

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

### **Chu-Toro**

Medium fatty tuna - *MP*

### **Oo-Toro**

Full fatty tuna - *MP*

### **Maguro**

Tuna - \$5

### **Shake**

Salmon - \$4

### **Hamachi**

Japanese yellowtail - \$5

### **Ika**

Local squid - \$3

### **Tako**

Japanese octopus - \$4

### **Botan Ebi**

Japanese large sweet shrimp - \$5

### **Ebi**

Shrimp - \$4

### **Ikura**

Japanese salmon roe - \$4

### **Uni**

California sea urchin - \$6

### **Hotate**

Japanese scallop - \$4

### **Tobiko**

Japanese flying fish roe - \$4

### **Unagi**

Japanese fresh water eel - \$4.50

### **Tamago**

House made egg omelet - \$4

### **Shiromi**

Chef's choice white fish - \$4.50

### **Tofu & Wasabi (v)**

Marinated tofu & wasabi stem sushi - \$3

## **PLATTERS**

### **Sushi Platter\***

10 pcs chef's choice, spicy tuna roll & a vegetable naruto roll - \$44

### **Sashimi Platter\***

Small: 12 pcs chef's choice - \$26  
Large: 24 pcs chef's choice - \$50

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

Chef's choice: 6 pcs sushi, 8 pcs sashimi, california roll, spicy tuna roll & avocado cucumber roll - \$70

### **Roll Platter\* - \$27**

Eel roll, shrimp tempura roll & spicy tuna roll

### **Vegetarian Platter - \$34**

Naruto vegetable roll, avocado roll, sweet potato tempura roll & shiitake 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.

## ROLLS & HAND ROLLS

- Tuna Roll (raw)\* - \$9
- Yellowtail Scallion Roll (raw)\* - \$8
- Fresh Salmon Roll (raw)\* - \$8
- California Roll - \$8
- Dakota Roll - \$9  
Kani kama, avocado, tempura flakes, sliced onions & eel sauce
- Eel Roll - \$8
- Shrimp Tempura Roll - \$9
- Chicken Tempura Roll - \$8
- Salmon Skin Roll - \$8

## SPICY ROLLS

- Spicy Tuna Roll (raw)\* - \$11
- Spicy Salmon Roll (raw)\* - \$8
- Spicy Yellowtail Roll (raw)\* - \$10
- Spicy Shrimp Roll - \$9
- Spicy Scallop Roll (raw)\* - \$11
- Spicy Blue Crab Roll - \$12
- Spicy Hamachi & Jalapeño Roll (raw)\* - \$11

## VEGETARIAN ROLLS

- Cucumber Roll - \$6
- Kampyo Roll - \$7
- Asparagus Roll - \$7
- Avocado Roll - \$7
- Sweet Potato Tempura Roll - \$8
- Vegetable Roll - \$11  
Romaine lettuce, daikon, asparagus, cucumber, avocado, shiitake & kampyo
- Oshinko - \$7
- Shiitake Roll - \$7  
Soy braised shiitake mushroom

## 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 - \$16  
Outside: sliced avocado  
Inside: eel, cucumber & tobiko
- Garuda Roll (raw)\* - \$16  
Spicy tuna roll lightly tempura'd with tobiko & scallions
- Torched Salmon Roll (raw)\* - \$19  
Torched salmon over california roll with sweet mustard miso sauce
- Soft Shell Crab Roll - \$14
- Futomaki Roll\* - \$14  
Futoi or "big" in Japanese: tamago, kani kama, shrimp, eel, tobiko, cucumber & kampyo
- Beef Tataki Roll - \$14  
Fried garlic chips & sliced onions
- Orchid Roll - \$20  
Avocado, cucumber, scallion, topped with sliced tuna

## ADD ON

- Naruto, Atkins Option - \$3  
Cucumber wrapped rolls with no rice
- 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 - \$2

A \$15 minimum per person will be applied.

## ZEN-SAI (SMALL PLATES)

### **Usuzukuri\*** - \$16

Thinly sliced white fish served with spicy ponzu sauce & fresh chervil

### **Tuna Tartare\*** - \$16

Nori chips, avocado & cucumber

### **Shishito Peppers (v)** - \$8

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

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

### **Yellowtail Jalapeño\*** - \$18

Fresh orange jalapeño dressing & charred asparagus

### **Tofu Dengaku (v)** - \$9

Broiled tofu with orange mustard su-miso sauce & matcha sea salt

### **House Made Shumai** - \$11

Steamed shrimp & blue crab dumplings with soy vinegar dipping sauce

### **Tuna Tataki\*** - \$15

Sliced cucumbers & cucumber dressing

### **Seasonal Fresh Pickles (v)** - \$4

Housemade

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

### **Sweet Potato Chips (v)** - \$5

### **Stir Fried Vegetables (v)** - \$10

Seasonal selection. Regular or Spicy

## TEMPURA

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

### **Shrimp Tempura** - \$4

By the piece

### **Lobster Tempura** - \$16

Whole 4 oz. tail cut in pieces

### **Rock Shrimp Tempura** - \$17

Creamy spicy sauce

## TERIYAKI

### **All Natural Chicken Teriyaki** - \$25

### **Salmon Teriyaki** - \$26

### **Filet Mignon Teriyaki\*** - \$32

8 oz. Tenderloin steak cooked to your liking

## NOODLES & SOUPS

### **Sen Miso Soup** - \$5

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

Buck wheat noodles with two shrimp tempura & scallions

### **Spicy Miso Soup** - \$10

With lobster & minced chives

## KUSHIYAKI

with sweet soy glaze

### **Chicken & Scallion** - \$8

2 Skewers

### **Shrimp** - \$9

3 Shrimp

### **Shiitake & Shishito Pepper (v)** - \$6

2 Skewers

### **Wagyu** - \$20

American Kobe Beef, 2 skewers

## SALADS

### **Sen Salad (v)** - \$10

Carrot ginger dressing

### **Mixed Seaweed** - \$8

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

Marinated vegetable root

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

Marinated black seaweed

### **Ohitashi (v)** - \$9

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

### **Chilled Lobster & Tatsoi** - \$18

Pickled red onions & yuzu vinaigrette

### **Grilled Shrimp & Avocado** - \$16

Wasabi vinaigrette

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.