

仙匠

YAKINIKU SENSYO SINCE 1992



Scan the QR code to see the English version of the menu.



QR코드를 스캔하면한국어 메뉴가 표시된다.



扫描二维码可以看到 中文(简体)版的菜单。







SENSHO'S COURSE SELECTION



For one person

¥11,000

* Minimum order is two servings [Total of ten dishes]





Recommended for those who want to try all the one-rank delicious food, including Sensho's famous beef tenderloin wrapped with sea urchin and grilled shabu-shabu.

·Sea Urchin Wrapped in Beef Toro

· Assorted Sashimi

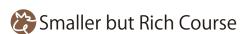
Beef Sashimi, Tongue (Tan) sashimi, Wine flavored Sashimi, Omasun (Senmai) Sashimi

·Yaki-shabu

• Grilled with Salt Premium Outside Skirt (Jo-Harami),

Premium Tongue (Jo-Tan), Premium Sirloin (Jo-Rosu)

- Grilled with Sauce Short rib (Kalbi), Assorted offals (Horumon)
- · Assorted Kimuchi
- Korean pancake (Chijimi)with cheese and seafood
- Seasonal Salad
- · chef's choice rice dish
- · chef's choice dessert



For one person

¥6,600

* Minimum order is two servings [Total of five dishes]
This is a course to enjoy quality
over quantity in an elegant manner.









·Sea Urchin Wrapped in Beef Toro

- Yaki-shabu
- Grilled with Salt

Premium tenderloin(jo-hire)

Premium Sirloin (Jo-Rosu), Assorted Offals (Hormon)

- Udon Noodle with Beef
- Dessert

SENSHO'S COURSE SELECTION

- ◆Minimum order for each course is two servings.
- ◆Menu may vary slightly depending on availability.





The Hard Working Person's Reward Course

For one person

¥5,500

* Minimum order is two servings [Total of seven dishes]

A casual course to enjoy SENSHO's specialty meat.

·Assorted Sashimi

Beef Sashimi, Tongue (Tan) sashimi,

Omasun (Senmai) Sashimi

Grilled with Salt

- Premium Outside Skirt(Jo-Harami) Premium Tongue (Jo-Tan) Premium Sirloin (Jo-Rosu)
- ·Grilled with Sauce Short rib (Kalbi), Assorted offals (Horumon)
- ·Stone-roasted Bibimbap or Cold Noodles

SENSHO'S GRILLED DISH



Baked by our staff

★The Most Popular Dish★

For one person

- Tongue (Tan) ·····¥ 1,430
- Premium Tongue (Jo-Tan)······¥**2,200**
- Premium Tongue (Jo-Tan) (1/2) ¥1,100



- Short Rib (Kalbi) ······¥1,100
- Premium Short Rib (Kalbi)¥1,980
- Premium Short Rib (Kalbi)...... ¥1,100
- Sirloin(Rosu) ······¥1,100
- Premium Sirloin (Jo-Rosu) ……¥1,980
- Premium Sirloin(Jo-Rosu)(1/2) ·· ¥ 1,100

- Outside Skirt(Harami) *** ¥1,320
- Premium Outside Skirt (Jo-Harami) ¥1,980
- Premium Outside Skirt(Jo-Harami) (1/2) **¥ 1,100**



- Diced Steak with Hanging Tender(Sagari)¥ 1,760
- Premium Tenderloin (Jo-Hire) · ¥5,500

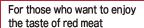




● Thigh Meat …… ¥1,760

- Large Intestine (Shimacho, Premium Offals) ¥990
- Grilled Liver …………… ¥880
- Thick Blood Vessel (Korikori) · · · · · ¥880
- Half & Half (2 kinds) *** ¥ 1,100

SENSHO'S GRILLED DISH





For two adults

¥11,000

- Premium Tongue (Jo-Tan)
- Premium Outside Skirt (Jo-Harami)
- Premium Short Rib (Jo-Kalbi)
- Premium Tenderloin (Jo-Hire)
- Premium Sirloin (Jo-Rosu)







