



FOOD REPUBLIC

SUSHI BAR

HAND HELDS

SHARING IS CARING

GRILL REPUBLIC

NOODLES, RICE, SOUPS

DUMPLINGS

SUGAR PUMP



SUSHI BAR	
DYNAMITE ROLL hiramasa tempura • avocado • black sesame • dynamite sauce	\$16
ROCK SHRIMP ROLL* spicy tuna • avocado • mango • spicy aioli	\$17
CRISPY SALMON ROLL* salmon • avocado • cream cheese • panko • eel sauce • spicy aioli	\$16
TIGER ROLL* spicy tuna • shrimp tempura • crab • avocado	\$18
SPICY PACIFIC SALMON ROLL* sesame sriracha • cucumber • masago roe	\$17
DRAGON ROLL broiled eel • avocado • shrimp tempura • crab • eel sauce	\$17
CALIFORNIA ROLL crab • avocado • cucumber	\$13
VOLCANO ROLL* crab • torched salmon • avocado • cucumber • lava sauce	\$14
ALASKAN SUMMER ROLL crab • rice noodles • nuoc cham	\$12

HAND HELDS

EDAMAME bbq salt	\$7
THAI CHICKEN LETTUCE WRAPS belgian endive • cucumber salad • sesame • sprouts tamarind & peanut dipping sauces	\$11
PORK BELLY BAO bao buns • sesame soy glaze • Japanese cucumber	\$12
TUNA PIZZA* crispy tortilla • aioli • chives • maldon salt • truffle oil	\$15
HIRAMASA WONTON TACOS* hiramasa ceviche • jalapeño • radish • avocado	\$14
FIRECRACKER SHRIMP thai sweet chili sauce	\$14

SHARING IS CARING

GRILLED SHISHITO PEPPERS white miso • dancing bonito flakes	\$10
TIJUANA STREET FRIES pork carnitas • queso fresco • avocado • salsa verde • pico de gallo	\$9
SPICY KOREAN FRIED CHICKEN rice • radish cabbage slaw	\$12
PORK LOIN SCHNITZEL honey mustard • spicy chorizo • radish	\$12
SALT & PEPPER CALAMARI shichimi • crispy garlic • smoked soy • serrano pepper	\$12
TUNA POKÉ NACHOS* wonton chips • seaweed • avocado • jalapeño • spicy mayo • eel sauce	\$15
AHI TUNA STACK* avocado • pomegranate • puffed black rice • red radish • lime cream	\$15
HIRAMASA CRUDO* lemongrass romesco • roasted peppers • almonds	\$11

GRILL REPUBLIC

CHICKEN TERIYAKI ginger • sesame seeds • scallions	\$12
PORK BELLY KUSHIYAKI butterscotch miso • corn powder	\$12
PERUVIAN BEEF SKEWERS* rustic aji panca sauce • key lime	\$14
LAMB KALBI GUI* lamb chops • minted doenjang • pear • red radish	\$18
BLACK COD SKEWERS cilantro • lemon miso	\$12
ELOTE MEXICANO corn on the cob • tofu cream • queso cotija	\$12

NOODLES, RICE, SOUPS

SHRIMP PAD THAI rice noodles • tamarind sauce • peanuts • nuoc mam bean sprouts • lime	\$19
THAI STEAK AND NOODLE SALAD* marinated tenderloin • lo mein • mango • cabbage • peanuts coconut • honey lime dressing	\$16
KIMCHEE FRIED RICE charred pork • pineapple • snow peas • sesame seeds (ADD CHICKEN +2) (ADD SHRIMP +3) (ADD STEAK* +4)	\$16
VIETNAMESE PHỞ' TÀI lean beef • rice noodles • enoki • beef broth • thai basil • cilantro	\$18
RAMEN WITH BBQ PORK BELLY lemongrass broth • cilantro	\$19

DUMPLINGS

PORK BELLY & SCALLIONS spicy su-shoyu dipping sauce	\$7
PASTRAMI & SAUERKRAUT white cabbage soy • 1000 Island aioli	\$9
SHIITAKE & WATER CHESTNUT sriracha kewpie mayo • sesame	\$7

SUGAR PUMP

GREEN TEA JAR chocolate brownie • green tea mousse • chocolate crumble • ganache	\$8
CHOCOLATE BLACK FOREST kirsch soaked chocolate cake • vanilla schlag • black cherry compote	\$8
DECADENT LIEGE WAFFLE caramelized bananas • nutella • hazelnuts • whipped cream	\$8
'DARK AND STORMY' BABA AU RHUM pineapple • ginger caramel • whipped cream	\$8

Your check may reflect an additional tax in certain ports or itineraries.
 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.