



COLD STARTERS



Wagyu Carpaccio 29

Sliced Japanese A4 wagyu, black garlic truffle mayo, parmesan cheese, red onions, rocket salad and cherry tomato.

Shima-aji Carpaccio 28

Sliced striped jack, wasabi ponzu dressing, yuzu, ikura.

Hamachi Carpaccio 29

Sliced yellowtail with truffle ponzu dressing, kombu.



Maguro Pizza 46

Sliced bluefin tuna on thin pastry crust, red onions, truffle oil, mayonnaise, tobiko and gold flakes

Shiro Ebi, Toro, Uni & Caviar 58

Sweet white shrimp topped with minced fatty tuna, sea urchin, caviar and dashi jelly.

Wagyu Uni Nigiri 42

Sliced A4 Japanese wagyu beef, lightly seared.
Topped with green onion bud and awayuki snow flake salt.



Tako Tako 26

Sliced octopus, ikura and yuzu shoyu sauce infused with truffle oil and pineapple.

Maguro Pizza



Tako Tako



Wagyu Uni Nigiri



Shiro Ebi, Toro, Uni & Caviar



WARM STARTERS



Uni Chawanmushi 27

Steamed Japanese egg custard with prawn, chicken and shimeji mushroom. Topped with uni, truffle oil, negi and ankake.



Ikura Chawanmushi 19

Steamed Japanese egg custard with prawn, chicken and shimeji mushroom. Topped with ikura, truffle oil, negi and ankake.

Chicken Karaage 24

Juicy chicken hand-battered in a crispy coating, drizzled with balsamic mayo, black pepper and sweet soy glaze.

Baked Oyster with Spicy Aioli 23

Baked oysters topped with spicy mayonnaise and tobiko.

Agedashi Tofu with Eggplant 12

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

Chicken Gyoza 14

Pan-fried Japanese chicken dumplings with spicy ponzu sauce.

Minced Wagyu Purse 35

Marinated minced A5 wagyu, takuan and potatoes wrapped in spring onion wrap.

WARM STARTERS

Edamame 8

Boiled soybeans with a sprinkle of coarse sea salt.

Truffle Edamame 12

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

Sweet Miso Eggplant 16

Sautéed eggplant with sweet miso glaze with negi.

Tatami Himego 15

Grilled pressed white sardines.

Fugu Mirin Boshi 15

Grilled mirin and soy sauce marinated pufferfish.

Hokkaido Scallops with Caviar 46

Hokkaido scallops, oscietra caviar, uni, tobiko, ebi and honey yuzu sauce.

Hokkaido Scallops
with Caviar



Uni Pasta



SALADS & SOUPS

Sashimi Salad 28

Sashimi slices with seasonal greens and garlic wafu dressing.

Tokusen Salad 16

Seasonal mixed salad with house dressing.

Mekajiki & Maitake Mushroom Soup 20

Swordfish slices with maitake mushrooms in clear dashi broth.

Miso Soup 6

Fermented soybeans soup with mushrooms, tofu and negi.

Smokey Potato Salad 18

Potato, smoked daikon, snow crab leg, egg, cucumber, carrot, mayonnaise and tobiko.

NOODLE & RICE

Cold Inaniwa Udon 30

Hand-made wheat flour noodles with special dashi broth and soy, served with ebi tempura.



Mini Wagyu Don 89

Grilled Japanese A5 wagyu served with onsen egg, uni, garlic chips, furikake, togarashi and tobiko.

Premium Chirashi Don 96

Chef's selection of premium sashimi over sushi rice with furikake.

Mini Unagi Don 43

Grilled freshwater eel with sweet soy glaze over rice, topped with furikake and seaweed.



Uni Pasta 48

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

Mini Aburi Don 75

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

Funori Soba 32 (hot) 30 (cold)

Cold: Seaweed infused Japanese buckwheat noodles served with special cold dashi broth, soy dipping sauce and ebi tempura.

Hot: Funori Soba served in hot dashi broth with onsen egg, wakame, tofu skin and ebi tempura.

Mini Wagyu Don



Tempura Moriawase



AGEMONO



Gyukatsu 88

Crusty golden brown A4 Wagyu beef cutlet, special spicy tonkatsu sauce and snow flake salt. *Limited quantities available daily.*

Tempura Moriawase 32

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

Ebi Tempura 34

Hand-battered tiger prawns (5 pieces).

Yasai Tempura 22

Hand-battered assorted vegetables (7 kinds).

Anago Tempura 25

Hand-battered seawater eel.

Soft-Shell Crab Tempura 26

Hand-battered whole soft-shell crab.

Sweet Corn Tempura 15

Crispy Japanese sweet white corn with matcha salt.

Gyukatsu



Black Cod Soy



MAINS



Wagyu A5 Striploin Steak 132

Grilled Japanese A5 wagyu steak. A savoury balance of marbling and meat that is tender and juicy.

