

SEN SAKANA
NIKKEI KITCHEN



BEVERAGE LIST

Beverage Director
Zachary Gross

CONTENTS

Cocktails 4

Wines by the Glass 5

Sake by the Carafe and Beer 6

Sparkling by the Bottle 7

White Wine by the Bottle 8-9

Rose by the Bottle10

Red Wine by the Bottle 10-11

Sake by the Bottle 12-13

Shochu 13

Japanese Whiskey..... 14

Spirits 14-15

More Spirits and After Dinner Drinks15

After Dinner Drinks 16

Corkage Fee \$50. 2 bottle maximum for bottles not represented on our list.

COCKTAILS

DOWN BY THE SEA SOTO Sake, Pisco, and Vermouth infused with Seaweed and Konbu	18
CAFE DU MONDE Japanese Whiskey, Mocha, Chicory, and Xocolate Bitters	18
ONE THOUSAND FISH Japanese Whiskey and Pisco infused with Bonito Flakes, Fortified Pisco	18
THE ISLAND OF NUTS Pisco infused with Japanese black Sugar, walnut, Tiki Bitters.	18
SEN SAKANA SOUR Lemongrass infused Pisco, Lemongrass Shochu, cucumber, ginger, egg white, celery bitters	18
SOPHIA LOREN Pisco, Berto Vermouth, Cocchi Americano, atomizer of Absinthe	18
DIABLO Yola Mezcal, spiced pineapple, Diplomatico, bitters	18
SHOCHU SHOWDOWN Green tea shochu, Genepy, house made amaretto, and crushed sesame	18

ZERO PROOF COCKTAILS

SHI-SO LOVELY Gooseberries, beet puree, shiso, Japanese vinegar, topped with soda	12
CHICHA MORADA Purple corn, pineapple, apple, cinnamon, and clove	12
PRICKLY PEAR TONIC Prickly pear, Chancaca, lime, and tonic	12

WINES BY THE GLASS

SPARKLING

NV Eric Bordelet, Poiré Authentique Cuvée, Cider, Normandy, FR	15
NV Laherte Frères, Rosé Ultradition, Champagne, FR	20
NV Raventos i Blanc, Conca del Riu Anoia L'Hereu, (Cava) Catalonia, ES	17
NV Pierre Gimonet & Fils, Brut Sélection Belles Années, Champagne, FR	20
2004 Dom Perignon, Champagne Brut	55

WHITE

2015 Black Cottage, Sauvignon Blanc, Marlborough, NZ	16
2015 Von Donabaum, Gruner Veltliner, Burgenland, AT	15
2016 A.J. Adam, Riesling Trocken, Mosel, DE	16
2014 Terrazze dell'Etna, Ciuri, (100% Nerello Mascalese) Sicily, IT	17
2015 Francois Mikulski, Aligote, Burgundy, FR	18
2015 Domaine Leflaive, Macon-Verze, Burgundy, FR	20

ROSE

2015 Strehn, Blaufränkisch Rose, Burgenland, AT	15
2016 Tour du Bon, Bandol Rosé, Provence, FR	16
2016 Bodegas Los Bermejós, Lanzarote Listán Negro Rosado, Canary Islands, ES	15
2016 Triennes, Vin de Pays du Var Rosé, Provence, FR	15

RED

2014 Rickshaw, Pinot Noir, Sonoma Coast, CA	16
2014 Domaine Faiveley, Mercurey La Framboisière, Burgundy, FR	20
2016 Domaine la Cabotte, Côtes du Rhône, Grenache, Syrah, and Cinsault, Rhone Valley, FR	17
2013 Eurynome, Xinomavro, Negoska, Goumenissa, GR	15
2010 Intipalka, Malbec, Inca, Peru	15
2011 Lion's Kop, Merlot, Western Cape, ZA	18

SAKE BY THE CARAFE

Tokubetsu Honjozo - Hakkaisan, "Hakkai Mountain" Niigata, JP Rated the #1 Honjozo in Japan. Nose of spice, tropical fruit, and shrooms. Dry flavor of vanilla and honey.	15
Tokubetsu Honjozo - Aizu Chujou, Fukushima, JP sweet spice, almond and smoke, with a slight herbaceous character. Off dry, rich and almost chewy. The palate features melon, peach and mineral notes and finishes distinctively dry.	15
Tokubetsu Junmai - Okunomatsu, Fukushima, JP Off dry and elegant with hints of pear, cucumber, and anise.	16
Junmai Ginjo - Jokigen, Yamagata, JP Subtle with a touch of apricot and pomegranate, a soft texture supported medium dry palate	16
Daiginjo - Konteki, "Tears of Dawn" Kyoto, JP Smooth and soft with a collection of plum, tropical fruit, and marigold.	18
Junmai Yamahai - Tengumai, "Dance of the Demon" Ishikawa, JP Butterscotch and walnuts nestled in a solid acidity. Warm and thick texture.	16
Nama Yamahai Genshu - Tamagawa "Red Label" Kyoto, JP Rich with acidity and amino acids, for a robust explosion of flavor.	17
Honjozo Yamahai - Kenbishi Kuromatsu, "Black Pine" Hyogo, JP Oldest brand in production dating back to 1505. Deep, rich, and full bodied flavors of cocoa, maple, and creme brulee. Our beverage directors top choice.	18
Nigori - Rihaku. "Dreamy Clouds" Shimane, JP Complex aroma of steamed rice, cream, and toffee.	17

