海渡

KAITO

SUSHI BAR

TASTING MENU

SOUPS & SALADS
Select one

SAKURA
Shredded cabbage, carrot and sweetcorn salad, miso dressing

MISOSHIRU
Miso soup, diced tofu, leeks, wakame

SUSHI & SASHIMI
Chef's Selection

SASHIMI*

NIGIRI*

MAKI*

FUTOMAKI*

ENTRÉES
Select one

SHAKE TERIYAKI*
Grilled salmon, teriyaki sauce, steamed rice, sautéed vegetables

TORI TERIYAKI
Grilled chicken, teriyaki sauce, steamed rice, sautéed vegetables

GYU NIKU TERIYAKI*
Angus fillet, teriyaki sauce, steamed rice, sautéed vegetables

YAKI SOBA
Stir-fried soba noodles, vegetables, chicken, soy sauce

DESSERTS
Select one

MATCHA
Homemade Japanese green tea ice cream

BANANA TEMPURA
Yuzu honey sauce

FRUIT TEMPTATION
Seasonal fresh fruit platter

If you have purchased a Dining Package, you can also enjoy 50% off any extra dish from the à la carte menu.

MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality.
Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.
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 m
ay 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.

MSC PL 2526 MED - ENG

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SUSHI BAR

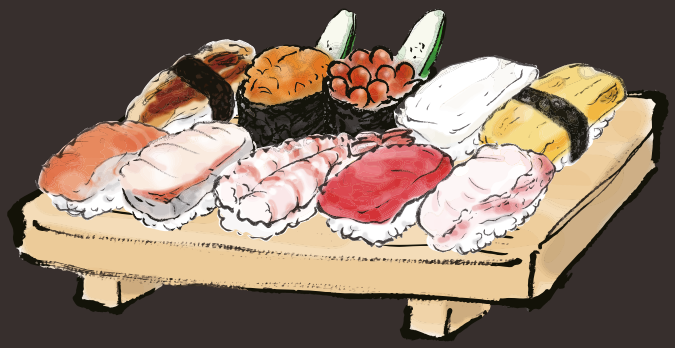
Menu provided for reference only.
Menus are subject to change
and will be re-confirmed once onboard



Savour unforgettable taste sensations from the Land of the Rising Sun. An authentic taste of popular Japanese cold and hot dishes prepared as tradition demands, using the finest fresh ingredients. A varied selection of fresh sushi, sashimi, maki and tempura, created by expert sushi chefs.

SPECIAL COMBOS

All our combinations are served with misosuppe



ALL NIGIRI*

Your choice of pieces of nigiri

SUSHI DELUXE*

Your choice of pieces of nigiri, maki, temaki

SASHIMI DELIGHT*

Your choice of pieces of sashimi

SUSHI AND SASHIMI FUJIYAMA*

Your choice of pieces of nigiri, maki, pieces of sashimi

ALL TEMAKI*

Your choice of temaki

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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 and 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

