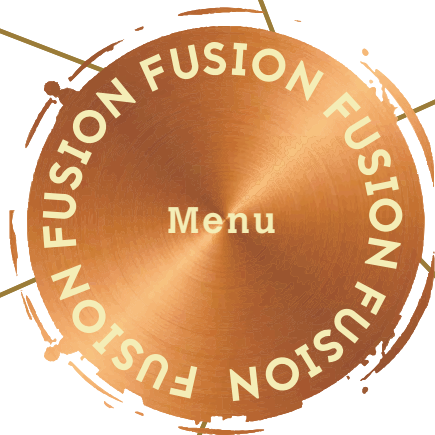






COCKTAILS \$18

CITRUS BASIL PUNCH

Absolut Citron vodka, basil leaves, almond syrup, pineapple, fresh orange and lemon juice

ROSÉ LYCHEE SANGRIA

Rosé wine, Absolut Vanilia vodka, lychee liqueur, pineapple and cranberry juice, slices of citrus

HAWAIIAN MARTINI

Grey Goose vodka, Flor de Caña coconut rum, Absolut Vanilia vodka, pineapple juice

SILK ROAD

Bombay Sapphire gin, ginger syrup, lime juice, Disaronno liqueur, Angostura orange bitters

SPICED MAI TAI

Flor de Caña 7Y rum, Captain Morgan Spiced rum, ginger syrup, pineapple and orange juice, slice of lime

UNCLE RICO

Zacapa 23Y rum, fresh lemon juice, passion fruit purée, Angostura bitters, ginger beer

FAR EAST COLLINS

Sake, Midori melon liqueur, fresh lime juice, lychee liqueur, sugar syrup, club soda

ALOHA FRIDAY

Brugal Gran Reserva 1888 rum, Disaronno liqueur, Aperol, lemon and pineapple juice

COCO GT

Bombay Sapphire gin, St-Germain elderflower liqueur, coconut syrup, fresh lime juice, Fever-Tree tonic

PABLO'S PALOMA

Don Julio Silver tequila, fresh lime and grapefruit juice, sugar syrup, soda

MAUI MAGIC COOLER

Belvedere vodka, fresh lemon juice, crème de violette, mint leaves, coconut syrup

THE RICKSHAW

Hendrick's gin, lime juice, basil, simple syrup, cucumber syrup

NON-ALCOHOLIC COCKTAILS \$11

ROSEMARY BLUSH

Freshly squeezed grapefruit juice with a touch of cranberry, lemon and rosemary

HERBED PINEAPPLE LIMEADE

Pineapple juice, fresh lime juice, lime zest, fresh basil and mint leaves, club soda

RASPBERRY BOG

Muddled raspberries, simple syrup, fresh lemon juice, fresh ginger, ginger ale

MSC Cruises strives to protect the oceans by **reducing plastic use**.
Join us to preserve the planet for future generations and **request a biodegradable straw**.

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.
Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
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



NIGIRI | SASHIMI

	SASHIMI	NIGIRI
ABOKADO Avocado V		\$4
IKURA* Salmon roe		\$10
MAGURO* Tuna	\$11	\$6
HAMACHI* Yellowtail	\$11	\$6
SHAKE* Salmon	\$11	\$7
TAI* Red Snapper	\$8	\$5
TAKO Octopus	\$10	\$5
UNAGI* Freshwater eel	\$10	\$6
WAGYU* Imperial beef	\$30	\$19
SASHIMI PLATTER* Tuna, hamachi, salmon, tako	\$35	
OMAKASE* Chef's selection of sushi & sashimi	\$38	

FUTOMAKI | URAMAKI

SPRING FEVER ROLL* | Crab, garlic cream cheese, spring rolls, lemon, sweet chili sauce \$13

AHI “10” ROLL* | Soft-shell crab, Thai-style hamachi tartare, garlic cream cheese \$13

