

BAR MENU

COCKTAILS

Full of Seoul Soju, Coconut, Lemon, Peach, Angostura Bitters	14
Umai Pink Cocktail Bacardi White Rum, Lime, Agave, Strawberries	14
Biiru Asahi Beer, Tomato Juice, Soy, Lime, Yuzu Ponzu, Togarashi Spice	15
Green Pea Soup Patron Silver Tequila, Illegal Aged Mezcal, Green Pea Juice, Ginger, Lemon	15
Singapore Fling Roku Gin, Cherry, Cointreau, Lychee, Pineapple, Basil	19

WINES

PRINCESS PLUS

complimentary by the glass, 25% off bottles of wine

	Glass	Bottle [†]
CHAMPAGNE & SPARKLING		
Prosecco	12	46
Romero Britto Princess Love - Villa Sandi Prosecco	12	46
Piper Heidsieck	15	67
WHITE & ROSE		
Moscato	11	46
Riesling	12	55
Chardonnay	11	42
Rose	12	46
RED		
Pinot Noir	12	47
Cabernet Sauvignon	12	42

PRINCESS PREMIER

complimentary by the glass, 25% off bottles of wine

	Glass	Bottle [†]
WHITE & ROSE		
La Crema Pinot Gris, California	17	68
Melorosa Sauvignon Blanc by Jason Aldean, California	18	78
Flowers Chardonnay, California	19	82
Chateau d'Esclans 'Whispering Angel' Rose, France	18	72
RED		
Sea Sun Pinot Noir, California	18	72
Melorosa Red Blend by Jason Aldean, California	18	78
Langmeil 'Valley Floor' Shiraz, Australia	18	78
Seghesio 'Old Vines' Zinfandel, California	18	81
Bonanza Cabernet Sauvignon by Caymus, California	18	72

[†]25% discount on bottles of wine for guests with Princess Plus or Premier

JAPANESE BEER

Asahi Beer	8
Sapporo	8

SAKE

Tozai Typhoon	13
Narutotai Shiboritate Ginjo Nama Genshu	11
Momokawa Organic Junmai	11

JAPANESE SPIRITS

Haku Vodka	19
Roku Gin	19
Suntory Toki Whisky	19
Togouchi Japanese Blended Whisky 15yr	32

OPPA SOJU

Original 2oz	8
Original 360ml	38

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to your check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. Beverage Packages may not be shared or transferred and have specific limitations and restrictions.

美味い

UMAI

TEPPANYAKI • SHABU-SHABU • RAMEN


Cover charge \$45 per person

PRELUDE

- Edamame Pods
sprinkle of sea salt
- Miso Soup
silken tofu, shiitake

STARTERS

Choose 1

- Kabuki Salad 
wakame seaweed, ginger drizzle
- Prawn Cracker Shrimp
umami ketchup, salsa vinaigrette
- Tonkatsu
panko-crusted pork, bbq katsu sauce, shredded cabbage

“TEPPAN” GRILL SIGNATURES

Choose 2 entrees and create your own combination, served with fried rice and stir-fried Umai vegetables

- Grilled Tofu
vegetable yaki udon, tangy “yum yum” sauce
- Black Tiger Shrimp *
juicy tiger prawns, garlic butter, lemon
- Miso Salmon *
ginger ponzu syrup, ikura caviar
- Seared Scallops *
lemon furikake
- Teriyaki Chicken
sake teriyaki glaze
- NY Strip Steak *
dry-aged, evenly marbled
- Filet Mignon *
tender lean beef, creamy mustard

ABOVE & BEYOND

\$15 surcharge for each

- Wagyu Sirloin Steak* 4 oz
our exclusive beef, rich flavor and exceptionally tender
- Lobster Tail 7 oz
succulent Maine lobster, citrus onion sauce
- Ryujin Trio
taste the bounty of the seas with lobster tail, colossal scallops, jumbo shrimp

SWEET TEMPTATION

Choose 1

- Mochi Ice Cream
- Fruit Sashimi

 *vegetarian*

All food and beverage costs, including cover charges, are subject to an 18% service charge which will be added to your check.

Public Health Advisory: *Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.