BEER

Sapporo, Premium Lager, Hokkaido, JP	8
Asahi, Super Dry. JP	8
Ginga Kogen, Unfiltered Hefeweizen, Iwate, JP	12
Cusquena, Lager, Lima, PE	8
Kagua Blanc, Tokyo, JP	15
Ballast Point, Sculpin IPA, San Diego, CA	12
Hitachino, "Anbai" Gose Sour, Ibaraki, JP	14
Sansho Japanese Ale, Specialty, Iwate, JP	16
Kagua Rouge, Tokyo, JP	15
Sorachi Ace, Saison, Brooklyn Brewery, NY	14
Echigo Stout, Niigata, JP	12
Black Duck, Porter, Greenport Brewing, North Fork, LI	12
Allagash, Saison, Portland, ME	12

SPARKLING

NV Raventos i Blanc, Conca del Riu Anoia L'Hereu, (Cava) Catalonia, ES	55
NV Philippe Gonet, Brut Rosé, Champagne, FR	93
2011 Taltarni, Brut Tache, Victoria, AT	50
NV Gosset, Brut Excellence, Champagne, FR (375ml)	81
NV Andre & Michel Quenard, Vin de Savoie Brut, Savoy, FR	56
NV Gosset, Grand Rosè, Champagne, FR	198
NV Laherte Freres, Blanc de Blancs Brut Nature, Champagne, FR	120
NV Doyard, 1er Cru Brut Blanc de Blancs Cuvée Vendémiaire, Champagne, FR	101
NV Chartogne-Taillet, Cuvée Ste.-Anne, Champagne, FR	104
NV Savart, L'Accomplie Brut 1er Cru, Champagne, FR	127
NV Laherte Frères, Rosé Ultradition, Champagne, FR	108
2012 Marie Courtin, Résonance Extra Brut, Champagne, FR	130
2009 Hermann J. Wiemer, Blanc de Blancs, Finger Lakes, NY	87
2013 Ulysse Collin, Les Maillons Blanc de Noirs Extra Brut, Champagne, FR	228
NV Krug, Brut, Champagne, FR (375ml)	182
2004 Dom Perignon, Brut, Champagne, FR	297
NV H. Blin, Brut Blanc de Noirs, Champagne, FR	97
NV Pierre Gimonet & Fils, Brut Sélection Belles Années, Champagne, FR	92
NV Benoît Déhu, Champagne Cuvee La Rue des Noyers Brut Nature	228
2011 Michel Gonet, Grand Cru Mesnil sur Oger, Champagne, FR	215
NV Dhondt-Grellet, Brut Prestige du Moulin, Champagne, FR	127

SPECIAL CLUB CHAMPAGNE

2008 Pierre Gimonet & Fils, Millésime de Collection Special Club Brut	238
2009 Gaston Chiquet, Champagne Brut Spécial Club Millésimé	169
2011 Marc Hébrart, Champagne Brut Spécial Club Millésime	206
2012 Moussé Fils, Champagne Brut Spécial Club Les Fortes Terres	204
2012 Moussé Fils, Champagne Brut Spécial Club Rose de Saignee	292
2005 Henri Goutorbe, Champagne Spécial Club Millésime	186

WHITE WINE

CHARDONNAY

2015 Billaud-Simon, Chablis, Burgundy, FR	85
2015 Billaud-Simon, Chablis Montee de Tonnerre, Burgundy, FR	143
2015 Christian Moreau, Chablis Les Clos, Burgundy, FR	227
2014 Domaine Laroche, Chablis 1er Cru Les Vaudevey, Burgundy, FR	110
2015 Heitz Cellars, Napa Valley, CA	80
2014 Domaine Laroche, Chablis Grand Cru Les Blanchots, Burgundy, FR	228
2013 Domaine Lafarge, Meursault, Burgundy, FR	143
2015 Domaine Guiberteau, Samur Blanc Les Moulins, Burgundy, FR	69
2014 Domaine Guiberteau, Clos de Guichaux, Burgundy, FR	104
2014 Domaine Génot-Boulangier, Puligny-Montrachet Les Nosroyes, Burgundy, FR	293
2012 Kumeu River, Estate, Auckland, NZ	94
2014 Domaine Charly Nicolle, Chablis 1er Cru Mont De Milieu, Burgundy, FR	98
2014 Olivier Leflaive, Saint-Aubin 1er Cru Champlots, Burgundy, FR	119
2015 Olivier Leflaive, Bourgogne Cuvée Margot, Burgundy, FR	56
2014 Rhys Vineyards, Anderson Valley, CA	155
2015 Castello ColleMassari, Montecucco Melacce, Vermentino, Tuscany, IT	53
2015 Domaine Francois Mikulski, Aligote, Burgundy, FR	60
2014 Tyler Winery, Dierberg, Santa Barbara, CA	124
2014 Domaine des Comtes Lafon, Meursault Clos de la Baronne, Burgundy, FR	260
2014 Domaine Moreau-Naudet, Chablis 1er Cru Vaillons, Burgundy, FR	221
2015 Domaine Leflaive, Macon-Verze, Burgundy, FR	115
2014 Domaine Leflaive, Bourgogne Blanc, Burgundy, FR	160
2014 Domaine Leflaive, Puligny Montrachet, Burgundy, FR	293
2014 Crystallum Wines, Walker Bay Agnes, Western Cape, ZA	72
1995 Kalin, Cuvée W Livermore Valley, CA	95
2015 Jean-Marc Brocard, Chablis Domaine Ste Claire, Burgundy, FR	58
2014 Domaine du Pélican, Arbois Trois Cépages, Jura, FR	98
2014 Thomas Morey, Chassagne-Montrachet 1er Cru Clos St. Jean, Burgundy, FR	189
2013 Hyde de Villaine, Carneros, CA	163
2015 Patrick Piuze, Chablis Grand Cru Bougros, Burgundy, FR	160

