# SEN

JAPANESE
GASTRONOMIC
SPEAKEASY

## LUNCH MENU

# LUNCH SET MENUS

Served with Sen salad and miso soup

Temaki Set - 35
2 temaki of your choice (fish or vegetarian)
+ coffee or tea

Sen Set - 45
3 temaki of your choice (fish or vegetarian)
or hot dish of the day
+ dessert of the day
+ coffee or tea

Mashimashi Set - 65
2 temaki of your choice (fish or vegetarian)
+ hot dish of the day
+ dessert of the day
+ coffee or tea

# STARTERS

Edamame - 8

Wakame seaweed salad - 8

Miso soup - 12

# TEMAKI

**(1 PC)**

Toro tuna - 22

Toro tuna & caviar - 48

Akami tuna - 18

Catch of the day - 16

Catch of the day & caviar - 38

Salmon - 14

Salmon roe - 16

Sea urchin Uni - 18

Wagyu beef - 28

Shiitake - 8

Avocado - 12

Eggplant - 10

# NIGIRI

**(2 PCS)**

Toro tuna - 26

Toro tuna & caviar - 49

Akami tuna - 18

Catch of the day - 16

Catch of the day & caviar - 38

Salmon - 16

Salmon roe Gunkan - 20

Sea urchin Uni Gunkan - 25

Wagyu beef - 34

## SASHIMI
**(4 PCS)**

Toro tuna - 40

Akami tuna - 36

Catch of the day - 22

Salmon - 18

Chef’s selection of 6 sashimi - 56

Chef’s selection of 10 sashimi - 82

## DONBURI

Salmon & salmon roe Donburi - 35

Salmon & avocado Donburi - 32

Catch of the day Donburi - 30

# HOT DISHES

Aubrac beef fillet with sweet black miso 160g - 60

Wagyu beef fillet A4 with wasabi and chirizu 120g - 140

Seared salmon fillet with teriyaki sauce 160g - 28

Saikyō-yaki black cod 160g - 46

# DESSERTS

Yuzu Kosho macaron - 12

Mini mirin baba with matcha whipped cream - 14

Black sesame crème brûlée - 14

Daifuku - 7

Ice cream mochi: matcha or vanilla - 7

Fresh fruit platter - 20

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DINNER MENU

# OMAKASE MENU - 250

Guided by the Chef’s inspiration

Beverages not included

## STARTERS

Edamame - 8

Miso soup - 12

Sen Nanbanzuke
Marinated catch of the day, Japanese sweet & sour - 22

Wakame seaweed salad - 8

Tuna tartare with sansho - 48

Beef tartare with wasabi -25

Scallop carpaccio with caviar - 58

Smoked tuna tataki with veal jus - 45

# TEMAKI

**(1 PC)**

Toro tuna - 22

Toro tuna & caviar - 48

Akami tuna - 18

Catch of the day - 16

Catch of the day & caviar - 38

Eel - 20

Scallop - 22

Salmon - 14

Salmon roe - 16

Sea urchin Uni - 18

Cuttlefish - 14

Carabinero prawn - 25

Wagyu beef - 28

Shiitake - 8

Avocado - 12

Eggplant - 10

## NIGIRI
**(2 PCS)**

Toro tuna - 26

Toro tuna & caviar - 49

Akami tuna - 18

Catch of the day - 16

Catch of the day & caviar - 38

Eel - 22

Salmon - 16

Chef’s selection of 8 nigiri - 80

Chef’s selection of 12 nigiri - 120

Salmon roe Gunkan - 20

Sea urchin Uni Gunkan - 25

Cuttlefish - 14

Carabinero prawn - 28

Wagyu beef - 34

Scallop - 24

## SASHIMI

Chef’s selection of 6 sashimi - 56

Chef’s selection of 10 sashimi - 82

## HOT DISHES

Slow-braised gyutan in red wine, butternut mousseline - 30

Aubrac beef fillet with sweet black miso 160g - 60

Wagyu beef fillet A4 with wasabi and chirizu 120g - 140

Seared salmon fillet with teriyaki sauce 160g - 28

Saikyō-yaki black cod 160g - 46

## DESSERTS

Yuzu Kosho macaron - 12

Mini mirin baba with matcha whipped cream - 14

Black sesame crème brûlée - 14

Ice cream mochi: matcha or vanilla - 7

Fresh fruit platter - 20

Daifuku - 7

# SEN

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DRINKS

# DRINKS

## SIGNATURE COCKTAILS

Sen Old Fashioned - 26

Sen Spritz - 21

Sen Spritz (alcohol free) - 19

## SAKÉS

Dassai 39
Bottle 72 CL - 200 | Carafe 24 CL - 70 | Glass 6 CL - 19

Born Junmai Ginjo Gold
Bottle 72 CL - 140 | Carafe 24 CL - 50 | Glass 6 CL - 14

Dassai 23
Bottle 72 CL - 350 | Carafe 24 CL - 120

Fukunishiki Kimoto Junmai Daiginjo
Bottle 72 CL - 280 | Carafe 24 CL - 95

Kay Sake, Junmai Daiginjo - Design by Marcel Wanders
Bottle 72 CL - 190 | Carafe 24 CL - 65

Zankyo Super 7
Bottle 72 CL - 1 290

Noguchi Naohiko Yamahai Miyamanishiki
Bottle 72 CL - 380 | Carafe 24 CL - 130

Zaku Junmai Ginjo «Megumi no Tomo»
Bottle 72 CL - 160 | Carafe 24 CL - 55

Kurumazaka Kimoto Junmai
Bottle 72 CL - 190 | Carafe 24 CL - 65

Tatsuriki «Oyster» Junmai
Bottle 72 CL - 180 | Carafe 24 CL - 60

## BEERS

Kirin Ichiban 33 CL - 14

Sapporo Premium Beer 33 CL - 14

## **WINES BY THE GLASS** - 12 CL

### WHITE WINES

Bellet Clos Saint-Vincent - 35

Bordeaux "S" Sauvignon - 14

Bourgogne Chardonnay Maison Brocard - 16

### RED WINES

Côtes du Rhône Bouteille à la Mer - 14

Saumur Ours Bleu - 14

Moulin à vent Couvent des Thorens - 16

### ROSÉ WINES

Bellet Clos Saint-Vincent - 25

Taka O Maka vin de litchi - 25

Côtes de Provence Château Tulipe Noire - 14

### CHAMPAGNE

Taittinger Prestige - 25

Laurent Perrier Rosé - 25

Ruinart Blanc de Blancs - 70

### DIGESTIFS

Gin Explorer 4 CL - 35

Whisky Onikishi Sakura 4 CL - 22

Bas Armagnac Alabat 4 CL - 28

### WATERS

**STILL**
Evian 0.5L - 8.5 | 1L - 9.5

**SPARKLING**
Badoit 0.5L - 8.5 | 1L - 9.5

## SHOCHU & LIQUEURS

Shochu Usa Bozu Dochu 4 CL - 16

Umeshu 8 CL - 19
(Plum liqueur)

## HOT DRINKS

## COFFEE

Espresso - 4.5

Double Espresso - 8

Americano - 8

Cappuccino - 8

Latte Macchiato - 8

## JAPANESE GREEN TEA

Sencha - 8

Hojicha  - 8
(Low in caffeine)

Genmaicha - 8

Le MERIDIEN
BEACH PLAZA

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