

SUSHI BAR

YELLOWTAIL ROLL*

hamachi • crab • yuzu juice • truffle oil • green soy paper
aonori tempura flakes

ROCK SHRIMP ROLL*

avocado • mango • spicy tuna • spicy aioli

CRISPY SALMON*

salmon • avocado • cream cheese • panko • eel sauce • spicy aioli

TIGER ROLL*

spicy tuna • shrimp tempura • crab • avocado

AHI TUNA ROLL*

tuna sashimi • spicy tuna • spicy aioli • garlic ponzu • chives

\$12 SALMON BELLY*

grated green apple • salmon roe • salmon belly

\$13 DRAGON ROLL

broiled eel • avocado • shrimp tempura • crab • eel sauce

\$12 CALIFORNIA

crab • avocado • cucumber

\$15 SPICY TUNA*

tuna • masago • shichimi

\$14 EEL ROLL

broiled eel • cucumber • eel sauce

PHILLY ROLL*

salmon • cream cheese • avocado

\$14

\$14

\$11

\$12

\$12

\$12

HAND HELDS

EDAMAME

bbq salt

TEMPURA FRIED SHISHITO PEPPERS

gochujang mayonnaise • smoked salt

HAMACHI TAQUITOS*

hamachi ceviche • jalapeño • radish • avocado

STICKY PORK BELLY

bao buns • ginger • green onion • chili dressing

THAI CHICKEN LETTUCE WRAPS

belgian endive • cucumber salad • sesame • sprouts
tamarind & peanut dipping sauces

FIRECRACKER SHRIMP

thai sweet chili sauce

TONKATSU

pork loin • bonito flakes • dried chorizo • radish • honey mustard

TUNA PIZZA*

crispy tortilla • aioli • chives • maldon salt • truffle oil

SHARING IS CARING

AHI TUNA STACK*

avocado • pomegranate • puffed black rice • red radish • lime cream

HAMACHI CRUDO*

lemongrass romesco • roasted peppers • almonds

AVOCADO RAITA

yogurt • cumin • cucumber • tomato • pappadum

TIJUANA STREET FRIES

pork carnitas • queso fresco • avocado • salsa verde • pico de gallo

ALASKAN SUMMER ROLL

crab meat • rice noodles • nuoc cham

SPICY KOREAN FRIED CHICKEN

rice • radish cabbage slaw

SALT & PEPPER CALAMARI

shichimi • crispy garlic • smoked soy • serrano pepper

TUNA POKE NACHOS*

wonton chips • seaweed • avocado • jalapeño • spicy mayo • eel sauce

GRILL REPUBLIC

\$5 PERUVIAN BEEF SKEWERS*

rustic aji panca sauce • key lime

\$8 PORK BELLY KUSHIYAKI

butterscotch miso • corn powder

\$11 CHICKEN TERIYAKI

ginger • sesame seeds • scallions

\$10 ELOTE MEXICANO

corn on the cob • tofu cream • queso cotija

\$9 BLACK GOD SKEWERS

cilantro • lemon miso

\$11 LAMB KALBI GUI*

lamb chops • minted doenjang • pear • red radish

\$10 NOODLES, RICE, SOUPS

\$12 VIETNAMESE PHỞ' TÀI

lean beef • rice noodles • enoki • beef broth • thai basil • cilantro

\$16 RAMEN WITH BBQ PORK BELLY

lemongrass broth • cilantro

\$12 THAI STEAK & NOODLE SALAD*

marinated tenderloin • lo mein • mango • cabbage • peanuts
coconut • honey lime dressing

\$9 SHRIMP PAD THAI

rice noodles • tamarind sauce • peanuts • nuoc mam • bean sprouts • lime

\$5 KIMCHEE FRIED RICE

charred pork • pineapple • snow peas • sesame seeds

\$7 (ADD CHICKEN +2) (ADD SHRIMP +3) (ADD STEAK* +4)

\$10 DUMPLINGS (4PC EACH)

\$10 PORK BELLY & SCALLIONS

spicy su-shoyu dipping sauce

\$10 SHIITAKE & WATER CHESTNUT

sriracha kewpie mayo • sesame

\$12 PASTRAMI & SAUERKRAUT

white cabbage soy • 1000 Island aioli

\$11

\$10

\$10

\$8

\$10

\$15

\$15

\$16

\$14

\$16

\$14

\$6

\$6

\$7

SUGAR PUMP

GREEN TEA JAR

chocolate brownie • green tea mousse • chocolate crumble • ganache

CHOCOLATE BLACK FOREST

kirsch soaked chocolate cake • vanilla schlag • black cherry compote

\$7 DECADENT LIEGE WAFFLE

caramelized bananas • nutella • hazelnuts • whipped cream

\$7 'DARK AND STORMY' BABA AU RHUM

pineapple • ginger caramel • whipped cream • almond tuile

\$7

\$7

Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change. A 20% gratuity, beverage, and specialty service charge will be added to your check. If you have any type of food allergy, please advise your server before ordering.

*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. 40445 09/19