

SEN SAKANA

KOSHER NIKKEI KITCHEN 

FOR THE TABLE

CHARRED EDAMAME - Peruvian Crispy Corn, Togarashi, Sesame Oil	14
JAPANESE CUCUMBER - Crispy Quinoa, Aji Amarillo Sesame Oil	14
SHISHITO PEPPERS - Yuzu, Toasted Lime Salt	12

COLD STARTERS

CEVICHE NIKKEI Torched Salmon, Peruvian Crispy Corn, Shiso, Yuzu Leche D'tigre	26	MADAI TIRADITO Slices of Mango, Crispy Harumaki, Aji Amarillo Mango Sauce	25
CLASSIC FLUKE CEVICHE Ginger, Lime Juice, Cilantro, Peruvian Cancha	26	SALMON AND TUNA TACOS 1 pc Spicy Tuna, Avocado, Lime, Cilantro, Pickled Radish, 1 pc Salmon, Nikkei Acevichado Sauce, Scallions	24
CRISPY RICE ONIGIRI with Spicy Tuna Dip, Ponzu Sauce	25		

HOT STARTERS

BEEF DUMPLINGS Brisket, Scallion, Ginger, and Cilantro Gyoza, Aji Limo Ponzu Dip	18	VEAL BREAST TOSTADITAS Slow Cooked Veal Breast, Pickled Onion, Jalapeño, Cilantro, 2 pcs	24
CHICKEN CURRY EMPANADA Japanese Curry and Vegetable Wrapped in a Flaky Dough	8	WILD MUSHROOM AND CHEDDAR EMPANADA Shiitake, Cremini, Oyster Mushrooms wrapped in Flaky Dough	9
ROASTED JAPANESE EGGPLANT with Sesame Sweet Miso Sauce	14	HOUSE MADE FRIED TOFU with Scallion Eggplant Sauce	12

MAINS

ROBATA GRILLED BRONZINO Baby Bok Choy, Fire Roasted Cherry Tomato Ponzu	46	LOMO SALTADO Quick Stir Fry Beef, Tomato and Onions, Garlic Soy Sauce and Crispy Potatoes	48
SEARED NORWEGIAN SALMON Yucca Gnoochi, Wild Mushroom and Parsley Herb Sauce	45	MISO BRAISED SHORTRIBS Mashed Potatoes, Broccolini and Rainbow Pickles	45
QUINOA CRUSTED CHICKEN BREAST Aji Amarillo Tartar Sauce, Purple Potato Salad and Japanese Balsamic Sweet and Sour Sauce	46	PEPPER CRUSTED DELMONICO STEAK with Fingerling potato Confit Wild Mushroom Au Poivre Sauce	68
BEEF YAKI SOBA Stir Fry Ramen Noodles with Snow Peas, Mushrooms, Jalapeño, Red Peppers with Aji Panca Sauce	48	PRIME AGED "CHEESE" BURGER Charred Prime Blend Burger, Braised Shortribs, Beef Fry, Vegan Cheese, Caramelized Onions and Hand Cut French Fries	42

SEN SAKANA

KOSHER NIKKEI KITCHEN 

SUSHI DINNER SPECIAL

MAKI & NIGIRI COLLECTION Choose Any 1 Classic Maki, 8 pcs Nigiri	50	SALMON COLLECTION Salmon Avocado Roll, 4 pcs Salmon Nigiri	32
OCEAN TRIO Salmon, Tuna and Yellowtail Nigiri 2 pcs each, 1 Spicy Tuna Maki	42	CHIRASHI Sushi Rice Topped with Assorted Diced Sashimi, Chalaca Salsa, Shiso, Cancha, Ikura	52

SEN SAKANA OMAKASE | 85

Chef's Selection

4 pcs Sushi, 8 pcs Sashimi, Tuna Maki Roll, Nikkei Toppings

SIGNATURE NIKKEI MAKI

*Cooked Fish Maki

SPICY, SMOKEY AND CRUNCHIE* Avocado, Cucumber, Asparagus, topped with Torched Salmon, Spicy Mayo, Jalapeño, Masago	22	ANDES YAMA Kanikama, Asparagus, Oshiko, Shiso, topped with Salmon, Beet Puree, Gooseberry, Chive	24
MAURO TARTAR Tuna, Avocado, Crispy Quinoa, topped with Tomato Salsa, Peruvian Aji Limo	25	GRANDE Kani Tempura and Cucumber, topped with Spicy Tuna, Crispy Quinoa, Korean Chilli Sauce	23
RAINBOW Tuna, Salmon, Hamachi, Kanikama, Avocado, Cucumber	26	FUTOMAKI* Kanikama, Assorted Vegetables (Vegetarian Version Available)	20
TROPICAL SEN SAKANA Tuna, Avocado, Mango, Scallion, topped with Tuna, Cocogurt Rocoto Sauce, Masago	25	SALMON SKIN* Smoked Salmon Skin, Cucumber, BBQ Sweet Sauce	20
SNOW WHITE* Kanikama, Avocado, Watercress, topped with Torched White Fish, Scallion, Japanese Sweet Sauce, Honey Cream Cheese	22	EVERYTHING BUT THE BAGEL* Cucumber, Oshiko, Shiso, Watercress, topped with Smoked Salmon, Scallion, Honey "Cream Cheese", Everything Spice	23
NARUTO Tuna, Salmon, Yellowtail, Avocado, Ikura, Kaiware, Cream Miso Sauce, wrapped in Cucumber (No Rice)	24	CHARRED HON HAMACHI* Avocado, Oshiko, Scallion, Asparagus, topped with Seared Yellowtail, Olive Puree, Smoked Sea Salt	24
GREEN DRAGON* Kani Tempura and Cucumber, topped with Slivered Avocado, Crispy Quinoa, Japanese Sweet Sauce	25		

VEGETABLE CLASSIC MAKI

Handroll Available

CUCUMBER	10	ASPARAGUS AVOCADO CUCUMBER	12
AVOCADO	12	WATERCRESS OSHINKO ASPARAGUS	12