

LUNCH COCKTAILS

AKA CHI MIMOSA 10.
fresh blood orange, aperol, prosecco

RISING SUN 10.
japanese ipa beer, fresh oj, campari

WASABI MARY 10.
housemade bloody mary infused with wasabi

KASUMI LEMONADE 10.
prosecco with fresh lemonade

see our Beverage Menu for additional Signature Cocktails

WINES BY THE GLASS

BUBBLES

Prosecco, Col de Salici, N.V., Italy 10.
Champagne, Louis Roederer Brut Collection N.V. 17.
Sparkling, Iron Horse "Wedding Cuvee," Sonoma '07 15.

WHITE

Chardonnay, Sean Minor, Central Coast, California '10 12.
Pinot Grigio, Kris, Delle Venzie, Italy '11 9.
Sancerre, Domaine Martin, Loire Valley '11 14.
Bergundy, Domaine Matrot Meursault '09 18.
Sauvignon Blanc, Crossroads, Marlborough '11 11.

RED

Rioja, Burgo Viejo Crianza, Spain '09 9.
Pinot Noir, Bacchus "Ginger's Cuvee," California '12 10.
Rhône, Delas Crozes-Hermitages "Les Launes," France '09 14.
Cabernet Sauvignon, Frogs Leap, Napa '09 18.
Malbec blenc, Caluna, Mendoza '09 13.

DESSERT

Port, Niepoort, Tawny NV, Portugal (2 OZ) 10.
White Chianti, Felsina Vin Santo Classico, Tuscan '03 (2 OZ) 14.

SAKE BY THE GLASS

	sweet to dry	light to full	
IZUMI JUDAN	●	●	14.
KATANA	●	●	11.
DASSAI 50 NIGORI	●	●	17.
KOMATSU TARU CEDAR AGED	●	●	10.
DAISHICHI KIMOTO	●	●	15.
PURE SNOW NIGORI	●	●	16.
MOMOKAWA	●	●	10.
MU	●	●	16.
YUKI NO BOSHA	●	●	12.
DENSHIN INE	●	●	14.
LITTLE LILLY NIGORI	●	●	10.
KIKUSUI SHIBORI	●	●	13.
SAWA SAWA SPARKLING	●	●	12.
TOZAI PLUM SAKE	●	●	12.

HAPPY HOUR, Monday through Friday 5:30pm to 6:30pm
1/2 priced drink specials and complimentary bar bites

whether you're winding down after dinner or just getting the night started
join us for **"After Dinner" in the Bar & Lounge at Sen NYC**
Fridays, 10pm



12 W 21st Street
New York NY 10010
212.388.5736
senrestaurant.com

LUNCH

Monday-Friday
11:30am to 2:30pm

HAPPY HOUR

Monday-Friday
5:30pm to 6:30pm
1/2 priced drink specials
complimentary bar bites

DINNER

Monday-Thursday
5:30pm to 10:30pm
Friday-Saturday
5:30pm to 11:00pm

BAR & LOUNGE

open late

SUSHI PLATES

SUSHI LUNCH 21.

7 pieces nigiri, 1 roll**

SASHIMI LUNCH 23.

5 kinds of sashimi

SUSHI / SASHIMI COMBO 25.

3 kinds of sashimi,
5 pieces nigiri, 1 roll**

MAKI COMBO 18.

3 rolls**

BARA CHIRASHI 24.

variety of sashimi on sushi rice

SUSHI PLATE ROLL OPTIONS**

tuna yellowtail
hot tuna salmon, avocado,

SUSHI BY ONE / SASHIMI BY TWO *

BLUEFIN TUNA

Toro 8.5.
Kindai Tuna 6.

BIGEYE TUNA

Red Tuna 5.

YELLOWTAIL

Hamachi (japanese amberjack) 5.
Kanpachi (almaco jack) 6.
Shima Aji (striped jack) 6.

SALMON / TROUT

Scottish Salmon 5.
Alaskan King Salmon 6.
New Zealand King Salmon 6.
Arctic Char 6.
Tasmanian Trout 6.

