

SEN

JAPANESE
GASTRONOMIC
SPEAKEASY

LUNCH
MENU

LUNCH SET MENUS

Served with Sen salad and miso soup

2 temaki: salmon, Akami tuna - 35

3 temaki : salmon, Akami tuna, catch of the day - 42

3 vegetarian temaki: shiitake, avocado, eggplant - 35

STARTERS

Cucumber salad - 10

Edamame - 8

Wakame seaweed salad - 8

Miso soup - 12

TEMAKI (1pc)

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

(2pc)

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 - 20

Sea urchin Uni - 25

Aburi wagyu beef - 34

SASHIMI

(4pc)

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

DESSERTS

Yuzu Kosho macaron - 12

Mini mirin baba with matcha whipped cream - 14

Black sesame crème brûlée - 14

Daifuku - 7

Ice cream mochi: matcha, mango or vanilla - 7

Fresh fruit platter - 20

SEN

JAPANESE
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DINNER
MENU

STARTERS

Cucumber salad - 10

Edamame - 8

Wakame seaweed salad - 8

Miso soup - 12

Sen Nanbanzuke - 22

Tuna tartare with sansho - 48

Beef tartare with wasabi - 25

Scallop carpaccio with caviar - 58

Smoked tuna tataki with veal jus - 45

TEMAKI

(1pc)

Thon Toro - 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

Cuttlefish - 14

Carabinero prawn - 25

NIGIRI (2pc)

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 - 20

Sea urchin Uni - 25

Wagyu beef - 34

Cuttlefish - 14

Carabinero prawn - 28

Chef's selection of 8 nigiri - 80

Chef's selection of 12 nigiri - 120

SASHIMI

Chef's selection of 6 sashimi - 56

Chef's selection of 10 sashimi - 82

HOT DISHES

Japanese-style seared octopus tentacle with watercress 120g - 32

Seared salmon fillet with teriyaki sauce 160g - 28

Grade 4 Wagyu beef fillet with wasabi and chirizu 120g - 140

Aubrac beef fillet with fermented garlic sauce 160g - 60

Saikyō-yaki black cod 160g - 46

Deep-fried eggplant with miso dengaku and sesame - 20

DESSERTS

Yuzu Kosho macaron - 12

Mini mirin baba with matcha whipped cream - 14

Black sesame crème brûlée - 14

Daifuku - 7

Ice cream mochi: matcha, mango or vanilla - 7

Fresh fruit platter - 20

Le **MERIDIEN**
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