海波 Kxito seishi exa	
Menu provided for reference only. Menus are subject to change and will be re-confirmed once onboard	



Savour unforgettable taste sensations from the

Land of the Rising Sun. An authentic taste of

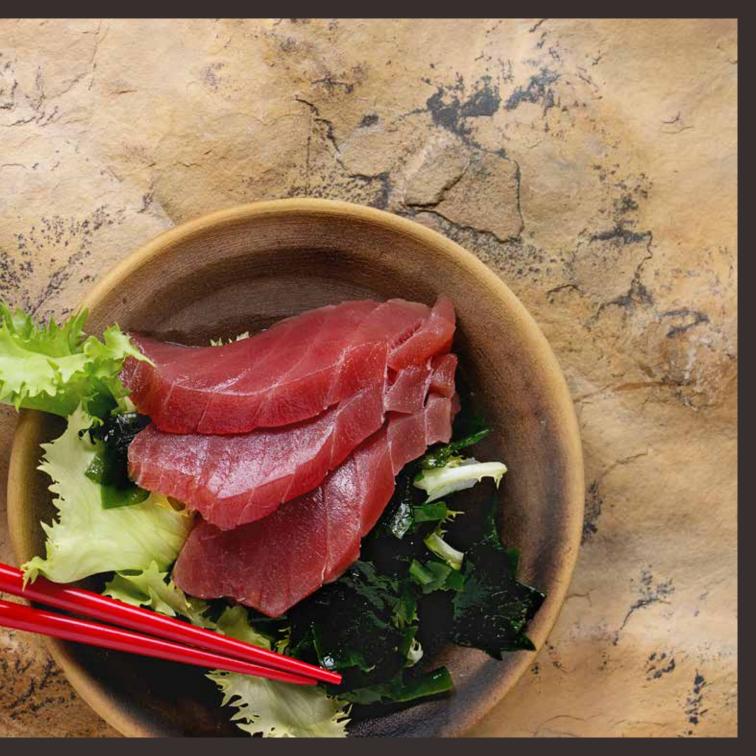
popular Japanese cold and hot dishes prepared as

tradition demands, using the finest fresh ingredients.

A varied selection of fresh sushi, sashimi, maki and

tempura, created by our expert sushi chefs.





Kaito Dining Experience is included in the Dining Experience package. If you have purchased the package, you may replace a dish from the Dining Experience selection with one from the à la carte menu of the corresponding section for 50% of the listed price. You can also order any additional dish at full price.

KAITO DINING EXPERIENCE

MISOSHIRU

Miso Soup, Diced Tofu, Leeks, Wakame

SAKE ABOKADO TEMAKI*

Smoked Salmon, Avocado

MAGURO SASHIMI*

Yellowfin Tuna

TAKO NIGIRI

Octopu

SUKANPI TATAKI*

Scampi, Sesame Oil Seaweed Salad, Passion Fruit

HAMACHI SASHIMI*

Japanese Amberjack

EBI NIGIR

Cooked Shrimp

TIGEREYE TEMPURA*

Batter Fried Rolls, Japanese Amberjack, Cream Cheese, Salmon Roe

MATCHA TEA ICE CREAM

Homemade Green Tea Ice Cream

KAITO SPECIAL COMBOS

All our combinations are served with Miso soup



ALL NIGIRI*

Your Selection of 10 Pieces of Nigiri



SUSHI DELUXE*

Your Selection of 8 Pieces of Nigiri, 1 Maki, 1 Temaki

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.

