

## VEGETABLE

### **Edamame** (V GF)

Salted soy bean pods, served warm - 6

### **Shishito Peppers** (V GF)

Charred Japanese green chili peppers (occasionally spicy) - 11

### **Ohitashi** (V)

Cooked, chilled spinach with cold vegetarian soy broth, topped with crispy shiitake mushrooms and toasted sesame garnish - 11

### **Sesame Tofu** (V)

Seared with sesame and coriander and served with shiitake soy sauce - 9

### **Burdock** (V)

Julienned burdock root gently simmered in a sweet soy broth and served chilled - 7

### **Vegetable Gyoza** (V)

Edamame dumplings and spinach dumplings, three of each, fried and served with spicy Japanese mustard - 11

## SALAD

### **Hijiki** (V)

Marinated black seaweed and soy beans - 7

### **Mix Seaweed** (V)

With shredded daikon and ginger soy dressing - 8

### **Sen Salad** (V)

Frisée, and mixed greens, cucumber and tomato with carrot-ginger dressing - 10

### **Sesame Wakame** (V)

Marinated sesame seaweed - 7

### **Kabocha Squash Salad**

Soy marinated squash with braised pork belly, pickled beets, pepita seeds, and sherry soy vinaigrette - 14

## TEMPURA

### **Vegetable Tempura**

Ten pieces, Chef's choice - 15  
Five pieces, Chef's choice - 8

### **Onion Ring Tempura** (V)

Two dipping sauces:  
sweet chili-soy and creamy-spicy sauce - 10

### **Shrimp Tempura**

By the piece - 5

### **Rock Shrimp Tempura**

Tossed in a creamy-spicy sauce - 17

## SOUP

### **Sen Miso** (GF)

### **Sen Vegetarian Miso** (V)

Fresh tofu, wakame seaweed and minced scallion - 5

### **Sen Soup of the Day** - 7

## ZENSAI

### **Seafood Ceviche\***

Finely chopped and served with a sweet vinegar sauce - 14

### **Beef Tataki**

Togarashi seared NY strip over sesame wakame with sweet mustard miso - 14

### **Usuzukuri\***

Thinly sliced white fish, spicy daikon, ponzu sauce - 17

### **Tuna Tartare\***

Tuna with nori chips, sweet chili mayo - 18

### **Shrimp Gyoza**

Shrimp, fried and served with ponzu sauce - 12

### **Miso Sea Bass** (GF)

Broiled miso-cured sea bass, served with burdock and frisee garnish - 16

### **Yakitori**

Two chicken and scallion skewers, with yakitori sauce - 8

### **Beef Kushiyaki**

Two beef and scallion skewers, with yakitori sauce - 11

### **Red Dragon Soft Shell Crab**

Fried soft shell crab tossed in spicy red dragon sauce, served with toasted rice cakes, scallion, and sesame - 15

## MAIN

### **Ramen**

Tender egg noodles in a hearty dashi and soy broth with a soft-cooked egg, spinach, bamboo shoots, braised pork belly, fried shiitake, scallion and nori - 17

### **Tempura Soba**

Soba noodles in a rich soy/dashi broth, served with a plate of tempura shrimp, rock shrimp, 3 pc vegetable minced scallions and shichimi - 18

### **Chicken Teriyaki**

Grilled white meat served with house-made teriyaki sauce, and sautéed Chef's choice of fresh vegetables - 24

### **Steak Teriyaki\***

Grilled NY strip served with house-made teriyaki sauce, and sautéed Chef's choice of fresh vegetables - 27

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

**Oo-Toro\*** (GF) CROATIAN SEA  
Full fatty Tuna - MP  
Torched Oo-Toro sushi - MP

**Maguro\*** (GF) ATLANTIC OCEAN  
Tuna - 5.50

**Hamachi\*** (GF) JAPAN  
Yellowtail - 5.50

**Shake\*** (GF)  
Scottish Salmon - 5

**Tako** ITALY  
House-made, cooked octopus - 5

**Botan Ebi\*** (GF) CANADA  
Large, sweet shrimp  
Sushi - 5  
Sashimi - 4.50

**Ebi** (GF)  
Sushi - 4  
Sashimi - 3.50

## **VEGETABLE SUSHI**

**Shimeji Mushroom Sushi** (V)  
Poached in garlic butter - 3

**Avocado and Tofu Sushi** (V)   
Wasabi stem, tofu, avocado, salt,  
gluten free soy sauce - 2.50

**Lettuce Wrap Sushi** (V)   
Fried shiitake, kaiware, kampyo - 3.5

**Uni\*** (GF) CALIFORNIA  
Sea Urchin - 7  
Butter Sauté Sea Urchin - 7.50

**Hotate\*** (GF) LOCAL  
Local bay scallop - 5.00

**Unagi** CHINA  
Freshwater eel - 5.50

**Shiromi\*** (GF) ATLANTIC OCEAN  
Chef's choice white fish - 4.50

**Tamago**  
House-made egg omelet - 3

**Ikura\*** ALASKA  
Salmon roe - 4.50

**Tobiko\*** PACIFIC OCEAN  
Flying fish roe - 3.50  
Wasabi tobiko - 3.50

## **PLATTERS**

**Sashimi Platter\***  
Large - Omakase 18 pcs - 57  
Small - Chef's choice 12 pcs - 30

**Sushi Platter\***  
Large - Omakase 12 pcs - 56  
Small - Chef's choice 7 pcs - 27


**Omakase Platter\***  
Large - 10 pc sashimi, 8 sushi - 57  
Small - 6 pc sashimi, 5 sushi - 30  
*No substitutions on platters, please*

