

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

75

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COCKTAILS

15

South Sea Tales

Gordon's Gin, Manzanilla, Sake, Fresh Lemon

Kaffir Villa

Don Julio, Sake, Kaffir Lime, Yuzu, Bitters

Sake Daiquiri

Sake, Fresh Lime, Matcha, Chinese 5 Spice

Seaside Heights

Oyster Shell Infused Cazadores, Manzanilla, Champagne
(Available with Infused Vodka As Well)

Raw on 5 Sour

Buffalo Trace, Cocchi Americano, Tea, Carménère, Orange

Sherry Burns

Macallan, Carpano Antica, Bénédictine, Amontillado, Mole Bitters

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
CÎROC	11
RUSSIAN STANDARD	11
BELUGA GOLD LINE	17
RUSSIAN STANDARD PLATINUM	16

An 18% service charge will be automatically added to your check

SAKES

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

Hints of orange peel and light floral notes, with an underlying minerality. Fresh and well structured, with subtle notes of pear and fuji apple on the palate. Creamy, with a soft-sweet to dry finish.

36

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

Bright pear and hints of green apple, with an underlying minerality. Delicate structure on the palate, with hints of fresh orange peel and cantaloupe.

46

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

Melon with notes of cucumber and a hint of pear. Powerful flavor with distinctive texture accompanied by notes of ginger, Asian pear, and cantaloupe. Finishes soft-sweet to dry.

42

Kendall Jackson "Elegance" Private Label for Celebrity Cruises

264	Chardonnay	11	43
939	Cabernet Sauvignon	11	48

Grgich Hills "Opulence" Private Label for Celebrity Cruises

259	Chardonnay	16	75
919	Cabernet Sauvignon	25	108

HOT PLATES

SPICY SHRIMP STIR FRY 10
Sweet Soy Glaze, Bok Choy, Peppers

LOBSTER ROLL 12
Lemon Tarragon Butter, Chives, Seasoned Potato Chips

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

LAND “MEATS” SEA

PORK BELLY SKEWERS 14
Sweet Mustard Honey Glaze

PANKO FRIED CHICKEN CUTLET 15
Green Papaya, Coriander, Curry Sauce

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* 9/18
(Six Pieces/Dozen)

OMAKASE SASHIMI* 8
Choice of 5: Chef Selection of Assorted Sashimi

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

SHRIMP COCKTAIL 8
Wakame, Tōgarashi, Spicy Cocktail Sauce

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

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WHITE WINES

OYSTER WHITES

BIN		GL		BTL
219	Muscadet Sur Lie, Domaine Les Hautes Noëlls <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		BTL
211	Sparkling, Crémant d'Alsace, Domaine Mittnacht Frères <i>Dry, Mineral Driven Sparkling Wine</i>	13		58
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* Sesame, Scallion, Soy	9
SHRIMP TEMPURA Avocado, Cucumber, Pickled Burdock, Tempura, Spicy Mayo, Sweet Soy	10
GREEN ROOF TUNA* Spicy Tuna, Cucumber, Avocado, Black Sesame	11
SUNSET ROLL* Salmon, Mango, Avocado, Spicy Mayo, Tempura Crunch	9
ALASKAN CALIFORNIA Snow Crab, Avocado, Cucumber, Roasted Sesame Seed	10
SHRIMP DRAGON Shrimp Tempura Roll, Topped with Grilled Eel, Furikake, Eel Sauce	11
YELLOWFIN TUNA* 2 Pcs. Toro Nigiri, Fresh Wasabi	15
NIGIRI SELECTION* Choice of 3: Tuna, Yellowtail, Salmon, Octopus	10

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