



SENJU

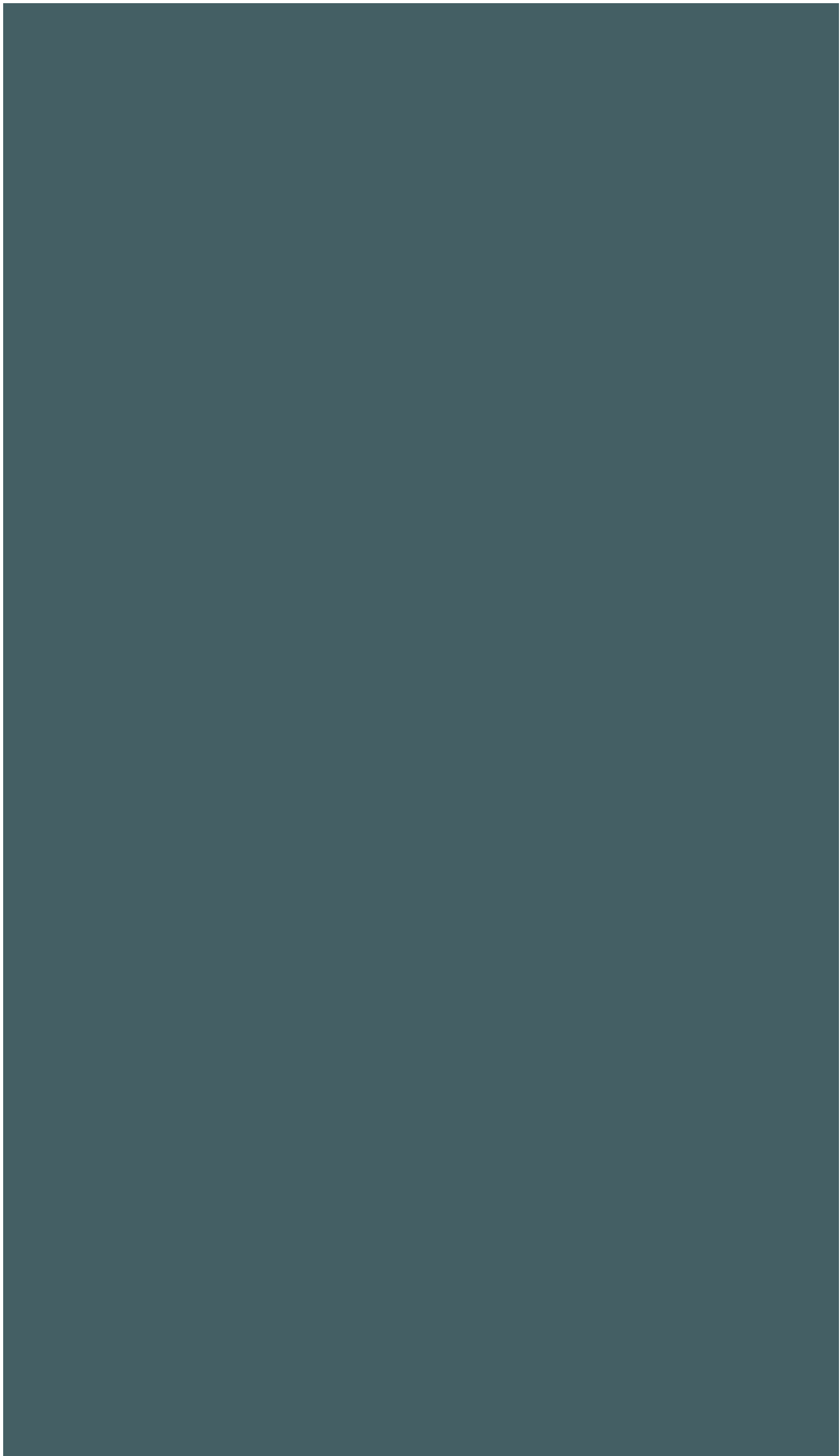



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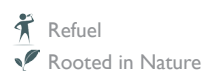
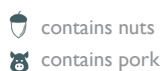
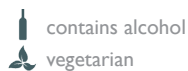
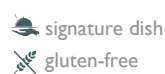
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Lunch Set Menu ランチセット

