

## **SUSHI BY ONE** **SASHIMI BY TWO**

### **Chu-Toro**

Medium fatty tuna - MP  
Torched Chu-Toro sushi- MP

### **Oo-Toro**

Full fatty tuna - MP

### **Maguro**

Tuna - \$5

### **Shake**

Salmon - \$4.50  
Torched Salmon sushi - \$5

### **Hamachi**

Japanese yellowtail - \$5.50

### **Ika**

Local squid - \$4

### **Tako**

Japanese octopus - \$5

### **Botan Ebi**

Canadian large sweet shrimp - \$6

### **Ebi**

Shrimp - \$4.50

### **Ikura**

Salmon roe - \$5

### **Uni**

Sea urchin - \$6.50

### **Hotate**

Local sea scallop - \$5.50

### **Tobiko**

Japanese flying fish roe - \$4  
Wasabi Tobiko - \$4.50

### **Unagi**

Fresh water eel - \$5

### **Tamago**

House made egg omelet - \$4

### **Shiromi**

Chef's choice white fish - \$5

### **Lettuce Wrap Sushi (v)**

Fried shiitake, kaiware & kampyo - \$4.50

## **SUSHI BAR CREATIONS**

### **Usuzukuri\*** - \$19

Thinly sliced white fish served with red snow & ponzu sauce

### **Tartare\*** - \$18

2 Tuna tartare & 2 Wasabi tartar (tuna, yellowtail & salmon)

### **Yellowtail Jalapeño\*** - \$20

Fresh orange jalapeño dressing & charred asparagus

### **Seafood Ceviche\*** - \$16

Shrimp, salmon, white fish, 2 types of tobiko, cucumber & avocado

## **PLATTERS**

### **Sushi Platter\***

Small: 3 pcs Chef's Choice - \$13  
Medium: 9 pcs Today's Best Picks - \$40

### **Sashimi Platter\***

Small: 12 pcs Chef's Choice- \$30  
Medium: 18 pcs Today's Best Picks - \$50

### **Sushi & Sashimi Platter\***

Today's Best Picks: 7 pcs sushi, 10 pcs sashimi - \$55

### **Mix Platter\***

7 pcs sushi, 8 pcs sashimi, caterpillar roll & tuna avocado roll - \$75

### **Vegetarian Platter** - \$26

Lettuce wrap sushi, vegi roll, 1/2 sweet potato roll, 1/2 shiitake & cucumber roll

*No substitutions on platters, please.*

At SEN, we use only the highest quality products and ingredients available. We apologize if your desired selections are currently unobtainable.

## **TENSUI**

SEN is doing our part to assure the purity and freshness of every item we serve. All water used in food preparation, drinking and cleaning at SEN is filtered through a state of the art Tensui water perfection system. Please enjoy!

We use biodegradable products wherever available

## ROLLS & HAND ROLLS

- Tuna Roll (raw)\* - \$10
- Toro Scallion Roll (raw)\* - \$14
- Yellowtail Scallion Roll (raw)\* - \$9
- Fresh Salmon Roll (raw)\* - \$8
- California Roll - \$8
- Eel Roll - \$8
- Shrimp Tempura Roll - \$9
- Salmon Skin Roll - \$8
- Shrimp & Cucumber Roll - \$10
- Soft Shell Crab Roll - \$16
- King California Roll - \$16  
King crab, avocado, cucumber & tobiko

## SPICY ROLLS

- Spicy Tuna Roll (raw)\* - \$12
- Spicy Salmon Roll (raw)\* - \$8
- Spicy Yellowtail Roll (raw)\* - \$11
- Spicy Scallop Roll (raw)\* - \$14
- Spicy Blue Crab Roll - \$12

## ADD ON

- Naruto, Atkins Option - \$3.50  
Cucumber wrapped rolls with no rice & daikon
- Add Brown Rice - \$1 roll / \$.50 sushi
- Add Flying Fish Roe (raw)\* - \$2
- Add Avocado - \$1/\$4  
Add avocado inside or on top of your roll
- Jalapeño - \$2
- Quail Egg (raw)\* - \$2

## EXOTIC ROLLS

- Rainbow Roll (raw)\* - \$23  
Outside: avocado with 5 pcs chef's choice  
Inside: asparagus, tobiko & blue crab
- Dragon Roll - \$22  
Outside: eel, tobiko, scallions & tempura flakes  
Inside: avocado, asparagus & blue crab
- Caterpillar Roll - \$18  
Outside: sliced avocado  
Inside: eel, cucumber & tobiko
- Garuda Roll (raw)\* - \$17  
Spicy tuna roll lightly tempura'd with tobiko & scallions
- Torched Salmon Roll (raw)\* - \$21  
Torched salmon over california roll with sweet mustard miso sauce
- Jalapeño Roll (raw)\* - \$21  
Outside: salmon, yellowtail, tuna & jalapeño  
Inside: cucumber, daikon, asparagus & scallions
- Orchid Roll (raw)- \$21  
Avocado, cucumber, scallion, topped with sliced tuna & marinated wasabi stem
- Lobster Salad Roll - \$24  
Freshly made lobster salad & crispy potato sticks

