

抹茶鞠福配焙茶卷蛋

抹茶鞠福とほうじ茶ロールケーキ
Matcha Marifuku with Hojicha Roll Cake

• 可將豆乳加入抹茶鞠福品嚐

\$48



水信玄餅(黃豆粉及黑蜜)

水信玄餅 (きな粉と黒蜜)
Raindrop Cake (Yellow Bean Powder and Black Honey)

\$28



岐阜壽司醋
Vinegar from Gifu



宮城縣環保米
Rice from Miyagi



豐洲直送魚鮮
Seasonal catches
from Toyosu Market



伊賀越天然醬油
Soya Sauce from Igaigo

千両初心，始終如一

從對素材的細意挑選，到職人於旨味的鑽研，及至以上種種混和為一的和式體驗，用心做好眼前的每一貫壽司，就是千両的初心。職人魂，成就千両一貫滋味 — 千両的初心，始終如一。

sen-ryo's Hajime

Ingredients are carefully selected, tastes finely curated by Shokunin and combined with Japanese tradition, each piece of sushi is crafted from the heart. Authenticity is at the heart of everything at sen-ryo and this Shokunin spirit remains the same since the very beginning.

如有食物敏感，請通知店員，我們會盡力建議合適的菜式選擇。唯菜式的材料均由廚師精心配搭，恕未能隨意更改有關組合，敬請見諒。

Please inform us of any food allergies and we will be happy to recommend another dish. All combinations specially selected by our chefs. We are unable to change the combinations and apologize for this. Thank you for your understanding.

所有食物或會因食材供應而稍作調整，千両有權利作出任何更改，而毋需作另行通知。

All items are subject to availability, sen-ryo reserves the right to change the items without any further notice.

數量有限，售完即止。相片只供參考，只限堂食。另加一服務費。

Limited supply, while stocks last. Photos are for reference only. For dine-in only. Subject to 10% service charge.

Printed in AUG 2019 | [f @senryohongkong](#) | [sen-ryo.com.hk](#)

職人の鮨

職人壽司 · Shokunin Sushi

千両

sen-ryo

職人以巧思細意調味每道珍貴食材，用上日本宮城縣的米、岐阜縣的醋和伊賀越的醬油，配以豐洲直送的烏貝、池魚及北海道馬糞海膽等時令魚鮮，以創新搭配追求鮮味之深度。千両「職人壽司」系列，旨味回歸。



日本產
Japan

愛知縣產
Aichi Prefecture

職人壽司三點盛 (大吞拿魚腩配鹽麴吞拿魚蓉/池魚/烏貝)

職人の鮓三点盛り合わせ (大とろ塩麴とろのせ/鯔/とり貝)
Shokunin Sushi Platter (3 Types)
(Prime Fatty Tuna with Salt Rice Malt Minced Tuna/ Horse Mackerel/ Cockle)

\$118



大吞拿魚腩配鹽麴吞拿魚蓉

大とろ塩麴とろのせ
Prime Fatty Tuna with Salt Rice Malt Minced Tuna Salt

\$58

1件/貫/pc



活赤貝及裙邊卷

活赤貝とひも巻き
Live Ark Shell and Strings Roll

\$48



吞拿魚配鹽麴吞拿魚蓉

赤身塩麴葱とろのせ
Tuna with Salt Rice Malt Minced Tuna

\$28

1件/貫/pc



烏貝

とり貝
Cockle

\$38

1件/貫/pc

愛知縣產
Aichi Prefecture



北海道馬糞海膽配松葉蟹

北海道馬糞うにと松葉蟹
Hokkaido Bafun Sea Urchin with Snow Crab

\$48

1件/貫/pc



筋子配柚子

筋子と柚子
Salmon Roe with Yuzu

\$22

1件/貫/pc



江戸前日本甜蛋 (柚子風味)

日本玉子焼き(柚子)
Edo-mae Japanese Egg (Yuzu Flavored)

\$18



池魚

鯔
Horse Mackerel

\$28

1件/貫/pc

日本產
Japan