Recommended doneness: medium rare to medium



Wagyu A5 Tenderloin Steak 168

Grilled Japanese A5 tenderloin. One of the most prized cuts due to it's limited yield - it is exceptionally tender, with full-bodied flavours and a delicate texture.

Recommended doneness: medium rare to medium

Grilled Tontoro 48

Grilled pork jowl slices and assorted vegetables served with shiso dressing, red yuzu kosho and yakiniku sauce.



Black Cod Soy 44

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

**may contain bones in cod fillet.*

Wagyu A5 Striploin Steak



Hamachi Kama



MAINS

Nodoguro 132

Premium whole blackthroat seaperch. *Seasonal item.*
Choice of 2: Grilled | Sashimi | Nigiri +5

Hamachi Kama 43

Salt-grilled yellowtail cheek served with ponzu sauce.

Chicken Teriyaki 29

Seared chicken thigh with sweet soy glaze.

Ikayaki 30

Shioyaki: Japanese squid grilled with salt and pepper.
Teriyaki: Japanese squid with sweet soy glaze.

Lobster Yaki 48

Grilled lobster tail with cheese panko and tobiko.



Mekajiki Steak 39

Seared swordfish steak with spicy shoyu glaze.

SASHIMI AND SUSHI PLATTERS



Chef's Omakase Sashimi Platter 198

22 pieces

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



Sen Sashimi Moriawase 128

14 pieces

Selection of assorted premium sashimi.

Sashimi Moriawase 88

10 pieces

Assorted sashimi.

Sen Nigiri Moriawase 98

9 pieces

Selection of assorted premium nigiri sushi.

Aburi Sushi 68

6 pieces

Assorted flame seared nigiri sushi.

Sushi Moriawase 65

6 pieces

Assorted Sushi.

Chef's Omakase
Sashimi Platter



Sen Nigiri Moriawase



SASHIMI | NIGIRI SUSHI

	Sashimi (3 pieces)	Nigiri Sushi (2 pieces)
Salmon Belly samon harasu	17	15
Salmon samon	14	13
 Bluefin Tuna Belly hon maguro otoro	58	47
Bluefin Tuna Medium Fatty hon maguro chutoro	45	35
Bluefin Tuna Lean hon maguro akami	30	25
Sea Urchin Roe uni	Seasonal Price	Seasonal Price
Red Shrimp aka ebi	14	11
Marinated Mackerel shime saba	11	9
Swordfish mekajiki	16	13
Flounder Fin engawa	-	18
Flounder hirame	16	12
Conger Eel anago (whole)	18 (whole piece)	15

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX

SASHIMI | NIGIRI SUSHI

	Sashimi <i>(3 pieces)</i>	Nigiri Sushi <i>(2 pieces)</i>
Hokkaido Scallop hotate	26	18
Yellowtail hamachi	14	11
Snapper tai	12	9
Sweet Shrimp ama ebi	20 <i>(5 pieces)</i>	17
Giant Sweet Prawn botan ebi	35	27
Flying Fish Roe tobiko	11 <i>(per portion)</i>	8
Salmon Roe ikura	18 <i>(per portion)</i>	15
Freshwater Eel unagi	14	10
Octopus tako	11	9
Rolled Egg Omelette tamago	6	5
Sliced Striped Jack shima-aji	14	11

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Mala Maki



High Roller Maki



SEN SPECIAL MAKI

High Roller Maki 88

Uni, ikura, negitoro, snow crab leg, cucumber and negi.



Salmon Aburi Maki 29

Avocado, cucumber, crispy ebi tempura, flame seared salmon, special cheese sauce, negi and tobiko.



Aroy Maki 39

Hokkaido snow crab, ebi tempura, cucumber, lime, flame seared tom yam infused cheese sauce.

Carbless Maki 26

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



Oishii Maki 44

Chopped bluefin tuna belly, uni, ikura, negi, tempura flakes.



Mala Maki 28

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

Lobster Uni Maki 48

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

Rainbow Maki 42

Assorted sliced fish, ikura, tobiko, ebi tempura, cucumber, crab stick, uni and caviar.

Maguro Madness Maki 48

Medium fatty Bluefin tuna and minced Bluefin tuna, tempura flakes, avocado, red onion, seaweed paste, ikura.

Maguro Madness Maki



MAKI

California Maki 20

Hokkaido snow crab, tobiko, avocado, cucumber, mayonnaise.

Dragon Maki 30

Ebi tempura, unagi, avocado, unagi sauce, mayonnaise.

Ebi Tempura Maki 19

Ebi tempura, tempura flakes, avocado, sweet sauce, bonito flakes.

Earl Grey Panna Cotta



DESSERTS



Earl Grey Panna Cotta 16

Green Tea Brûlée with Black Sesame Ice Cream 16



Umeshu Raisin Cheesecake 16

Yuzu Cheesecake 16

Molten Chocolate Cake with Vanilla Ice Cream 16

Japanese Tofu Custard 11

Ice Cream & Sorbet 8

Choice of Vanilla, Hojicha, Black Sesame, Yuzu Sorbet