## VEGETARIAN ROLLS

- Cucumber Roll - \$6.50
- Kampyo Roll - \$7
- Grilled Asparagus Roll - \$8
- Avocado Roll - \$7
- Sweet Potato Tempura Roll - \$9
- Vegetable Roll - \$14  
Daikon stick, asparagus, cucumber, shiitake, kampyo & topped with avocado
- Oshinko - \$7  
Japanese pickles
- Shiitake & Cucumber Roll - \$8  
Soy braised shiitake mushroom

## ZEN-SAI (SMALL PLATES)

### **Shishito Peppers (v)** - \$10

Char-grilled Japanese green chili peppers (occasionally quite spicy)

### **Edamame (v)** - \$6

### **Crab & Shrimp Dumplings** - \$14

Steamed house made dumplings served with ponzu dipping sauce

### **House Made Vegetable Gyoza** - \$10

Fried with vinegar soy dipping sauce & Japanese mustard

### **Seasonal Fresh Pickles (v)** - \$5

Housemade

### **Sweet Potato Chips (v)** - \$7

### **Tobanjan Green Beans (v)** - \$10

Fresh green beans with spicy soy bean paste & sweet soy sauce

### **Yakitori** - \$8

2 chicken & scallion skewers

### **Beef Tenderloin Kushiya**\* - \$14

2 skewers

### **Beef "Shimozukuri"**\* - \$18

Thinly sliced raw NY Sirloin served with baby watercress & mâche salad dressed in a mustard soy vinaigrette

### **Sesame Tofu (v)** - \$12

Ground sesame & coriander seed crusted tofu served with hot sesame oil teriyaki sauce

### **Roasted Maitake Mushrooms (v)** - \$10

Pan roasted and deglazed with sake

### **Whole Head Fried Garlic (v)** - \$5

Yuzu koshu & lemon tamari reduction

### **Jumbo Lump Crabcake** - \$16

Maryland blue crab served with wasabi scallion tartar sauce

## LARGE PLATES

### **All Natural Chicken Teriyaki** - \$27

### **Filet Mignon\*** - \$34

8 oz. Tenderloin steak cooked to your liking

### **Local Black Sea Bass** - \$32

Pan seared with steamed baby bok choy, roasted maitake mushrooms and Japanese red chili threads

## TEMPURA

### **Seasonal Vegetables** - \$10

### **Shrimp Tempura** - \$5

By the piece

### **Rock Shrimp Tempura** - \$18

Tossed in a creamy spicy sauce

### **Tempura Onion Rings** - \$7

2 Dipping sauces: Sweet chili soy & Creamy spicy sauce

## NOODLES & SOUPS

### **Sen Miso Soup** - \$6

### **Ebi Tempura Soba Soup** - \$16

Buck wheat noodles with two shrimp tempura & scallions

### **Spicy Miso Soup** - \$11

With lobster & minced chives

### **Zaru Soba** - \$12

Chilled buckwheat noodles served with traditional or vegetarian dipping sauce and garnishes

## SALADS

### **Sen Salad (v)** - \$11

Carrot ginger dressing

### **Mixed Seaweed** - \$9

### **Burdock (v)** - \$8

Marinated vegetable root

### **Hijiki (v)** - \$8

Marinated black seaweed

### **Ohitashi (v)** - \$10

Chilled cooked spinach salad with sesame ginger dressing & crispy shiitake mushrooms

### **Grilled Tuna & Lemon Fennel**

### **Romaine Salad** - \$18

Sashimi grade tuna with creamy garlic tofu dressing

A 20% gratuity will be added to tables of 6 or more.

\*Consuming raw or under cooked meats, fish, or shellfish may increase your risk of food-borne illness especially if you have certain medical conditions.

## **SEN CLASSICS - \$12.50**

### **Sen Mojito**

Traditional Cuban drink remixed with a Japanese touch

### **Lychee Martini**

This exotic fruit is the perfect match with vodka

### **Sake Martini**

Lava rock distilled Star Vodka & Kaori sake

### **Pom Sake Cosmo**

A Japanese twist on a NYC classic

## **SEN EXOTICS - \$12.50**

### **Shiro Mojito**

Partida Blanco Tequila, mint and fresh lime juice

### **Nishi Martini**

Pineapple Infused vodka, Cointreau and cranberry

### **Devilish Romance**

Prosecco, St.Germain and a kiss of Pom

## **SEN MOCKTAILS - \$4**

### **Arnold Palmer**

Fresh lemonade & iced tea

### **Kopikala Punch**

Pineapple, mango, guava & orange juice

### **Shirley Temple**

7up, gingerale & a splash of grenadine

### **Ramune**

Japanese lemon lime soda

### **Juices**

Mango, pear, peach, guava, pineapple, grapefruit & OJ

## **BEER**

**Sapporo - \$7**

**Sapporo Large - \$12**

**Kirin Light - \$7**

**Hitachino Nest White Ale - \$10**

**Koshihikari Echigo Rice Lager - \$12**

**Clausthaler N/A - \$6**