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Lunch Menu available only on Mondays to  Thursdays, 11.30am to 3pm
excluding Public Holidays and eve of Public Holidays

Prices are subject to 10% service charge and prevailing GST

# SET LUNCH

Served with chef's appetiser, tempura, salad, miso soup and dessert.
Add $3 for free flow of hot or iced green tea.

## Sushi & Sashimi Set 45

寿司 / 刺身セット

Chef's selection of nigiri *(3 pieces)* & sashimi *(5 pieces)*.

## 鮮 Hon Maguro Nigiri Set 72

本まぐろにぎりセット

Chef's selection of three different cuts of bluefin tuna nigiri *(6 pieces)* - akami, chutoro & otoro.

## Spicy Miso Salmon Set 32

辛みそサーモンセット

Seared Norwegian salmon marinated in spicy miso,
sautéed mushrooms & ikura rice.

## 鮮 Yuzu Kosho Black Cod Set 37

ゆずみそ銀鱈セット

Baked black cod marinated in yuzu kosho & sautéed mushrooms.

## A4 Wagyu Steak Set 52

A4和牛焼肉セット

Grilled Japanese A4 wagyu beef, sautéed mushrooms & rice.
+ $3 for Onsen egg over rice.

## Chicken Teriyaki Set 29

チキン 照焼きセット

Juicy seared chicken thigh with sweet soy glaze & rice.

## Buta Shogayaki Set 32

豚生姜焼きセット

Thinly sliced sautéed pork with ginger soy sauce & rice.

SEN PREMIUM
BARA CHIRASHI DON

SALMON IKURA DON

# SET LUNCH DON BURI

Served with salad & miso soup
Add $3 for free flow of hot or iced green tea

鮮 Sen Premium Bara Chirashi Don 59
特選バラちらし丼
Chef's selection of premium assorted sashimi cubes with ōtoro & uni over sushi rice.

Chirashi Don 46
ちらし丼
Chef's selection of sliced sashimi over sushi rice.

Bara Chirashi Don 38
バラちらし丼
Chef's selection of chopped sashimi over sushi rice.

Aburi Don 72
あぶり丼
Flame seared slices of bluefin tuna ōtoro & chūtoro, topped with ikura & uni over sushi rice.

Unagi Don 32
鰻丼
Grilled freshwater eel over rice.

Salmon Ikura Don 33
サーモンイクラ丼
Salmon sashimi & salmon roe over sushi rice.

鮮 Hokkaido Gyudon 44
北海道牛丼
Sauteed thinly sliced Hokkaido A4 wagyu beef, yakiniku sauce & onsen egg over rice.

Butadon 36
豚丼
Grilled iberico pork jowl, kimchi & onsen egg over rice.

Twin Tendon 30
ツイン天丼
Unagi & anago tempura with soy sauce glaze over rice.