



## Carnival Horizon To Feature Line's First Teppanyaki Venue Offering Authentic Delicacies From The Far East

August 31, 2017

### New Dining Option Among Many Features and Innovations Aboard 133,500-Ton Vessel Which Is Set to Debut in Europe in Spring 2018

MIAMI, Aug. 31, 2017 /PRNewswire/ -- Carnival Cruise Line will introduce its first-ever teppanyaki dining venue when the new 133,500-ton [Carnival Horizon](#) debuts in [Europe](#) in spring 2018.

Teppanyaki is a traditional method of Japanese cooking whose name is derived from the combination of the words "teppan" or iron plate with "yaki" meaning grilled or pan-fried. Teppanyaki combines ancient Japanese cooking techniques with modern performance art to create a feast that is both culinary and visual.

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

In keeping with Carnival's atmosphere of spirited and participatory fun, dinner at Bonsai Teppanyaki will be an unforgettable culinary experience with chefs engaging with diners and dazzling them with their amazing knife skills and other performance elements.

"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 tempting 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.*

Guests can then choose from a variety of tantalizing 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 different 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.

The new teppanyaki venue will be located within Carnival Horizon's stand-alone Bonsai Sushi restaurant that will serve traditional sushi, sashimi, rolls and "bento ships" on an a la carte basis. It's one of dozens of different dining and beverage venues on board offering a wide range of international cuisines. These include Cucina del Capitano family-style Italian restaurant, the Fahrenheit 555 steakhouse, Guy's Burger Joint developed in tandem with Food Network star Guy Fieri, the Mexican-themed Blueguana Cantina serving authentic tacos and burritos, the 24-hour Pizza Pirate, and the New England-inspired Seafood Shack.

Carnival Horizon will also be the first ship to feature a Dr. Seuss-themed water park as well as a groundbreaking bike-ride-in-the-sky attraction called SkyRide, and an IMAX Theatre.

A wide range of accommodations will also be offered, including spa cabins with exclusive privileges at the luxurious Cloud 9 Spa, extra-roomy staterooms in Family Harbor, and tropics-inspired Havana staterooms and suites with exclusive daytime access to a Cuban-themed bar and pool.

Carnival Horizon is scheduled to make its maiden voyage April 2, 2018, with a 13-day Mediterranean cruise from Barcelona – the first of four round-trip departures from that port. Carnival Horizon will reposition to the U.S. with a 14-day trans-Atlantic crossing from Barcelona to New York May 9-23, 2018.

Following its summer schedule of four-day Bermuda and eight-day Caribbean departures from the Big Apple, Carnival Horizon will shift to Miami and kick off a year-round schedule of six- and eight-day Caribbean cruises beginning Sept. 22, 2018. Carnival Horizon will also offer a special two-day cruise to Nassau from Miami Sept. 20-22, 2018.

To learn more about Carnival Cruise Line, visit [Carnival.com](#). For reservations, contact any travel agent or call [1-800-CARNIVAL](#).

Carnival can also be found on: [Facebook](#), [Instagram](#), [Twitter](#) and [YouTube](#). Journalists also can visit Carnival's media site, [carnival-news.com](#) or follow the line's PR department on Twitter at [twitter.com/CarnivalPR](#).

#### About Carnival Cruise Line

Carnival Cruise Line, part of Carnival Corporation & plc (NYSE/LSE: CCL; NYSE: CUK), is "The World's Most Popular Cruise Line®" with 25 ships

operating three- to 16-day voyages to The Bahamas, Caribbean, Mexican Riviera, Alaska, Hawaii, Canada, New England, Bermuda, Europe, Cuba, Australia, New Zealand and the Pacific Islands. Two 133,500-ton Vista class ships are currently scheduled for delivery - Carnival Horizon in 2018 and an as-yet-unnamed vessel in 2019. Additionally, two new 180,000-ton ships are scheduled to enter service in 2020 and 2022.

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