

海渡

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SUSHI BAR

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kaito
SUSHI BAR

HOW TO ENJOY

KAITO SUSHI BELT EXPERIENCE

- 1 Choose plates from the belt or order straight from our menu
- 2 The colours of the plates tell you how much each one costs
- 3 When you're done, we'll count up your plates to work out the bill



Blue
\$ 5



Orange
\$ 6



Red
\$ 7



Pink
\$ 8



Yellow
\$ 9



Green
\$ 14

NIGIRI 2 pcs



SAKE*
Salmon



EBI
Cooked Shrimps



TAI*
Red Snapper



HAMACHI*
Japanese Amberjack



TAKO
Octopus



UNAGI
Roasted Glazed Eel



AMA EBI*
Raw Shrimps



MAGURO*
Yellowfin Tuna

SASHIMI 5 pcs



SAKE*
Salmon



EBI
Cooked Shrimps



TAI*
Red Snapper



HAMACHI*
Japanese Amberjack



TAKO
Octopus



UNAGI
Roasted Glazed Eel



AMA EBI*
Raw Shrimps



MAGURO*
Yellowfin Tuna

Blue
\$ 5

Orange
\$ 6

Red
\$ 7

Pink
\$ 8

Yellow
\$ 9

Green
\$ 14

MAKI



SAKE MAKI*
Salmon



KAPPA MAKI
Cucumber



KANI MAKI
Surimi Crab



TAI MAKI*
Red Snapper



KABOCHA MAKI
Pumpkin



MAGURO MAKI*
Yellowfin Tuna

TEMAKI



KANI KAPPA
Surimi Crab, Cucumber



SAKE ABOKADO*
Smoked Salmon, Avocado



CHUUKARA TAI*
Red Snapper, Spicy Sauce, Leeks



IKURA*
Salmon Roe, Asparagus



SAKE KAWA*
Crispy Salmon Skin, Masago Roe



CHUUKARA MAGURO*
Yellowfin Tuna, Spicy Sauce, Leeks

Blue
\$ 5

Orange
\$ 6

Red
\$ 7

Pink
\$ 8

Yellow
\$ 9

Green
\$ 14

FUTOMAKI



KAITO CALIFORNIA

Shrimps, Mayo, Avocado, Cucumber,
Tamago, Sesame Seeds



YASAI MAKI

Asparagus, French Beans, Carrots,
Bell Pepper, Tamago



EBI TEMPURA MAKI

Tempura Prawns, Avocado, Cucumber, Mayo



CHUUKARA SAKE*

Salmon, Spicy Sauce, Cucumber,
Roasted Sesame Seeds



KAITO RAINBOW*

Crab Surimi, Chef's Selection Sashimi,
Flying Fish Roe



DRAGON ROLL*

Tempura Shrimps, Roasted Glazed Eel,
Cream Cheese, Avocado, Salmon Trout Ikura Roe



