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NORWEGIAN CRUISE LINE HOLDINGS LTD.

OCEANIA CRUISES® BLENDS JAPANESE PRECISION AND PERUVIAN BOLDNESS BY INTRODUCING NIKKEI CUISINE TO RED GINGER'S MENU

Oceania Cruises unveils 12 bold new Nikkei recipes: the Japanese-Peruvian fusion taking the culinary world by storm lands on board at Red Ginger

MIAMI, June 19, 2025 /PRNewswire/ -- Oceania Cruises®, the world's leading culinary- and destination-focused luxury cruise line, announces 12 new, flavorful, and creative Nikkei dishes to its signature Pan-Asian restaurant, Red Ginger. This menu expansion brings a vibrant fusion of Peruvian flavors and refined Japanese culinary techniques and tastes to sea.

Nikkei cuisine traces its origins to the late 19th century, when Japanese immigrants settled in Peru and began adapting traditional Japanese recipes with native Peruvian ingredients, resulting in a distinctive taste marked by fresh seafood, bright citrus, soy-based sauces, and spicy peppers.

Unlike many long-established culinary traditions, Nikkei cuisine is refreshingly flexible as it honors customs and simultaneously embraces experimentation, an ethos that aligns perfectly with Oceania Cruises. The cruise line is deepening its guests' understanding of Nikkei food through this new menu rollout, an initiative supported by Chef Gustavo Sugay, who brings more than 20 years of experience preparing this dynamic cuisine.

The innovative menu items recently debuted aboard *Oceania Vista*® and will be available on the line's newest ship, *Oceania Allura*™*,* launching next month. The new Nikkei dishes will be added to the rest of the fleet by early 2026.

"The carefully crafted new Nikkei menu items further augment the ongoing evolution of our driving philosophy of serving The Finest Cuisine at Sea. Our industry-leading culinary team is constantly seeking to introduce our well-traveled guests to new experiences and flavors, while honoring our commitment to culinary excellence," said Jason Montague, Chief Luxury Officer of Oceania Cruises.

"This new Nikkei offering is a tangible example of the magic that emerges when cultures intertwine," added Chef Alexis Quaretti, Oceania Cruises' Executive Culinary Director. "Our passion for culinary innovation is fueled by constantly listening to our guests, noting their ever-expanding palates and deep curiosity to try new dishes and taste profiles. The introduction of these new Nikkei dishes is a result of our guests' appetite for bold new flavors, and this is just the beginning of even more exciting developments on the horizon."

Red Ginger Nikkei Menu Highlights:

- **Ceviche Nikkei** – Marinated tuna delicately dressed in *leche de tigre*, accented with cilantro, sesame oil, and a hint of red chili for a refined take on the Peruvian classic.
- **Peruvian-Style Beef Short Rib** – A rich, tender short rib served with savory *lomo saltado* sauce and a silky miso sweet potato mousseline, blending bold and umami-rich notes.
- **Cazuela de Arroz Nikkei** – Miso-glazed scallops atop perfectly cooked bomba rice, finished with vibrant *chalaquita* for a balanced bite of citrus and heat.
- **Soft Shell Crab Tempura Bao Buns** – Lightly fried soft-shell crab tucked in pillowy bao buns, topped with a punchy Nikkei-style *zarza*.
- **Chicken Anticuchos** – A sophisticated spin on Peruvian street food, with juicy chicken skewers paired with creamy, spicy *huancaína* sauce.
- **Tres Leches Cube** – A modern presentation of the beloved Latin American dessert, with sponge cake soaked in three milks for melt-in-your-mouth indulgence.
- **Yuzu Cheesecake** – Tart yuzu paired with mango and passion fruit coulis, garnished with fresh basil for a refreshing and aromatic finish.

The Finest Cuisine at Sea® highlights include:

- Oceania Cruises is the only cruise line built by foodies, run by foodies, for foodies.
- Oceania Cruises is the only cruise line to boast two Master Chefs of France. Its two Executive Culinary Directors, Chefs Alexis Quaretti and Eric Barale, have both been inducted into the prestigious echelons of Les Maîtres Cuisiniers de France, a global association established in 1951 to support and promote French culinary arts around the world.
- Oceania Cruises selects only the best ingredients and the most talented chefs from around the globe. From Castilla-La Mancha saffron to French flour custom-milled to its

chefs' specifications, the artisanal ingredients echo the dedication poured into every dish.
- Superb gourmet restaurants on board serve delectable dishes created à la minute and offer a remarkable array of choices, from Continental cuisine to authentic Italian, to classic steakhouse fare. Every restaurant on board is complimentary and features open seating.
- Oceania Cruises boasts one chef for every 10 guests.
- Oceania Cruises designs its ships around the expansive, well-equipped galleys on board, which rival any leading land-based restaurant. They form the beating heart of the ship, as a kitchen does in a home.

For additional information on Oceania Cruises' small-ship luxury, exquisitely crafted cuisine, and expertly curated travel experiences, visit OceaniaCruises.com, call 855-OCEANIA, or speak with a professional travel advisor.

About Oceania Cruises

Oceania Cruises® is the world's leading culinary- and destination-focused luxury cruise line. The line's eight small, luxurious ships carry a maximum of 1,250 guests and feature The Finest Cuisine at Sea® and destination-rich itineraries that span the globe. Expertly curated travel experiences are available aboard the designer-inspired, small ships, which call on more than 600 marquee and boutique ports in more than 100 countries on seven continents, on voyages that range from seven to more than 200 days. Oceania Cruises® has two Sonata class ships on order scheduled for delivery in 2027 and 2028 or 2029[1]. Oceania Cruises® is a wholly owned subsidiary of Norwegian Cruise Line Holdings Ltd. (NYSE: NCLH). To learn more, visit www.nclhltd.com.

[1] Delivery for the second Oceania Cruises ship is contractually scheduled for the fourth quarter of 2028, but may be delayed to 2029.

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