

# SEAFOOD PLATEAUX

## THE LOTUS\*

6 Oysters, 3 Chilled Shrimp, 3 Crab Claws

28

## THE CHATEAU\*

1/2 Cold Water Lobster Tail,  
Lobster and Crab Salad, 3 Chilled Shrimp,  
6 Oysters, 1 King Crab Leg,  
3 Crab Claws

58

## THE IMPERIAL TOWER\*

1 Whole Cold Water Lobster Tail,  
Lobster and Crab Salad, 6 Chilled Shrimp,  
12 Oysters, 2 King Crab Legs,  
Sea Bass Ceviche, 6 Crab Claws

120

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# COCKTAILS

<b>Sake Daiquiri</b>	15
Sake, Fresh Lime, Matcha, Chinese 5 Spice	
<b>Zen Milk Bath</b>	12
Pure Snow Sake, Vanilla Vodka, Green Tea Liqueur & Milk	
<b>Tea Leaf</b>	15
Pure Snow Sake, Citrus Vodka, St. Germain Liqueur & Green Tea	
<b>Gingertini</b>	15
Pure Snow Sake, Ginger Vodka, Muddled Cranberry & Ginger	
<b>Snowberry</b>	12
Pure Snow Sake, Blueberry Vodka, Blue Curacao, Triple Sec & Citrus Juice	
<b>Tokyo Rose</b>	12
Pure Snow Sake, Vodka, Triple Sec & Cranberry Juice	

# CHAMPAGNE & VODKA

VEUVE CLICQUOT, YELLOW LABEL	92
LOUIS ROEDERER, CRISTAL	344
DOM PÉRIGNON	275
PERRIER-JOUËT, BELLE ÉPOQUE	197
MOËT & CHANDON ROSÉ	98
KRUG ROSÉ	440
ABSOLUT ELYX	15
GREY GOOSE	11
BELVEDERE	10
CHRISTIANIA	11
BELUGA GOLD LINE	17

A 20% gratuity will be automatically added to your check.

# SAKES

**Blossom of Peace Plum Sake 720 ml** 5 25

Smooth & semi-sweet with aromas of almond and marzipan.

**Dassai 50 Junmai Daiginjo 720 ml** 15 54

Bright and lively, with hints of green grapes and berries.

Creamy and semi-dry.

**Snow Maiden Junmai Nigori 720 ml** 6 29

Bright and fresh, with flavors of honeydew, pumpkin and radish. Creamy and full-bodied.

**Ichisma Junmai 300 ml** 28

Elegant, with a slight minerality and tones of apple.

**TYKU White Junmai Daiginjo 330 ml** 80

Refined and smooth, with floral aromas and notes of banana and vanilla on the palate.

**Dewartsuru Sakura Emaki Rose 360 ml** 24

Rich flavors of sweet tomatoes, honey and pear. Semi-sweet.

**Shimizu-No-Mai, Pure Dawn, Junmai Gingjo 300 ml** 36

Light floral aromas with hints of orange peel and an underlying minerality. Creamy, with a sweet to dry finish.

**Shimizu-No-Mai, Pure Dusk, Junmai Daiginjo 300 ml** 46

Aromas of orange and cantaloupe, with hints of pear and green apple

**Shimizu-No-Mai, Pure Snow, Junmai Nigori 300 ml** 42

Powerful flavors of ginger, Asian pear and cantaloupe.

