### White Wines

<table>
<thead>
<tr>
<th>BIN</th>
<th>OYSTER WHITES</th>
<th>GL</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>326</td>
<td>Muscadet Sur Lie, Domaine Les Hautes Noëllès</td>
<td>8</td>
<td>38</td>
</tr>
<tr>
<td></td>
<td>Slightly Briny With A Touch Of Nuttiness</td>
<td></td>
<td></td>
</tr>
<tr>
<td>297</td>
<td>Bourgogne Blanc, Louis Jadot “Steel,” France</td>
<td>11</td>
<td>52</td>
</tr>
<tr>
<td></td>
<td>Crisp, Refreshing, Unoaked Chardonnay</td>
<td></td>
<td></td>
</tr>
<tr>
<td>392</td>
<td>Sancerre, Michel Redde Les Tuileries, Loire, France</td>
<td>13</td>
<td>58</td>
</tr>
<tr>
<td></td>
<td>Bright Minerality Meets Brisk Acidity</td>
<td></td>
<td></td>
</tr>
<tr>
<td>321</td>
<td>Pinot Blanc, Hugel, Alsace, France</td>
<td>13</td>
<td>49</td>
</tr>
<tr>
<td></td>
<td>Lean And Mineral Focused Wine</td>
<td></td>
<td></td>
</tr>
<tr>
<td>406</td>
<td>Vermentino, Guado al Tasso, Tuscany Italy</td>
<td>14</td>
<td>62</td>
</tr>
<tr>
<td></td>
<td>Smell the sea air and taste the freshness</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1338</td>
<td>Sherry, Emilio Lustau, Puerto Fino, Jerez-Xérès</td>
<td>10</td>
<td>43</td>
</tr>
<tr>
<td></td>
<td>Hazelnuts, Spice, and Seaspray</td>
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</tr>
</tbody>
</table>

### Sushi Whites

<table>
<thead>
<tr>
<th>BIN</th>
<th>SUSHI WHITES</th>
<th>GL</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>126</td>
<td>Sparkling, Crémant d’Alsace, Domaine Mittnacht Frères</td>
<td>13</td>
<td>56</td>
</tr>
<tr>
<td></td>
<td>Dry, Mineral Driven Sparkling Wine</td>
<td></td>
<td></td>
</tr>
<tr>
<td>364</td>
<td>Riesling, Weingut Bründlmayer, Kamptaler Terrasen, Austria</td>
<td>16</td>
<td>65</td>
</tr>
<tr>
<td></td>
<td>Apricot, Citrus, Herbs, and Green Tea</td>
<td></td>
<td></td>
</tr>
<tr>
<td>221</td>
<td>Albarino, Terras Guada de San Campio, Rías Baixas, Spain</td>
<td>13</td>
<td>54</td>
</tr>
<tr>
<td></td>
<td>Apple, Pear, Banana, and Pineapple</td>
<td></td>
<td></td>
</tr>
<tr>
<td>333</td>
<td>Pinot Gris, Willakenzie, Willamette Valley, Oregon</td>
<td>9</td>
<td>38</td>
</tr>
<tr>
<td></td>
<td>Tropical Fruit, Melon, And Citrus</td>
<td></td>
<td></td>
</tr>
<tr>
<td>315</td>
<td>Grüner Veltliner, Gobelsburg, Austria</td>
<td>10</td>
<td>45</td>
</tr>
<tr>
<td></td>
<td>Pear, White Pepper, and Citrus</td>
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</tbody>
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### Red Wines

