

海渡

KAITO
SUSHI BAR

KAITO TASTING MENU \$40

SOUPS & SALADS

Select one

CLAM MISO SOUP

White miso, littleneck clams, silken tofu, scallion, daikon

CHILLED NOODLE SALAD **V**

Ginger, rice noodles, tomatoes, mushrooms, tomato dressing

ENTRÉES

Select one

MISO BLACK COD

Crispy rice, wasabi, edamame, soy-glazed bok choy

CHICKEN YAKITORI

Grilled skewers, steamed rice, sautéed vegetables, teriyaki

KAITO STIR-FRIED NOODLE BOWL **V**

Stir-fried vegetables, flat rice noodles

GYŪDON

Soy-braised beef, sweet onion, mushrooms, green onion, ginger, poached egg, nori, steamed Japanese rice

SUSHI & SASHIMI*

Chef's Selection

SASHIMI

NIGIRI

MAKI

FUTOMAKI

DESSERTS

Select one

ARTISANAL ICE CREAM & SORBET

Matcha, black sesame, vanilla, yuzu sorbet

MATCHA

Matcha green tea flan, Goji berry and raspberry compote

FRUIT TEMPTATION

Seasonal fresh fruit platter

V Vegetarian

18% restaurant gratuities automatically added to all purchases.

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 may increase your risk of foodborne illness, especially if you have certain medical conditions.

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NIGIRI

2 pcs



SHAKE* \$5
Salmon

EBI \$5
Cooked shrimp

TAI* \$5
Red snapper

HAMACHI* \$5
Japanese amberjack

TAKO \$5
Octopus

UNAGI \$6
Roasted glazed eel

AMA EBI* \$7
Raw red shrimp

MAGURO* \$5
Yellowfin tuna

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SASHIMI

5 pcs

SHAKE* \$7

Salmon

EBI \$7

Cooked shrimp

TAI* \$8

Red snapper

HAMACHI* \$9

Japanese amberjack

TAKO \$9

Octopus

UNAGI \$9

Roasted glazed eel

AMA EBI* \$10

Raw red shrimp

MAGURO* \$9

Yellowfin tuna



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TEMAKI



KANI KAPPA \$5

Surimi crab, cucumber

SHAKE ABOKADO* \$6

Salmon, avocado

CHUUKARA TAI* \$6

Red snapper, spicy sauce, leeks

IKURA* \$7

Salmon roe, asparagus

CHUUKARA MAGURO* \$7

Yellowfin tuna, spicy sauce, leeks

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MAKI

SHAKE MAKI* \$6

Salmon

KAPPA MAKI \$5 **v**

Cucumber

KANI MAKI \$6

Surimi crab

TAI MAKI* \$6

Red snapper

KABOCHA MAKI \$5 **v**

Pumpkin

MAGURO MAKI* \$7

Yellowfin tuna



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FUTOMAKI



KAITO CALIFORNIA \$8

Shrimp, mayo, avocado, cucumber, tamago, sesame seeds

YASAI MAKI \$7

Asparagus, green beans, carrots, bell pepper, tamago, cream cheese

EBI TEMPURA MAKI \$9

Tempura shrimp, avocado, cucumber, mayo

CHUUKARA SHAKE* \$9

Salmon, spicy sauce, cucumber, sesame seeds

RAINBOW* \$10

Avocado rolls topped with a sashimi Chef's selection

DRAGON ROLL* \$10

Tempura shrimp, roasted glazed eel, cream cheese, avocado, salmon trout ikura roe

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ENTRÉES



MISO BLACK COD \$18

Crispy rice, wasabi, edamame, soy-glazed bok choy

CHICKEN YAKITORI \$16

Grilled skewers, steamed rice, sautéed vegetables, teriyaki

KAITO STIR-FRIED NOODLE BOWL \$14 **v**

Stir-fried vegetables, flat rice noodles

GYŪDON \$19

Soy-braised beef, sweet onion, mushrooms, green onion,
ginger, poached egg, nori, steamed Japanese rice

