



SUSHI
ROBATAYAKI

Menus provided for reference only.
Menus are subject to change
and will be re-confirmed once onboard

In Japanese cuisine,
Robatayaki (often shortened to Robata)
is a cooking method involving a barbecue
in which combinations of seafood, meats and vegetables
are cooked at varying speeds over a hot grill.
Other kinds of foods are also offered in this style,
mostly marinated, and glazed over the grill.
They are combined with exquisite sushi, sashimi, large combos
to share with signature Futomaki Uramaki (rolls)
created by expert chefs, and much more at the row bar.



DINING EXPERIENCE

Items marked with (**) are not included in the Dining Experience. If you have purchased the Dining Experience package, you may replace a dish from the Dining Experience menu with one from the à la carte menu of the corresponding section for 50% of the listed price. You can also order any additional dish at full price.

Composed of:

1 SNACK

1 POTSTICKER

1 HIRATA or 1 SALAD

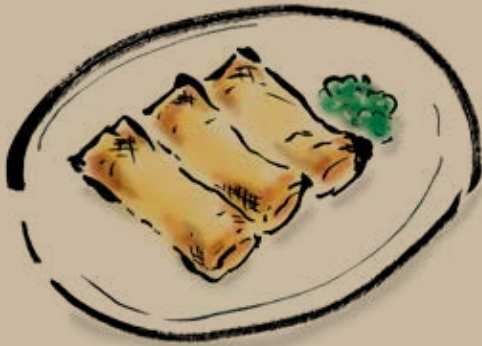
2 SKEWERS or 1 TEMPURA

1 MISO SOUP

1 ROBATA DISH or 1 FUTOMAKI-URAMAKI

1 DESSERT

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SNACKS

EDAMAME

spicy sesame oil, lemon **V**

FRESH HARUMAKI

shrimp & veggies fresh rice paper rolls,
peanut sauce

CRISPY HARUMAKI

seasonal Asian vegetables spring rolls,
sweet-and-sour sauce **V**

KIMCHEE

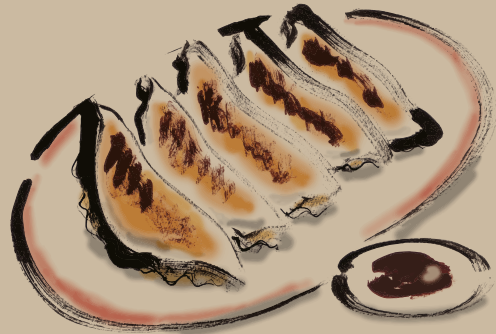
light spicy marinated cabbage,
carrot, daikon **V**