WHITE WINE CONTINUED

RIESLING

2014 Hermann J. Wiemer, Josef Vineyards, (Auslese Style) Finger Lakes, NY	103
2015 Brash Higgins, McLaren Vale Riesling, Semillon, McLaren Vale, AU	85
2015 Alzinger, Federspiel Dürnsteiner, Niederosterreich, AT	86
2014 Dönnhoff, Niederhäuser Hermannshöhle Spätlese, Nahe, DE	142
2015 Bründlmayer, Riesling Steinmassel, Niederösterreich, AT	87
2016 Dönnhoff, Oberhauser Leistenberg Riesling Kabinett, Nahe, DE	68
2015 Joh. Jos. Prum, Auslese Wehlener Sonnenuhr, Mosel, DE (375ml)	81
2014 Joh. Jos. Prüm, Spätlese Wehlener Sonnenuhr, Mosel, DE	88
2014 Egon Muller, Scharzhoff Kabinett, Mosel, DE	215
2015 Egon Muller, Scharzhoff, Mosel, DE	136
2014 Proidl, Rameln Kremstal DAC, Niederosterreich, AT	60
2008 Peter Jakob Kühn, Riesling Landgeflecht Trocken, Rheingau, DE	75
2015 Josef Fischer, Riesling Ried Kirnberg, Niederösterreich, AT	50
2016 Dr. Burklin Wolf, Estate Riesling, Pfalz, DE	55

OTHER VARIETALS

2013 Terrazze dell'Etna, Ciuri, (100% Nerello Mascalese) Sicily, IT	87
2015 Domaine du Tariquet, Côtes de Gascogne, Gascony, FR Ugni Blanc, Colombard, Sauvignon Blanc, Gros Manseng	56
2015 Famille Mayard, Châteauneuf-du-Pape La Crau de Ma Mere Blanc, Rhone Valley, FR Grenache Blanc, Clairette, Bourboulenc, Roussanne, Picpoul	105
2015 Black Cottage, Sauvignon Blanc, Marlborough, NZ	65
2015 Josef Fischer, Grüner Veltliner Frauenweingarten Reserve, Niederosterreich, AT	64
2015 Royal Tokaji Wine Co., Furmint, Hungary	57
2016 Poggio Dei Gorleri, Pigato Cycnus, Liguria, IT	58
2015 Domaine de Beurenard, Châteauneuf-du-Pape, Rhone Valley, FR Grenache Blanc, Clairette, Bourboulenc, Roussanne, Picpoul	98
2015 Habit Wine Company, Gruner Veltliner, Santa Ynez Valley, CA	83
2015 Von Donabaum, Gruner Veltliner, Burgenland, AT	60
2009 Oenosophist, Sauvignon Blanc, Ugni Blanc, Sémillon, Drama, GR	75
2016 Oenosophist, Assyrtiko, Sauvignon Blanc, Drama, GR	60
2015 Rodrigo Mendez, Rias Baixas Albarino Salvora, Galicia, ES	89
2016 Domaine Martin, Sancerre Chavignol, Loire Valley, FR (375)	55
2015 Venica & Venica, Sauvignon Ronco del Cero, Friuli-Venezia Giulia, IT	72
2015 Domaine du Pélican, Arbois Savagnin Ouillé, Jura, FR	114

2013 Guido Marsella, Fiano, Campania, IT	68
2012 Jean-Louis Chave, Hermitage Blanc Blanche, Rhone Valley, FR	189
2009 Chateau D'Arlay, Savignin, Chardonnay, Jura, FR	69
2016 Bailly-Reverdy, Sancerre Chavignol, Loire Valley, FR	64
2015 Jean-Louis Chave Selections, Saint Joseph Blanc, Rhone Valley, FR	74
1999 Domaine Aux Moines, Savennières-Roche Aux Moines, Loire Valley, FR	75
2014 Leth, Wagram Grüner Veltliner Scheiben Reserve, Niederösterreich, AT	85
2015 Domaine Huet, Vouvray Moelleux Le Mont, Chenin Blanc, Loire Valley, FR	160
2015 Villa Russia, Friulano, Friuli-Venezia Giulia, IT	75

ROSE

2016 Strehn, Blaufränkisch Rose, Burgenland, AT	50
2016 Tour du Bon, Bandol Rosé, Provence, FR	65
2016 Bodegas Los Bermejós, Lanzarote Listán Negro Rosado, Canary Islands, ES	58
2016 Triennes, Vin de Pays du Var Rosé, Provence, FR	52
2016 Chateau Pibarnon, Bandol Rose, Provence, FR	75

RED WINE

PINOT NOIR

2015 Miura, Monterey County, CA	82
2014 Domaine Lignier-Michelot, Morey-Saint-Denis Rue de Vergy, Burgundy, FR	156
2012 Domaine René LeClerc, Gevery Chambertin, Burgundy, FR	159
2014 Domaine Parent la Corvee, Ladoix 1er Cru, Burgundy, FR	128
2011 Château d'Arlay, Côtes du Jura, FR	70
2014 Domaine Faiveley, Mercurey La Framboisière, Burgundy, FR	92
2013 Alma Fria, Sonoma Coast, CA	130
2013 J.K. Carriere, Willamette Valley, OR (375)	56
2015 Olivier Leflaive, Rully Les Cloux, Burgundy, FR	95
2014 Domaine Simon Bize, Savigny les Beaune Rouge Aux Grands Liards, Burgundy, FR	130
2014 Domaine Marquis d'Angerville, Volnay 1er Cru Champans, Burgundy, FR	277
2015 Fossil & Fawn, White Label Silvershot Vineyard, Portland, OR	65

