

RAW
ON 5

WHITE WINES

BINGLBTL

OYSTER WHITES

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

SUSHI WHITES

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

RED WINES

BINGLBTL

LIGHT REDS

1124	Minervois (Syrah, Carignan), Gérard Bertrand, France <i>Dark Brambly Fruit with a lighht Finish</i>	9	37
966	Moulin-à-Vent (Gamay), Joseph Drouhin, Cru Beaujolais, France <i>Floral Notes and A Little Bit of Earthiness</i>	11	48
1088	Pinot Noir, Siduri, Yamhill-Carlton, Willamette Valley, Oregon <i>Rich Cherry Fruit Flavors and Long Finish</i>	14	62

MORE POWERFUL REDS

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

CELEBRITY CRUISES PRIVATE LABELS

"Elegance" by Celebrity Cruises & Jackson Family Wines

264	Chardonnay	10	43
939	Cabernet Sauvignon	11	43

"Opulence" by Celebrity Cruises & Grgich Hills

259	Chardonnay	16	75
946	Cabernet Sauvignon	24	108

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

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

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

KRUG ROSE
395

SEAFOOD PLATEAUX

THE CHATEAU

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

THE IMPERIAL TOWER

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
75

* 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.

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 Katsuo 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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