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

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

(GF) indicates the food is Gluten Free (V) indicates the food is Vegetarian

We use biodegradable products wherever available

 Indicates a Wellness Foundation ([www.wfeh.org](http://www.wfeh.org)) Challenge approved dish, when made with brown rice.

### **Tensui Water Perfection System**

SEN is doing its 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.

## ROLLS

**Tuna Roll\***<sup>(RAW GF)</sup> - 8.50

**Yellowtail Scallion Roll\***<sup>(RAW GF)</sup> - 8.50

**Toro Scallion Roll\***<sup>(RAW GF)</sup> - MP

**Fresh Salmon Roll\***<sup>(RAW GF)</sup> - 7

**California Roll** <sup>(GF)</sup>

With blue crab - 10

**Dakota Roll**

Avocado, mild onions, blue crab, and tempura flakes with eel sauce on top - 10.50

**Eel Roll** - 10.50

**Shrimp Tempura Roll** - 11

**Salmon Skin Roll** <sup>(GF)</sup> - 8.50

**Shrimp and Cucumber Roll** <sup>(GF)</sup> - 11.50

**Soft Shell Crab Roll** - 16

## EXOTIC ROLLS

**Rainbow Roll\***<sup>(RAW)</sup>

Outside:

avocado, five pieces Chef's choice sashimi

Inside: asparagus, tobiko, blue crab - 22

**Dragon Roll\***<sup>(RAW)</sup>

Outside: eel, tobiko, scallion, tempura flakes

Inside: avocado, asparagus, blue crab - 22

**Garuda Roll\***<sup>(RAW)</sup>

Spicy Tuna roll, lightly tempura'd, with tobiko, and scallions - 16

**Torched Salmon Roll\***<sup>(RAW)</sup>

Torched salmon over California roll, sweet mustard-miso sauce - 20

**Jalapeño Roll\***<sup>(RAW GF)</sup>

Outside: salmon, tuna, jalapeño

Inside:

cucumber, daikon, asparagus, scallion - 22

**Orchid Roll\***<sup>(RAW)</sup>

Outside: tuna, marinated wasabi stem

Inside: avocado, cucumber, scallion - 22.50

## SPICY ROLLS

**Spicy Tuna Roll\***<sup>(RAW)</sup> - 11.50

**Spicy Yellowtail Roll\***<sup>(RAW)</sup> - 11.50

**Spicy Salmon Roll\***<sup>(RAW)</sup> - 10

**Spicy Scallop Roll\***<sup>(RAW)</sup> - 15.50

**Spicy California Roll** - 12

## VEGETABLE ROLLS

**Cucumber Roll** <sup>(V GF)</sup>  - 6

**Kampyo Roll** <sup>(V)</sup> 

Soy-marinated squash - 6

**Asparagus Roll** <sup>(V GF)</sup>  - 6

**Avocado Roll** <sup>(V)</sup>  - 6

**Shiitake Roll** <sup>(V)</sup> 

Soy-braised shiitake mushroom - 6

**Sweet Potato Tempura Roll** <sup>(V)</sup> - 9.50

**Vegetable Roll** <sup>(V)</sup> 

Daikon sticks, asparagus, cucumber, shiitake, kampyo, topped with avocado - 16

## ADD ONS

**Naruto, Atkins Option** <sup>(GF)</sup>

Cucumber wrapped rolls with daikon, without rice - 4

**Substitute Brown Rice** <sup>(GF)</sup>

per roll - 1

per sushi - 50¢

**Flying Fish Roe\*** <sup>(RAW)</sup> - 2.50

**Avocado** <sup>(GF)</sup>

inside - 1

sliced, on top of your roll - 4

**Jalapeño** <sup>(GF)</sup> - 1

**Quail Egg\***<sup>(RAW GF)</sup> - 1

**Cucumber** <sup>(V)</sup> - 50¢

## **SEN MOCKTAILS**

### **Arnold Palmer**

Fresh lemonade and iced tea

### **Kopikala Punch**

Pineapple, mango, guava and orange juice

### **Shirley Temple**

7Up, ginger ale, and a splash of grenadine

### **Ramune**

Japanese lemon-lime soda

### **Juices**

Mango, Pear, Peach, Guava, Pineapple, Grapefruit, and Orange

*Sen Mocktails & Juices are 5*

## **BEER**

**Sapporo Draft** - 7

**Sapporo Large** - 12

**Corona** - 7

**Bud Light** - 7

**Heineken** - 7

**Kirin Light** - 7

**Kirin Large** - 12

**Kirin Ichiban** - 7

**Clausthaler N/A** - 6