

SEAFOOD PLATEAUX

THE LOTUS*

6 Oysters, 3 Chilled Shrimps,
3 Crab Claws
34

THE CHATEAU*

1/2 Cold Water Lobster Tail,
Lobster and Crab Salad, 3 Chilled Shrimps,
6 Oysters, 1 King Crab Leg, 3 Crab Claws
70

THE IMPERIAL TOWER*

1 Whole Cold Water Lobster Tail,
Lobster and Crab Salad, 6 Chilled Shrimps,
12 Oysters, 2 King Crab Legs,
6 Crab Claws, Sea Bass Ceviche
120

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A 20% gratuity will be automatically added to your check

COCKTAILS

Tea Leaf 15

Pure Snow Sake, Citrus Vodka, St. Germain Liqueur & Green Tea

Gingertini 15

Pure Snow Sake, Ginger Vodka, Muddled Cranberry & Ginger

Snowberry 12

Pure Snow Sake, Blueberry Vodka, Blue Curacao, Triple Sec & Citrus Juice

Tokyo Rose 12

Pure Snow Sake, Vodka, Triple Sec & Cranberry Juice

CHAMPAGNE

KRUG, ROSÉ EDITION 440

KRUG, GRAND CUVÉE 317

TAITTINGER, COMTE DE CHAMPAGNE 273

TAITTINGER, LA FRANCAISE, RESERVE 100

PERRIER-JOUËT, BELLE ÉPOQUE 197

LOUIS ROEDERER, BRUT PREMIER 145

MOËT & CHANDON, DOM PÉRIGNON 325

MOËT & CHANDON, IMPERIAL, ROSÉ 100

MOËT & CHANDON, IMPERIAL 100

M. HASLINGER & FILS 70

SAKES

GL | BTL

Snow Maiden Junmai Nigori 720 ml 10 55

Joto, Yuzu, The Citrus One 720 ml 15 70

Shimizu-No-Mai, Pure Dawn,
Junmai Gingjo, 300 ml 43

Shimizu-No-Mai, Pure Dusk,
Junmai Daiginjo, 300 ml 46

Shimizu-No-Mai, Pure Snow,
Junmai Daiginjo, 300 ml 42

Hou Hou Shu, Sparkling,
Semi-Sweet, 300 ml 46

Hou Hou Shu, Sparkling, Rosé,
Semi-Sweet, 300 ml 46

HOT PLATES

HOMEMADE LOBSTER & SHRIMP WONTONS	12
Sweet Hoisin Glaze	
SPICY SHRIMP STIR FRY	12
Sweet Soy Glaze, Bok Choy, Peppers, Udon Noodle	
CHICKEN GINGER GYOZA	10
Pan Seared Dumpling, Sesame, Yuzu, Scallion	
CREAMY OYSTERS DYNAMITE	13
Hot Creamy and Spicy Baked Oysters, Honey and Masago	

LAND “MEATS” SEA

 OSAKA STYLE KUSHIKATSU	14
Crispy Skewers of Shrimp, Beef, Chicken, Asparagus and Panko	
PORK BELLY SKEWERS	13
Sweet Mustard Honey Glaze	
CHICKEN TERIYAKI	16
Marinated Chicken, Broccoli, Toasted Sesame Seeds	
PAN SEARED RIBEYE MEDALLIONS*	19
Asparagus, Mushrooms, Scallions	
SPICY SEAFOOD RAMEN	18
Shellfish, Miso, Dashi	
SAVORY MISO SOUP	8
Vegetables, Tofu, Mushroom, Scallion	
TONKOTSU SOY RAMEN*	9
Soy Marinated Pork, Bamboo Shoot, Scallion, Soft Boiled Egg	



New dishes created by Chef Yoshikazu Okada
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RAW & BARELY DRESSED

HAMACHI TIRADITO*	11
Sweet Corn and Lime Broth, Jalapeño, Avocado	
TRUFFLED ALBACORE TUNA*	9
Siracha, White Truffle Oil, Ponzu	
OYSTERS*	12/24
(Six Pieces/Dozen)	
OMAKASE SASHIMI*	10
Choice of 5: Chef Selection of Assorted Sashimi	
ASSORTED SASHIMI*	10
Choice of 4: Tuna, Yellowtail, Salmon, Octopus, Albacore Tuna, Eel	
CRISPY ASIAN CHICKEN SALAD	16
Creamy Honey Wasabi Dressing	
SPICY AHI TUNA*	7
Crispy Rice, Wasabi Aioli, Jalapeño	

HOT BITES

EDAMAME	5
Choice of Himalayan Salt or Spicy	
TEMPURA BOK CHOY	5
Prik Nam Pla Sauce	
FRIED CALAMARI	11
Ponzu Aioli, Lemon	
CRISPY SHRIMP	11
Wasabi Mayo, Furikake	
 SHRIMP AND SCALLOP KAKIAGE	14
Shrimp and Scallop Tempura with Asparagus, Onion and Corn	



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SPARKLING

BIN		GL	BTL
147	Veuve Clicquot, Yellow Label, Champagne	25	100
142	M. Haslinger & Fils, Champagne	17	70
144	Cava, Vilarnau, Trencadis, Penedes, Spain	12	50

WHITES

BIN		GL	BTL
335	Pinot Grigio, Corte Giara, Delle Venezie	10	40
221	Albariño, Terras Guada de Campio, Rias Baixas	19	60
424	Sauvignon Blanc, Emmolo, Napa Valley, California	19	60
1189	Vermentino, Avivo, Organic, California	17	60
54	Pinot Gris, Gustave Lorentz, Evidence, Alsace	17	60
356	Riesling, J. & H. Selbach, Kabinett, Mosel	12	50
403	Chardonnay, Louis Jadot, Chablis	20	85

ROSÉ

BIN		GL	BTL
476	Chateau d'Esclans, Whispering Angel, Côte de Provence	19	70
516	Le Bel Oliver, Pays d'Hérault	10	40

RED WINE

BIN		GL	BTL
115	Gamay, Château des Jacques, Beaujolais, France	19	70
1247	Grenache, Jean-Luc Colombo, Côtes du Rhône, France	17	60
123	Pinot Noir, Robert Mondavi, Private Selection, California	12	50
1124	Syrah, Gérard Bertrand, Minervois, France	15	60
1190	Sangiovese, Avivo, Organic, California	17	60
1007	Merlot, Emmolo, Napa Valley, California	25	90
925	Caymus, Napa Valley, California	35	135

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ROLLS & NIGIRI

THE BEYOND ROLL* 16

Shrimp Tempura, Spicy Tuna, Cucumber,
Eel Sauce, Spicy Mayo

PACIFIC TATAKI SALMON ROLL* 11

Crab, Cucumber, Avocado, Salmon, Yuzu Dressing

SHRIMP TEMPURA 12

Avocado, Cucumber, Pickled Burdock,
Tempura, Spicy Mayo, Sweet Soy

GRILLED SWEET & SPICY SALMON ROLL 14

California Roll with Spicy Baked Salmon

SPICY TUNA* 10

Sesame, Soy

SUNSET ROLL* 10

Salmon, Mango, Avocado, Spicy Mayo,
Tempura Crunch

ALASKAN CALIFORNIA 12

Snow Crab, Avocado, Cucumber,
Roasted Sesame Seed

NIGIRI SELECTION* 12

Choice of 3: Tuna, Yellowtail, Salmon, Octopus



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