

千両伊勢海老餐目

sen-ryo Spiny Lobster Menu

日本伊勢海老二食
(伊勢海老刺身及伊勢海老鍋)

日本産伊勢エビ2品(お造りとなべ物)

Japanese Spiny Lobster 2 Types
(Japanese Spiny Lobster Sashimi and Spiny Lobster Hot Pot)

\$468

日本伊勢海老黄金焼

日本産伊勢エビの特製ソース焼き
Grilled Japanese Spiny Lobster with Homemade Sauce

\$198



牡丹蝦壽司 (1件)
牡丹海老壽司 (1貫)
Botan Shrimp Sushi (1pc)
\$46



牡丹蝦刺身
牡丹海老刺身
Botan Shrimp Sashimi
\$135

清酒 | Sake
日本酒



泉橋 愛山
純米吟釀
うすにごり

Izumibashi Aiyama
Junmai Ginjo Usunigori

※ 醇
精米 兵
歩合 庫
55% 縣
\$95 150ml
\$158 300ml
\$438 720ml

配鹽燒物、串燒、炸物

山麩
燦爛
純米

燦爛
山麩
純米酒

Sanran
Yamahai Junmai

爽
精米 枋
歩合 木
65% 縣
\$55 150ml
\$108 300ml
\$258 720ml

配刺身、蠔、鍋物



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 Igaoka

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.

所有食品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.

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搭配，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 accommodate you.

All dish combinations are specially selected by our chefs, sorry that we cannot change the combinations. Thank you for your understanding.

數量有限，售完即止。照片只供參考。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.

📍 @senryohongkong | sen-ryo.com.hk