Family Set

For two adults + two children

¥8,800

- Premium Tongue (Jo-Tan)
- Premium Short Rib (Kalbi)
- Premium Sirloin (Jo-Rosu)
- Premium crunchy texture (Jo-Korikori)
- · Premium intestine (Jo-shimacho)

Chicken & Pork

- Arita Chicken West \$880
- Black Pork Back Ribs ······ ¥880
- Sausage ----- ¥ 660

Seafood

Assorted Squid and Shrimp ¥1,100



Vegetables

- ¥770 Assorted Vegetables for Grill
- ¥330 Vegetable of Your Choice
 - Shiitake Mushroom
 - Enoki Mushroom
 - Cabbage
 - Carrot
- Shimeji Mushroom
- Onion
- White Leek
- Eggplant

- ■Grilled Elingi Mushroom ········· ¥660
- Grilled Garlic with Oil ···············¥660
- Grilled Mushrooms with Herb ······· ¥ 990 **Butter in Foil Packet**
- Chopped Green Hot Pepper *** ¥ 440

The Best Dishes

- Seafood pancakes·······¥1,210 (in cheese +¥110)
- leek pancake.....¥990 (in cheese +¥110)

recommend "Godzilla" korean pancakes ¥1,210

(green pepper and cheese)

- Assorted Namul ………¥990
- Namul of Your Choice

(Bean Sprouts, Royal Fern, Spinach, Radish) ¥ 440 each



- Kimuchi of Your Choice ·······¥550 each

Assorted Kimuchi



- Spicy Cod Innards (Chanja) ······¥ 770
- Korean Style Seasoned Seaweed ¥330
- Beef Tendon with Ponzu Sauce ··· ¥ 660
- Salad with Wine Flavored Beef ¥1,100



- Sensho Salad (Pickles) ¥990
- Korean Style Salad ………¥990
- Green Salad¥880
- Fruit Tomato¥990
- Sliced Tomato …………¥440
- Korean Lettuce ······¥550



SENSHO'S RICE AND NOODLE DISHES

- Lightly Flavored Udon Noodle with Beef¥880
- Lightly Flavored Udon Noodle with Beef $(1/2) \times 660$



Lightly Flavored Udon Noodle with Beef

Shabu sashimi bowl

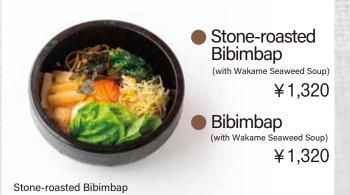
¥1,870



Rice, noodles and soup has

- Korean Cold Noodle (1/2)·····¥660
- Tail Gukbup …… ¥ 1,980
- Tail Soup……… ¥ 1.760





Egg Soup

Korean Style Hot Pot with Tofu (Tofu Jjigae)

- Wakame Seaweed Soup ······ ¥ 440
- Egg Wakame Seaweed Soup ¥660

Rice (Large Bowl) ······ ¥ 440
■ Rice (Medium Bowl) ·······¥330
■ Rice (Small Bowl) ······¥220

Shochu

Kagoshima



Mitake

Alcohol content 25 degree koji malt white koji malt

Mitake Shuzo, the brewery of Mitake, moved to Yakushima island in 1958 and began producing sweet potato liquor. In Yakushima, a registered island on the World Natural Heritage, the brewery through wild water source filtered through wildwood using thousands-of-years-old cedar trees as brewing water. The island's water source has been selected as one of the "Best Natural Waters in Japan." When served with hot water, you can enjoy a mellow and robust aroma unique to sweet potatoes. The liquor actually has a refreshing and crisp taste.

