

NAMA

SUSHI ROLLS

SHOJIN ✓

asparagus, tomato, lettuce,
avocado, cucumber

CRISPY SALMON*

salmon, avocado, cream cheese,
panko, eel sauce

YELLOWTAIL*

kanpachi, crab, yuzu juice,
truffle oil, green soy paper,
aonori tempura flakes

SPICY TUNA* 🌶

shichimi aioli, garlic ponzu, chives

CALIFORNIA*

crab, avocado, cucumber, masago

BLAZING SHRIMP* 🌶

spicy tuna, avocado, mango, spicy aioli

SASHIMI

KANPACHI*

yellowtail

AHI*

yellowfin tuna

SAKE*

salmon

APPETIZERS

KANPACHI CRUDO*

ponzu, serrano pepper, cilantro

TUNA PIZZA*

crisp tortilla, garlic aioli,
chives, maldon sea salt,
truffle oil

BEEF STRIPLOIN

CARPACCIO*

thinly sliced, yuzu ponzu,
hot oil, shiso leaf

KINGFISH TARTARE*

caviar, spring onion, wasabi dashi

TUNA TATAKI SALAD* 🌿

mixed greens, garlic ponzu dressing

EDAMAME ✓ 🌿

bbq salt

“KARAAGE” - FRIED CHICKEN

sake, sweet soy, kewpie mayo

BLAZING SHRIMP TEMPURA 🌶

spicy gochujang aioli

DESSERT

PINEAPPLE CARPACCIO

lemongrass syrup, pomegranate

✓ Vegetarian 🌿 Gluten Free 🌶 Spicy

COVER CHARGE \$50

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 illness, especially if you have certain medical conditions. A 20% gratuity and beverage service charge will be added to your check. Prices are subject to change. Your check may reflect applicable VAT for certain ports or itineraries.