

## COCKTAILS

### AGAVE SUNRISE

jalapeno infused Don Julio Blanca, sake, fresh lemon Juice, cucumber juice, agave syrup, basil leaves 8.50

### SHISO SOUR

Bulleit bourbon, Bulleit rye, sauvignon blanc, sour mix, fresh mango, shiso leaves, dash Angostura Bitters 8.50

### THE WASABI COCKTAIL

Momokawa Silver Sake, lychee liqueur, sour mix, agave syrup, orange juice 8.50

### CUCUMBER MOJITO

Zacapa 23 rum, agave syrup, fresh lime, orange juice, cucumber 8.50

### THE EMPERORS NECTAR

Mandarine Napoleon, apple juice, cinnamon syrup, ginger beer, lemon juice 8.50

### FAR EAST LEGACY

Absolut Mandarin, Moonstone Asian Pear sake, St .Germaine, Cointreau, peach puree 8.50

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 8.50

### SAKE TUMI

momokawa silver sake chilled, cucumber foam 8.50

### SAMURAI MOJITO

momokawa silver sake, mint, splash of soda 8.50

### KAPPA

momokawa silver sake, house sour mix, slices of cucumber 8.50

## SAKE

### MOMOKAWA SILVER

vanilla, pineapple, banana, coconut, anise 28 bottle | 11 flask

### MOMOKAWA PEARL

crisp, briny, mineral flavors  
exquisite match for oysters, fish 28 bottle | 11 flask

### MOONSTONE ASIAN PEAR

creamy body, big pear flavors,  
hint of sweetness 28 bottle | 11 flask

### JUNMAI GINJO GENSHU G JOY

bold, rich, full of fruit, earthy flavors,  
hints of melon, pear, plum, cinnamon,  
cardamom 38 bottle | 14 flask

### GEKKEIKAN SUZAKU JUNMAI

sweet, refreshing, creamy taste, hints of fruit,  
subtle fruity aftertaste 48 bottle | 19 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



\* 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 SIGNATURE DISHES AND SUSHI ROLLS

CRISPY LOBSTER TEMPURA 7.50

ASPARAGUS & SALMON \* 5.50

FRIED SOFT SHELL CRAB 6.50

SPICY SCALLOP \* 6

HAMACHI USUZUKURI\* 6.50

ponzu sauce

GRILLED ALASKAN CRAB 7

yozu goshō

SEARED ALBACORE TUNA \* 6

jalapeño ponzu sauce



vegetarian

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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

### CARAMELIZED HAMACHI CLAY POT <sup>15</sup>

coconut juice, green onions,  
tamarind, tamari, chili <sup>15</sup>

### WASABI & SOY CRUSTED BEEF TENDERLOIN \* <sup>15.50</sup>

tempura of onion rings,  
tom katsu sauce

### ROASTED PORK BELLY CHAR SIU <sup>14</sup>

pickled radish, yu choy,  
fermented black beans

### PAN NANG RED CURRY COCONUT CHICKEN <sup>14.50</sup>

crispy lotus, wok-seared  
vegetables, roasted peanuts

### DAN DAN NOODLES <sup>14</sup>

stir-fried tofu, celery, mushrooms,  
choy sum, sesame chili sauce



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## DESSERTS

### YUZU CHEESECAKE <sup>4</sup>

honey tuile, white chocolate

### MANGO POSSET <sup>4</sup>

coconut macaroon, passion  
fruit jelly, mango sorbet

### JAPANESE MOCHI

### ICE CREAM <sup>5</sup>

assorted berries