

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

FreestyleTravelers.com

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

90



New dishes created by Chef Yoshikazu Okada
exclusively for **Celebrity Beyond**

*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.
A 20% service charge 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

FreestyleTravelers.com

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

FreestyleTravelers.com

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

FreestyleTravelers.com

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

RAW & BARELY DRESSED

- HAMACHI TIRADITO*** 11
Sweet Corn and Lime Broth, Jalapeño, Avocado
- TRUFFLED ALBACORE TUNA*** 9
Siracha, White Truffle Oil, Ponzu
- OYSTERS*** 9/18
(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 FreestyleTravelers.com

*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.

A 20% service charge will be automatically added to your check.

SPARKLING

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

WHITES

BIN	FreestyleTravelers.com	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
123	Chardonnay, Louis Jadot, Chablis	20	85

ROSÉ




BIN		GL	BTL
476	Chateau d'Esclans, Whispering Angel, Côte de Provence	19	70
2467	Le Bel Oliver, Pays d'Hérault	10	40

RED WINE

BIN		GL	BTL
123	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	195

A 20% service charge will be automatically added to your check

ROLLS & NIGIRI

-  **THE ASCENT ROLL*** 16
Crispy Soft Shell Crab, Avocado, Tobiko
-  **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
- FreestyleTravelers.com
- 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



New dishes created by Chef Yoshikazu Okada
exclusively for **Celebrity Beyond**

*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.

A 20% service charge will be automatically added to your check.