



COLD STARTERS



Wagyu Tataki 36

Sliced Japanese A5 wagyu, garlic, onion, kaiware and ponzu.



Hamachi Carpaccio 27

Sliced yellowtail with truffle ponzu dressing.

Salmon Carpaccio 26

Sliced salmon with spicy saikyo miso dressing.

Oysters (*3 pieces*) 21

Fresh oysters with special house dressing.



Maguro Pizza 46

Sliced bluefin tuna on thin pastry crust, red onions, truffle mayo, tobiko and gold flakes.



Shiro Ebi, Toro, Uni & Caviar 58

Sweet white shrimp topped with minced fatty tuna, sea urchin, caviar and dashi jelly.

Shiro Ebi, Toro, Uni & Caviar



Minced Wagyu Purse



WARM STARTERS



Uni Chawanmushi 26

Steamed Japanese egg custard with prawn, chicken and shimeji mushroom, topped with uni and truffle oil.



Ikura Chawanmushi 17

Steamed Japanese egg custard with prawn, chicken and shimeji mushroom, topped with ikura and truffle oil.

Chicken Karaage 22

Juicy chicken hand-battered in a crispy coating, drizzled with balsamic mayo and sweet soy glaze.

Baked Oyster with Spicy Aioli 22

Baked oysters topped with spicy mayonnaise and tobiko.

Agedashi Tofu with Eggplant 11

Hand-battered silken tofu, grated daikon, japanese negi, eggplant and bonito flakes.

Chicken Gyoza 13

Pan-fried Japanese chicken dumplings.

Truffle Mushroom Mekajiki 26

Seared swordfish, shimeji mushroom, grated mountain yam infused with yuzu wasabi and truffle oil.

Minced Wagyu Purse 39

Marinated minced A5 wagyu, potatoes wrapped in crispy yam pastry.

WARM STARTERS

Edamame 8

Boiled soybeans with a sprinkle of coarse sea salt.

Truffle Edamame 12

Boiled soybeans with a sprinkle of coarse sea salt and truffle oil.

Sweet Miso Eggplant 16

Sautéed eggplant with sweet miso glaze.

Eihire 15

Grilled stingray fin with mayonnaise sauce.

Fugu Mirin Boshi 15

Grilled mirin and soy sauce marinated pufferfish.

Smoked Duck 24

Sliced smoked duck, tobiko, japanese pickles, onions and pineapple truffle glaze.

Hokkaido Scallops with Caviar 42

Hokkaido scallops, oscietra caviar, uni, tobiko, ebi and honey yuzu sauce.

Maguro Pizza



Hokkaido Scallops
with Caviar



SALADS & SOUPS

Sashimi Salad 27

Sashimi slices with seasonal greens and garlic olive oil dressing.

Tokusen Salad 16

Seasonal mixed salad with house dressing.

Inaniwa Salad 20

Mixed salad with chilled inaniwa udon noodle, crab meat, prawns and golden miso dressing.

Miso Soup 6

Fermented soybeans soup with wakame, shiitake mushrooms, tofu and scallions.

Osuimono Soup 14

Clear dashi soup, watershield and asari clams.

NOODLE & RICE

Inaniwa Udon 23

Add Ebi Tempura (3 pieces) +16

Hand-made wheat flour noodles with special dashi broth and soy.



Mini Wagyu Don 85

Grilled Japanese A5 wagyu served with onsen egg and uni over rice.

Premium Chirashi Don 89

Chef's selection of premium sashimi over sushi rice.

Mini Unagi Don 42

Grilled freshwater eel with sweet soy glaze over rice.



Uni Pasta 46

Pasta with uni, sakura ebi, ikura and truffle mushroom cream sauce.

Mini Aburi Don 72

Seared bluefin ōtoro, chūtoro, ikura and uni over sushi rice.

Funori Soba 25 (hot) 22 (cold)

Seaweed infused Japanese buckwheat noodles
served with special dashi broth and soy.

Hot Funori Soba served with onsen egg, wakame, tofu and ebi tempura.

Mini Wagyu Don



Tempura Moriawase



TEMPURA

Tempura Moriawase 28

Hand-battered tiger prawns (3 pieces) and assorted vegetables (5 kinds).

Ebi Tempura 28

Hand-battered tiger prawns (5 pieces).

Yasai Tempura 18

Hand-battered assorted vegetables (7 kinds).



Anago Tempura 23

Hand-battered seawater eel.

Soft-Shell Crab Tempura 22

Hand-battered whole soft-shell crab.

MAINS



Wagyu A5 Striploin Steak 128

Grilled Japanese A5 wagyu steak with Hawaiian black lava sea salt.
A savoury balance of marbling and meat that is tender and juicy.
Recommended doneness: medium rare to medium



Wagyu A5 Tenderloin Steak 168

Grilled Japanese A5 tenderloin with Hawaiian black lava sea salt.
One of the most prized cuts due to it's limited yield - it is exceptionally tender, with full-bodied flavours and a delicate texture.
Recommended doneness: medium rare to medium

Grilled Tontoro 44

Salt grilled pork jowl slices with assorted vegetables served with shiso dressing, red yuzu kosho and yakiniku sauce.