OTHER VARIETALS

2014 Casa Silva, Valle del Colchagua Carmenere, San Fernando, Chile	56
2014 Braida, Barbera D'Asti Montebruna, Piedmont, IT	60
2010 Intipalka, Malbec, Inca, Peru	50
2013 JB Neufield, Cabernet Sauvignon, Yakima Valley, WA	94

OTHER VARIETALS CONTINUED

2015 Eyrie Vineyards, Trousseau, Dundee Hills, OR	112
2014 Domaine Michel Lafarge, Passetoutgrain, Pinot Noir, Gamay, Burgundy, FR	68
2014 Ultraviolet, Cabernet Sauvignon, Napa Valley, CA	76
2015 Claus Preisinger, Heideboden, Blaufränkisch, Zweigelt, Burgenland, AT	68
2013 Eurynome, Xinomavro, Negoska, Goumenissa, GR	64
2013 Cupano, Sant'Antimo Ombrone, Cabernet Sauvignon, Merlot, Tuscany, IT	143
2014 Gramercy Cellars, Cabernet Sauvignon "Lower East", Columbia Valley, WA	76
2014 Giovanni Rosso, Barbera d'Alba Donna Margherita, Piedmont, IT	55
2014 Luca, Valle de Uco Malbec, Mendoza, AR	79
2014 Whitehall, Merlot, Napa, CA	75
2015 Arnot-Roberts, Sonoma Coast Syrah, CA	98
2008 López de Heredia, Cubilo Crianza, Tempranillo, Garnacha, Rioja, ES	63
2012 Frank Family, Cabernet Sauvignon, Napa, CA (375ml)	72
2012 Old Monolithos, Agiorgitiko, Nemea, GR	53
2014 Castello ColleMassari, Montecucco Riserva, Tuscany, IT Sangiovese, Ciliegiolo, Cabernet Sauvignon	68
2013 Darioush, Cabernet Franc, Napa Valley, CA	162
2009 En Oenosophist, Cabernet Sauvignon, Merlot, Cabernet Franc, Drama, GR	64
2013 Renato Fenocchio, Barbaresco Staderi, Nebbiolo, Piedmont, IT	98
2011 Lion's Kop, Merlot, Western Cape, ZA	80
2011 Movia, Cabernet Sauvignon, Primorska, SI	105
2013 Santa Vittoria, Nebbiolo d'Alba Nebius, Piedmont, IT	94
2016 Domaine la Cabotte, Côtes du Rhône, Grenache, Syrah, and Cinsault, Rhone Valley, FR	90
2013 Tenuta Mara, Maramia Sangiovese, San Clemente, IT	98
2010 Mascot, Cabernet Sauvignon, Napa Valley, CA	277

SAKE (720ML)

Honjozo/Junmai - Rice polished a minimum of 30%

Sawahime , Tokubetsu Junmai, Tochigi, JP	50
Full of floral, quince, dried mango, anise and hazelnut aromatics. Medium body and a smooth mouth feel. Flavors of persimmon, bubble gum and black pepper with lively acidity gives this sake a beautiful balance	
Nishida , "Denshu", Junmai, Aomori, JP	85
Umami goodness and clean finish	
Chiyonosono , "Shared Promise", Junmai, Kumamoto, JP	65
Soft, with a very subtle sweetness coddled in layers of subtle umami..	
Takatenjin , "Sword of the Sun", Tokubetsu Honjozo, Shizuoka, JP	74
Melon, pear and banana drive the aromas, and combine with a subtle sweet touch highlighted by a subdued acidity in the butter-tinged flavor.	
Miyasaka , "Yawaraka" Junmai, Nagano, JP	52
Smooth and gentle with a hint of wild plum.	
Sohomare , "Karakuchi" Junmai, Tochigi, JP	67
Clean, mellow, and bracingly delicious.	
Tedorigawa , "Silver Mountain", Yamahai Junmai, Ishikawa, JP	65
Dry, sharp, and smooth	
Yuho , "Rhythm of the Centuries", Junmai Kimoto, Ishikawa, JP	87
Female brewer. Umami drives the citrus-tinged flavor overall, lots of complexity, more nutty notes than over fruit, and a push of acidity at the end that focuses everything into clean finish	
Fukucho , "Forgotten Fortune", Junmai, Hiroshima, JP	78
Female brewer and grower of the long forgotten Hattanso rice. Full flavor, earthy touches and great texture with a long, persistent finish.	
Ama No To , "Heaven's Door", Tokubetsu Junmai Nama, Akita, JP	94
Beautiful unpasteurized version of the famous original.	
Ama No To , "Heaven's Door", Tokubetsu Junmai, Akita, JP	83
Layers of dried flowers and baking spice give way to savory salinity. Slightly dry and medium-bodied. Clean and focused on the finish to accentuate its rice-like qualities.	
Ginjo - Rice polished a minimum of 40%	
Kimurashiki Kiseki No Osake , "Miracle Sake", Junmai Ginjo, Okayama, JP	75
Rich sweetness with tones of apple, pear, and vanilla that drinks very well balanced and relaxed.	
Nanbu Bijin , "Southern Beauty", Junmai Ginjo Nama, Iwate, JP	104
The explosive nose of this medium-bodied sake exhibits a slight wood spice and floral aromas that quickly move towards apple compote and lively citrus notes akin to lime rind.	
Fukucho , "Moon On the Water", Junmai Ginjo, Hiroshima, JP	91
Female brewer. A fruity nose of lime and melon with bold hints of fennel, white pepper and allspice.	
Fukucho , "Moon On the Water", Junmai Ginjo Nama, Hiroshima, JP	104
Female brewer. Beautiful unpasteurized version of the famous original.	
Hakkaisan , "Yukimuro 3 year Old Snow Aged", Junmai Ginjo Genshu, Niigata, JP	123
Matured alongside and chilled by a massive amount of snow stored in the same insulated room, known as our "Yukimuro" at 3 degrees Celsius without the use of electricity. After three years, the sake becomes round and very smooth.	
Fukucho , "Biho", Junmai Ginjo, Hiroshima, JP	65
Female brewer. Delicate, refreshing, and aromatic saké	
Kamoizumi , "Red Maple", Namagenshu, Hiroshima, JP	69
Aged 2 years. Potent and flavorful.	
Rihaku , "Origin of Purity", Junmai Ginjo Genshu Nama, Shimane, JP	104
Beautiful unpasteurized expression of a delicious sake.	

