DONBURI

- Premium 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

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

PRICES ARE SUBJECT TO PREVAILING GOODS AND SERVICES TAX
**APPETISERS**

- **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.
SASHIMI

**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

**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

Pork Belly  31
Braised tender pork belly, sliced avocado and onsen egg.

Black Cod Soy  33
Baked black cod fillet in Hiro’s special soy marinade.

Lobster Yaki  42
Grilled lobster tail with cheese and tobiko.

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

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**

**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**

**Umeshu Raisin Cheesecake** 15

**Yuzu Cheesecake** 15

**Mille Crêpe Cake** 15

*Prices are subject to prevailing Goods and Services Tax.*
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 Osaka 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 300ML

SAKE METER VALUE

-10  SWEET

0   NEUTRAL

+10  DRY

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SAKE 720ML

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

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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
celery 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