# SASHIMI, NIGIRI & ROLLS

** THE EDGE ROLL* California Roll with Spicy Baked Salmon	16
SPICY TUNA* Sesame, Soy	13
SHRIMP TEMPURA Avocado, Cucumber, Pickled Burdock, Tempura, Spicy Mayo, Sweet Soy	14
GREEN ROOF TUNA* Spicy Tuna, Cucumber, Avocado, Black Sesame	11
SUNSET ROLL* Salmon, Mango, Avocado, Spicy Mayo, Tempura Crunch	12
ALASKAN CALIFORNIA Snow Crab, Avocado, Cucumber, Roasted Sesame Seed	14
SHRIMP DRAGON Shrimp Tempura Roll, Topped with Grilled Eel, Furikake, Eel Sauce	11
NIGIRI SELECTION* Choice of 3: Tuna, Yellowtail, Salmon, Octopus	12
OMAKASE SASHIMI* Choice of 5: Chef Selection of Assorted Sashimi	15
ASSORTED SASHIMI* Choice of 4: Tuna, Yellowtail, Salmon, Shrimp, Octopus, Sea Bass	12
FRESH WASABI Prepared Tableside	10

145	New dishes created by Chef Yoshikazu Okada exclusively for <b>Celebrity Edge</b>
(10)	exclusively for <b>Celebrity Edge</b>

20% gratuity will be automatically added to your check.
\*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.

# **COCKTAILS** Tea Leaf 19 Pure Snow Sake, Citrus Vodka, St. Germain Liqueur, Brewed Green Tea, Simple Syrup and Lemon Juice Gingertini 19 Pure Snow Sake, Ginger Vodka, Simple Syrup, Lime Juice and Ginger Snowberry 14 Pure Snow Sake, Blueberry Infused Vodka, Triple Sec, Lemon Juice and Cranberry Juice Tokyo Rose 14 Pure Snow Sake, Wheatley Vodka, Triple Sec, Lime Juice, Simple Syrup and Cranberry Juice

CHAMPAGNE	
Louis Roederer, Cristal	550
Piper-Heidsieck, Rare	500
Krug, Grand Cuvée	400
Taittinger, Comtes de Champagne	400
Moët & Chandon, Dom Pérignon	400
Perrier-Jouët, Belle Époque	250
Château de Bligny, Blanc de Blancs (RM)	120
Krug, Rosé	440
Laurent Perrier, Cuvée Rosé	200
Billecart-Salmon, Rosé	180

# SAKE

IWA 5, Assembelage 4, Junmai Daiginjo glass 40 | 720 ml bottle 350

Tozai, Snow Maiden, Junmai, Nigori glass 12 | 720 ml bottle 55

Joto, Yuzu, The Citrus One glass 17 | 720 ml bottle 70

Shimizu-No-Mai, Pure Dawn, Junmai Ginjo 300ml bottle **43** 

Shimizu-No-Mai, Pure Dusk, Junmai Daiginjo 300ml bottle 46

Shimizu-No-Mai, Pure Snow, Junmai Daiginjo 300ml bottle **42** 

Hou Hou Shu, Blue Clouds, Sparkling, Semi-Sweet

Hou Hou Shu, Rosé Clouds, Sparkling, Semi-Sweet

300ml bottle 46

# SPICY SHRIMP STIR FRY

12

Sweet Soy Glaze, Bok Choy, Peppers

## **PORK BELLY SKEWERS**

13

Sweet Mustard Honey Glaze

# SEARED FILET MIGNON MEDALLIONS\*

19

Asparagus, Mushrooms, Scallions, Garlic Butter

## TRADITIONAL FISH AND CHIPS

LARGE PLATES

Tartar Sauce, French Fries (Available at Lunch Only)

#### **SWEET MISO CHICKEN**

15

12

Ginger, Garlic, Sesame, Sunomono

#### LOBSTER ROLL

18

Lobster, Dill Mayonnaise, Chives, Seasoned Potato Chips

# **SPARKLING**

	glass	I	bottle
Veuve Clicquot, Yellow Label, Champagne, France	24		100
Cattier, Champagne, France	19		70
Torresella, Prosecco, Italy	12		40

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

# **SMALL PLATES**

EDAMAME Himalayan Salt	5
SPICY AHI TUNA* Crispy Rice, Wasabi Aioli, Jalapeño	9
TRUFFLED ALBACORE TUNA* Sriracha, White Truffle Oil, Ponzu	11
HAMACHI TIRADITO* Sweet Corn and Lime Broth, Jalapeño, Avocado	11
SEA BASS CEVICHE* Heart of Palm, Orange, Coconut Milk	10
SHRIMP COCKTAIL Wakame, Togarashi, Spicy Cocktail Sauce	11
© CREAMY OYSTERS DYNAMITE*  Hot Creamy and Spicy Baked Oysters,  Honey and Masago	13
OYSTERS* (Six Pieces/Dozen)	15

(党)	New dishes created by Chef Yoshikazu Okada exclusively for <b>Celebrity Edge</b>
	exclusively for Celebrity Edge

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WHITES		
	glass I	bottle
Pinot Grigio, Santa Margherita, Italy	19	70
Albariño, Torre Pelenas, Spain	19	50
Sauvignon Blanc, Wairau River, Marlborough, New Zealand	19	50

19

19

17

24

19

60

60

50

85

50

Vermentino, Marchesi Antinori, Vivia, Italy

Pinot Gris, Gustave Lorentz, Alsace, France

Riesling, J. & H. Selbach, Mosel, Germany

Chardonnay, Louis Jadot, Chablis, France

Chardonnay, Raeburn, Sonoma County,

California

ì			
	ROSÉ		
		glass I	bottle
	Château d'Esclans, Whispering Angel, Côtes de Provence, France	19	70
	Le Bel Oliver, Pays d'Oc, France	12	40

RED WINE		
	glass	bottle
Gamay, Château des Jacques, Morgon, Beaujolais, France	19	70
Pinot Noir, Montinore Estate, Willamette Valley, Oregon	19	50
Pinot Noir, Belle Glos, Las Alturas, Monterey, California	24	90
Sangiovese, Villa Antinori, Riserva, Chianti Classico, Italy	17	60
Zinfandel, St. Francis, Sonoma County, California	19	60
Syrah, Gérard Bertrand, Minervois, France	17	60
Merlot, Shafer, Excellence, Napa Valley, California	40	250
Cabernet Sauvignon, Silver Ghost, Napa Valley, California	19	70

# SEAFOOD PLATEAUX

## THE LOTUS\*

6 Oysters, 3 Chilled Shrimps, 3 Crab Claws 40

# THE CHATEAU\*

1/2 Cold Water Lobster Tail, Lobster and Crab Salad, 3 Chilled Shrimps, 6 Oysters, 1 King Crab Leg, 3 Crab Claws 85

# 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 135

# FOUR COURSE OPTION

MAKE YOUR SELECTION A LA CARTE OR AS A PRIX FIXE MENU FOR \$40 BY CHOOSING:

One Small Plate Two Large Plates, Sushi, Sashimi, or Nigiri One Dessert

