

BAR MENU

COCKTAILS

Full of Seoul Soju, Coconut, Lemon, Peach, Angostura Bitters	14
Umai Pink Cocktail White Rum, Lime, Agave, Strawberries	14
Biiru Asahi Beer, Tomato Juice, Soy, Lime, Yuzu Ponzu, Togarashi Spice	15
Green Pea Soup Blanco Tequila, Aged Mezcal, Green Pea Juice, Ginger, Lemon	15
Singapore Fling Roku Gin, Cherry, Cointreau, Lychee, Pineapple, Basil	19

WINES

PRINCESS PLUS

complimentary by the glass, 25% off bottles of wine

	Glass	Bottle [†]
CHAMPAGNE & SPARKLING		
Prosecco	11	43
Romero Britto Princess Love - Villa Sandi Prosecco	11	43
Piper Heidsieck	15	63
WHITE & ROSE		
Moscato	10	43
Riesling	11	52
Chardonnay	10	40
Rose	11	43
RED		
Pinot Noir	11	44
Cabernet Sauvignon	11	40

PRINCESS PREMIER

complimentary by the glass, 25% off bottles of wine

	Glass	Bottle [†]
WHITE & ROSE		
La Crema Pinot Gris, California	16	64
Flowers Chardonnay, California	18	78
Chateau d'Esclans 'Whispering Angel' Rose, France	16	65
RED		
Sea Sun Pinot Noir, California	17	68
Langmeil 'Valley Floor' Shiraz, Australia	17	74
Seghesio 'Old Vines' Zinfandel, California	17	77
Bonanza Cabernet Sauvignon by Caymus, California	17	68

[†]25% discount on bottles of wine for guests with Princess Plus or Premier

JAPANESE BEER

Asahi Beer	7
Sapporo	7

SAKE

Tozai Typhoon	12
Narutotai Shiboritate Ginjo Nama Genshu	10
Momokawa Organic Junmai	10

JAPANESE SPIRITS

Haku Vodka	18
Roku Gin	18
Suntory Toki Whisky	18
Togouchi Japanese Blended Whisky 15yr	31

OPPA SOJU

Original 2oz	7.50
Original 360ml	36

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to your check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. Beverage Packages may not be shared or transferred and have specific limitations and restrictions.

美味
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UMAI

TEPPANYAKI • SHABU-SHABU • RAMEN


Cover charge \$45 per person

PRELUDE

- Edamame Pods
sprinkle of sea salt
- Miso Soup
silken tofu, shiitake

STARTERS

Choose 1

- Kabuki Salad 
wakame seaweed, ginger drizzle
- Prawn Cracker Shrimp
umami ketchup, salsa vinaigrette
- Tonkatsu
panko-crustured pork, bbq katsu sauce, shredded cabbage

"TEPPAN" GRILL SIGNATURES

Choose 2 entrees and create your own combination, served with fried rice and stir-fried Umai vegetables

- Grilled Tofu
vegetable yaki udon, tangy "yum yum" sauce
- Teriyaki Chicken
sake teriyaki glaze
- Black Tiger Shrimp*
juicy tiger prawns, garlic butter, lemon
- NY Strip Steak*
dry-aged, evenly marbled
- Miso Salmon*
ginger ponzu syrup, ikura caviar
- Filet Mignon*
tender lean beef, creamy mustard
- Seared Scallops*
lemon furikake

ABOVE & BEYOND

\$15 surcharge for each

- Wagyu Sirloin Steak* 4 oz
our exclusive beef, rich flavor and exceptionally tender
- Lobster Tail 7 oz
succulent Maine lobster, citrus onion sauce
- Ryujin Trio
taste the bounty of the seas with lobster tail, colossal scallops, jumbo shrimp

SWEET TEMPTATION

Choose 1

- Mochi Ice Cream
- Fruit Sashimi

 *vegetarian*

All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

Public Health Advisory: *Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Umai_Teppanyaki_2024-2-24