<table>
<thead>
<tr>
<th>BIN</th>
<th>LIGHT REDS</th>
<th>GL</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>1124</td>
<td>Minervois (Syrah, Carignan), Gérard Bertrand, France</td>
<td>9</td>
<td>37</td>
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<tr>
<td></td>
<td>Dark Brambly Fruit with a lightt Finish</td>
<td></td>
<td></td>
</tr>
<tr>
<td>966</td>
<td>Moulin-à-Vent (Gamay), Joseph Drouhin, Cru Beaujolais, France</td>
<td>11</td>
<td>48</td>
</tr>
<tr>
<td></td>
<td>Floral Notes and A Little Bit of Earthiness</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1088</td>
<td>Pinot Noir, Siduri, Yamhill-Carlton, Willamette Valley, Oregon</td>
<td>14</td>
<td>62</td>
</tr>
<tr>
<td></td>
<td>Rich Cherry Fruit Flavors and Long Finish</td>
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### More Powerful Reds

<table>
<thead>
<tr>
<th>BIN</th>
<th>MORE POWERFUL REDS</th>
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</thead>
<tbody>
<tr>
<td>1289</td>
<td>Rhône Blend, Tablas Creek, Côtes de Tablas, Paso Robles, California</td>
<td>15</td>
<td>68</td>
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<tr>
<td></td>
<td>Spice, Minerality, and Bright Red Fruit</td>
<td></td>
<td></td>
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<tr>
<td>1240</td>
<td>Tempranillo, Torres, Celeste, Ribera del Duero, Spain</td>
<td>11</td>
<td>45</td>
</tr>
<tr>
<td></td>
<td>Blackberries, Blueberries, and Coffee Notes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1006</td>
<td>Merlot, Ca’ Momi, Napa Valley, California</td>
<td>9</td>
<td>39</td>
</tr>
<tr>
<td></td>
<td>Plums, Allspice, and Chocolate Flavors</td>
<td></td>
<td></td>
</tr>
<tr>
<td>955</td>
<td>Cabernet Sauvignon, Decoy, Sonoma County, California</td>
<td>13</td>
<td>58</td>
</tr>
<tr>
<td></td>
<td>Dark Fruit, Sweet Oak and Spice</td>
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</tbody>
</table>

### Celebrity Cruises

#### Private Labels

<table>
<thead>
<tr>
<th>BIN</th>
<th>&quot;Elegance&quot; by Celebrity Cruises &amp; Jackson Family Wines</th>
<th>GL</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>264</td>
<td>Chardonnay</td>
<td>10</td>
<td>43</td>
</tr>
<tr>
<td>939</td>
<td>Cabernet Sauvignon</td>
<td>11</td>
<td>43</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BIN</th>
<th>&quot;Opulence&quot; by Celebrity Cruises &amp; Grgich Hills</th>
<th>GL</th>
<th>BTL</th>
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</thead>
<tbody>
<tr>
<td>259</td>
<td>Chardonnay</td>
<td>16</td>
<td>75</td>
</tr>
<tr>
<td>946</td>
<td>Cabernet Sauvignon</td>
<td>24</td>
<td>108</td>
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</tbody>
</table>
VODKA

STOLICHNAYA
9

STOLICHNAYA ELITE
11

GREY GOOSE
11

CÎROC
11

RUSSIAN STANDARD
11

BELUGA GOLD LINE
16

GREY GOOSE VX
16

RUSSIAN STANDARD PLATINUM
16

COCKTAILS

SEASIDE HEIGHTS
15
Oyster Shell Infused Vodka, Manzanilla Sherry, Champagne

ARANDAS COAST
15
Peppercorn Infused Reposado Tequila, Manzanilla Sherry, Grapefruit Juice, Simple Syrup

CONCH REPUBLIC
15
Woodford Reserve, Papas Pilar Rum, Fino Sherry, Tropical Tea, Lemon, Demerara Syrup, Pimento Dram, Bitters and Soda

GREEN MUDSLIDE
15
Vodka, Matcha Tea, Baileys, Almond Milk, Coco Lopez

NEW AMSTERDAM SOUR
15
Buffalo Trace Bourbon, Cocchi Americano, Barley Tea Syrup, Lemon, Topped with Carménère Red Wine