TOFU

crispy garlic, spring onion,
yuzu soy sauce **V**

TEBA SHIO

salted chicken wings, togarashi, lemon



GYOZA | POTSTICKERS

PORK 4 pcs

chives, ginger; served with ponzu sauce,
spring onion

PRAWNS** 4 pcs

ginger, garlic, scallion; served with
ponzu sauce, spring onion

CHIVES 4 pcs

mushroom, cabbage; served with spring
onion, toasted nuts, spicy sauce **V**

V Vegetarian

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HIRATA BUNS

SOFT SHELL CRAB** 1 pc
green mango, shiso, fresh chili,
spicy mayo

WAGYU** 1 pc
truffle mayo, crispy oyster

TEMPURA PRAWNS 1 pc
cucumber, wasabi mayo

KINOKO 1 pc
seasonal sesame mushrooms, scallion,
togarashi aioli

SPICY LOBSTER** 1 pc
seaweeds, pickled vegetables,
yuzu mayo

ALL BUNS** 5 pcs
all of the above buns



SALADS

SEAWEED
seaweed, daikon, carrot, red onion,
scallion, sesame seeds

KAISO
papaya, carrot, kataifi, chives, shiso,
ponzu dressing

SUNOMONO
cucumber, coriander, shiso, rice vinegar

SAKURA
goma sesame yuzu dressing

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ROBATAYAKI SKEWERS

TSUKUNE**

chicken meatballs

CHICKINRIKY**

chicken thighs, leeks

KAKUNI

pork belly, shiso

KOSHO

Padrón peppers, bonito flakes, lemon

CHEESYBEEF**

Angus beef, Gouda cheese

LAMB**

lamb loin, cumin

ASUPARABEKON**

green asparagus, bacon

KUSHIYAKI**

shrimps



VEGGY SKEWERS

AUBERGINE**

miso, daikon sprouts

GREEN ASPARAGUS**

sesame

TSUTSUMI-YAKI

shimeji and enoki mushrooms,
yuzu butter

ERINGI

king oyster mushroom

SKEWER COMBO**

ALL TWELVE SKEWERS**

SIX SKEWERS OF YOUR CHOICE**

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TEMPURA

All served with ginger daikon sauce

YASAI

seasonal vegetables, mushrooms

KAITO

shrimps, seasonal vegetables,
mushrooms, ginger



SOUP & RICES

MISO SOUP

tofu, wakame, tempura flakes,
green onion

LOBSTER FRIED RICE**

lobster, vegetables, ginger, spring onion

STEAMED RICE**

Japanese plain white or brown

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ROBATAYAKI GRILL

All served with steamed rice and seasonal vegetables

BLACK COD**

miso

HOKKE

grilled mackerel

HAIGARA NO HOTATE

scallops on shell, butter and scallion

OCTOPUS

smoked tobanjan, puffed rice

SAKE

Ōra King salmon, teriyaki glaze

TIGER PRAWN

lime, daikon

RED TUNA

black sesame tuna, spicy aioli

WAGYU BEEF**

miso, hoba

LOLLIPOP**

honey glazed lamb chops

KOROBUTA

baby pork spare ribs

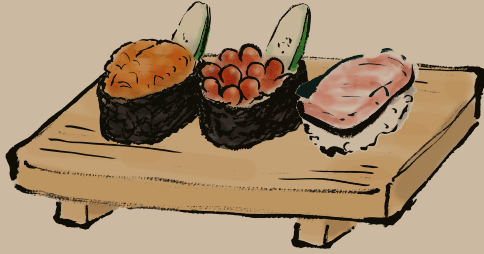
WAGYU TONGUE**

smoked tofu aioli, spring onions

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FUTOMAKI | URAMAKI

FIVE VEGGIES

roasted shitake, cucumber, avocado, asparagus, yamagobo, kataifi, shiso

SPICY RED TUNA*

spicy red tuna tartare, cucumber, chili mayo, kimchee sesame

CRUNCHY FUTO

Ōra King salmon, red tuna, avocado, cucumber, teriyaki sauce, mayo

EBI

shrimp tempura, asparagus, tempura flakes, miso mayo

CALIFORNIA*

snow crab, kewpie mayo, avocado, tobiko

DOUBLE SALMON*

salmon, avocado, truffle mayo, ikura, kataifi

SURF N' TURF**

wagyu beef, shrimp tempura, avocado, yakiniku

DRAGON*

unagi, avocado, roasted shitake, cream cheese, tobiko



MAKI**

SHAKE*

Ōra King salmon

MAGURO*

red tuna

KAPPA

cucumber

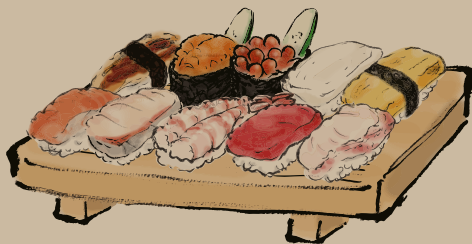
ABOKADO

avocado

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SUSHI MORIAWASE**

UMAMI

6 NIGIRI*

2 salmon, 2 red shrimp, 2 red tuna

6 SASHIMI*

3 salmon, 3 red tuna

1 CRUNCHY FUTO

KAITO

8 NIGIRI*

2 red shrimp, 2 hamachi, 2 salmon, 2 unagi

1 SPICY RED TUNA*

1 SURF N' TURF

1 CRUNCHY FUTO

NIGIRI & SASHIMI **

(* RAW SEAFOOD)

NIGIRI & SASHIMI **

	NIGIRI (2 PCS)	SASHIMI (5 PCS)
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ABOKADO

avocado

INARI

tofu skin

IKURA*

salmon eggs

HOTATEGAI*

scallop

KANI

king crab

AMA EBI*

red shrimp

UNAGI

eel

TAKO

octopus

SHAKE*

Ōra King salmon

ISHINAGI*

golden stone bass

MAGURO*

red tuna

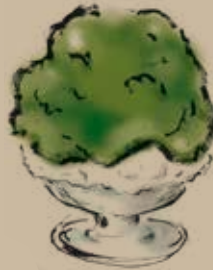
HAMACHI*

yellowtail

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DESSERTS

HONEY

honey cake, fresh fruit

MATCHA

matcha green tea flan,
goji berry and raspberry compote

TAPIOCA

tapioca pearls, coconut milk, jack fruit,
water chestnuts, crushed ice

ICE CREAM

matcha, azuki red beans, black sesame

FRUITS**

tropical fruits and ice creams on ice
to share

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