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KAITO SPECIAL COMBOS

All our combinations are served with Miso soup



SASHIMI DELIGHT*

Your Selection of 15 Pieces of Sashimi



SUSHI AND SASHIMI FULIYAMA*

Your Selection of 8 Pieces of Nigiri, 1 Maki, 9 Pieces of Sashimi



ALL TEMAKI*

Your Selection of 5 Temaki

SOUPS, NOSECTESORICENAND SALAD

section notes en



MISOSHIRU Miso Soup, Diced Tofu, Leeks, Wakame



TORI SOBA Soba Noodle Soup, Chicken, Leeks, Wakame



TEMPURA UDON
Udon Noodle Soup,
Shrimp Vegetable Tempura



YAKI SOBA Stir-Fried Soba Noodles, Vegetables, Chicken, Soy Sauce



YAKI MESHI Fried Rice, Chicken, Eggs, Vegetables, Soy Sauce



SAKURA
Shredded Cabbage, Carrot and
Sweetcorn Salad, Miso Dressing

SECTSLOMAMIN

section_notes_en



SUKANPI TATAKI*

Scampi, Sesame Oil Seaweed Salad, Passion Fruit



YASAI TAMAGOMAKI

Japanese Vegetable Omelette Rolls, Nori



AGE DASHI TOFU

Deep-Fried Tofu, Dashi Sauce, Spinach with Sesame Seeds



YAKITOR

Grilled Jidori Chicken and Leeks Skewers, Teriyaki Sauce



FBI SUNOMONO

Steamed Shrimps, Cucumbers, Nori, Rice Vinegar Soy Dressing



- TAKO SUNOMONO

Steamed Octopus, Cucumbers, Nori, Rice Vinegar Soy Dressing

NIGIRI 2 pcs



SAKE* Salmon



EBI Cooked Shrimps



TAI* Red Snapper



HAMACHI*
Japanese Amberjack



TAKO Octopus



UNAGI Roasted Glazed Eel



AMA EBI*
Raw Shrimps



MAGURO* Yellowfin Tuna

SASHIMI 5 pcs



SAKE* Salmon



EBI Cooked Shrimps



TAI*
Red Snapper



HAMACHI*
Japanese Amberjack



TAKO Octopus



UNAGI Roasted Glazed Eel



Raw Shrimps



MAGURO* Yellowfin Tuna

TEMAKI



KANI KAPPA Surimi Crab, Cucumber



SAKE ABOKADO* Smoked Salmon, Avocado



CHUUKARA TAI*
Red Snapper, Spicy Sauce, Leeks



IKURA*
Salmon Roe, Asparagus



SAKE-KAVVA*
Crunchy Seared Salmon Skin
and Masago



CHUUKARA MAGURO* Yellowfin Tuna, Spicy Sauce, Leeks

MAKI



SAKE MAKI* Salmon



KAPPA MAKI Cucumber



KANI MAKI Surimi Crab



TAI MAKI* Red Snapper



KABOCHA MAKI Pumpkin



MAGURO MAKI*
Yellowfin Tuna

FUTOMAKI



KAITO CALIFORNIA

Shrimps, Mayo, Avocado, Cucumber, Tamago, Sesame Seeds



YASAI MAKI

Asparagus, French Beans, Carrots, Bell Pepper, Tamago



EBI TEMPURA MAKI

Tempura Prawns, Avocado, Cucumber, Mayo



CHILIKARA SAKE*

Salmon, Spicy Sauce, Cucumber, Roasted Sesame Seeds



KAITO RAINBOW*

Surimi Rolls topped with a Sashimi Chef's Selection



DRAGON ROLL*

Tempura Prawns, Roasted Glazed Eel, Cream Cheese, Avocado

TEMPURA



YASAI TEMPURA
Batter-Fried Selected Vegetables,
Tentsuyu Sauce



EBI TEMPURA
Batter-Fried Prawns, Tentsuyu Sauce



Batter-Fried Prawns,
Japanese Amberjack, Vegetables,
Tentsuyu Sauce



Batter-Fried Rolls, Japanese Amberjack, Cream Cheese, Salmon Roe



Batter-Fried Vegetable Rolls,

Cream Cheese



Batter-Fried Rolls, Salmon, Japanese Amberjack, Surimi Crab, Masago Roe

TERIYAKI



SAKE TERIYAKI*
Grilled Salmon, Teriyaki Sauce, Steamed Rice,
Sautéed Vegetables



Grilled Chicken, Teriyaki Sauce, Steamed Rice, Sautéed Vegetables



GYU NIKU TERIYAKI*

Angus Tenderloin, Teriyaki Sauce, Steamed Rice, Sautéed Vegetables

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DESSERTS



MATCHA TEA ICE CREAM Homemade Green Tea Ice Cream



MATCHA FRUIT
Homemade Green Tea Ice Cream,
Seasonal Fresh Fruit



LYCHEE
Lychee and Mint Salad



Batter-Fried Banana,
Homemade Vanilla Ice Cream



Selected Homemade Ice Cream



FRUIT LEMPTATION
Seasonal Fresh Fruit Mosaic