CHAMPAGNE

P. GIMONNET ET FILS, SPECIAL CLUB
10 | 49

COLIN, MILLÉSIME
17 | 86

ROBERT MONCUIT GRAND CUVÉE
18 | 71

HENRI GOUTORBE, SPECIAL CLUB
22 | 87

LOUIS ROEDERER, CRISTAL
295

DOM PÉRIGNON
325

PERRIER-JOUËT, BELLE ÉPOQUE
395

BRICE ROSE, GRAND CHU
395

MOET & CHANDON ROSE, IMPERIAL
395

KRUG ROSE
395

SLICED THIN

ASSORTED SASHIMI
8
Choice of 4: Tuna, Yellowtail, Salmon, Shrimp, Octopus, Sea Bass, Sea Trout, Fluke

OMAKASE SASHIMI
8
Choice of 5: Chef Selection Of Assorted Sashimi

NIGIRI SELECTION
12
Tuna, Yellowtail, Salmon, Octopus

BLUEFIN TUNA
12
Toro Nigiri, Fresh Wasabi

SEAFOOD PLATEAUX

THE CHATEAU
58
1/2 Cold Water Lobster Tail, Lobster and Crab Salad, 3 Chilled Shrimp, 6 Oyster, 1 King Crab Leg, 3 Crab Claws

THE IMPERIAL TOWER
75
1 Whole Cold Water Lobster Tail, Lobster and Crab Salad, 6 Chilled Shrimp, 12 Oysters, 2 King Crab Legs, Sea Bass Ceviche, 6 Crab Claws

* Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.
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RAW

OYSTER (Six Pieces) MP

WILD SEA TROUT
Apple, Celery, Caviar, Jalapeño Emulsion 7

SCALLOP CEVICHE
Flash Marinated In Yuzu-Shiso Dressing 8

FLUKE
Shaved Thin, Dressed With White Soy Dashi, Seaweed Crisp 6

CAVIAR
Market Price (1oz Serving)
Osetra Amber  
Golden Imperial Osetra  
Sevruga

BARELY DRESSED

HAMACHI TIRADITO
Sweet Corn and Lime Broth, Jalapeño, Avocado 9

SEA BASS CEVICHE
Ponzu, Ginger Oil, Orange, Soy, Coconut Milk 7

OCTOPUS CARPACCIO
Ginger Carrot Emulsion, Tōgarashi, Crispy Rice 9

SALMON SASHIMI
Lightly Torched, Miso Dashi Broth, Pickled Mushrooms 9

EDAMAME
Himalayan Salt 4

MIXED GREEN SALAD
Katsu Dashi Dressing, Spring Mix, Crispy Shallots, 4

HOT

CRISPY CRAB CAKE
Sriracha Mayo, Green Papaya Salad, Ginger Dressing 10

STEAMED MUSSELS
Lime and Chili Pepper Broth, Coconut Milk, Lemongrass 8

SALMON SAIKYO YAKI
Grilled Salmon, Miso, Mirin, Cucumber Pickles, Aromatic Jasmine Rice 12

JAPANESE UNI NOODLES
Uni Soy Butter Sauce, Udon, Caviar 14

NEW ENGLAND CLAM CHOWDER
Smoked Bacon, Yukon Potatoes, Fresh Thyme 5

ROLLS

SHRIMP TEMPURA
Avocado, Cucumber, Pickled Burdock, Tempura, Spicy Mayo, Sweet Soy 10

GREEN ROOF TUNA
Spicy Tuna, Cucumber, Avocado, Black Sesame 11

SUNSET ROLL
Salmon, Mango, Avocado, Spicy Mayo, Tempura Crunch 9

ALASKAN CALIFORNIA
Snow Crab, Avocado, Cucumber, Roasted Sesame Seed 10

SHRIMP DRAGON
Shrimp Tempura Roll, Topped with Grilled Eel, Furikake, Eel Sauce 11

CRISPY SHIRO MAGURO ROLL
Spicy Tuna, Albacore Tuna, Crispy Onions, Ponzu Sauce 11

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