



九州

KYUSHU

九州作為日本的第三大島，包括福岡縣、大分縣、長崎縣、熊本縣、鹿兒島縣、宮崎縣、佐賀縣等七個縣，廣闊的海域蘊藏著不同的漁鮮供職人發揮，故有日本的糧倉之稱。

這個秋天，千兩為大家帶來九州「豐後水道」盛產的池魚，其肉質紮實富有彈性，愈嚼味道愈顯濃郁；以及被喻為鹿兒島之魚的「海之櫻勘」，即獲安全優質認證的頂極勘八魚，魚身白裡透紅，脂肪豐富，口感紮實帶嚼勁，更具有美容及降膽固醇的功效，讓食欲之秋更趨完滿。

Kyushu is the third-largest island in Japan, including Fukuoka, Oita, Nagasaki, Kumamoto, Kagoshima, Miyazaki, Saga prefectures, and has a large variety of seafood.

In this Autumn, sen-ryo introduces Bungo-Aji, with firm and springy flesh and is harvested in the Bungo Channel. Also, Greater Amberjack, also known as the “Fish of Kagoshima”, is the top-grade greater amberjack and received a certification of safe quality. It has a rich fat content, in a peachy color and with chewy flesh. It is good for beauty and health. Shokunin curates them into exquisite cuisines and gives the diners a palatable journey of Autumn.



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 Iga

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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九州之秋 — Kyushu Autumn

九州の秋

千兩

sen-ryo

九州の食材 KYUSHU

池魚三食 (大分產) / 呼子劍先魷魚刺身 (佐賀產)
海之櫻勘 (鹿兒島產) / A5和牛壽司 (鹿兒島產)





豊後原條池魚三食
(大分産)

豊後のあじ三昧 (大分)
Whole Bungo-Aji 3 Ways (Oita)

\$198

ふんご 大分県産
豊後のあじ



呼子剣先魷魚刺身(佐賀産)

呼子剣先イカ刺身 (佐賀)
Yobuko Squid Sashimi (Saga)

\$138



垂水カンパチ
海の桜勘

海之櫻勘壽司(鹿兒島産)

海の桜勘カンパチ寿司 (鹿兒島)
Greater Amberjack Sushi (Kagoshima)

\$28

1件/貫/pc



炙焼A5和牛壽司
(鹿兒島産)

炙りA5和牛寿司 (鹿兒島)
Seared A5 Wagyu Sushi (Kagoshima)

\$58

1件/貫/pc



海之櫻勘刺身(鹿兒島産)

海の桜勘カンパチ刺身 (鹿兒島)
Greater Amberjack Sashimi (Kagoshima)

\$78

垂水カンパチ
海の桜勘



炭焼汁雞腿肉 (日本産)

鶏モモ炭火焼き風 (日本産)
Grilled Chicken Thigh in
Charcoal Style Sauce (Japan)

\$72