



# COLD STARTERS

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## Wagyu Tataki 36

和牛たたき

Sliced Japanese A5 wagyu, garlic, onion, kaiware and ponzu.



## Hamachi Carpaccio 23

はまちのカルパッチョ

Sliced yellowtail with truffle ponzu dressing.

## Salmon Carpaccio 24

サーモンのカルパッチョ

Sliced salmon with spicy saikyo miso dressing.

## Nori Maguro Tataki 27

まぐろのたたき海苔巻き

Seared tuna coated with seaweed and wasabi ponzu glaze.

## Oysters (3 pieces) 19

牡蠣 (3つ入り)

Fresh oysters with special house dressing.



## Maguro Pizza 36

マグロピザ

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

## King Prawn Uni 32

エビとウニ

King prawn sashimi with sushi rice, uni and ikura.

Salmon  
Carpaccio



Nori Crusted  
Tuna Tataki

Uni Chawanmushi



# WARM STARTERS

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## Uni Chawanmushi 21

ウニの茶碗蒸し

Steamed Japanese egg custard with prawn, chicken and shimeji mushroom, topped with uni and truffle oil.



## Ikura Chawanmushi 15

いくら茶碗蒸し

Steamed Japanese egg custard with prawn, chicken and shimeji mushroom, topped with ikura and truffle oil.

## Chicken Karaage 17

鶏のから揚げ

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

## Baked Oyster with Spicy Aioli 21

焼き牡蠣 (スパイシー・アイオリソース添え)

Baked oysters topped with spicy mayonnaise and tobiko.

## Agedashi Tofu with Eggplant 9

揚げ豆腐 (国産茄子添え)

Hand-battered silken tofu, grated daikon, japanese negi, eggplant and bonito flakes.

## Chicken Gyoza 11

チキン餃子

Pan-fried Japanese chicken dumplings.

# WARM STARTERS

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## Edamame 7

枝豆

Boiled soybeans with a sprinkle of coarse sea salt.

## Truffle Edamame 11

トリュフと枝豆

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

## Sweet Miso Eggplant 16

甘みそ茄子

Sautéed eggplant with sweet miso glaze.

## Eihire 12

エイヒレ

Grilled stingray fin with mayonnaise sauce.

## Minced Wagyu Panko 29

和牛ひき肉パン粉

Hand-battered fish cake with minced wagyu beef filling.

## Fugu Mirin Boshi 13

ふぐのみりん干し

Grilled mirin and soy sauce marinated pufferfish.

## Grilled Mekajiki 25

焼きメカジキ

Grilled swordfish slices with sweet potato puree.

## Kawa Ebi Karaage 14

川エビのから揚げ

Hand-battered river shrimp.



Grilled Mekajiki



# SALADS & SOUPS

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## Sashimi Salad 23

刺し身サラダ

Sashimi slices with seasonal greens and garlic olive oil dressing.

## Tokusen Salad 15

特選サラダ

Seasonal mixed salad with house dressing.

## Inaniwa Salad 19

稲庭サラダ

Mixed salad with chilled inaniwa udon noodle, crab meat, prawns and golden miso dressing.

## Miso Soup 5

味噌汁

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

## Osuimono Soup 11

お吸い物

Clear dashi soup, watershield and asari clams.



# NOODLE & RICE

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## Inaniwa Udon 19

Add Ebi Tempura (3 pieces) +14

稲庭うどん

+ エビ天ぷら追加 (3つ)

Hand-made wheat flour noodles with special dashi broth and soy.



## Mini Wagyu Don 74

ミニ和牛丼

Grilled Japanese A5 wagyu served with onsen egg and uni over rice.

## Premium Chirashi Don 89

特選ちらし丼

Chef's selection of premium sashimi over sushi rice.

## Mini Unagi Don 39

ミニうなぎ丼

Grilled freshwater eel with sweet soy glaze over rice.



## Uni Pasta 38

うにパスタ

Pasta with uni, sakura ebi, ikura and truffle mushroom cream sauce.

## Mini Aburi Don 68

ミニあぶり丼

Seared bluefin ōtoro, chūtoro, ikura and uni over sushi rice.

# TEMPURA

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## Tempura Moriawase 21

天ぷらの盛り合わせ

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

## Ebi Tempura 24

エビの天ぷら

Hand-battered tiger prawns (5 pieces).

## Yasai Tempura 15

野菜の天ぷら

Hand-battered assorted vegetables (6 kinds).



## Anago Tempura 20

アナゴの天ぷら

Hand-battered seawater eel.

## Soft-Shell Crab Tempura 19

カニの天ぷら

Hand-battered whole soft-shell crab.

Tempura Moriawase



Omi A4 Wagyu Steak



# MAINS

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## Japanese A5 Wagyu Steak 98

国産A5和牛ステーキ

Grilled Japanese A5 wagyu steak. Highly marbled, tender and juicy.  
Recommended doneness: medium rare to medium.



## Omi A4 Wagyu Steak 158

近江A4和牛ステーキ

Grilled Omi A4 Wagyu steak. Richly marbled with a lustrous sweetness.  
Available in limited quantities worldwide, it is the oldest beef brand in  
Japan, dating back more than 400 years.

Recommended doneness: medium rare to medium.

## Pork Belly 31

豚バラ

Braised tender pork belly, sliced avocado and onsen egg.



## Black Cod Soy 33

銀鱈の幽庵焼き

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



Black Cod Soy





Mekajiki Steak



Hamachi Kama



# MAINS

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## Hamachi Kama 34

はまちのカマ

Salt-grilled yellowtail cheek served with ponzu sauce.

