



SEN OF JAPAN

M E N U

Our Philosophy

At Sen of Japan, we honour the traditions of Japanese cuisine while embracing the spirit of culinary innovation. We believe dining is not merely nourishment, but a sensory journey. Every element on your plate has been thoughtfully considered to awaken the palate, evoke emotion, and linger in memory long after the final course. We welcome you on this journey.

鮮 の こ だ わ り

Sen Of Japan は、日本料理の伝統に敬意を払いながら、革新への挑戦を続けています。

私たちが目指すのは、味わいだけにとどまらない、五感を満たす食体験です。

お客様の記憶に長く刻まれる美食の時間をお届けするため、細部にまで心を尽くし、

一皿一皿に込められた素材、技、彩り、そのすべてが調和し、心に深く残るひとときを演出します。

伝統と革新が織りなす、Sen Of Japan ならではの味わいをお楽しみください。



冷前菜

Cold Starters



Maguro Pizza 47

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

Hamachi Carpaccio 29

Sliced yellowtail with truffle ponzu dressing.



Jewels of the Sea 58

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

The Toro Affair 54

Ōtoro cubes topped with uni and ikura. Seared chūtoro crowned with caviar and gold flakes. Akami kaiware rolls.

Wagyu Uni Nigiri 43

Sliced A4 Japanese wagyu beef, lightly seared, topped with green onion bud and Awayuki snowflake salt.

Crunchy Nori Sushi 32

Minced salmon and bluefin tuna in yuzu mayo, sushi rice and crispy nori. Finished with ikura.

Tako Tako 28

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

Hiyayakko 15

Chilled tofu topped with sakura ebi and bonito flakes, served with goma sauce.



Jewels of the Sea

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

温前菜

Warm Starters



Ikura Chawamushi

Uni Chawamushi

Warm Starters



Uni Chawanmushi 28

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



Ikura Chawanmushi 21

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

Chicken Karaage 26

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

Chicken Gyoza 16

Pan-fried Japanese chicken dumplings.

Wagyu Skewers 34

A4 wagyu skewers served with garlic butter dip.

Baked Oysters with Spicy Aioli 25

Baked oysters topped with spicy mayonnaise and tobiko.

Fresh Unagi 45

Grilled Japanese freshwater eel.

Hokkaido Scallops with Caviar 46

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

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.

Agedashi Tofu with Eggplant 14

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

Fugu Mirin Boshi 16

Grilled pufferfish marinated in mirin and soy sauce.

サ ラ ダ

Salad



Sashimi Salad 30

Seasonal mixed salad topped with sashimi cubes and house dressing.

Tokusen Salad 18

Seasonal mixed salad with house dressing.