CATERPILLAR ROLL* | Unagi, cucumber, tuna, avocado, kabayaki \$14

SURF 'N' TURF* | Wagyu beef, crab, asparagus, black sesame oil \$19

TRIPLE PLAY* | Kaiware, shrimp tempura, spicy tuna, hamachi, garlic aioli, black sesame seeds \$17

UNAGI ROYALE* | Unagi, ruby tobiko, roasted mushrooms, sweet soy \$13

CRUNCHY FUTO | Salmon, red tuna, avocado, cucumber, truffle teriyaki sauce, mayo \$20

POKE & STUFF

HAMACHI CRUDO* | Ruby grapefruit, avocado, jalapeno ponzu \$15

WAGYU BEEF CARPACCIO* | Crispy garlic, frisée, peanuts, yuzu vinaigrette \$18

TEMPURA MORIAWASE | Shrimps, seasonal vegetables, daikon, ginger \$13

V Vegetarian

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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.
All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request.
For low sodium diet please contact your Head Waiter or Restaurant Manager.
Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.



Welcome to Asian Market Kitchen, where the vibrant flavors of Pan-Asian cuisine take center stage. Inspired by the rich culinary traditions of Asia, our menu brings together bold spices, fresh ingredients, and expert craftsmanship to create an unforgettable dining experience. From crispy appetizers and fragrant soups to expertly prepared seafood, meats, and wok-fried specialties, each dish is a celebration of authentic Asian flavors.

MENU \$40

APPETIZERS

- HAWAII KAI-STYLE CRAB CAKES

Spicy sesame sauce
- ORIGINAL SICHUAN BABY BACK PORK RIBS

Mongolian marinade
- CRISPY FRIED CALAMARI

Yuzu kosho tartar sauce
- CRISPY IMPERIAL ROLLS

Shrimp, pork, glass noodles, sweet-&-sour sauce
- BRAISED PORK BAO BUN

Scallion, sweet-&-spicy gochujang sauce, pickled vegetables
- SHRIMP DUMPLING

Ginger, garlic, scallion, served with ponzu sauce
- STEAMED CLAMS

Lemongrass curry sauce, chorizo, pork belly
- AVOCADO POKE **V**

Sushi rice, spicy soy

SOUPS & SALADS

- SPICY LEMONGRASS SEAFOOD SOUP

| Dumplings, onions, black mushrooms, bamboo
- MISO SOUP

| Tofu, wakame, green onion, tempura flakes
- GREEN PAPAYA SALAD

| Spicy pork, shrimp, peanuts, tofu, mint, crispy garlic & shallot
- SEASONAL SALAD

| Ponzu vinaigrette **V**

ENTRÉES

- SPINY LOBSTER FRIED RICE

| Lup cheong sausage, egg, forest mushrooms, asparagus
- WOK-FRIED ASIAN NOODLES

| Shrimp, chicken, char siu pork
- PAN-FRIED VEGETARIAN SPICY NOODLES

| Tofu, forest mushrooms **V**
- BLACKENED AHI*

| Spicy Chinese soy-mustard, crispy wonton chips
- MISOYAKI BLACK COD

| Forbidden rice, lomi tomatoes, wasabi beurre blanc
- SPINY LOBSTER*

| Butter, garlic, ginger, mangetout, seasonal mushrooms, baby corn, oyster sauce
- \$30 supplement
- VIETNAMESE-STYLE LAMB CHOPS*

| Rice pilaf, red wine curry sauce
- FILET MIGNON*

| Green beans, kimchi potato fritter, beef demi-glace
- CRISPY TOFU STEAK

| Seasonal vegetables, garlic, spring onion, tobanjan sauce **V**

DESSERTS

- MOLTEN CHOCOLATE SOUFFLÉ

| Raspberry sauce, vanilla ice cream
- CRÈME BRÛLÉE

| Matcha green tea, brown sugar
- PINEAPPLE UPSIDE-DOWN CAKE

| Coconut ice cream
- MALASADAS

| Rum Sauce & Honaunau Cinnamon
- FRESH FRUIT

| Seasonal fruit selection

A \$20 supplement applies to any additional dish from the *Entrées* section.

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