Senju Bento Set 	2,200
Two kinds of sashimi, california maki, gindara teriyaki, assorted tempura, beef teppanyaki, gohan, miso soup assorted fruits or ice cream	
Unagi Ju Set	1,600
Grilled freshwater eel on top of rice, miso soup, assorted fruits or ice cream	
Kisetsuno Yaki Sakana Set	1,900
Seasonal grilled fish, three kinds of sashimi, gohan, miso soup, assorted fruits or ice cream	
Nigiri Sushi Set	1,500
9 pieces assorted nigiri sushi, miso soup, assorted fruits or ice cream	
Chirashisushi Set	1,600
Assorted fish over rice, miso soup, assorted fruits or ice cream	
Teppanyaki Set	2,000
Assorted seafood teppanyaki and beef teppanyaki, gohan, miso soup, assorted fruits or ice cream	
Tonkatsu Teishoku Set 	1,600
Pork cutlet, sashimi, miso soup, yakimeshi, assorted fruits or ice cream	
Yakiniku Teishoku Set	1,900
Thinly sliced beef, sashimi, miso soup, yakimeshi assorted fruits or ice cream	
Tempura Teishoku Set	1,700
Assorted tempura, sashimi, miso soup, yakimeshi, assorted fruits or ice cream	


* Lunch set menu includes
Chawan mushi, edamame and salad







Set Menu

定食

Fuji Gozen 	2,300
Zensai, sashimi, tempura, lobster teppanyaki and beef teppan, shokuji and dessert	
Kaede Gozen	2,800
Zensai, suimono, sashimi, agedashi tofu, grilled dish, tempura, shokuji, dessert	
Momiji Gozen	3,500
Zensai, suimono, sashimi, lobster teppanyaki, tempura, aburi sushi, miso soup and dessert	
Ajisai Gozen	2,300
Zensai, premium seafood teppanyaki shokuji and dessert	
Asagao Gozen	2,500
Zensai, beef roll and ribeye teppanyaki shokuji and dessert	
Saza Nami Gozen	3,500
Zensai, premium seafood and beef teppanyaki, shokuji and dessert	
Senju Bento Deluxe 	3,700
Two kinds of premium sashimi, california maki, gindara teriyaki, assorted tempura, wagyu beef teppanyaki, gohan, miso soup, mochi ice cream	

 signature dish
 gluten-free

 contains alcohol
 vegetarian

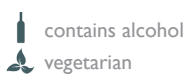
 contains nuts
 contains pork

 Refuel
 Rooted in Nature

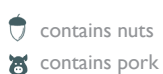
Oyster Motoyaki 	480
Pan-fried oyster with miso sauce gratin	
Hotate Motoyaki	820
Baked scallops with miso gratin	
Edamame	220
Boiled green soy beans	
Agedashi Tofu 	350
Silken deep fried toru in dashi sauce	
Horenso Gomaae	350
Boiled spinach with sesame sauce	
Dashi Maki Tamago	350
Japanese style omelette	
Unagi Maki Tamago	600
Japanese style omelette with fresh water eel	
Nasu Nishiku Dengaku	400
Deep fried eggplant in miso sauce	
Hiyayako	220
Chilled bean curd	
Niku Dofu 	800
Sliced beef and tofu seasoned with soy sauce	
Tsukemono Moriawase 	550
Japanese pickles	
Gokujiyo Chawanmushi	380
Steamed egg custard	



signature dish
gluten-free



contains alcohol
vegetarian




contains nuts
contains pork



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Sashimi

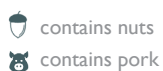
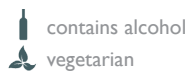
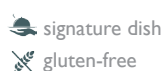
刺身

Sashimi 3 Kinds Three kinds of sashimi	600
Spicy Sashimi Combo Assorted spicy sashimi combination	850
Sashimi 5 Kinds Five kinds of sashimi	850
Tokusen Sashimi 5 Kinds Five kinds of premium sashimi	2,600
Tokusen Sashimi 7 Kinds  Seven kinds of premium sashimi	3,500

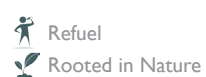
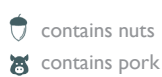
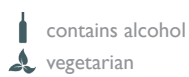
Sashimi A La Carte

刺身アラカルト

Toro Imported tuna belly	2,200
Maguro Tuna	500
Shake Norwegian salmon	640
Hotate Scallops	640
Tai Sea bream	800
Shimaaji Amberjack	800
Hamachi Yellowtail	750



Ebi Marinated prawn	500
Ika Cuttlefish	400
Botan Ebi Large sweet shrimp	800
Tamago Japanese egg	220
Amaebi Sweet shrimp	900
Shime Saba Marinated mackerel	500
Tako Octopus	400
Ikura Salmon roe	700
Rainbow Sashimi  Thinly sliced sashimi in ponzu sauce	700
Beef Tataki Seared thinly sliced beef in ponzu sauce	800
Maguro Tataki Seared tuna in ponzu sauce	700




Prices are quoted in Philippine pesos and are subject to 10% service charge and other applicable taxes.