WHITE FISH

Hirame (fluke) 4.5.
Sea Bass 4.5.
Madai (red sea bream) 5.5.
Kinmedai (golden eye snapper) 5.5.

EGG

Atsuyaki (japanese omelet) 4.
Usuyaki (japanese omelet) 4.

EEL

Unagi (fresh water eel) 5.
Shirayaki (wild fresh water eel w/ salt) 6.
Anago (sea eel) 6.

HIKARI MONO

fish with shiny skin

Sawara (spanish mackerel) 4.5.
Saba (japanese mackerel) 5.5.
Sanma (pike mackerel) 5.5.
Aji (jack mackerel) 5.5.
Kohada (gizzard shad) 5.5.

KAIMONO / IKA / TAKO / EBI

shellfish squid octopus shrimp

Hotate (live scallop) 6.
Kaibashira (scallop) JPN 5.
Mirugai (giant clam) 6.
Aoyagi (orange clam) 5.
Kaki (oyster) 6.
Kani (snow crab) 6.
Uni (sea urchin roa) CA* 7.
Uni (sea urchin roa) ME* 7.
Yari Ika (squid) 5.
Tako (octopus) 5.
Jidako (octopus) SP 5.
Kuruma Ebi (shrimp) 5.
Botan Ebi (raw red shrimp)* 6.

sashimi served by two unless marked by *

MAKIMONO

specialty rolled sushi

HOT TUNA 8.

special tuna accented with three
spiced chili sauce

CRISPY SNAPPER 12.

snapper, gobo root, shitake, shiso
pesto, spicy miso sauce

PINK MONK 12.

soy paper, seasoned hijiki, kampyo,
daikon, avocado, asparagus, shitake,
micro greens (V)

GOLDEN PACIFIC ROLL 12.

scallop, uni, ikura, wasabi

UME YAM 6.

yamaimo, shiso, sour plum (V)

FLATIRON 14.

kelp, salmon, cucumber, wonton
crunch, habanero tartar sauce,
spicy miso

KING CALIFORNIA 8.

alaskan snow crab, avocado,
cucumber

KAMPYO 6.

marinated japanese squash (V)

SALMON AVOCADO 8.

SHRIMP CUCUMBER 8.

CUCUMBER AVOCADO (V) 6.

ADDITIONS

avocado 1. inside out 2.
tobiko 2.

ZENSAI

starters and salads

EDAMAME 7.

kuromame edamame, fine sea salt (V/GF)

SHISHITO PEPPERS 7.

charred Japanese chili peppers, salt, lemon (V/GF)

SEN NYC SALAD 12.

asian salad mix, baby heirloom tomato, ginger karashi dressing (V)

TUNA AVOCADO SALAD 17.

asian salad mix, avocado, tuna sashimi, sesame soy dressing (VO)

VEGETABLE TENPURA 9.

kakiage style, fine sea salt, ponzu sauce (V)

OSUSUME

specialties of Chef Emperor

CRISP & SPICY PORK 18.

crisped belly of pork porcellet, spicy korean dressing
served with white rice kamameshi

HONETSUKI TONKATSU 22.

katsu of porcellet loin on bone, cabbage salad, tonkatsu sauce
served with premium short grain koshihikari kamameshi

KAMAMESHI

individually prepared rice pots

SHOYU TRUFFLE BUTTER KAMAMESHI 17.

seasonal mixed mushroom, soy sauce, truffle butter (V)

FIVE GOLD CURRY KAMAMESHI 15.

coconut curry, chicken soboro, green onion, fragrant herbs (VO)

SOUPS

AKA DASHI MISO 8.

richly blended red miso, nameko mushroom, tofu and umami foam (VO)

CLEAR SOUP 9.

enriched soothing dashi, ebi shinjo, mitsuba (VO)

CHICKEN UDON SOUP 15.

rich savory chicken broth, inaniwa udon, slow cooked egg, shaved japanese leek

Executive Chef Bryan S. Emperor | Head Sushi Chef Hiro

(V) Vegetarian (VO) Vegetarian Option (GF) Gluten-Free

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your
risk of foodborne illness, especially if you have certain medical conditions