




SEN OF JAPAN

TAKEAWAY MENU

# DONBURI


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 Sen Bara Chirashi Don 46

Chef's selection of chopped premium sashimi, ōtoro, uni

 Chirashi Don 35

Chef's selection of sliced sashimi

 Hokkaido Wagyu Yakiniku Don 30

Seared Japanese Hokkaido beef, onsen egg, yakiniku sauce

Premium Wagyu Don 74

Grilled Japanese A5 wagyu, uni, onsen egg

Aburi Don 68

Seared bluefin ōtoro, chūtoro, ikura, uni

# BENTO SETS

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All sets include miso soup, salad and dessert.

Salmon Ikura Don 30

Salmon sashimi, ikura

Twin Ten Don 30


Unagi tempura, anago tempura

Hokkaido Chashu Don 30

Sliced Hokkaido pork belly, onsen egg, sweet soy glaze

# APPETISERS


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 Hamachi Carpaccio 23

Sliced yellowtail with truffle ponzu dressing.

Salmon Carpaccio 24

Sliced salmon with saikyo miso and olive oil dressing.

 Maguro Pizza 36

Sliced bluefin tuna on thin pastry crust with tobiko, truffle mayo and gold flakes.

Chicken Karaage 17

Juicy chicken marinated for 24 hours and hand-battered in a crispy coating.

Chicken Gyoza 11

Pan-fried Japanese chicken dumplings.

Truffle Edamame 11

Boiled soybeans with a sprinkle of coarse sea salt and truffle oil.

Eihire 12

Grilled stingray fin with mayonnaise sauce.

Fugu Mirin Boshi 13

Grilled mirin and soy sauce marinated pufferfish.

Minced Wagyu Panko 29

Hand-battered fish cake with minced wagyu beef.

Kawa Ebi Karaage 14

Hand-battered river shrimp.

Nori Maguro Tataki 27

Seared tuna coated with seaweed and wasabi ponzu glaze.

# SALADS

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## Sashimi Salad 23

Sashimi slices with seasonal greens and garlic olive oil dressing.

## Miso Soup 5

Fermented soybean soup with wakame, shiitake mushrooms, tofu and scallions.

# TEMPURA

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## Tempura Moriawase 21

Hand-battered tiger prawns (3 pieces) and assorted vegetables (5 kinds).

## Ebi Tempura 24

Hand-battered tiger prawns (5 pieces).

## Anago Tempura 20

Hand-battered salt-water eel.

## Soft-Shell Crab Tempura 19

Hand-battered whole soft-shell crab.

## MAINS

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### Pork Belly 31

Braised tender pork belly, sliced avocado and onsen egg.

### 鮮 Black Cod Soy 33

Baked black cod fillet in Hiro's special soy marinade.

### Lobster Yaki 42

Grilled lobster tail with cheese and tobiko.

### 鮮 Mekajiki Steak 32

Seared swordfish steak with spicy shoyu glaze.

### Hamachi Kama 34

Salt-grilled yellowtail cheek served with ponzu sauce.

### Chicken Teriyaki 24

Seared chicken thigh with sweet soy glaze.

## SASHIMI & NIGIRI SUSHI

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### 鮮 Sen Sashimi Moriawase 98


Selection of assorted premium sashimi. (14 pieces)

### Sen Nigiri Moriawase 88

Selection of assorted premium nigiri sushi. (9 pieces)

## SEN SPECIAL MAKI

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 Salmon Aburi Maki 27

Avocado, cucumber, crispy ebi tempura, flame seared salmon,  
special cheese sauce

Carbless Maki 26

Salmon, ebi tempura, tempura flakes, tobiko, avocado

 Oishii Maki 38

Chopped bluefin tuna belly, Hokkaido uni, ikura

Crispy Maki 25

Soft-shell crab tempura, maguro, avocado, ponzu mayonnaise

 Mala Maki 24

Soft-shell crab tempura, cucumber, crab meat, tobiko,  
flame seared salmon, spicy mala sauce

Twin Maki 22


Flame-seared unagi, anago, crab meat, cucumber, sweet spicy sauce

Lobster Uni Maki 42

Lobster, Hokkaido uni, tobiko, cream sauce

## DESSERTS

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 Umeshu Raisin Cheesecake 15

Yuzu Cheesecake 15

Mille Crêpe Cake 15



SEN OF JAPAN

DRINKS

# SAKE 300ML

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## Hanzou Karakuchi Tokubetsu Junmai (Mie) 52

The palate is mandarin and pear with very well integrated acidity.  
It has cleansing acidity with fruity characteristics.

