



SEN OF JAPAN

LUNCH MENU

ラ
ン
チ
セ
ツ
ト

Set Lunch

Served with chef’s appetiser trio, salad, miso soup and seasonal dessert.

Sushi & Sashimi Set 48

Chef’s selection of nigiri (3 pieces) and sashimi (5 pieces).



Hon Maguro Nigiri Set 74

Chef’s selection of three different cuts of bluefin tuna nigiri (6 pieces)
- ōtoro, chūtoro & akami.

Spicy Miso Salmon Set 34

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



Yuzu Kosho Black Cod Set 40

Baked black cod marinated in yuzu kosho, sautéed mushrooms and rice.

A4 Wagyu Steak Set 54

Grilled Japanese A4 wagyu beef, sautéed mushrooms and rice.
+ \$3 for onsen egg over rice.

Chicken Teriyaki Set 31

Juicy seared chicken thigh with sweet soy glaze and rice.

Buta Shogayaki Set 33

Thinly sliced sautéed pork with ginger soy sauce and rice.

丼
物



Sen Premium Bara Chirashi 60

Chef’s selection of premium assorted sashimi cubes with ōtoro, uni & ikura over sushi rice.

Chirashi Don 48

Chef’s selection of sliced sashimi with ikura over sushi rice.

Bara Chirashi Don 41

Chef’s selection of chopped sashimi with tobiko over sushi rice.

Unagi Don 34

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

Salmon Ikura Don 36

Salmon sashimi and ikura over sushi rice.



Hokkaido Gyudon 48

Sautéed thinly sliced Hokkaido A4 wagyu beef, yakiniku sauce and onsen egg over rice.

Lobster Ramen 54

Fried lobster tail with ramen in lobster broth, topped with sakura ebi, onsen egg and chilli shreds.

・
ラ
ー
メ
ン

Lunch Menu available from Mondays to Thursdays, 11:30am to 3pm
excluding Public Holidays and eve of Public Holidays.

Prices are subject to 10% Service Charge and prevailing Goods & Services Tax.

