



# COLD STARTERS

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## 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.



## Maguro Pizza 46

Sliced bluefin tuna on thin pastry crust, red onions, truffle mayo, 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 pineapple.

Maguro Pizza



Tako Tako



Wagyu Uni Nigiri



Shiro Ebi, Toro, Uni & Caviar



# WARM STARTERS

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## Uni Chawanmushi 27

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



## Ikura Chawanmushi 18

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

## Chicken Karaage 23

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

## Baked Oyster with Spicy Aioli 23

Baked oysters topped with spicy mayonnaise and tobiko.

## Agedashi Tofu with Eggplant 11

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

## Chicken Gyoza 14

Pan-fried Japanese chicken dumplings.

## Minced Wagyu Purse 35

Marinated minced A5 wagyu, potatoes wrapped in crispy yam pastry.

# WARM STARTERS

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## 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.

## Tatami Himego 15

Grilled pressed white sardines.

## Fugu Mirin Boshi 15

Grilled mirin and soy sauce marinated pufferfish.

## Hokkaido Scallops with Caviar 42

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



Minced Wagyu Purse



Hokkaido Scallops  
with Caviar



# SALADS & SOUPS

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## Sashimi Salad 28

Sashimi slices with seasonal greens and garlic olive oil dressing.

## Tokusen Salad 16

Seasonal mixed salad with house dressing.

## Mekajiki & Maitake Mushroom Soup 20

Swordfish slices with maitake mushrooms in dashi broth.

## Miso Soup 6

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

## Smokey Potato Salad 18

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

# NOODLE & RICE

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## Inaniwa Udon 24

Add Ebi Tempura (3 pieces) +16

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



## Mini Wagyu Don 89

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

## Premium Chirashi Don 96

Chef's selection of premium sashimi over sushi rice.

## Mini Unagi Don 43

Grilled freshwater eel with sweet soy glaze over rice.



## Uni Pasta 47

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.

## Funori Soba 26 (hot) 23 (cold)

Seaweed infused Japanese buckwheat noodles served with special dashi broth and soy.

Hot Funori Soba served with onsen egg, wakame, tofu and ebi tempura.

Mini Wagyu Don



Tempura Moriawase



# AGEMONO

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## Gyukatsu 88

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

## Tempura Moriawase 31

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

## Ebi Tempura 33

Hand-battered tiger prawns (5 pieces).

## Yasai Tempura 21

Hand-battered assorted vegetables (7 kinds).

## Anago Tempura 24

Hand-battered seawater eel.

## Soft-Shell Crab Tempura 25

Hand-battered whole soft-shell crab.

## Sweet Corn Tempura 15

Crispy Japanese sweet white corn with matcha salt.

Gyukatsu





Kurobuta Collar



# MAINS

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## Wagyu A5 Striploin Steak 132

Grilled Japanese A5 wagyu steak with Hawaiian black lava sea salt. 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 with Hawaiian black lava sea salt. 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

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



## Black Cod Soy 43

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

\*may contain bones in cod fillet.

## Kurobuta Collar 42

Pan seared kurobuta pork collar with soy ginger marinade, shiitake mushrooms, asparagus and cherry tomato.

Wagyu A5 Striploin Steak



Black Cod Soy



Mekajiki Steak



Hamachi Kama



# MAINS

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## 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.  
Teriyaki: Japanese squid with sweet soy glaze.

## Lobster Yaki 48

Grilled lobster tail with cheese and tobiko.



## Mekajiki Steak 39

Seared swordfish steak with spicy shoyu glaze.

# SASHIMI AND SUSHI PLATTERS

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

# SASHIMI | NIGIRI SUSHI

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	Sashimi <i>(3 pieces)</i>	Nigiri Sushi <i>(2 pieces)</i>
Hokkaido Scallop hotate	20	14
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	16 <i>(per portion)</i>	13
Freshwater Eel unagi	14	10
Octopus tako	11	9
Rolled Egg Omelette tamago	6	5
Sliced Striped Jack shima-aji	14	11

Mala Maki



High Roller Maki



# SEN SPECIAL MAKI

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## High Roller Maki 88

Uni, ikura, negitoro, snow crab leg.



## Salmon Aburi Maki 28

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



## 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.



## Mala Maki 26

Soft-shell crab tempura, cucumber, crab meat, tobiko, flame seared salmon, 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, topped with uni and caviar.

## Maguro Madness Maki 48

Soy sauce marinated medium fatty Bluefin tuna and minced Bluefin tuna, tempura flakes, avocado, red onion, seaweed paste, ikura.

Maguro Madness Maki





# MAKI

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## California Maki 20

Hokkaido snow crab, tobiko, avocado, cucumber.

## Dragon Maki 30

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

## Ebi Tempura Maki 19

Ebi tempura, tempura flakes, avocado.

Earl Grey Panna Cotta



# DESSERTS

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 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

Avocado Cheesecake 17

Ice Cream & Sorbet 8

Choice of Vanilla, Hojicha, Black Sesame, Yuzu Sorbet