SAKE (720ML) CONTINUED

Katsuyama “Ken” Junmai Ginjo, Miyagi, JP Light fragrance, balanced, and very flavorful	111
Dewazakura, “Oka”, (Cherry Bouquet), Junmai Ginjo, Yamagata, JP Delightful, flowery bouquet with a touch of pear and melon	78
Amabuki, “Himawari” (Flower Yeast), Junmai Ginjo Nama, Saga, JP Smooth, crisp, dry, and round.	60
Daiginjo - Rice polished a minimum of 50%	
Kimurashiki Kiseki No Osake, Junmai Daiginjo, Okayama, JP Rich sweetness with tones of apple, pear, and melon that drinks very well balanced, relaxed, and clean.	193
Tenryo Koshu, “Imperial Landing”, Junmai Daiginjo, Gifu, JP Mild yet full bodied flavor.	74
Tatenokawa 33, Junmai Daiginjo, Yamagata, JP Polished to 33%. Delicious, fruity, rich and round - this sake is exceptionally well-crafted and compelling	98
Akitabare, “Suirakuten”, Junmai Daiginjo, Akita, JP Multi-hued, delicately aged, a rare find.	169
Masumi, “Yumedono”, Junmai Daiginjo, Nagano, JP Lovely at first sip, Multi layered, subdued aroma.	221
Tedorigawa, “Mangekyo”, (Kaleidoscope), Ishikawa, JP Soft as silk, gently aromatic, with a stalwart, deep-reaching flavor.	445
Tamagawa, “Kinsho”, Junmai Daiginjo, Kyoto, JP Round, full flavored, with fruit and floral displays.	108
Tedorigawa, “Kinka”, Nama Daiginjo, Ishikawa, JP Like plum blossoms at winter’s end.	82
Tatenokawa 18, “Nakadori”, Junmai Daiginjo, Yamagata, JP Polished to 18%. Nakadori is the middle pressing of the rice and allegedly the best. Full aromatics and complex flavors.	269
Tsugu, Bottle #'s 145+146 of 2500(Limited Release), Junmai Daiginjo, Niigata, JP Beautifully delicate.	975
Kubota, “Suiju”, Daiginjo Nama, Niigata, JP Fresh, fragrant, vibrant, and semi dry.	120
SOTO, “Outside”, Junmai Daiginjo, Niigata, JP Refreshing, dry, clean, and crisp with hints of pear, melon, and a soft mouthfeel.	98
Dassai (Sonosakie), “Beyond”, Junmai Daiginjo, Yamaguchi, JP Rice is polished “beyond”.	1250

SHOCHU

Mugon, 10yr barrel aged, Kumamoto, JP	18
Mizunomai, Lemongrass, Saga, JP	17
Gyokuro, Green Tea, Fukuoka, JP	16
Jougo, Sugar Cane, Kyushu, JP	15

JAPANESE WHISKY

Mars Shinshu, Iwai	16
Mars Shinshu, Iwai Tradition	24
Mars Shinshu, Komagatake Rindo Single Malt (Rare)	52
Mars Shinshu, Komagatake 30yr Old Single Malt Limited Edition One of the only places in NY to have this rare amazing Whisky. Enjoy a 1oz or 2oz pour.	192/384
Mars Shinshu, Iwai Wine Cask Finish Sommelier Series, Brewer Clifton Pinot Barrels This is the 1st release in a series of sommelier series. Only 601 bottles produced.	35
Mars Shinshu, Komagatake Nature Series Kohiganzakura (Limited Series)	37
Chichibu, Ichiro's Malt & Grain	25
Chichibu, Ichiro's The Floor Malted (Rare)	57
Chichibu, Ichiro's Port Pipe Single Cask (Rare)	78
Akashi, Eigashima Shuzo	15
Fukano Distillery 2017 Release, Rice Based, (1 release a year)	18
Ohishi Distillery, Brandy Cask, Rice Based	17
Ohishi Distillery, Sherry Cask, Rice Based	17
Hibiki Harmony	17
Nikka Coffey Grain	16
Nikka Coffey Malt	18
Nikka Yoichi	22
Nikka Miyagikyio	22
Nikka Pure Malt Taketsuru	17
Suntori Toki	15
Kikori, Rice Based	15

WHISKEY

Auchentoshan Single Malt 12 year	18
Laphroaig Single Malt 10 year Cask Strength	18
Samaroli, Glen Scotia Single Malt (1992)	42
Lagavullin Single Malt 16 year	23
Ardbeg Single Malt 10 year	18
Macallan Single Malt 12 year	20
Macallan Single Malt 18 year Sherry Oak	80
Bulleit Bouorbon	15
Bulleit Rye	15
Armagnac Casterede, VS Bas-Armagnac, FR	15