## Chicken Teriyaki 24

照り焼きチキン

Seared chicken thigh with sweet soy glaze.

## Ikayaki 28

イカ焼き

Shioyaki: Japanese squid grilled with salt.

Teriyaki: Japanese squid with sweet soy glaze.

## Lobster Yaki 42

ロブスター焼き

Grilled lobster tail with cheese and tobiko.



## Mekajiki Steak 32

メカジキのステーキ

Seared swordfish steak with spicy shoyu glaze.

# SASHIMI & SUSHI

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## Chef's Omakase Sashimi Platter 158

22 pieces

シェフおまかせ刺し身

Chef's selection of assorted premium sashimi. Serves 2 - 3.



## Sen Sashimi Moriawase 98

14 pieces

鮮刺し身盛り合わせ

Selection of assorted premium sashimi.

## Sashimi Moriawase 68

10 pieces

刺し身盛り合わせ

Assorted sashimi.

## Sen Nigiri Moriawase 88

9 pieces

鮮にぎり盛り合わせ

Selection of assorted premium nigiri sushi.

## Sen Aburi Sushi 61

6 pieces

炙り寿司

Assorted flame seared nigiri sushi.

## Sushi Moriawase 58

6 pieces

寿司盛り合わせ

Assorted Sushi



Chef's Omakase  
Sashimi Platter



Sen Nigiri Moriawase





# SASHIMI | NIGIRI SUSHI

	Sashimi (3 pieces)	Nigiri Sushi (2 pieces)
Salmon Belly 鮭のはらす samon harasu	16	14
Salmon サーモン samon	13	11
 Bluefin Tuna Belly 本まぐろの大トロ hon maguro otoro	49	34
Bluefin Tuna 本まぐろ中トロ hon-maguro chutoro	40	28
Tuna 本まぐろ赤身 hon maguro akami	26	20
Sea Urchin Roe うに uni	45 (per portion)	25 (per piece)
Red Shrimp 赤エビ aka ebi	14	11
Marinated Mackerel しめ鯖 shime saba	11	9
Swordfish メカジキ mekajiki	13	10
Flounder Fin えんがわ engawa	-	18
Flounder ヒラメ Hirame	16	12
Conger Eel 穴子 anago (whole)	15 (whole piece)	15

# SASHIMI | NIGIRI SUSHI

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	Sashimi (3 pieces)	Nigiri Sushi (2 pieces)
Hokkaido Scallop ホタテ hotate	19	13
Yellowtail はまち hamachi	14	11
Snapper タイ tai	12	9
Sweet Shrimp 甘エビ ama ebi	20 (5 pieces)	17
Giant Sweet Prawn ボタンエビ botan ebi	32	24
Flying Fish Roe トビコ tobiko	6 (per portion)	6
Salmon Roe イクラ ikura	11 (per portion)	11
Freshwater Eel うなぎ unagi	14	10
Octopus タコ tako	9	7
Rolled Egg Omelette 卵 tamago	6	5
Sea Whelk つば貝 tsubugai	17	13



Sen Aburi Sushi



Mala Maki



# SEN SPECIAL MAKI

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## Salmon Aburi Maki 27

サーモン炙り巻

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

## Carbless Maki 26

サーモン巻

Salmon, ebi tempura, tempura flakes, tobiko, avocado, cucumber



## Oishii Maki 38

おいしい巻

Chopped bluefin tuna belly, uni, ikura, negi

## Crispy Maki 25

クリスピー巻

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



## Mala Maki 24

マラ巻

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

## Twin Maki 22

ツイン巻

Flame-seared unagi, anago, crab meat, cucumber, pickled radish, shredded chilli peppers and sweet spicy sauce

## Lobster Uni Maki 42

ロブスターうに巻

Lobster tail, ebi tempura, crab meat, cucumber, uni, tempura flakes, tobiko, aburi cheese sauce

# MAKI

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## California Maki 18

カリフォルニア巻

Hokkaido snow crab, tobiko, avocado, cucumber

## Spicy Salmon Maki 19

スパイシー サーモン巻

Chopped salmon, negi, cucumber, spicy chilli garlic sauce

## Dragon Maki 29

ドラゴン巻

Ebi tempura, unagi, avocado, unagi sauce, mayonnaise

## Philadelphia Maki 16

フィラデルフィア巻

Salmon, avocado, cucumber, cream cheese

## Ebi Tempura Maki 17

エビ天ぷら巻

Ebi tempura, tempura flakes, avocado

## Spicy Tuna Maki 22

スパイシー 網巻

Chopped tuna, negi, cucumber, spicy chilli garlic sauce



Twin Maki



Pumpkin Ice Cream with  
Puffed Rice



Yuzu Cheesecake



# DESSERTS

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Green Tea Brûlée with Black Sesame Ice Cream 16

黒ゴマアイスクリーム入り緑茶ブリュレ



Umeshu Raisin Cheesecake 15

梅酒レーズンチーズケーキ

Yuzu Cheesecake 15

ゆずチーズケーキ

Molten Chocolate Cake with Vanilla Ice Cream 15

とろーりチョコレートケーキ

Molten Matcha Cake with Vanilla Ice Cream 15

とろーり抹茶ケーキ

Mille Crêpe Cake 15

ミルクレープケーキ



Pumpkin Ice Cream with Puffed Rice 9

パンプキンアイスクリーム

Ice Cream 8

アイスクリームセレクション

Vanilla バニラ

Green Tea 緑茶

Black Sesame 黒ゴマ