SMV +4

## Ozeki Junmai Daiginjo (Hyogo) 53

An elegant sake that produces an array of sophisticated flavours when savoured.

SMV +0

## Kimurashiki Kiseki No Osake Ginjo "Miracle Sake" (Okayama) 53

Bursting with a fruity perfume of ripe yellow apples, the sweet character carries through to the palate, backed by notes of soft yellow pear and a hint of vanilla.

SMV +1

## Kubota Senju Ginjo "1000 Long Lives" (Niigata) 50

Opens with a refreshingly fruity aroma followed by a rich flavour that strikes a perfect balance on the palate.

SMV +5

## Tama No Hikari Iwai Junmai Ginjo "Celebration" (Kyoto) 52

An exceptional balance of sweetness and flavour create a subtle, elegant fragrance. The harmony of natural acidity and flavour gives it a gentle taste.

SMV -2

## Takumi Yamada Nishiki Junmai Daiginjo (Kyoto) 53

The elegant fruity aroma and the clean finish make for a pleasingly smooth flavour.

SMV +2

## Okuhida Sparkling Kihouda Sake (Gifu) 48

A delightful sparkling sake that can be savoured straight out of the chiller or with a few drops of lemon for an add splash of freshness.

SMV -30

### SAKE METER VALUE

-10

SWEET

0

NEUTRAL

+10

DRY



# SAKE 720ML

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## Kinmon Seishu (Shiga) 228 (1.8L)

Mellow and smooth taste.

SMV +5

## Miyanoyuki Yamahai Tokubetsu Junmai (Mie) 138

Gentle mouthfeel and soft tartness like yoghurt and cream cheese, with a ripe banana-like aroma. Abundant in umami, it can be served both warm and chilled.

SMV +2

## Akabu Junmai Ginjo (Iwate) 148

An elegant sake that produces an array of sophisticated flavours when savoured. With strong aroma from the rice koji, this sake is excellent for both its nose and palate.

SMV +0

## Dassai 45 Junmai Daiginjo (Yamaguchi) 178

Unpasteurized and naturally fermented in bottle resulting in a graceful, elegant aroma with a clean finish.

SMV +3

## Hayo Otokoyama Mirai Junmai Ginjo (Yamagata) 148

Rich, full-bodied aroma and mellow taste, with a refreshing acidity.

SMV +4

## Hakurakusei Tokubetsu Junmai (Miyagi) 168

Clean and crisp with a bold nose, balanced beautifully with umami and richness.

SMV +4

## Hakkaisan Yukimuro 3 Years Snow Aged Junmai Ginjo (Niigata) 188

Initially subdued, the sake then unfolds into a rich and solid flavour. Round and smooth with subtle fine aromas, and a mellow and dry finish.

SMV -1

### SAKE METER VALUE

-10

SWEET

0

NEUTRAL

+10

DRY

PRICES ARE SUBJECT TO PREVAILING GOODS AND SERVICES TAX

# SAKE 720ML

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## Kubota Manju Junmai Daiginjo “10,000 Ostentatious-nesses” 239 (Niigata)

A smooth sake with a gorgeous aroma of honeysuckle and tuberose, as well as subtle flavours of fuji apple and pear. Lingers beautifully on the palate with a harmonious finish.

SMV +2

## Dassai 23 Junmai Daiginjo “Otter Festival” (Yamaguchi) 298

One of Japan’s top ranking sake with a rice milling of 23%, the highest of all commercial sake. Gorgeous aroma of melons and peaches, and elegant, long dry finish.

SMV +4

## Dan Muroka Nama Genshu Junmai Ginjo (Fukui) 168

This sake is unpasteurised, without charcoal filtration and dilution with water for big flavours of toast, nuts and spice. Minerals give it an elegant, complex taste with long lingering finish.

SMV +1.5

## The Night Emperor Special Junmai (Hiroshima) 158

A versatile sake that goes well with meat and sashimi. Soft water is used during the brewing process, and the taste of the koji and Hattan Nishiki rice is preserved.

SMV +8

## Tatenokawa Junmai Daiginjo 18 (Yamagata) 480

Made with rice that has been polished down to 18%, only the best part of sake is made by pressing Nakadori to give it a fragrant and clean flavor.

SMV -2

### SAKE METER VALUE

-10

SWEET

0

NEUTRAL

+10

DRY