

CRISIS
WITH LEO

海渡

キタコ
てんこすく



**CRUISE
WITH LEO**

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!

Sencho Dining Experience is included in the Dining Experience package.
You may replace with Shogun for an extra \$ 20 per person.

KATANA | \$ 34

SUSHI & SASHIMI*

MISO SOUP | Tofu, Wakame, Green Onions, Tempura Flakes

SEASONAL TEPPAN SALAD | Ponzu Vinaigrette

SEA BASS FILLET

GARLIC FRIED RICE

CHICKEN | Seasonal Vegetables, Forest Mushrooms

CONFIT SPICED PINEAPPLE | Matcha Ice Cream, Ginger Nougat

SENCHO | \$ 44

SUSHI & SASHIMI*

MISO SOUP | Tofu, Wakame, Green Onions, Tempura Flakes

SEASONAL TEPPAN SALAD | Ponzu Vinaigrette

ATLANTIC SALMON* | Tiger Prawns

GARLIC FRIED RICE

SIRLOIN* | Seasonal Vegetables, Forest Mushrooms

CONFIT SPICED PINEAPPLE | Matcha Ice Cream, Ginger Nougat

SHOGUN | \$ 64

SUSHI & SASHIMI*

MISO SOUP | Tofu, Wakame, Green Onions, Tempura Flakes

SEASONAL TEPPAN SALAD | Ponzu Vinaigrette

MISOYAKI BUTTERFISH* | Scallops, Lobster

GARLIC FRIED RICE

BEEF FILLET* | Seasonal Vegetables, Forest Mushrooms

CONFIT SPICED PINEAPPLE | Matcha Ice Cream, Ginger Nougat

VEGETARIAN | \$ 29

AVOCADO POKE | Sushi Rice, Spicy Soy

VEGETARIAN MISO SOUP | Tofu, Wakame, Green Onions, Tempura Flakes

SEASONAL TEPPAN SALAD | Ponzu Vinaigrette

GARLIC FRIED RICE | Seasonal Vegetables, Forest Mushrooms

OR

GARLIC NOODLES | Seasonal Vegetables, Forest Mushrooms

CONFIT SPICED PINEAPPLE | Matcha Ice Cream, Ginger Nougat

KEIKI KODOMO MENU | \$ 12

SUSHI

MISO SOUP | Tempura Flakes

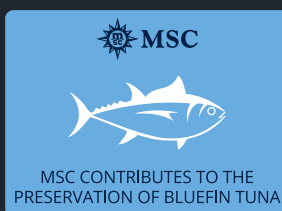
SEASONAL GREENS | Ponzu Vinaigrette

CHICKEN, SHRIMP* OR BEEF*

SEASONAL VEGETABLES

FRIED RICE

CONFIT SPICED PINEAPPLE | Matcha Ice Cream, Ginger Nougat



If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

* Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 15% service charge is automatically added to all purchases.

Prices are subject to change. Your check may reflect applicable VAT or additional tax for certain ports or itineraries.

Certain food may be frozen and are defrosted with the utmost care, preserving the nutritional value.

海渡

LEO
LEONARDI

WINE
AND SPIRITS

CRUISE

WITH LEO

BY THE GLASS SELECTION



Laurent Perrier Brut Reims-France	\$ 19
Marsuret, Prosecco Valdobbiadene Superiore di Cartizze DOCG Veneto-Italy	\$ 12
Jermann, Pinot Grigio Friuli Venezia Giulia-Italy	\$ 13
Matua, Sauvignon Blanc Marlborough-New Zealand	\$ 9
Castello di Santa Vittoria, Rosa Vittoria Piedmont-Italy	\$ 8
Takara Japan	\$ 6

CHAMPAGNE



Bruno Paillard Brut Reims-France	\$ 115
Laurent Perrier Cuvée Rosé Reims-France	\$ 110
Laurent Perrier Brut Reims-France	\$ 75

SPARKLING WINES



Ca' del Bosco, Franciacorta Cuvée Prestige Lombardy-Italy	\$ 62
Marsuret, Prosecco Valdobbiadene Superiore di Cartizze DOCG Veneto-Italy	\$ 48

WHITE WINES



Pascal Bouchard, Montmains les Vieilles Vignes 1er Cru Chablis Burgundy-France	\$ 58
Jermann, Pinot Grigio Friuli Venezia Giulia-Italy	\$ 52
Markus Molitor, Mosel Riesling Mosel-Germany	\$ 47
Matua, Sauvignon Blanc Marlborough-New Zealand	\$ 37

ROSÉ WINES



Château d'Esclans, Whispering Angel Côtes de Provence-France	\$ 48
Castello di Santa Vittoria, Rosa Vittoria Piedmont-Italy	\$ 32

PLUM WINE

Takara

Japan



\$ 28

MINERAL WATER

Acqua Panna (Still mineral water) 25 oz \$ 6.25

S.Pellegrino (Sparkling mineral water) 25 oz \$ 6.25

BEERS

Asahi Japan 11 oz \$ 8

Kirin Japan 11 oz \$ 7

Tiger Singapore 12 oz \$ 7

Heineken Netherlands 12 oz \$ 7

SAKE

Junmai Daiginjo Extra cold \$ 14

Zenmai Ginjo cold \$ 7.5

Honjozo No Karakuchi cold \$ 7.5

Junmai Shu cold \$ 8

Hot Sake large carafe \$ 14

small carafe \$ 12.5

JAPANESE WHISKY

Suntory Toki 1,5 oz \$ 15

JAPANESE TEAS

Green Tea \$ 3

Flowering Tea \$ 3

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
15% Service charge will be applied to all Guests without a beverage package and items excluded from respective package.
Prices are subject to change. Your check may reflect applicable VAT for certain ports or itineraries.