Smoky Potato Salad 18

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

Soup

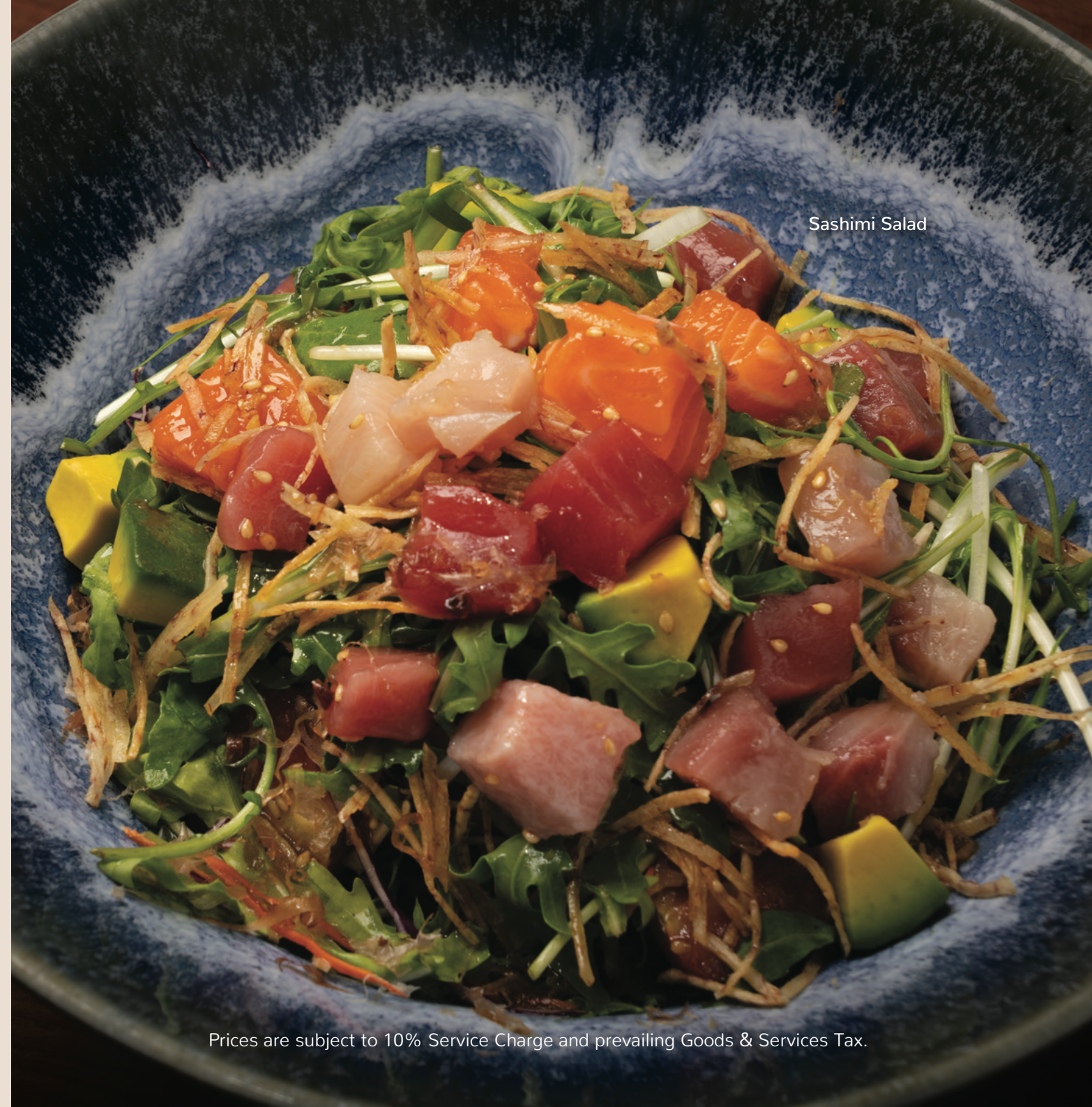
Mekajiki & Maitake Mushroom Soup 20

Swordfish slices with maitake mushrooms in clear dashi broth.

Miso Soup 6

Miso soup with mushrooms, tofu and negi.

ス ー プ



Sashimi Salad

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

Noodle & Rice

Cold Inaniwa Udon 30

Handmade wheat flour noodles with special dashi broth and soy sauce, served with ebi tempura.



Uni Pasta 48

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

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.



Tantanmen 46

Japanese somen in goma sauce, topped with uni, caviar and ikura.

Premium Chirashi Don 96

Chef's selection of premium sashimi over sushi rice.



Wagyu Don 89

Grilled Japanese A4 wagyu served with onsen egg, uni, garlic chips, togarashi and tobiko.

Unagi Don 43

Grilled freshwater eel with sweet soy glaze over rice.

Mini Aburi Don 75

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



Tantanmen

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御飯

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揚げ物

Agemono

Gyukatsu 88

Crusty golden brown A4 Wagyu beef cutlet, special spicy tonkatsu sauce and Awayuki snowflake salt.
Limited quantities available daily.

Golden Ebi Crisp 24

Crispy tiger prawn medallion served with special dip.

Tempura Moriawase 33

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

Ebi Tempura 35

Hand-battered tiger prawns (5 pieces).

Yasai Tempura 23

Hand-battered assorted vegetables (7 kinds).

Soft-shell Crab Tempura 27

Hand-battered whole soft-shell crab.

Golden Corn Kakiage 16

Caramelised Japanese sweet corn with butter shoyu honey.



Tempura Moriawase

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Wagyu A5 Tenderloin Steak

主菜
Mains



Hamachi Kama

Mains

主菜



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 its 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.

Chicken Teriyaki 33

Seared chicken thigh with sweet soy glaze.

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主 菜

Mains



Black Cod Soy 46

Baked black cod fillet in Hiro's special soy marinade.
*May contain bones.

Hamachi Kama 45

Salt-grilled yellowtail cheek served with ponzu sauce.

Ikayaki 32

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



Mekajiki Steak 39

Seared swordfish steak with spicy shoyu glaze.

Black Cod Soy



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刺身・鮨
盛り合わせ

Sashimi & Sushi Platters

Sen Nigiri Moriawase



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合・
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Sashimi & Sushi Platters



Chef's Omakase Sashimi Platter 198

22 pieces

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



Sen Sashimi Moriawase 134

14 pieces

Selection of premium sashimi.

Sashimi Moriawase 88

10 pieces

Assorted sashimi.



Sen Nigiri Moriawase 98

9 pieces

Selection of assorted premium nigiri sushi.

Aburi Sushi 72

6 pieces

Assorted flame-seared nigiri sushi.

Sushi Moriawase 68

6 pieces

Assorted nigiri sushi.



Chef's Omakase Sashimi Platter

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Sashimi & Nigiri Sushi

握り身
刺身
鮓



	Sashimi 3 pieces	Nigiri Sushi 2 pieces		Sashimi 3 pieces	Nigiri Sushi 2 pieces
Salmon Belly samon harasu	18	16	Hokkaido Scallop hotate	27	19
Salmon samon	15	14	Yellowtail hamachi	15	12
Bluefin Tuna Belly hon maguro ōtoro	59	48	Snapper tai	13	10
Bluefin Tuna Medium Fatty hon maguro chūtoro	46	36	Sweet Shrimp ama ebi	21 5 pieces	18
Bluefin Tuna Lean hon maguro akami	31	26	Giant Sweet Prawn botan ebi	36	28
Sea Urchin Roe uni	Seasonal Price		Flying Fish Roe tobiko	12	9
Red Shrimp aka ebi	15	12	Salmon Roe ikura	19	16
Marinated Mackerel shime saba	12	10	Freshwater Eel unagi	15	11
Swordfish mekajiki	17	14	Octopus tako	12	10
Flounder Fin engawa	-	19	Rolled Egg Omelette tamago	7	6
Flounder hirame	17	13	Sliced Striped Jack shima-aji	15	12
Conger Eel anago (whole)	19	16			

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創作 卷き 鮓

Sen Special Maki

High Roller Maki 88

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



Salmon Aburi Maki 32

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.



Umami Explosion Maki 44

Minced medium fatty bluefin tuna, uni, seaweed, chopped takuan and red onions.



Mala Maki 30

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.



Maguro Madness Maki 48

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



Maguro Madness Maki

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Japanese Tofu Custard
with Kuromitsu Kinako

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 with Kuromitsu Kinako 11
- Ice Cream & Sorbet 8
Choice of vanilla, hojicha, black sesame or yuzu sorbet

デザート

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