PISCO

Barsol Primero Quebranta	16
Barsol Selecto Italia	16
Barsol Selecto Acholado	15
Barsol Supremo Mosto Verde Italia	17
Nusta Verde	30/60
Macchu Pisco	15
La Diablada Italia	16
La Diablada Moscatel	16
La Diablada	17
Porton Mosto Verde	15
Porton Acholado	15
1615 Acholado	16
1615 Mosto Verde Italia	18
1615 Mosto Verde Quebranta	18

VODKA/GIN

AO, Rice Vodka	15
Helix Vodka	15
Barr Hill Gin	16
Queens Courage Old Tom Gin	16
Jensen's Bermondsey Gin	15

TEQUILA/MEZCAL

123 Uno Blanco Tequila	15
123 Dos Reposado Tequila	17
123 Tres Anejo Tequila	20
Don Julio 1942 Anejo	40
Los Siete Misterios Pechuga Mezcal 2014	38
Yola Mezcal	17

RUM

Samaroli, Yehmon, Scotland (2011)	26
Diplomático, Reserva Exclusiva, Venezuela	19
Diplomático, Mantuano, Venezuela	15
Diplomático, Planus, Venezuela	15

AFTER DINNER DRINKS

Algarrobina Cocktail - Pisco, Algarrobina, Evaporated Milk, Egg, Cinnamon. Extracted from the Algarrobina tree, this syrup is very good for health, used in natural medicine to heal anemia and to have beautiful, glowing skin. Algarrobina is the secret ingredient that gives this cocktail it's lovely caramel flavor.	18
2015 Royal Tokaji, Late Harvest, Furmint, Hárslevelű, Yellow Muscat, and Kövérszőlő, North Hungary	15
Rare Wine Co., Historical Series New York Malmsey Special Reserve, Madeira, PT	18
Mito No Kairakuen, 5 year aged Umeshu, Ibaraki, JP	18
Barsol, Perfecto Amor, Quebranta, Italia, and Torontel, Ica Valley, PE	15
Bodegas Valdespino, Oloroso Vos Solera, 1842, Andalucia, ES	20
Niepoort, 20 Year Old Tawny, Douro, PT	25
2016 Papras Bio, Melanthia Sparkling Rose, Black Muscat, Thessalia, GR (187ml)	25
Junmai Daiginjo, Katsuyama, "Gen" (Sauterne Like) Miyagi, JP	43
2009 Ooki Daikichi Honten, Shizengou Cuvee 18, (Sherry Like) Fukushima, JP Polished to 80%. Rich and full aromas of hazelnut, burnt caramel and dried fruit. It has a developed round mouthfeel with a finish full of orange zest and clean acidity to give the sake a wonderful balance.	15

SEN SAKANA

NIKKEI KITCHEN



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LUNCH

FROM CEVICHE BAR

Chiquito Versions of Ceviches

CEVICHE DE PESCADO

Corvina, Lime Juice, Aji Limo, Cilantro, Leche de Tigre

12

NIKKEI CEVICHE

Torched Salmon, Cancha, Oba, Yuzu Leche de Tigre

12

LECHE DE TIGRE

Corvina, Corvina Stock, Lime, Yuyo, Quinoa, Cancha

12

FOR THE TABLE:

ROOT VEGETABLE CHIPS - Charred Tomato Rocoto Dip 8

MAR Y TIERRA EDAMAME - Dashi Marinated and Charred 8

ALMUERZO SETS

Accompanied with Salad, House Crafted Tofu, Choice of White or Brown Rice,
Choice of Pork & Vegetable Miso or Chicken Chilcano Soup

OYAKODON "ARROZ A LA NORTEÑA"

Grilled BF Chicken Thigh, Green Rice, Organic Egg, Onion, Sen Rayu

35

TON KATSU

Deep Fried Pork Loin, Panko, Japanese Potato Salad, Katsu Sauce

35

CHICKEN NANBAN

Deep Fried Black Feather Chicken Breast, Quinoa, Black Vinegar Sauce,
Aji Tartare Sauce

35

QUINOA CHAUFA

Pork Belly, Brown Rice, Plantains, King Oyster Mushroom, Smoked Oshinko

35

YAKI SOBA SALTADO DE MARISCOS

Shrimp, Clams Mussels, Shishito, Cilantro, Bonito Flakes

35

VEGETABLE

Tacu Tacu Rice, Roasted Vegetables, Tomato Ceviche, Kabocha Aji Amarillo Sauce

35

SUSHI SETS

Accompanied with Salad, House Crafted Tofu, Choice of White or Brown Rice,
Choice of Pork & Vegetable Miso or Chicken Chilcano Soup

NIGIRI CLASSIC AND NIKKEI

Classic : Tuna, Hirame, Ebi, Shima Aji, Tamago
Nikkei : Salmon, Hamachi, Madai, Unagi, Hotate

50

MAKI

Organic Salmon Maki, Spicy Tuna Maki

40

MAKI & NIGIRI

Organic Salmon Maki
Nigiri: Tuna, Hirame, Shima Aji, Ebi

45

SASHIMI

Chef's Choice 12 pc of Sashimi

55

NIKKEI BARA CHIRASHI

Assorted Dice Seasoned Fish
Chalaca, Shiso, Ginger, Sesame Seed, Lime Zuke, Kaiware

50

VEGETARIAN

Vegan Futo Maki, Nikkei Inari

35

ZERO PROOF COCKTAILS

SHI-SO LOVELY

Gooseberries, Shiso, Japanese Vinegar, topped with Soda

12

CHICHA MORADA

Purple Corn, Pineapple, Apple, Cinnamon, and Clove

12

PRICKLY PEAR TONIC

Prickly Pear, Chancaca, Key Lime, and Tonic

12

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

SEN SAKANA IS A NON-TIPPING RESTAURANT. GENUINE HOSPITALITY.



