octopus
saba *

CLASSIC ROLLS

 CALIFORNIA 5

 SPICY TUNA * 5.50




  RAINBOW * 5.50

 YELLOWTAIL & SCALLION * 5

 DRAGON 5.50

SHRIMP TEMPURA 5.50

SUSHI SAMPLER PLATE * 7

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ENTRÉES

GF ND CARAMELIZED
HAMACHI CLAY POT ¹⁵
coconut juice, green onions,
tamarind, tamari, chili

WASABI & SOY CRUSTED
BEEF TENDERLOIN * ^{15.50}
tempura of onion rings,
tom katsu sauce

ND ROASTED PORK
BELLY CHAR SIU ¹⁴
pickled radish, yu choy,
fermented black beans

GF PAN NANG RED CURRY
COCONUT CHICKEN ^{14.50}
crispy lotus, wok-seared
vegetables, roasted peanuts

ND V DAN DAN NOODLES ¹⁴
stir-fried tofu, celery,
mushrooms, choy sum,
sesame chili sauce

GF gluten-free **ND** non-dairy **V** vegetarian

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DESSERTS

YUZU CHEESECAKE ⁴

honey tuile, white chocolate

MANGO POSSET ⁴

coconut macaroon, passion
fruit jelly, mango sorbet

JAPANESE MOCHI

ICE CREAM ⁵

assorted berries

