

雙色雪糕糯米卷伴日本產士多啤梨
(士多啤梨及雲喱噏)

ダブルもちアイスロール(いちごとバナナ)
Duo Ice-cream Mochi Roll with Japanese Strawberry (Strawberry & Vanilla)

\$45



獺祭
三割九分
純米大吟釀

Dassai 39
Junmai Daiginjo



精米
歩合
39%

山
口

\$128
150ml
\$250
300ml
\$580
720ml

配沙津、鹽燒魚鮮、白身魚



仙禽
無垢

Modern
Senkin MUKU



精米
歩合
50%

栃
木

\$88
150ml
\$165
300ml
\$380
720ml

配前菜、刺身、壽司、燒物



燦爛
純米吟釀

Tonoike Shuzouten
Sanran Junmai Ginjo



精米
歩合
55%

栃
木

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

配生蠔及貝類



榎野川
2022 寅
干支ボトル

New Year bottle
JUNMAI-DAIGINJO



精米
歩合
50%

山
形

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

配炸物及煮物



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 Igago

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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+ \$168 清酒配對 (3杯) Sake Pairing (3 Glasses)

清酒配對詳情可與可與店員查詢 Please consult with our staff for sake pairing details

職人 の 鮨

職人壽司 · Shokunin Sushi



千兩
sen-ryo

新発売
NEW

全新千兩職人壽司系列用上日本宮城縣的米、岐阜縣的醋和伊賀越的醬油，配以日本直送和牛及海膽、日本產金目鯛與岩手縣剝皮魚等食材，搭配成層次豐富的味之體驗。

厚切紋甲墨魚配海膽及墨汁鹽
(日本直送海膽使用)

紋甲いかとうにとイカシミ塩 (日本直送うに使用)
Thick-cut Cuttlefish with Sea Urchin and Squid Ink Salt
(Japan Delivered Sea Urchin is Used)

\$48
1件 / 貫 / pc



職人壽司3點盛

職人の鮨3点盛り合わせ
Shokunin Sushi Platter (3 Types)

\$138



炙焼地金目鯛 (日本産)

炙り地きんめ (日本産)
Seared Golden Eye Snapper (Japan)

\$42
1件 / 貫 / pc



炙焼和牛海膽(日本直送)

炙り和牛とうに (日本直送)
Seared Wagyu with Sea Urchin
(Japan Delivered Wagyu and Sea Urchin are Used)

\$68
1件 / 貫 / pc



炙焼真鱈白子

炙りしらこ
Seared Cod Milt

\$38
1件 / 貫 / pc



鯛魚清湯

鯛のうしお汁
Snapper Clear Soup

\$38



炙焼皮剥配鱈魚肝
(岩手縣皮剥使用)

炙りウマツラハギとマダラ肝
(岩手県ウマツラハギ使用)
Seared Black Scraper with Cod Fish Liver
(Black Scraper from Iwate Prefecture is used)

\$32
1件 / 貫 / pc



江戸前海鮮玉子焼

海鮮入り玉子焼き
Edo-mae Japanese Egg (Seafood Flavored)

\$32
1件 / 貫 / pc