- With Water ···· ¥660
- On the rocks •¥770
- Purchase a bottle to keep at the bar (900ml).....¥4.620



Kagoshima

Akarui Nouson

Alcohol content 25 degree koji malt white and yellow koji malt

The brewery pursued a rich and crisp taste by blending black koji malt and white koji malt. Traditional and dry, the liquor pairs well with various dishes. Enjoy the aroma, rich flavor, and the after taste of the steamed sweet potatoes

- With Water ** ¥660
- On the rocks ¥770
- Purchase a bottle to keep at the bar (900mℓ) ¥4,620



Kagoshima

Sekitoba

Alcohol content 25 degree koji malt white koji malt

The brewery uses Kogane-Sengan The brewery uses Kogane-Sengan sweet potatoes from Kagoshima, quality spring water from Shirasu volcanic soil, white koji malt, and an atmospheric distillation technique to produce this liquor. The liquor undergoes a special distillation process to remove any unpleasant taste without comprounpleasant taste without comprómising flavor.

- With Water …¥770
- On the rocks ¥880
- Purchase a bottle to keep at the bar(900ml) ± 5.830
- Purchase a bottle to ¥2,750

keep at the bar(900mℓ)

Kuro-Kirishima/Hakata-no-Hana/Shiro

- With Water¥550
- On the rocks...¥660





Fukuoka

The Best Quality Horin Junmai Daiginjo

Alcohol content 15.7 degree Sake Meter Value +2.0 Sake Acidity 1.4

The best in class, highest-grade Sake brand from Gekkeikan. The maker produced this Sake specifically to communicate the depth and width of the world of Sake. Enjoy the fruity aroma and smoothness through the

■300 mℓ ·········· ¥ 1,760



Niigata

Refined Sake Horin Junmai Daiginjo

Alcohol content 14.5 degree Sake Meter Value +5.0 Sake Acidity 1.3

The name comes from the Chinese philosopher, Lao Tzu's quote "The most ideal living (jozen) is like water." The liquor has a light and crispy taste and fresh and fruity aroma. It also has a mild umami and after taste of Junmai. It is a flexible, pure, and as the name suggests, water-like Sake, so it is enjoyable even to Sake beginners.

■300 ml ··········· ¥ 1,760



Fukuoka

Refined Sake Kitayama Kansansui Junmaishu

Alcohol content 15.7 degree Sake Meter Value +2.0 Sake Acidity 1.4

The brewery is located at the base of Mt. Shakadake and Mt. Gozendake, the highest mountains in Fukuoka. In winter the facility is surrounded by silverly-white mountains. This Sake is produced in deep mountains and dark valleys. This junmai-shu is brewed by polishing Yamadanishiki, a rice suitable for sake brewing, and Yume-ichiken, a rice produced in Fukuoka Prefecture, to 55% using subterranean water from the clear stream of Yabe River. It is then carefully brewed with a low temperature, long-term fermentation process to bring out a light aroma and crisp flavor.

■300 mℓ ········¥ 1,760



Fukuoka | Hakushika Chokara



 $\stackrel{ ext{ iny [By the glass]}}{ ext{ iny [By the glass]}} \frac{ ext{ iny }650}{ ext{ iny }}$



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Alcohol

 Draft Beer (Medium Glass) Draft Beer (Small Glass) Bottled Beer (Kirin or Asahi) 	··· ¥440
Non-Alcoholic Beer ······	·· ¥770
Whiskey "Kaku" [on the rocks]Whiskey "Kaku" [with water]Whiskey "Kaku" [with soda]	¥770 ¥770 ¥880
Plum Wine (with soda)Plum Wine (on the rocks/with water)	
 Sweet Potato Liquor with Soda and Lemon (Lemon Chuhai) Sweet Potato Liquor with Soda and Grapefruit (Grapefruit Chuhai) 	
● Sparkling wine 1/2 ¥3,850 ~	
● Glass of wine ······¥770● Bottle ······¥3,850 ~	

Beverages

Wine, champagne and sparkling wine are available on a separate sheet

Soft Drink

■ Black Oolong Tea¥660	● Perrier¥660
Oolong Tea·····¥440	● Chardonnay Sparkling (non-alcoholic) ¥ 550
● Cola ·····¥440	■ Blackcurrant Orange (non-alcoholic) ··· ¥ 550
Orange Juice ·····¥440	● Ginger Ale (Spicy) ······¥550
■ Calpico (Calpis)¥440	● Tomato Juice ·····¥550



Ice Cream









¥660

