

炸安納芋配雲呢拿雪糕 (沖繩黑蜜使用)

安納芋揚げとバニラアイス (沖繩黑糖使用)
Fried Ano Sweet Potato with Vanilla Ice-cream
(Using Okinawa Brown Sugar)

\$48



日本
產

日本酒

清酒 | Sake

越乃白雁
純米吟釀
越淡麗

越乃白雁
無濾過瓶火入
ひやおろし
純米吟釀

KOSHINOHAKUGAN
MUROKABINHIIRE
HIYAOROSHI JYUNMAIGINJO



精米
歩合
50%

新潟

配刺身

\$85
150ml

\$160
300ml

\$380
720ml



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 Igagoe

千兩初心，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，就是千兩的初心。職人魂，成就千兩一貫滋味 — 千兩的初心，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，千兩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.

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職人の鮓

職人壽司 | Shokunin Sushi

白露

Hakuro

千兩

sen-ryo

千兩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，配以三重縣的石斑魚、三陸海岸的沙甸魚及北海道的北寄貝等時令魚鮮。本季「職人壽司」系列特別呈獻多款炙鮎味，以創新搭配追求更豐富的味之體驗。

白露，屬於秋季的節氣 | Hakuro, a solar term of autumn



炙燒北寄貝配海苔醬

炙りホッキ貝と海苔の佃煮
Seared Surf Clam with Seaweed Sauce

\$68

Hokkaido
北海道產



炙燒銀鱈魚配鹽昆布

炙り銀ダラと塩昆布
Seared Black Cod with Salted Kelp

\$32



炙燒松葉蟹腳配三文魚籽

炙り松葉ガニ足といくら
Seared Snow Crab Leg with Salmon Roe

\$48



職人壽司三點盛 (炙燒赤鰭/炙燒松葉蟹腳配三文魚籽/炙燒汁煮蠔)

職人の鰻三点盛り合わせ(炙りアカムツ/炙り松葉ガニ足といくら/炙り牡蠣煮付け)
Shokunin Sushi Platter (3 Types)

(Seared Blackthroat Seaperch/Seared Snow Crab Leg with Salmon Roe/Seared Oyster in Sauce)

\$118



北海道馬糞海膽 配紋甲墨魚

北海道馬糞うにと紋甲いか
Hokkaido Bafun Sea Urchin with Cuttlefish

\$48



炙燒沙甸魚

炙りいわし
Seared Sardine

\$28

① 小心魚骨・魚の骨にお気を付けてください・Beware of tiny fish bones

Sanriku Coast
三陸海岸產



炙燒汁煮蠔

炙り牡蠣煮付け
Seared Oyster in Sauce

\$38

Hiroshima Prefecture
廣島縣產



炙燒大吞拿魚腩 配鹽麴吞拿魚腩蓉

炙り大とろ寿司塩麴とろのせ
Seared Prime Fatty Tuna with
Salted Rice Malt Minced Tuna

\$58



石班魚伴日式練梅醬

マハタねり梅添え
Seven-banded Grouper with Japanese Plum Paste

\$28

Mie Prefecture
三重縣產



炙燒赤鰭

炙りアカムツ
Seared Blackthroat Seaperch

\$38