

Carnival to add teppanyaki option next year on Horizon

By **Rick Lundstrom** on September, 13 2017 | Catering



Carnival Cruise Line will introduce what it says is the first-ever teppanyaki dining venue when the 133,500-ton [Carnival Horizon](#) debuts in Europe in spring 2018.



Teppanyaki is a traditional method of Japanese cooking with a name is derived from the combination of the words “teppan” or iron plate with “yaki” meaning grilled or pan-fried.

Located on *Carnival Horizon*’s Promenade Deck, [Bonsai Teppanyaki](#) will offer a menu with authentic delicacies from the Far East prepared by chefs who will create dishes on custom-built stations that form the center of the venue’s two eight-seat tables.

“Carnival is all about providing our guests with a wide array of choices and that, of course, includes a seemingly endless array of delicious culinary options,” said Christine Duffy, Carnival’s president. “The new Bonsai Teppanyaki promises to be a wonderful addition to the Carnival Horizon, offering delectable cuisine from the Far East enhanced by show-stopping performances by our talented and engaging chefs,” she added.

At the reservations-recommended restaurant, diners begin their meal with samplings of five appetizers – Miso Soup; Kabuki Salad with Ginger Dressing; Teppanyaki Shrimp with Soy Butter and Salsa Vinaigrette; Pork Belly Yakitori with Sesame Asparagus Fries and Seaweed Salad; and Spicy Tuna on the Rocks with Onion Sesame Sauce and Den Miso.

They can then choose from a variety of entrees: Lobster Tail with Yuzu Cream and Citrus Kosho; Filet Mignon with Truffle Salt, Garlic Chips and Champagne Cognac Flambé; Teriyaki Salmon with Savory and Sweet Teriyaki Glaze; Black Cod with Soy Reduction; Shrimp with Young Lettuce and Gyukuro Tea; Shichimi Spiced Grilled Chicken with Teriyaki Sauce; and Grilled Tofu with Vegetables, Yaki Udon, and Teriyaki Anticucho Sauce.

Four combination dinners are available, including filet mignon/shrimp, shrimp/spiced grilled chicken, filet mignon/teriyaki salmon, and filet mignon/lobster tail. Meals end on a sweet note with a *Chocolate Bento Box with Green Tea Ice Cream*.

All dishes include fried rice and stir-fried vegetables. Prices for Bonsai Teppanyaki are on a per-person basis and include all appetizer selections, entrée and dessert. The restaurant will be open for lunch on sea days and for dinner every night of the cruise.