

世界のごちそう

World Feast | 世界之盛宴

期間
限定



千両

sen-ryo

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。圖片只供參考。

Limited supply, while stocks last. Photos are for reference only.

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贅沢刺身拼盤

贅沢の刺身盛り合わせ
Deluxe Assorted Sashimi Platter

\$258



活翡翠鮑魚刺身伴鮑魚肝醬 (澳洲)

活ヒスイアワビ刺身と肝ソース添え (オーストラリア産)
Live Jade Abalone Sashimi with Abalone Liver Sauce (Australia)

\$138

將新鮮鮑魚慢火細灼，匠心薄切，保留柔嫩彈牙的口感及清甜甘美的滋味，
配上鮑魚肝醬，將味道推上出另一層次。



日本A4黑毛和牛壽司

日本A4黑毛和牛寿司
Japanese A4 Kuroge Wagyu Sushi

\$68

將日本鹿兒島A4黑毛和牛加以輕炙，保留鮮嫩口感，昇華油份雪花，
配合微酸壽司飯品嚐，一口肉味脂香鮮而不膩，欲罷不能。



炙燒海膽虎蝦壽司 (澳洲)

ウニのせの炙リクルマエビ寿司 (オーストラリア産)
Seared Tiger Prawn with Sea Urchin Sushi (Australia)

\$38



熟成真羽太壽司 (韓國)

熟成マハタ寿司 (韓国産)
Dry-aged Grouper Sushi (Korea)

\$38

真羽太肉質厚實帶嚼勁，經熟成後釋出魚的甜味，將魚的鮮味提煉得更濃郁。



汁煮真羽太魚頭 (韓國)

マバタ兜煮 (韓国産)
Grouper Head Cooked in Sauce (Korea)

\$68



清酒煮活青口 (澳洲)

ムール貝の酒蒸し (オーストラリア産)
Live Mussels Cooked in Sake (Australia)

\$78