Sushi Chirashi Set ちらし寿司



Shino Sushi 8 pieces assorted sushi and roll	1,000
Bara Chirashi Don  Assorted sashimi chunky cubes over rice	1,000
Shino Chirashi Don Assorted sashimi over rice	1,300
Oribe Sushi  Premium 9 pieces premium sushi and roll	2,000
Sushi and Maki Assorted nigiri sushi and sushi roll platter	2,000
Sushi, Maki and Sashimi Assorted sushi and sushi roll and sashimi platter	2,200
Oribe Chirashi Don Premium assorted sashimi over rice	2,300



Sushi A La Carte 寿司 アラ カルト

Toro  Tuna belly	1,100
Maguro Tuna	280
Shake Norwegian salmon	300
Hotate Scallop	450
Tai Sea bream	400
Shimaaji Amberjack	450

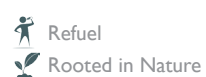
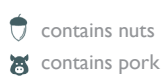
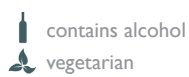
 signature dish
 gluten-free

 contains alcohol
 vegetarian

 contains nuts
 contains pork






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Hamachi Yellowtail	400
Ebi Boiled prawns	250
Ama Ebi Sweet shrimp	600
Tamago Japanese egg	220
Inari Sweet bean curd	260
Botan Ebi Large sweet shrimp	700
Ika Cuttlefish	220
Tako Octopus	220
Shime Saba Marinated mackerel	220
Ikura Salmon roe	700
Anago Salt water eel	600
Unagi Salted fresh water eel	450
Engawa Lightly grilled flounder fin	550
Aburi 3 Kinds  Salmon, flounder fin and scallop	600
Aburi 5 Kinds  Broiled toro, salmon, flounder fin, scallop and prawn	1,500







Makimono

巻き物

Crazy Maki 	980
Prawn tempura, crabstick, omelette, cucumber and salmon skin wrapped and topped with crunchy topping	
Dragon Maki 	1,800
Ripe mangoes, crabstick, and cucumber topped with saltwater eel	
California Maki	450
Ripe mangoes, crabstick, and cucumber wrapped in seaweed, rice and flying fish roe	
Soft Shell Crab Maki	630
Rolled deep fried soft-shell crab with crabstick, cucumber and omelette	
Tempura Maki 	900
Deep fried tempura roll with special sauce	
Spicy Maguro Maki	350
Spicy tuna roll	
Spicy Shake Maki	380
Spicy salmon roll	
Rainbow Roll	900
Cucumber, crabstick, tamago topped with assorted sashimi	
Boston Maki 	900
Smoked salmon and cream cheese	
Negitoro Maki	1,100
Tuna belly and spring onion roll	
Shake Miso Maki 	650
Salmon with special miso sauce roll	
Kaisen Chu Maki	650
Assorted seafood roll	
Futo Maki	980
Crabstick, tamago, cucumber, tofu skin, fish powder	
Natto Maki	420
Fermented Japanese beans roll	

 signature dish
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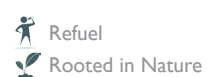
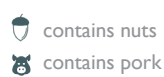
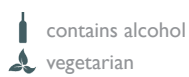
Shake Maki Salmon roll	280
Kappa Maki Cucumber roll	280
Shake Kawa Maki Crispy salmon skin roll	500

Sarada

Salad

サラダ

Kani Sarada Crabstick with mixed greens	490
Kaiso Sarada Assorted seaweed and mixed greens salad with apple dressing	380
Buta Shabu Sarada  Thinly sliced pork and mixed greens salad in sesame dressing	490
Spicy Tuna Sarada   Spicy tuna tartar and mixed greens salad	400
Shake Kawa Sarada Crispy salmon skin and mixed greens salad	490
Tofu Sarada Silken tofu and mixed greens salad	400







Teppanyaki A La Carte

鉄板焼 アラ カルト

Wafu Steak  US rib eye in wafu sauce	1,500
US Rib Eye Prime Steak US premium beef rib eye steak	1,680
US Rib Eye Beef US beef rib eye steak	1,200
Japanese Wagyu Sendai  Japanese premium beef	6,800
Buta Shogayaki  Ginger pork	1,200
US Angus Tenderloin 250g	1,400
Australian Wagyu Rib Eye 250g	3,500
Australian Wagyu Tenderloin 250g	2,200
Wakadori Chicken fillet	600
Teriyaki Foie Gras Goose liver teriyaki	1,600
Ebi Negi Miso Prawns with miso	1,200
Gindara Black cod	1,050
Shake Norwegian Salmon	580
Maguro Tuna	800

 signature dish
 gluten-free

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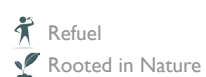
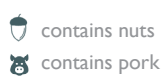
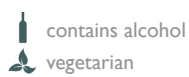
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Hotate US scallops	900
Kaki Imported oyster	900
Horenso 🌿 Spinach and shitake mushroom	350
Tofu Steak Beancurd with mixed vegetables	550
Yasai Itame 🌿 Mixed vegetables	300
Yakiudon 🍷 Stir-fry wheat noodles	600
Okonomiyaki 🍷 Japanese style pancake	800
Broccoli 🌿 Sautéed broccoli with garlic	300

