SIGNATURE DRINKS

WASABI COCKTAIL

Sake, lychee liqueur, lemon juice, orange juice and grenadine served chilled, straight up

SHAKU-SHAKU

Gekkeikan sake, chartreuse, cucumber, fresh lemon juice, simple syrup

FreestyleTravelers.com

SAKE

GEKKEIKAN TRADITIONAL SAKE This versatile sake can be served warmed, room

temperature or chilled. It is aged for approximately six months to achieve its mellow flavor \$9

Junmai Ginjo Nigori Genshu: Made only with rice,

MOMOKAWA PEARL

water, yeast and koji with the rice milled to 60%, it is cask-strength and roughly filtered. Offers notes of vanilla, pineapple, banana, coconut and anise rounding out a creamy body \$10

CHILLED EDAMAME SESAME SEAWEED

APPETIZERS

with bbq salt

\$8

SALAD ginger dressing \$8

TUNA WONTON

sushi rice, quinoa

TUNA POKE BOWL*

cucumber, seaweed, avocado,

\$14

wonton chips, seaweed,

VOLCANO*

avocado, jalapeño, spicy mayo, eel sauce \$13

SUSHI ROLLS & SPECIALTIES*

\$12

asparagus, tomato, lettuce, avocado,

cucumber

CRISPY SALMON* salmon, avocado, cream cheese, panko,

eel sauce

\$17

CALIFORNIA crab, avocado, cucumber \$14

tuna, masago, shichimi

SPICY TUNA*

\$16 **AHI TUNA***

tuna sashimi, spicy tuna, spicy aioli,

garlic ponzu, chives

\$18

DRAGON broiled eel, avocado, shrimp tempura, crab, eel sauce

RAINBOW* crab, tuna, yellowtail, salmon, shrimp,

cucumber, tobiko, avocado

\$18

\$17 YELLOWTAIL* hiramasa, crab, yuzu juice, truffle oil,

TUNA PIZZA*

crispy tortilla, aioli, chives,

green soy paper, aonori tempura flakes

maldon sea salt, truffle oil \$16

AHI*

yellowfin tuna

EBI*

prawn

\$11

NIGIRI* (2PC)

KANPACHI*

yellowtail

SAKE*

salmon

SURIMI* imitation crab

UNAGI* eel

\$13

SASHIMI* (3PC)

AHI*

yellowfin tuna

KANPACHI* yellowtail

SAKE*

salmon

A 20% gratuity and beverage service charge will be added to your check. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

increase your risk of foodborne illness, especially if you have certain medical conditions.