SEN SAKANA
NIKKEI KITCHEN 

SEN SAKANA IS A NON-TIPPING RESTAURANT. GENUINE HOSPITALITY.

In the 1850's Japanese immigrants traveled to Peru to work on railroads, sugar plantations, and other agriculture jobs. They found a new home and gave Peru the rigor of their cuisine... orderly, intricate, and delicate. The Japanese and Peruvians shared the flavors and practices of their cultures, creating a new style of food: Nikkei Cuisine.

Nikkei is an intense intercultural exchange, expressing the diversity of flavors born from the union of two age-old civilizations. It is a cuisine whose identity is constantly being redefined and enriched, making it an exciting one to work with.

The name Sen Sakana – Japanese for “one thousand fish” – refers to the 1,000 different species that are said to swim in the waters off Peru.

We invite you to taste our recipes, engage with our team, and explore the culinary romance of Japan and Peru.

Ari Gato and Gracias,



Taku Nagai



Mina Newman



Sang Hyun Lee

NIKKEI EXPERIENCE

A Collection of Our Signatures per Person for the Table

125

SMALL PLATES

COLD

HOUSE CRAFTED TOFU Bonito Flakes, Dashi Amarillo, Ikura, Oba, Avocado	14	HARUMAKI Spicy Tuna, Yuzu Scallop, Guacamole, Micro Oba, Crispy Spring Roll Skin	16
YAMITSUKI “ADDICTIVE” CUCUMBER Shio Kombu, Aji Amarillo Sauce, Crispy Quinoa, Sesame Seed	9	CAUSA “ONIGIRI” Yellow and Purple Potato Causa, Spicy Salmon, Spicy Crab, Ikura, Nikkei Furikake	15
BABY ARUGULA AND ONION SALAD Cilantro, Bonito Flakes, Cancha, Nori, Ponzu Dressing	15	TRICOLOR QUINOA Razor Vegetables, Avocado, Black Olives, Petit Greens, Lime Dressing	16

HOT

CHILCANO DE POLLO Black Feather Chicken Stock, Tsukune, Ginger, Cilantro	12	SHRIMP CRAB GYOZA Crispy Veil, Lime Ponzu, Cilantro	15
SOPA DE MISO Pork Belly, Vegetables, Sen Rayu	9	SALCHIPAPAS Kurobuta Sausage, Baby Potatoes, Miso Mustard, Salsa Verde	14
CRISPY TEBASAKI NIKKEI Black Feather Chicken Wing, Aji Panca Amakara Sauce	14	JALEA Crispy Corvina, Shrimp, Calamari, Yuca, Salsa Criolla, Aji Amarillo Tartare Sauce	22
YUCCA QUESO CROQUETTES Huancaína Sauce, Lime Daikon	12	JAPANESE CHICKEN CURRY EMPANADA Minced Chicken with Curry	7
CEVICHE SLIDER Steamed Sweet Potato Bun, Crispy Corvina, Salsa Criolla, Oba, Acevichado Sauce	14	PISCO ROASTED PORCON MUSHROOM EMPANADA Queso Cremoso and Huacatay	8

FOR THE TABLE:

- ROOT VEGETABLE CHIPS** - Charred Tomato Rocoto Dip 8
- MAR Y TIERRA EDAMAME** - Dashi Marinated and Charred 8
- SHISHITO PEPPERS** - Bonito Flakes, Yuzu Salt 8



SMALL PLATES

CEVICHE

Citrus Marinated Fish

- CEVICHE DE PESCADO** 20
Corvina, Lime Juice, Aji Limo, Cilantro, Leche de Tigre
- NIKKEI CEVICHE** 20
Torched Salmon, Cancha, Oba, Yuzu Leche de Tigre
- HOT SHRIMP CEVICHE** 22
Japanese Mushrooms, Ginger, Shrimp Dashi

TIRADITO

Sashimi Meets Ceviche

- MADAI** 24
Red Snapper, Pink Peppercorns, Shio Kombu, Harumaki Crisps, Aji Amarillo Mango Sauce
- MAGURO** 22
Big Eye Tuna, Kaiware Sprouts, Pickled Radish, Jalapeño Cilantro Sauce
- GYU TATAKI** 28
Washu Beef, Ponzu Jure, Aji Limo, Sen Sakana Criolla, Micro Oba

KUSHIYAKI

Robata Grilled Skewers, 1 Skewer per Order

PORK

- BUTA TOMATO** 7
Mini Tomato wrapped in Pork Belly
- BUTA SHIMEJI** 7
Shimeji Mushroom wrapped in Pork Belly
- BUTA QUESO CREMOSO** 7
Peruvian Cheese wrapped in Pork Belly
- BUTA OBA** 7
Oba Leaf wrapped in Pork Belly

BLACK FEATHER CHICKEN

- KAWA** 5
Crispy Chicken Skin
- SESERI** 5
Chicken Neck
- REBA** 5
Chicken Liver
- BONJIRI** 6
Chicken Tail
- TSUKUNE** 8
Chicken Meatball

BEEF

- WASHU BEEF FLAP** 18
Cilantro
- ANTICUCHOS DE CORAZON** 8
Beef Heart Peruvian Style

ROBATA GRILLED VEGETABLES

- ASPARAGUS** 8
Grated Daikon, Ponzu, Crispy Quinoa
- JALAPEÑO QUESO CREMOSO** 8
Jalapeño Stuffed Peruvian Cheese
- KINOKO** 10
Maitake Mushroom, King Oyster, Shimeji Mushroom
- AVOCADO** 9
Lime Ponzu, Sen Criolla, Harumaki Crisps
- JAPANESE SWEET POTATO** 7
Aji Amarillo Butter
- SWEET CORN** 7
Aji Amarillo Lime Butter

