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

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**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*
Sweet Corn and Lime Broth, Jalapeño, Avocado  

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

TRUFFLED ALBACORE TUNA*
Sriracha, White Truffle Oil, Ponzu  

OYSTERS*
(Six Pieces/Dozen)  

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

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

SHRIMP COCKTAIL
Wakame, Tōgarashi, Spicy Cocktail Sauce  

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

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### WHITE WINES

#### OYSTER WHITES

<table>
<thead>
<tr>
<th>BIN</th>
<th>GL</th>
<th>BTL</th>
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<tbody>
<tr>
<td>219</td>
<td>8</td>
<td>30</td>
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<tr>
<td>297</td>
<td>11</td>
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<tr>
<td>321</td>
<td>10</td>
<td>41</td>
</tr>
<tr>
<td>1338</td>
<td>7</td>
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</table>

- **219** Muscadet Sur Lie, Domaine Les Hautes Noëllès
  - Slightly Briny with a Touch of Nuttiness

- **297** Bourgogne Blanc, Louis Jadot "Steel," France
  - Crisp, Refreshing, Unoaked Chardonnay

- **321** Pinot Blanc, Hugel, Alsace, France
  - Lean and Mineral Focused Wine

- **1338** Sherry, Emilio Lustau, Puerto Fino, Jerez-Xérès
  - Hazelnuts, Spice, and Seaspray

### SUSHI WHITES

<table>
<thead>
<tr>
<th>BIN</th>
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<th>BTL</th>
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<tbody>
<tr>
<td>211</td>
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<td>221</td>
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<td>54</td>
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<tr>
<td>315</td>
<td>9</td>
<td>36</td>
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</tbody>
</table>

- **211** Sparkling, Crémant d’Alsace, Domaine Mittnacht Frères
  - Dry, Mineral Driven Sparkling Wine

- **364** Riesling, Weingut Bründlmayer, Kamptaler Terrasen, Austria
  - Apricot, Citrus, Herbs, and Green Tea

- **221** Albariño, Terras
  - Guada de San Campio, Rías Baixas, Spain
  - Apple, Pear, Banana, and Pineapple

- **54** Pinot Gris, Willakenzie, Willamette Valley, Oregon
  - Tropical Fruit, Melon, and Citrus

- **315** Grüner Veltliner, Gobelsburg, Kamptal, Austria
  - Pear, White Pepper, and Citrus

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### RED WINES

#### LIGHT REDS

<table>
<thead>
<tr>
<th>BIN</th>
<th>Description</th>
<th>GL</th>
<th>BTL</th>
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</thead>
<tbody>
<tr>
<td>1124</td>
<td>Minervois (Syrah, Carignan), Gérard Bertrand, France, Dark Brambly Fruit with a Light Finish</td>
<td>7</td>
<td>29</td>
</tr>
<tr>
<td>966</td>
<td>Moulin-à-Vent (Gamay), Joseph Drouhin, Cru Beaujolais, France, Floral Notes and a Little Bit of Earthiness</td>
<td>11</td>
<td>47</td>
</tr>
<tr>
<td>779</td>
<td>Pinot Noir, Craggy Range, New Zealand, Rich Cherry Fruit Flavors and Long Finish</td>
<td>14</td>
<td>56</td>
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</tbody>
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#### MORE POWERFUL REDS

<table>
<thead>
<tr>
<th>BIN</th>
<th>Description</th>
<th>GL</th>
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</thead>
<tbody>
<tr>
<td>493</td>
<td>Rhône Blend, Tablas Creek, Côtes de Tablas, Paso Robles, California, Spice, Minerality, and Bright Red Fruit</td>
<td>15</td>
<td>67</td>
</tr>
<tr>
<td>1240</td>
<td>Tempranillo, Torres, Celeste, Ribera del Duero, Spain, Blackberries, Blueberries, and Coffee Notes</td>
<td>11</td>
<td>46</td>
</tr>
<tr>
<td>1006</td>
<td>Merlot, Ca’ Momi, Napa Valley, California, Plums, Allspice, and Chocolate Flavors</td>
<td>15</td>
<td>62</td>
</tr>
<tr>
<td>955</td>
<td>Cabernet Sauvignon, Decoy, Sonoma County, California, Dark Fruit, Sweet Oak and Spice</td>
<td>14</td>
<td>61</td>
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</table>

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<table>
<thead>
<tr>
<th>Roll/Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>SPICY TUNA</strong>*</td>
<td>9</td>
</tr>
<tr>
<td>Sesame, Scallion, Soy</td>
<td></td>
</tr>
<tr>
<td><strong>SHRIMP TEMPURA</strong></td>
<td>10</td>
</tr>
<tr>
<td>Avocado, Cucumber, Pickled Burdock, Tempura, Spicy Mayo, Sweet Soy</td>
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</tr>
<tr>
<td><strong>GREEN ROOF TUNA</strong>*</td>
<td>11</td>
</tr>
<tr>
<td>Spicy Tuna, Cucumber, Avocado, Black Sesame</td>
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</tr>
<tr>
<td><strong>SUNSET ROLL</strong>*</td>
<td>9</td>
</tr>
<tr>
<td>Salmon, Mango, Avocado, Spicy Mayo, Tempura Crunch</td>
<td></td>
</tr>
<tr>
<td><strong>ALASKAN CALIFORNIA</strong>*</td>
<td>10</td>
</tr>
<tr>
<td>Snow Crab, Avocado, Cucumber, Roasted Sesame Seed</td>
<td></td>
</tr>
<tr>
<td><strong>SHRIMP DRAGON</strong></td>
<td>11</td>
</tr>
<tr>
<td>Shrimp Tempura Roll, Topped with Grilled Eel, Furikake, Eel Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>YELLOWFIN TUNA</strong>*</td>
<td>15</td>
</tr>
<tr>
<td>2 Pcs. Toro Nigiri, Fresh Wasabi</td>
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</tr>
<tr>
<td><strong>NIGIRI SELECTION</strong>*</td>
<td>10</td>
</tr>
<tr>
<td>Choice of 3: Tuna, Yellowtail, Salmon, Octopus</td>
<td></td>
</tr>
</tbody>
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