

赤貝刺身 (1隻)

赤貝刺身 (1コ)
Ark Shell Sashimi (1pc)

\$58

赤貝刺身 (2隻)

赤貝刺身 (2コ)
Ark Shell Sashimi (2pcs)

\$98



赤貝寿司及軍艦

赤貝寿司と軍艦
Ark Shell Sushi and Gunkan

\$58

春の味覚お品書き

春の餐田 - Spring Seasonal Menu

千両

sen-ryo

● May
【皐月】





春之壽司3點盛

春の寿司3貫盛り
Spring Sushi Platter (3 Types)

\$158



燒龍蝦配海膽醬

ロブスターうにソース焼き
Grilled Lobster with Sea Urchin Sauce

\$158



龍蝦海鮮烏冬鍋

ロブスター海鮮うどん鍋
Lobster Seafood Udon Hot Pot

\$188



慢煮龍蝦壽司

低温調理ロブスター寿司
Slow Cooked Lobster Sushi

\$68

1件 / 貫 / pc



鯛魚刺身薄切

真鯛の薄造り
Thinly Sliced Red Sea Bream Sashimi

\$88

日本産



帶子海藻沙律

帆立貝と海藻サラダ
Scallop and Seaweed Salad

\$78



汁煮蠔壽司

煮牡蠣寿司
Oyster Sushi Cooked in Sauce

\$38

1件 / 貫 / pc

広島産
Hiroshima Prefecture

日式煮白蜆

ハマグリ在和風蒸し
Hard clam Cooked in Japanese Style

\$78



板燒牛油廣島蠔

広島牡蠣バター焼き
Hiroshima Oyster with Butter on Hot Pan

\$88

福岡產士多啤梨

福岡県産あまおう使用
Use of Fukuoka Strawberry



士多啤梨卷蛋

いちごロールケーキ
Strawberry Roll Cake

\$58

清酒 | Sake
日本酒

美

蓬萊泉 美 純米大吟釀

Houraisen
Bi Junmaidaiginjyo

精米
歩合
45%

愛知

\$128
150ml
\$248
300ml
\$595
720ml

配刺身、壽司

瀧澤

瀧澤 特別純米

Takizawa
Special Junmai

精米
歩合
55%

長野

\$78
150ml
\$148
300ml
\$348
720ml

配串燒

東一

東一 純米吟釀 NERO

Azumaichi Junmai
Ginjo NERO

精米
歩合
49%

佐賀

\$108
150ml
\$208
300ml
\$488
720ml

配壽司



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 Toyouso Market



伊賀越天然醬油
Soya Sauce from Igagoe

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.

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