LARGE PLATES

- TON KATSU** 25
Deep Fried Pork Loin, Panko, Japanese Potato Salad, Katsu Sauce
- CHICKEN NANBAN** 26
Deep Fried Black Feather Chicken Breast, Quinoa, Black Vinegar Sauce, Aji Tartare Sauce
- OYAKODON "ARROZ A LA NORTEÑA"** 26
Grilled Black Feather Chicken Thigh, Green Rice, Organic Egg, Onion, Sen Rayu
- WASHU SKIRT STEAK WITH TACU TACU** 38
Canary Bean Rice, Organic Egg
- QUINOA CHAUFA** 30
Pork Belly, Brown Rice, Plantains, King Oyster Mushroom, Onsen Egg, Smoked Oshinko
- SALMON KASUZUKE** 32
Yuzu Miso Cheese, Maitake Mushroom, Asparagus
- YAKI SOBA SALTADO DE MARISCOS** 32
Shrimp, Clams, Mussels, Calamari, Shishito, Cilantro, Bonito Flakes
- GRILLED WHOLE MARKET FISH** 40
Grated Lime Daikon, Ponzu, Peruvian Japanese Ginger Sauce

SIDES:

- YUCCA FRIES 7 | ARROZ A LA NORTEÑA (GREEN RICE) 6 | BROWN RICE 5
BONITO FLAKES 5 | WHITE RICE 4 | NIKKEI POTATO SALAD 5



SUSHI

NIKKEI NIGIRI

1pc/order

MAGURO Alfonso Olive, Daikon, Green Apple	6	HAMACHI Peruvian Green Sauce	6
SALMON Beets, Goose Berry, Shiso	6	BOTAN EBI Chalaca, Ebi Miso	11
HOTATE Pisco Ponzu Jelly, Lemon Zest, Yuzu Kosho	6	UNI Papa Morada, Lemon Zest	12
MADAI Ume, Aji Amarillo	6	UNAGI Aji Panka Kabayaki, Sansho, Chive	7
CHU-TORO Nikkei Wasabi	13		

* Nikkei Nigiri Available Classic Style for \$5 per order
* Classic Uni Nigiri - \$11, Classic Chu-Toro - \$12

NIKKEI MAKIMONO

Add Crispy Quinoa \$2, Nikkei Spicy Aioli \$1

UNAGI HAKO Rice, Avocado, topped with Crispy Quinoa, Unagi, Tamago, Avocado, Aji Panka Kabayaki, Sansho, Bonito Flakes	22	ANDES YAMA Snow Crab, Asparagus Oshinko, Shiso Maki, topped with Salmon, Beets, Goose Berry, Chive	24
HON HAMACHI Avocado, Kanpyo, Smoked Oshinko, Scallion, Asparagus Maki, topped with Seared Hon Hamachi, Alfonso Olive, Peruvian Smoked Sea Salt	22	LIMA FUTO Snow Crab, Tamago, Oboro, Assorted Vegetables Vegetarian Version Available	21
UNITATE Scallop, Shiso, Water Cress, wrapped in Isonoyuki Konbu, topped with Uni, Aji Amarillo,	26	ACEVICHADO Shrimp, Basil, Avocado, Mango, Maki, topped with Scallop, Acevichado Sauce, Wasabi Sea Salt, Sweet Potato Puree on the side	22
MAGURO Tuna, Avocado, Kanpyo Maki, topped with Chalaca, Pisco Ponzu Jelly, Papa Morada	25		

VEGETABLE MAKIMONO OR HANDROLL

Add Crispy Quinoa \$2, Nikkei Spicy Aioli \$1

MIDORI Avocado, Cucumber, Smoked Oshinko, Shiso	12	YASAI Asparagus, Watercress, Sweet Potato, Kanpyo	12
KANPYO Braised Gourd	8	NIKKEI INARI (2 Pieces) House Made Tofu Pocket, Chalaca, Shiitake Mushroom	10
LUCKY PLUM Ume, Cucumber, Shiso	9		

SUSHI

CLASSIC MAKIMONO OR HAND ROLL

Add Crispy Quinoa \$2, Nikkei Spicy Aioli \$1

TEKKA Tuna	12	SPICY SCALLOP Scallop, Shiso, Nikkei Spicy Aioli, Cucumber	15
SALMON Salmon, Avocado, Shiso	14	EBI Shrimp, Mango, Cucumber	14
NEGIHAMA Yellowtail, Yukari, Scallion	12	UNAGI & AVOCADO Aji Panka Kabayaki, Sansho	15
CALIFORNIA Snow Crab, Chive, Lime, Avocado, Cucumber	15	NEGI TORO Toro, Scallion, Oshinko	21
SPICY TUNA Nikkei Spicy Aioli, Tuna, Scallion, Oshinko	14		

CLASSIC NIGIRI OR SASHIMI

1pc/order

SHIMA AJI Stripped Jack	8	KINMEDAI Golden Eye Snapper	9
HIRAME Fluke	5	IKURA Salmon Roe	8
SABA Mackerel	5	TAMAGO Egg Omelet	4
TORO Bluefin Tuna	15	EBI Shrimp	5
O-TORO Fatty Bluefin Tuna	18		

OMAKASE

OMAKASE NIGIRI
Chef Choice 12pc Nigiri
80

OMAKASE SASHIMI
Chef Choice 12pc Sashimi
80

OMAKASE NIKKEI NIGIRI
Chef Choice 10pc Nikkei Nigiri
80

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



SĒN SAKANA

NIKKEI KITCHEN 