## *Kendall Jackson "Elegance" Private Label for Celebrity Cruises*

Sauvignon Blanc or Chardonnay 11 43

Pinot Noir or Cabernet Sauvignon 11 48

## *Grgich Hills "Opulence" Private Label for Celebrity Cruises*

Chardonnay 16 75

Cabernet Sauvignon 25 108

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# HOT PLATES

**SPICY SHRIMP STIR FRY** 12  
Sweet Soy Glaze, Bok Choy, Peppers

**TRADITIONAL FISH AND CHIPS** 11  
Tartar Sauce, French Fries (Available at Lunch Only)

## LAND “MEATS” SEA

**PORK BELLY SKEWERS** 11  
Sweet Mustard Honey Glaze

**SWEET MISO CHICKEN** 15  
Ginger, Garlic, Sesame, Sunomono

**SEARED FILET MIGNON MEDALLIONS\*** 16  
Asparagus, Mushrooms, Scallions, Garlic Butter

## HOT BITES

**CRISPY CRAB CAKE** 10  
Sriracha Mayo, Green Papaya Salad, Ginger Dressing

**EDAMAME** 4  
Himalayan Salt

**BEEF NEGIMAKI\*** 8  
Thinly Sliced Beef, Scallions, Asparagus,  
Teriyaki Sauce, Pickled Shiitake Mushrooms

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# RAW & BARELY DRESSED

**HAMACHI TIRADITO\*** 9  
Sweet Corn and Lime Broth, Jalapeño, Avocado

**SEA BASS CEVICHE\*** 7  
Heart of Palm, Orange, Coconut Milk

**TRUFFLED ALBACORE TUNA\*** 9  
Sriracha, White Truffle Oil, Ponzu

**OYSTERS\*** 12/24  
(Six Pieces/Dozen)

**OMAKASE SASHIMI\*** 10  
Choice of 5: Chef Selection of Assorted Sashimi

**ASSORTED SASHIMI\*** 8  
Choice of 4: Tuna, Yellowtail, Salmon, Shrimp,  
Octopus, Sea Bass

**SHRIMP COCKTAIL** 8  
Wakame, Tōgarashi, Spicy Cocktail Sauce

**FLASH SEARED BEEF CARPACCIO\*** 11  
Apple, Wasabi, Soy, Radish

**LOBSTER ROLL** 12  
Lobster, Dill Mayonnaise, Chives, Seasoned Potato Chips

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# WHITE WINES

## OYSTER WHITES

BIN		GL	I	BTL
219	Muscadet Sur Lie, Domaine Les Hautes Noëllés <i>Slightly Briny with a Touch of Nuttiness</i>	8		30
297	Bourgogne Blanc, Louis Jadot "Steel," France <i>Crisp, Refreshing, Unoaked Chardonnay</i>	11		49
321	Pinot Blanc, Hugel, Alsace, France <i>Lean and Mineral Focused Wine</i>	10		41
1338	Sherry, Emilio Lustau, Puerto Fino, Jerez-Xérès <i>Hazelnuts, Spice, and Seaspray</i>	7		50

## SUSHI WHITES

BIN		GL	I	BTL
141	Brut Champagne, Montaudon <i>Apricot, Meringue and Hazelnut</i>	15		70
364	Riesling, Weingut Bründlmayer, Kamptaler Terrasen, Austria <i>Apricot, Citrus, Herbs, and Green Tea</i>	14		59
221	Albariño, Terras Guada de San Campio, Rías Baixas, Spain <i>Apple, Pear, Banana, and Pineapple</i>	11		46
54	Pinot Gris, Willakenzie, Willamette Valley, Oregon <i>Tropical Fruit, Melon, and Citrus</i>	11		47
315	Grüner Veltliner, Gobelsburg, Kamptal, Austria <i>Pear, White Pepper, and Citrus</i>	9		36

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# RED WINES

## LIGHT REDS

BIN		GL	I	BTL
1124	Minervois (Syrah, Carignan), G�rard Bertrand, France <i>Dark Brambly Fruit with a Light Finish</i>	7		29
966	Moulin-�-Vent (Gamay), Joseph Drouhin, Cru Beaujolais, France <i>Floral Notes and a Little Bit of Earthiness</i>	11		47
779	Pinot Noir, Craggy Range, New Zealand <i>Rich Cherry Fruit Flavors and Long Finish</i>	14		56

## MORE POWERFUL REDS

493	Rh�ne Blend, Tablas Creek, C�tes de Tablas, Paso Robles, California <i>Spice, Minerality, and Bright Red Fruit</i>	15		67
1240	Tempranillo, Torres, Celeste, Ribera del Duero, Spain <i>Blackberries, Blueberries, and Coffee Notes</i>	11		46
1006	Merlot, Ca' Momi, Napa Valley, California <i>Plums, Allspice, and Chocolate Flavors</i>	15		62
955	Cabernet Sauvignon, Decoy, Sonoma County, California <i>Dark Fruit, Sweet Oak and Spice</i>	14		61

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# ROLLS & NIGIRI

**SPICY TUNA\*** 9  
Sesame, Soy

**SHRIMP TEMPURA** 10  
Avocado, Cucumber, Pickled Burdock,  
Tempura, Spicy Mayo, Sweet Soy

**GREEN ROOF TUNA\*** 11  
Spicy Tuna, Cucumber, Avocado, Black Sesame

**SUNSET ROLL\*** 9  
Salmon, Mango, Avocado, Spicy Mayo,  
Tempura Crunch

**ALASKAN CALIFORNIA** 10  
Snow Crab, Avocado, Cucumber,  
Roasted Sesame Seed

**SHRIMP DRAGON** 11  
Shrimp Tempura Roll,  
Topped with Grilled Eel, Furikake, Eel Sauce

**NIGIRI SELECTION\*** 10  
Choice of 3: Tuna, Yellowtail, Salmon, Octopus

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