



Mist Sushi & Spirits

RENAISSANCE ORLANDO AT SEAWORLD®
6677 Sea Harbor Drive, Orlando, Florida 32821
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Bottle Beers

Imports

Heineken	6
Amstel Light	6
Corona	6
Kirin Ichiban	6
Sapporo	6
Bass	6
Samuel Adams	6
Guinness	6
Blue Moon	6

Domestics

Smirnoff Ice	5
Coors Light	5
Miller Lite	5
Michelob Ultra	5
Bud	5
Bud Light	5
Odouls n.a.	5
Orlando Brewing Pale Ale	5
Orlando Brewing Red Ale	5
Orlando Brewing Blonde Ale	5

Classic Cocktails

Amaretto Sour	\$10.00
<i>DiSaronno, fresh sour mix, shaken and served on the rocks, with an orange flag</i>	
Caipirinha	\$10.00
<i>Leblon Cachaca, freshly muddled lime wedges with simple syrup, served on the rocks</i>	
Cosmopolitan	\$12.00
<i>Kettle One Citroen, Cointreau, splash of cranberry juice with fresh lime juice, served chilled up</i>	
Flirtini	\$11.00
<i>Kettle One Vodka, Cointreau, fresh lime juice, pineapple, and cranberry</i>	

Cocktails with a Twist

Pirates of the Caribbean	\$13.00
<i>Gentlemen Jack, Grand Marnier, splash of simple syrup, 2 dashes of bitters, pineapple wedge, ginger, and Myer's Dark rum.</i>	
Cuban Society	\$10.00
<i>Muddled mint & raspberries, with Bacardi Razz, Galliano, fresh lime juice, simple syrup, and club soda served on the rocks in a highball</i>	
Cucumber Gin Martini	\$12.00
<i>Hendricks gin, fresh lemon juice, simple syrup, served chilled up with a slice of cucumber</i>	
Rocksprings Spritzer	\$11.00
<i>Peach schnapps, Blue Curacao, Mumm champagne, with a splash of soda, garnished with a few blueberries</i>	
Orange Crush	\$12.00
<i>Grey Goose Orange vodka, triple sec, muddled orange, OJ, and a splash of Sierra Mist on the rocks</i>	

Specialty Cocktails

Renaissance Sunrise	\$11.00
<i>Renaissance's signature cocktail: Absolute Citroen, Blue Curacao, Chambord, fresh sour & Sierra Mist. Created by our own mixologist Michael Mayes</i>	
Mad Bean	\$12.00
<i>Navan, Baileys, Godiva Dark and served in a chocolate painted martini glass</i>	
Misty Bay	\$12.00
<i>Grey Goose Citron, splash of fresh sour mix, cranberry, & Sierra Mist</i>	
Jolly Rancher Martini	\$10.00
<i>Smirnoff Blueberry, Midori, cranberry & splash of Sierra Mist</i>	

Elit Martini	\$18.25
<i>Stoli Elit Vodka, Dry Vermouth served straight up or on the rocks</i>	

18% gratuity is added with 6 or more guests

Wine Selection

	glass	bottle
Sparkling		
Mumm Cuvee Brut "M" Napa Valley <i>NV California, 187 ml</i>	9.00	
Moet Chandon Brut Imperial <i>NV Champagne France, 375 ml</i>		36.00
Veuve Clicquot Brut "Yellow Label" <i>NV Champagne France, 750ml</i>		89.00

White Specialties

Beringer White Zinfandel <i>California</i>	7.00	25.00
Banfi San Angelo Pinot Grigio <i>Italy</i>	13.00	48.00
Pighin Pinot Grigio <i>Grave del Friuli, Italy</i>	8.00	30.00
Bonterra Sauvignon Blanc, <i>California, Organic</i>	9.00	35.00
Frog's Leap Sauvignon Blanc <i>California</i>	12.50	48.00

Chardonnay

Beaulieu Vineyards Chardonnay <i>California</i>	7.00	29.00
Hess Collection SuSkol Chardonnay <i>California</i>	12.00	38.00
Sonoma Cutrer Chardonnay <i>Sonoma County, California</i>	13.00	48.00
Cakebread Chardonnay <i>Napa Valley, California</i>		85.00

Merlot

Beaulieu Vineyards Merlot <i>California</i>	7.00	29.00
Bonterra Merlot <i>California, Organic</i>	10.50	39.00
Blackstone Merlot <i>California</i>	9.50	38.00

