

Menus provided for reference only.

Menus are subject to change
and will be re-confirmed once onboard



Our Teppanyaki table is offering you an authentic Japanese dining experience by tasting set combinations.

The word 'teppanyaki' is derived from 'teppan', which means iron plate, and 'yaki', which means grilled.

This is the unique culinary art where highly skilled chefs prepare and cook the finest ingredients right before your eyes.

Enjoy the magic of teppanyaki: a feast for the eyes and the palate!



KATANA

SUSHI & SASHIMI'

MISO SOUP | Tofu, wakame, green onions TEPPAN SALAD | Ponzu vinaigrette BRANZINO

GARLIC FRIED RICE

CHICKEN | Seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE | Ginger ice cream, mint

SENCHO

SUSHI & SASHIMI*

MISO SOUP | Tofu, wakame, green onions
TEPPAN SALAD | Ponzu vinaigrette
ATLANTIC SALMON* | Tiger prawns
GARLIC FRIED RICE

TENDERLOIN* | Seasonal vegetables, forest mushrooms

<u>CARAMELIZED PINEAPPLE</u> | Ginger ice cream, mint

SHOGUN

SUSHI & SASHIMI*

MISO SOUP | Tofu, wakame, green onions

TEPPAN SALAD | Ponzu vinaigrette

LOBSTER* | Black cod, scallops

GARLIC FRIED RICE

OZAKI WAGYU BEEF*, FROM JAPAN BY WAGYU MASTER |

Seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE | Ginger ice cream, mint



VEGETARIAN

AVOCADO POKE | Sushi rice, spicy soy
MISO SOUP | Tofu, wakame, green onions
TEPPAN SALAD | Ponzu vinaigrette

CHILI GARLIC CRISPY TOFU | crispy tofu, bell peppers, broccoli, spicy chili garlic sauce, sesame seeds

STIR FRIED NOODLES | Seasonal vegetables, forest mushrooms

CARAMELIZED PINEAPPLE | Ginger ice cream, mint

KEIKI KODOMO MENU

SUSHI
MISO SOUP | Tempura flakes
SEASONAL GREENS | Ponzu vinaigrette
CHICKEN, SHRIMP* OR BEEF*
SEASONAL VEGETABLES
FRIED RICE
CARAMELIZED PINEAPPLE | Ginger ice cream, mint

