



# SEA PAVILION



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Menus provided for reference only.  
Menus are subject to change  
and will be re-confirmed once onboard

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# SEA PAVILION



## SEA PAVILION DINING EXPERIENCE

Sea Pavilion Dining Experience is included in the "Dining Experience package".

### MISOSHIRU

Miso Soup, Diced Tofu, Leeks, Wakame

### SAKE ABOKADO TEMAKI\*

Smoked Salmon, Avocado

### MAGURO SASHIMI\*

Yellowfin Tuna

### TAKO NIGIRI

Octopus

### SUKANPI TATAKI\*

Scampi, Sesame Oil Seaweed Salad,  
Passion Fruit

### HAMACHI SASHIMI\*

Japanese Amberjack

### EBI NIGIRI

Cooked Shrimp

### TIGEREYE TEMPURA\*

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

### MATCHA TEA ICE CREAM

Homemade Green Tea Ice Cream

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If you have purchased the package, you may replace a dish from the Dining Experience selection with one from the à la carte menu of the corresponding section, for 50% of the listed price. You can also order any additional dish at full price.

# SEA PAVILION SPECIAL COMBOS

All our combinations are served with Miso soup



**ALL NIGIRI\***  
Your Selection of  
10 Pieces of Nigiri



**SUSHI DELUXE\***  
Your Selection of  
8 Pieces of Nigiri, 1 Maki, 1 Temaki



**SASHIMI DELIGHT\***  
Your Selection of  
15 Pieces of Sashimi



**SUSHI AND SASHIMI FUJIYAMA\***  
Your Selection of  
8 Pieces of Nigiri, 1 Maki,  
9 Pieces of Sashimi



**ALL TEMAKI\***  
Your Selection of  
5 Temaki

## 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

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## 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

## MAKI



**SAKE MAKI\***  
Salmon



**KAPPA MAKI**  
Cucumber



**KANI MAKI**  
Surimi Crab



**TAI MAKI\***  
Red Snapper



**KABOCHA MAKI**  
Pumpkin



**MAGURO MAKI\***  
Yellowfin Tuna

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## TEMAKI



**KANI KAPPA**  
Surimi Crab, Cucumber



**SAKE ABOKADO\***  
Smoked Salmon, Avocado



**CHUUKARA TAI\***  
Red Snapper,  
Spicy Sauce, Leeks



**IKURA\***  
Salmon Roe,  
Asparagus



**SAKE-KAWA\***  
Crunchy Seared  
Salmon Skin and Masago



**CHUUKARA MAGURO\***  
Yellowfin Tuna,  
Spicy Sauce, Leeks

# FUTOMAKI



## SEA PAVILION CALIFORNIA

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



## YASAI MAKI

Asparagus, French Beans,  
Carrots, Bell Pepper, Tamago,  
Cream Cheese



## EBI TEMPURA MAKI

Tempura Prawns,  
Avocado, Cucumber,  
Mayo



## CHUUKARA SAKE\*

Salmon, Spicy Sauce,  
Cucumber,  
Roasted Sesame Seeds



## SEA PAVILION RAINBOW\*

Surimi Rolls topped  
with a Sashimi Chef's Selection



## DRAGON ROLL\*

Tempura Prawns, Roasted Glazed Eel,  
Cream Cheese, Avocado

## OTSUMAMI



### SUKANPI TATAKI\*

Scampi, Sesame Oil Seaweed Salad,  
Passion Fruit



### YASAI TAMAGOMAKI

Japanese Vegetable Omelette Rolls, Nori



### AGE DASHI TOFU

Deep-Fried Tofu, Dashi Sauce,  
Spinach with Sesame Seeds



### YAKITORI

Grilled Jidori Chicken and Leeks Skewers,  
Teriyaki Sauce



### EBI SUNOMONO

Steamed Shrimps, Cucumbers,  
Nori, Rice Vinegar Soy Dressing



### TAKO SUNOMONO

Steamed Octopus, Cucumbers,  
Nori, Rice Vinegar Soy Dressing

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## TERIYAKI



### SAKE TERIYAKI\*

Grilled Salmon, Teriyaki Sauce,  
Steamed Rice, Sautéed Vegetables



### TORI TERIYAKI

Grilled Chicken, Teriyaki Sauce,  
Steamed Rice, Sautéed Vegetables



### GYU NIKU TERIYAKI\*

Angus Tenderloin, Teriyaki Sauce,  
Steamed Rice, Sautéed Vegetables

# TEMPURA



## YASAI TEMPURA

Batter-Fried Selected Vegetables,  
Tentsuyu Sauce



## EBI TEMPURA

Batter-Fried Prawns,  
Tentsuyu Sauce



## TEMPURA MORIAWASE

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



## TIGEREYE TEMPURA\*

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



## YASAI MAKI TEMPURA

Batter-Fried Vegetable Rolls,  
Cream Cheese



## SAMURAI TEMPURA\*

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

# SOUPS, NOODLES, RICE AND SALAD



## MISOSHIRU

Miso Soup, Diced Tofu,  
Leeks, Wakame



## TORI SOBA

Soba Noodle Soup,  
Chicken, Leeks,  
Wakame



## TEMPURA UDON

Udon Noodle Soup,  
Shrimp Vegetable  
Tempura



## YAKI SOBA

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



## YAKI MESHI

Fried Rice, Chicken,  
Eggs, Vegetables,  
Soy Sauce



## SAKURA

Shredded Cabbage,  
Carrot and Sweetcorn  
Salad, Miso Dressing

# DESSERTS



**MATCHA TEA ICE CREAM**  
Homemade Green Tea Ice Cream



**SEA PAVILION MATCHA FRUIT**  
Homemade Green Tea Ice Cream,  
Seasonal Fresh Fruit



**LYCHEE**  
Lychee and Mint Salad



**BANANA TEMPURA**  
Batter-Fried Banana,  
Homemade Vanilla Ice Cream



**ICE CREAM TRAY**  
Selected Homemade Ice Cream



**FRUIT TEMPTATION**  
Seasonal Fresh Fruit Mosaic