Cabernet Sauvignon

Beaulieu Vineyards Cabernet Sauvignon <i>California</i>	7.00	29.00
Franciscan Cabernet Sauvignon <i>"Oakville Estate", Napa</i>	12.25	49.00
Hess Collection Mount Vedeer Cabernet Sauvignon <i>Mount Vedeer, Napa Valley</i>		85.00

Red Specialties

Artesa Pinot Noir <i>Carneros, California</i>	13.00	42.00
MacMurray Pinot Noir <i>Sonoma Coast, California</i>	12.00	36.00
Greg Norman Shiraz <i>Limestone Coast, South Australia</i>		36.00

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Sake

	glass
Hakutsuru Sake, Hot Sake	\$7.00
Sho Chiku Bai Sake Nigori	\$12.00
Nagasaki Sake Orchid Plum	\$18.00
Gekkeikan Sake "Horin"	\$15.00

Fine Scotches

Dewar's 12yr	\$12.00
Johnnie Walker Blue	\$60.00
Craggenmore 12yr	\$13.00
Oban 14yr	\$18.00
Glenfiddich 12yr	\$10.00
Glenlivet 12yr	\$13.00
Macallan 12yr	\$14.00
Macallan 18yr	\$38.00

Cognacs

Courvoisier VSOP	\$15.00
Hennessy VSOP	\$17.00
Remy Martin VSOP	\$17.00
Remy Martin XO	\$47.00
L'OR Martell	\$150.00

Ports

Sandman Reserve	\$7.00
Sandman 20 Year	\$12.00

MAKIMONO (rolls)

HAMACHI ROLL	11.00
<i>yellow tail marinated in ponzu with avocado and topped with eel</i>	
SPICY TUNA ROLL	12.00
<i>avocado, ginger, togarashi, chili oil, and sesame seeds</i>	
SALMON ROLL	11.00
<i>sake, lemon and scallions</i>	
SHRIMP TEMPURA ROLL	13.00
<i>shrimp tempura, lettuce, cucumber, roasted peppers and onions, spicy mayo, and avocado</i>	
LOBSTER FIRE VOLCANO	14.00
<i>fresh lobster, cucumber, topped with spicy mayo, tobikko</i>	
SESAME CHICKEN SALAD ROLL	11.00
<i>cucumber, roasted peppers and onions, sesame mayo, with soy bean wrap</i>	
CRUNCH SALAD ROLL	12.00
<i>asparagus, roasted peppers and onions, lettuce, cucumber, avocado, mayo, and tempura crunch</i>	
TENDERLOIN BEEF ROLL	15.00
<i>seared tenderloin beef, scallions, mushroom garlic sauce, and soy bean wrap</i>	
TATAKI RAINBOW ROLL	17.00
<i>sweet crab, mayo, topped with seared tuna, avocado, tobikko and soy vinaigrette</i>	
CALIFORNIA MIST	11.00
<i>sweet crab, avocado, sesame seeds with mayo</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

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NIGIRI

(fish topped rice 1 piece)

MAGURO (tuna)	3.50
HAMACHI (yellow tail)	3.50
SAKE (salmon)	3.50
TAKO (octopus)	3.50
UNAGI (fresh water eel)	3.50

SASHIMI

(thin sliced no rice 2 pieces)

MAGURO (tuna)	4.50
HAMACHI (yellow tail)	4.50
SAKE (salmon)	4.50
TAKO (octopus)	3.50

MIST SPECIALTIES

SEAWEED SALAD	3.50
MISO SOUP	5.00
OCTOPUS SALAD	10.00
<i>sliced octopus in a sweet & spicy marinade with seaweed salad</i>	
NIGIRI SAMPLER (8 pieces)	16.00
<i>maguro, hamachi, sake, and tako</i>	
SASHIMI SAMPLER (8 pieces)	14.00
<i>maguro, hamachi, sake, and tako</i>	
TEMPURA BOWL	12.00
<i>shrimp tempura, market fresh vegetables on a bed of rice</i>	
TUNA TATAKI	14.00
<i>8 pieces seared tuna, micro greens, with a ponzu sauce</i>	
BEEF TATAKI	12.00
<i>seared beef in a garlic sauce with pickled cucumbers</i>	

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