

SEAFOOD PLATEAUX

THE LOTUS*

6 Oysters, 3 Chilled Shrimp, 3 Crab Claws

34

THE CHATEAU*

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

70

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

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.
An 18% service charge will be automatically added to your check.

COCKTAILS

Sake Daiquiri	15
Sake, Fresh Lime, Matcha, Chinese 5 Spice	
Zen Milk Bath	12
Pure Snow Sake, Vanilla Vodka, Green Tea Liqueur & Milk	
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	

CHAMPAGNE & VODKA

VEUVE CLICQUOT, YELLOW LABEL	92
DOM PÉRIGNON	275
PERRIER-JOUËT, BELLE ÉPOQUE	197
MOËT & CHANDON ROSÉ	98
KRUG ROSÉ	440
ABSOLUT ELYX	15
GREY GOOSE	11
BELVEDERE	10
CHRISTIANIA	11

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

SAKES

Blossom of Peace Plum Sake 720 ml 5 25

Smooth & semi-sweet with aromas of almond and marzipan.

Snow Maiden Junmai Nigori 720 ml 6 29

Bright and fresh, with flavors of honeydew, pumpkin and radish. Creamy and full-bodied.

TYKU White Junmai Daiginjo 330 ml 80

Refined and smooth, with floral aromas and notes of banana and vanilla on the palate.

Shimizu-No-Mai, Pure Dawn, Junmai Gingjo 300 ml 36

Light floral aromas with hints of orange peel and an underlying minerality. Creamy, with a sweet to dry finish.

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

Aromas of orange and cantaloupe, with hints of pear and green apple

Shimizu-No-Mai, Pure Snow, Junmai Nigori 300 ml 42

Powerful flavors of ginger, Asian pear and cantaloupe.

HOT PLATES

-  **HOMEMADE LOBSTER & SHRIMP WONTONS** 12
Sweet Hoisin Glaze
- SPICY SHRIMP STIR FRY** 12
Sweet Soy Glaze, Bok Choy, Peppers
- STEAMED MUSSELS** 13
Lime and Chili Pepper Broth, Coconut Milk, Lemongrass
- CHICKEN GINGER GYOZA** 10
Pan Seared Dumpling, Sesame, Yuzu, Scallion
-  **CREAMY OYSTERS DYNAMITE** 13
Hot Creamy and Spicy Baked Oysters, Honey and Masago

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, Steamed Rice,
Cucumber Sunomono
- MISO MARINATED RIBEYE STEAK*** 19
Asparagus, Mushrooms, Scallions, Garlic Butter
-  **SPICY SEAFOOD SOUP*** 11
Shellfish, Vegetables and Tongarashi
-  **SAVORY MISO SOUP*** 8
Vegetables, Tofu, Mushroom, Scallion
- CURRY UDON SOUP***
Curry Broth, Scallions, Bamboo, Nitamago Egg with
Vegetables 14
Chicken 17
Pork Belly 17
Shrimp 18
Lobster 20

RAW & BARELY DRESSED

- HAMACHI TIRADITO*** 11
Sweet Corn and Lime Broth, Jalapeño, Avocado
- SHRIMP SPRING ROLLS** 8
Ginger-Lime Dipping Sauce, Basil, Mint
- 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
- CITRUS LOBSTER SALAD** 18
Orange, Daikon, Plum Dressing, Crispy Sweet Potato

HOT BITES

- EDAMAME** 5
Himalayan Salt
- 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

*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.

An 18% service charge will be automatically added to your check.

WHITE WINES

OYSTER WHITES

BIN		GL		BTL
314	Navarro, Gewürztraminer, CA	11		45
473	Rosé, Le Bel Olivier	8		30
381	Sauvignon Blanc Honig Napa Valley	11		45
152	Zonin, Prosecco	9		39

SUSHI WHITES

BIN		GL		BTL
141	Brut Champagne, Cattier Icone	15		70
362	Chateau Ste. Michelle, Riesling	11		34
221	Albarino Paco & Lola	11		46
54	Pinot Gris, Willakenzie, Willamette Valley, Oregon	11		47

RED WINES

LIGHT REDS

BIN		GL		BTL
1124	Minervois (Syrah, Carignan), Gérard Bertrand, France	7		29
1082	Pinot Noir ,Cherry Pie, California	14		61
450	Elegance, Pinot Noir	11		

MORE POWERFUL REDS

1240	Tempranillo, Torres, Celeste, Spain	11		46
1014	Columbia Crest, Merlot	9		37
1261	Zinfandel, Edmeades, Mendocino	11		48
939	Elegance Cabernet	11		48

ROLLS & NIGIRI

-  **THE BEYOND ROLL** 16
Shrimp Tempura, Spicy Tuna, Cucumber,
Eel Sauce, Spicy Mayo
-  **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
- GREEN ROOF TUNA*** 13
Spicy Tuna, Cucumber, Avocado, Black Sesame
- 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.

An 18% service charge will be automatically added to your check.



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.

An 18% service charge will be automatically added to your check.