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DESSERTS



ARTISANAL ICE CREAM & SORBET \$6

Matcha, black sesame, vanilla, yuzu sorbet

JAPANESE BLACK SESAME PUDDING \$6

White chocolate sauce

NAGASAKI-STYLE HONEY CAKE \$6

Yuzu cream

MATCHA \$7

Matcha green tea flan, Goji berry and raspberry compote

FRUIT TEMPTATION \$5

Seasonal fresh fruit platter

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SUSHI BAR & TERRAZZO

WINE AND SPIRITS

BY THE GLASS SELECTION



Laurent Perrier, Brut

Reims-France

\$25

Domaine Chandon, Brut Classic

Napa Valley-California

\$15

Caymus, Conundrum White Blend

Napa Valley-California

\$19

Matua, Sauvignon Blanc

Marlborough-New Zealand

\$14

Santa Margherita, Pinot Grigio

South Tyrol-Italy

\$19

Château d'Esclans, Whispering Angel

Côtes de Provence-France

\$17

Takara

Japan

\$11

CHAMPAGNE



Laurent Perrier, Brut

Reims-France

\$100

Laurent Perrier, Cuvée Rosé

Reims-France

\$125

JAPANESE WHISKY

Suntory Toki

1.5 oz

\$17

SAKE

Kiku-Masamune Junmai

10 oz

\$17

6 oz

\$11

Momokawa Junmai

10 oz

\$21

6 oz

\$14

Tozai Typhoon Futsu

10 oz

\$25

6 oz

\$17

BEERS

Asahi

Japan

11 oz

\$9

Heineken

Netherlands

12 oz

\$9

Kirin

Japan

11 oz

\$9

Tiger

Singapore

12 oz

\$9

SPARKLING WINES



Ca' del Bosco, Franciacorta Cuvée Prestige

\$83

Lombardy-Italy

Domaine Chandon, Brut Classic

\$60

Napa Valley-California

WHITE WINES



Caymus, Conundrum White Blend

\$74

Napa Valley-California

Markus Molitor, Mosel Riesling

\$60

Mosel-Germany

Matua, Sauvignon Blanc

\$56

Marlborough-New Zealand

**Pascal Bouchard,
Montmains les Vieilles Vignes 1er Cru Chablis**

\$75

Burgundy-France

Santa Margherita, Pinot Grigio

\$74

South Tyrol-Italy

ROSÉ WINES



Domaine Ott, BY.OTT Côtes de Provence Rosé

\$65

Côtes de Provence-France

Château d'Esclans, Whispering Angel

\$69

Côtes de Provence-France

PLUM WINE



Takara

\$49

Japan

MINERAL WATER

Premium Still Water

25 oz

\$6.5

Premium Sparkling Water

25 oz

\$6.5

JAPANESE TEAS

Sencha green tea

\$3.5

Jasmine green tea

\$3.5

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Guests under legal drinking age 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.

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KAITO SPECIAL COMBOS

All our combinations are served with miso soup



ALL NIGIRI* \$18

Your choice of 10 pieces of nigiri

SUSHI DELUXE* \$24

Your choice of 8 pieces of nigiri, 1 maki, 1 temaki

SASHIMI DELIGHT* \$27

Your choice of 15 pieces of sashimi

SUSHI & SASHIMI FUJIYAMA* \$35

Your choice of 8 pieces of nigiri, 1 maki, 9 pieces of sashimi

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SOUPS, NOODLES & SALAD



CLAM MISO SOUP \$7

White miso, littleneck clams, silken tofu, scallion, daikon

YAKI MESHI \$6

Fried rice, chicken, eggs, vegetables, soy sauce

TEMPURA UDON \$7

Udon noodle soup, shrimp & vegetable tempura

CHILLED NOODLE SALAD \$9 **v**

Ginger, rice noodles, tomatoes, mushrooms, tomato dressing

v Vegetarian

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