Black Cod Soy 41

Baked black cod fillet in Hiro's special soy marinade.
*may contain bones in cod fillet.

Wagyu A5 Steak



Black Cod Soy



Mekajiki Steak



Hamachi Kama



Premium whole blackthroat
seaperch.
Choice of 2: Grilled | Sashimi |
Aburi | Nigiri

MAINS

Nodoguro 145

Premium whole blackthroat seaperch. *Seasonal item.*
Choice of 2: Grilled | Sashimi | Nigiri +5

Hamachi Kama 42

Salt-grilled yellowtail cheek served with ponzu sauce.

Chicken Teriyaki 28

Seared chicken thigh with sweet soy glaze.

Ikayaki 30

Shioyaki: Japanese squid grilled with salt.
Teriyaki: Japanese squid with sweet soy glaze.

Lobster Yaki 48

Grilled lobster tail with cheese and tobiko.



Mekajiki Steak 38

Seared swordfish steak with spicy shoyu glaze.

SASHIMI AND SUSHI PLATTERS



Chef's Omakase Sashimi Platter 198

22 pieces

Chef's selection of assorted premium sashimi. Serves 2 - 3.



Sen Sashimi Moriawase 128

14 pieces

Selection of assorted premium sashimi.

Sashimi Moriawase 88

10 pieces

Assorted sashimi.

Sen Nigiri Moriawase 98

9 pieces

Selection of assorted premium nigiri sushi.

Aburi Sushi 68

6 pieces

Assorted flame seared nigiri sushi.

Sushi Moriawase 58

6 pieces

Assorted Sushi.

Chef's Omakase
Sashimi Platter



Sen Nigiri Moriawase



SASHIMI | NIGIRI SUSHI

	Sashimi (3 pieces)	Nigiri Sushi (2 pieces)
Salmon Belly samon harasu	16	14
Salmon samon	13	12
 Bluefin Tuna Belly hon maguro otoro	55	45
Bluefin Tuna Medium Fatty hon maguro chutoro	45	35
Bluefin Tuna Lean hon maguro akami	30	25
Sea Urchin Roe uni	Seasonal Price	Seasonal Price
Red Shrimp aka ebi	14	11
Marinated Mackerel shime saba	11	9
Swordfish mekajiki	16	13
Flounder Fin engawa	-	18
Flounder hirame	16	12
Conger Eel anago (whole)	15 (whole piece)	15

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX

SASHIMI | NIGIRI SUSHI

	Sashimi (3 pieces)	Nigiri Sushi (2 pieces)
Hokkaido Scallop hotate	19	13
Yellowtail hamachi	14	11
Snapper tai	12	9
Sweet Shrimp ama ebi	20 (5 pieces)	17
Giant Sweet Prawn botan ebi	35	27
Flying Fish Roe tobiko	8 (per portion)	8
Salmon Roe ikura	13 (per portion)	13
Freshwater Eel unagi	14	10
Octopus tako	9	7
Rolled Egg Omelette tamago	6	5
Sea Whelk tsubugai	17	13

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Oishi Maki



Mala Maki



SEN SPECIAL MAKI

High Roller Maki 88

Uni, ikura, negitoro, snow crab leg.



Salmon Aburi Maki 28

Avocado, cucumber, crispy ebi tempura, flame seared salmon, special cheese sauce.

Carbless Maki 26

Salmon, ebi tempura, tempura flakes, tobiko, avocado, cucumber.



Oishii Maki 44

Chopped bluefin tuna belly, uni, ikura, negi.



Mala Maki 26

Soft-shell crab tempura, cucumber, crab meat, tobiko, flame seared salmon, spicy mala sauce.

Lobster Uni Maki 48

Lobster tail, ebi tempura, crab meat, cucumber, uni, tempura flakes, tobiko, aburi cheese sauce.

Maguro Maki 52

3 types of Bluefin tuna cuts (lean, fatty and medium fatty), minced tuna, shiro ebi, cucumber, dashi jelly.

Unagi Maki 33

Freshwater eel, avocado, tamago yaki, unagi mayonnaise sauce.

High Roller Maki



MAKI

California Maki 18

Hokkaido snow crab, tobiko, avocado, cucumber.

Spicy Salmon Maki 19

Chopped salmon, negi, cucumber, spicy chilli garlic sauce.

Dragon Maki 29

Ebi tempura, unagi, avocado, unagi sauce, mayonnaise.

Philadelphia Maki 16

Salmon, avocado, cucumber, cream cheese.

Ebi Tempura Maki 17

Ebi tempura, tempura flakes, avocado.

Spicy Tuna Maki 22

Chopped tuna, negi, cucumber, spicy chilli garlic sauce.

Pumpkin Ice Cream with
Puffed Rice

Yuzu Cheesecake



DESSERTS

Green Tea Brûlée with Black Sesame Ice Cream 17



Umeshu Raisin Cheesecake 16

Yuzu Cheesecake 15

Vanilla Mille Crêpe Cake 16

Molten Chocolate Cake with Vanilla Ice Cream 16



Pumpkin Ice Cream with Puffed Rice 10

Ice Cream & Sorbet 8

Choice of Vanilla, Hojicha, Black Sesame, Yuzu Sorbet