Fried Rice

チャーハン

Kaisen Yakimeshi Seafood fried rice	350
Gyuniku Yakimeshi Beef fried rice	300
Yakimeshi Japanese fried rice	240

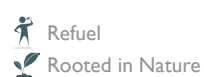
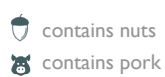
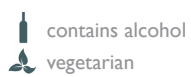


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Yakimono



焼き物

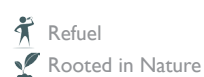
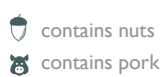
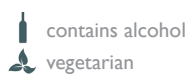
Shake Shioyaki/Teriyaki Grilled salmon fillet either seasoned with salt or teriyaki sauce	600
Gindara Shioyaki/Teriyaki Grilled silver cod either seasoned with salt or teriyaki sauce	1,050
Saba Shioyaki Grilled mackerel seasoned with salt	900
Hamachi Kama Shioyaki/Teriyaki Grilled yellow tail jaw either seasoned with salt or teriyaki sauce	1,050
Unagi Kabayaki Broiled fresh water eel	1,300
Tori Teriyaki Grilled chicken with teriyaki sauce	600
Shake Harasu Shioyaki Grilled salmon belly	900
Gyuniku Teriyaki Grilled beef with teriyaki sauce	1,800
Hamachi Kabuto Shioyaki Grilled hamachi head seasoned with salt	1,900
Salmon Kabuto Shioyaki Grilled salmon head seasoned with salt	700



Agemono

揚げ物

Soft Shell Crab Karaage Deep fried soft shell crab	630
Wakadori Karaage Japanese style deep fried chicken	600
Tonkatsu Loin  Deep fried pork tenderloin cutlet	700
Kaki Furai  Deep fried oyster	850
Tori Katsu Deep fried chicken cutlet	680
Seafood Furai Salmon, oyster and prawn	1200



Shirumono

Soup

スープ

Dobin Mushi Seafood and broth in teapot with shrimp, chicken and mushroom	380
Ishikari Jiru Salmon and vegetable miso soup	800
Miso Soup Soya bean soup	120
Aka Dashi Soya red bean soup	150
Tonjiru 🐷 Japanese pork and vegetable miso soup	800

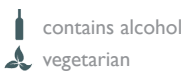
Hot Pot

ホットポット

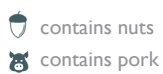
Gyu Sukiyaki US beef sukiyaki	2,200
Gyu Shabu-shabu US beef shabu-shabu	1,900
Yosenabe Seafood hot pot	1,600
Tori Nabe Chicken and vegetable hot pot	900
Buta Shabu Nabe 🐷 Pork and vegetable hotpot	680



gluten-free



vegetarian



contains pork

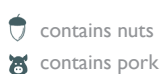
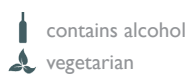


Rooted in Nature

Noodles

麵類

Cha Soba Cold green tea flavoured buckwheat noodles	430
Gyuniku Inaniwa Udon/Soba Inaniwa or buckwheat noodles with sliced beef	750
Tenzaru Inaniwa Udon Cold Inaniwa wheat noodles served with tempura	700
Tempura Udon/Soba Hot wheat or buckwheat noodle soup served with prawn and vegetable tempura	585
Nabeyaki Udon/Soba Hot wheat or buckwheat noodles, mushrooms, prawn tempura, chicken and egg, simmered in soy stock in a pot	700
Kaisen Nabeyaki Udon/Soba Seafood hotpot with inaniwa wheat/buckwheat noodles	980
Yasai Udon/Soba Vegetable wheat or buckwheat noodles	600
Kitsune Udon/Soba Sweet fried beancurd in hot wheat or buckwheat noodle soup	600
Japanese Curry Udon/Soba  Curry noodles with thin sliced pork	850
Tonkatsu Ramen  Pork bone soup stock ramen	800



Tempura


天婦羅



Ebi Tempura Shrimp tempura	630
Yasai Tempura Vegetable tempura	450
Unagi Tempura Eel tempura	680
Kisu Tempura White fish tempura	600
Kakiage Tempura Sliced vegetables tempura	450
Tempura Moriawase Mixed seafood and vegetables tempura	1,000



Rice Toppings


ライストッピング

Yakiniku Jyu Grilled sliced US beef over rice	1,000
Unagi Jyu Fresh water eel over rice	1,300
Katsujyu 🐷 Deep fried breaded pork in sweet soy sauce over rice	700
Tori Teriyaki Don Chicken teriyaki over rice	600
Oyakodon Chicken and egg rice bowl	680
Ten Don Tempura rice bowl	800

 signature dish
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