Blue
\$ 5



Orange
\$ 6



Red
\$ 7



Pink
\$ 8



Yellow
\$ 9



Green
\$ 14

海渡

KAITO
SUSHI BAR

KAITO
SUSHI BAR
MENU

OTSUMAMI



SUKANPI TATAKI*
\$ 8

Scampi, Sesame Oil Seaweed Salad, Passion Fruit



YASAI TAMAGOMAKI
\$ 5

Japanese Vegetable Omelette Rolls, Nori



AGE DASHI TOFU
\$ 4

Deep-Fried Tofu, Dashi Sauce,
Sesame Seeds Spinach



YAKITORI
\$ 7

Grilled Jidori Chicken and Leeks Skewers,
Teriyaki Sauce



EBI SUNOMONO
\$ 8

Steamed Shrimps, Cucumbers, Nori,
Rice Vinegar Soy Dressing



TAKO SUNOMONO
\$ 10

Steamed Octopus, Cucumbers, Nori,
Rice Vinegar Soy Dressing

TERIYAKI



SAKE TERIYAKI*
\$ 14

Grilled Salmon, Teriyaki Sauce,
Steamed Rice, Sautéed Vegetables



TORI TERIYAKI
\$ 13

Grilled Chicken, Teriyaki Sauce,
Steamed Rice, Sautéed Vegetables



GYU NIKU TERIYAKI*
\$ 21

Angus Tenderloin, Teriyaki Sauce,
Steamed Rice, Sautéed Vegetables

TEMPURA



YASAI TEMPURA
\$ 8

Batter-Fried Selected Vegetables, Tentsuyu Sauce



EBI TEMPURA
\$ 10

Batter-Fried Prawns, Tentsuyu Sauce



TEMPURA MORIAWASE
\$ 11

Batter-Fried Prawns, Japanese Amberjack,
Vegetables, Tentsuyu Sauce



TIGEREYE TEMPURA*
\$ 11

Batter-Fried Rolls, Japanese Amberjack,
Cream Cheese, Salmon Roe



YASAI MAKI TEMPURA
\$ 7

Batter-Fried Vegetable Rolls, Cream Cheese



SAMURAI TEMPURA*
\$ 11

Batter-Fried Rolls, Salmon, Japanese Amberjack,
Surimi Crab, Masago Roe

SOUPS, NOODLES, RICE AND SALAD



MISOSHIRU
\$ 5

Miso Soup, Diced Tofu, Leeks,
Wakame



TORI SOBA
\$ 6

Soba Noodle Soup, Chicken, Leeks,
Wakame



TEMPURA UDON
\$ 7

Udon Noodle Soup, Shrimp
Vegetable Tempura



YAKI SOBA
\$ 6

Stir-Fried Soba Noodles, Vegetables,
Chicken, Soy Sauce



YAKI MESHU
\$ 6

Fried Rice, Chicken, Eggs,
Vegetables, Soy Sauce



SAKURA
\$ 4

Shredded Cabbage,
Carrot and Sweetcorn Salad,
Miso Dressing

DESSERTS



MATCHA TEA ICE CREAM
\$ 5

Homemade Green Tea Ice Cream



KAITO MATCHA FRUIT
\$ 7

Homemade Green Tea Ice Cream,
Seasonal Fresh Fruit



LYCHEE
\$ 6

Mint Lychee Salad



BANANA TEMPURA
\$ 8

Batter-Fried Banana, Homemade Vanilla Ice Cream



ICE CREAM TRAY
\$ 6

Selected Homemade Ice Cream



FRUIT TEMPTATION
\$ 5

Seasonal Fresh Fruit Mosaic

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.
* Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
18% restaurant gratuities automatically added to all purchases. Prices are subject to change.
Your check may reflect applicable VAT or additional tax for certain ports or itineraries.
Certain food may be frozen and are defrosted with the utmost care, preserving the nutritional value.
All pictures shown in this menu are for reference only.

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SUSHI BAR

WINE AND
SPIRITS

BY THE GLASS SELECTION



Laurent Perrier, Brut Reims-France	\$ 22
Valdo, Prosecco Veneto-Italy	\$ 10
Kim Crawford, Sauvignon Blanc Marlborough-New Zealand	\$ 13
Robert Mondavi, Private Selection Chardonnay Central Coast-California	\$ 10
Castello di Santa Vittoria, Rosa Vittoria Piedmont-Italy	\$ 9
Takara Japan	\$ 7

CHAMPAGNE



Laurent Perrier, Brut Reims-France	\$ 89
Laurent Perrier, Cuvée Rosé Reims-France	\$ 110

JAPANESE WHISKY

The Hakushu 12Y	1.5 oz	\$ 20
Nikka Coffey Grain	1.5 oz	\$ 18

SAKE

Honjozo No Karakuchi	cold	\$ 9
Junmai Daiginjo Extra	cold	\$ 14
Junmai Shu	cold	\$ 9
Hot Sake	small carafe	\$ 13
	large carafe	\$ 17

BEERS

Asahi	Japan	11 oz	\$ 8.5
Heineken	Netherlands	12 oz	\$ 8.5
Kirin	Japan	11 oz	\$ 8.5
Tiger	Singapore	12 oz	\$ 8.5

SPARKLING WINES



Domaine Chandon, Brut Classic

Napa Valley-California

\$ 52

Valdo, Prosecco

Veneto-Italia

\$ 40

WHITE WINES



La Crema, Chardonnay

Sonoma Coast-California

\$ 55

Markus Molitor, Mosel Riesling

Mosel-Germany

\$ 48

Kim Crawford, Sauvignon Blanc

Marlborough-New Zealand

\$ 50

Robert Mondavi, Private Selection Chardonnay

Central Coast-California

\$ 40

Santa Margherita, Pinot Grigio

Trentino Alto Adige-Italy

\$ 64

ROSÉ WINES



Domaine Ott, BY.OTT Côtes de Provence Rosé

Côtes de Provence-France

\$ 55

Castello di Santa Vittoria, Rosa Vittoria

Piedmont-Italy

\$ 36

Gérard Bertrand, Côte des Roses

Languedoc-France

\$ 44

PLUM WINE



Takara

Japan

\$ 32

MINERAL WATER

Premium still water

25 oz

\$ 6.5

Premium sparkling water

25 oz

\$ 6.5

JAPANESE TEAS

Green Tea

\$ 3.5

Flowering Tea

\$ 3.5

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18% Beverage gratuities automatically added to all Guests without a beverage package and to items excluded from respective package.
Prices are subject to change. Your check may reflect applicable VAT for certain ports or itineraries.