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NIGIRI

2 pcs



ABOKADO V
Avocado

SHAKE*
Salmon

EBI
Cooked shrimp

TAI*
Red snapper

HAMACHI*
Yellowtail

TAKO
Cooked octopus

UNAGI
Roasted glazed eel

AMA EBI*
Raw red shrimps

MAGURO*
Yellowfin tuna

V Vegetarian

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SASHIMI
5 pcs

SHAKE*
Salmon

EBI
Cooked shrimp

TAI*
Red snapper

HAMACHI*
Yellowtail

TAKO
Cooked octopus

UNAGI
Roasted glazed eel

AMA EBI*
Raw red shrimps

MAGURO*
Yellowfin tuna



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TEMAKI

1 pc



SHAKE 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

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MAKI

SHAKE*
Salmon

KAPPA V
Cucumber

TAI*
Red snapper

KABOCHA V
Pumpkin

MAGURO*
Yellowfin tuna



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FUTOMAKI



CALIFORNIA
Shrimps, mayo, avocado, cucumber,
tamago, sesame seeds

YASAI MAKI V
Asparagus, French beans, carrots,
bell pepper, tamago

EBI TEMPURA MAKI
Tempura prawns, avocado, cucumber, mayo

CHUUKARA SAKE*
Salmon, spicy sauce, cucumber,
roasted sesame seeds

RAINBOW*
Avocado rolls topped
with a sashimi Chef's selection

DRAGON ROLL*
Tempura prawns, roasted glazed eel,
cream cheese, avocado

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TEMPURA

YASAI TEMPURA V
Batter-fried selected vegetables,
tentsuyu sauce

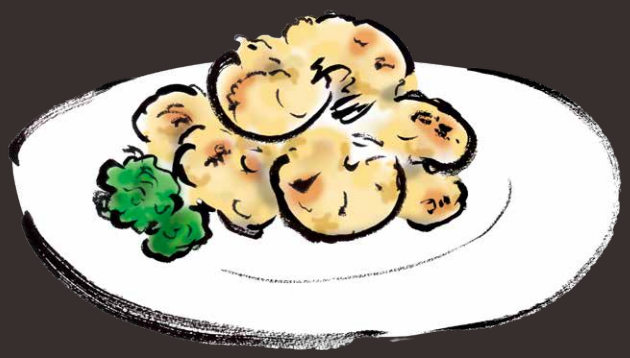
EBI TEMPURA
Batter-fried prawns, tentsuyu sauce

TEMPURA MORIAWASE
Batter-fried prawns, Japanese amberjack,
vegetables, tentsuyu sauce

TIGEREYE TEMPURA*
Batter-fried roll, Japanese amberjack,
cream cheese, salmon roe

YASAI MAKI TEMPURA V
Batter-fried tofu and vegetables roll

SAMURAI TEMPURA*
Batter-fried roll, salmon, Japanese amberjack,
surimi crab, masago roe, cream cheese



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TERIYAKI



SHAKE TERIYAKI*
Grilled salmon, teriyaki sauce, steamed rice,
sautéed vegetables

TORI TERIYAKI
Grilled chicken, teriyaki sauce, steamed rice,
sautéed vegetables

GYU NIKU TERIYAKI*
Angus fillet, teriyaki sauce, steamed rice,
sautéed vegetables

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DESSERTS



MATCHA
Homemade green tea ice cream

BANANA TEMPURA
Yuzu honey sauce

LYCHEE
Lychee and mint salad

ARTISANAL ICE CREAM
Japanese matcha green tea, black sesame

FRUIT TEMPTATION
Seasonal fresh fruit platter

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SUSHI BAR & TERIYAKI

WINE AND SPIRITS

BY THE GLASS SELECTION

Nicolas Feuillatte Brut
Épernay-France

Prosecco Valdobbiadene Superiore Brut DOCG, Aneri
Veneto-Italy

Pinot Grigio DOC, Cantina Abbazia di Novacella
South Tyrol-Italy

Sauvignon Isonzo del Friuli DOC, Tenuta Villanova
Friuli Venezia Giulia-Italy

Takara Plum Wine
Japan

CHAMPAGNE

Nicolas Feuillatte Brut
Épernay-France

Veuve Clicquot Yellow Label Brut
Reims-France

JAPANESE WHISKY

Nikka Days	4 cl
Suntory Toki	4 cl

SAKE

Honjozo No Karakuchi	cold
Daiginjo Extra	cold
Junmai Shu	cold
Hot	large carafe
	small carafe

BEERS

Asahi	Japan	33 cl
Heineken	Netherlands	33 cl
Kirin	Japan	50 cl
Stella Artois	Belgium	33 cl

SPARKLING WINES



Berlucchi '61 Saten
Lombardy-Italy

Prosecco Valdobbiadene Superiore Brut DOCG, Aneri
Veneto-Italy

WHITE WINES



Chablis le Classique AC, Domaine Pascal Bouchard
Burgundy-France

Pinot Grigio DOC, Cantina Abbazia di Novacella
South Tyrol-Italy

Ribolla Gialla Friuli Colli Orientali DOC, Le Vigne di Zamò
Friuli Venezia Giulia-Italy

Sauvignon Isonzo del Friuli DOC, Tenuta Villanova
Friuli Venezia Giulia-Italy

Viognier Terre Siciliane DOC, Baglio di Grisì
Sicily-Italy

ROSÉ WINES



Côte des Roses Rosé, Gérard Bertrand
Languedoc-France

Rosa Vittoria Langhe DOC Rosato, Castello Santa Vittoria
Piedmont-Italy

PLUM WINE



Takara Plum Wine
Japan

MINERAL WATER

Premium still water	75 cl
Premium sparkling water	75 cl

ORIENTAL TEAS

Director's Blend Gunpowder

The Forbidden City Jasmine Blossom

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Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

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