

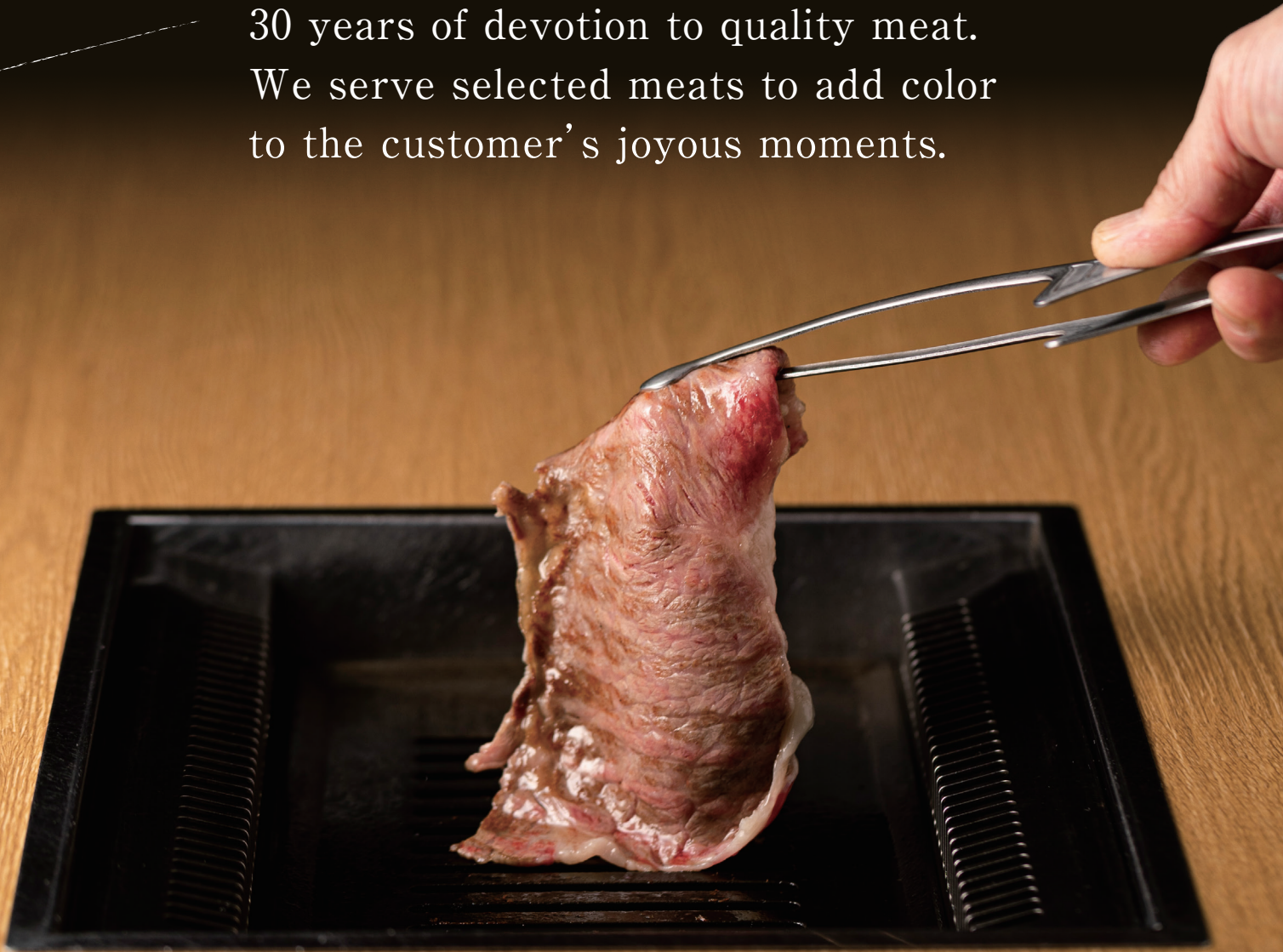


仙匠

YAKINIKU SENSYO

SINCE 1992

30 years of devotion to quality meat.
We serve selected meats to add color
to the customer's joyous moments.



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。





Suki-yaki

For one person **¥8,800**

Minimum order for two people.

● Beef + ● Vegetables + ● Kishimen Noodle

Since our establishment in 1992, we have served only the best Kuroge Wagyu from the Kyushu area along with our preeminent homemade Suki-yaki sauce.

At Sensho, the first serving of Suki-yaki will be prepared by our staff.

Shabu-shabu

For one person **¥8,800**

Minimum order for two people.

*All listed prices include tax.



Special Course

Both Sukiyaki & Yakiniku Courses

For one person

¥22,000

Minimum order for two people.

A greedy set that allows you to eat beef tenderloin wrapped in sea urchin or grilled shabu along with SENSHO's sukiyaki.



[Course Content]

Beef toro wrapped with sea urchin

Grilled shabu-shabu

Top filet

Sukiyaki

Dessert

Chateaubriand (fillet) Sukiyaki course

For one person

¥16,500

Minimum order for two people.



-Lots of good food- Chateaubriand (fillet) more barbecued meat course

For one person

¥16,500

Minimum order for two people.



SENSHO'S COURSE SELECTION



Lots of Savory Food Course

For one person

¥11,000

Minimum order for two people.

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.

[Total of ten dishes]



Sea Urchin Wrapped in Beef Toro



• Sea Urchin Wrapped in Beef Toro

- Assorted Sashimi

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

• Yaki-shabu

- Grilled with Salt
- Assorted Kimuchi
- Premium Outside Skirt (Jo-Harami),
- Korean pancake (Chijimi) with cheese and seafood
- Premium Tongue (Jo-Tan),
- Premium Sirloin (Jo-Rosu)
- Seasonal Salad
- Grilled with Sauce
- Short rib (Kalbi),
- Assorted offals (Horumon)
- chef's choice rice dish
- chef's choice dessert

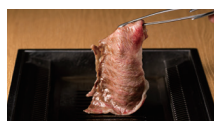
Smaller but Rich Course

For one person

¥6,600

Minimum order for two people.

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

[Total of five dishes]

SENSHO'S COURSE SELECTION

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



The Most Popular Dish



Shirogane Luxury Course

For one person

¥7,700

Minimum order for two people.

[Total of nine dishes]



Yaki-Shabu



If in doubt, this is the one!
The most popular standard course
at Sensho

- 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)
(Large intestine (Shimacho), Premium rumen (Jo-mino),
Thick blood vessel (Korikori), Liver)
- Assorted Kimuchi
- Korean pancake
(Chijimi) with seafood
- Stone-roasted Bibimbap or Cold Noodles
- Dessert



The Hard Working Person's Reward Course

For one person

¥5,500

Minimum order for two people.

[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

* All listed prices include tax.

S a s h i m i



Sea Urchin Wrapped in Beef Toro

Our specialty



Sea Urchin
Wrapped in
Beef Toro
(served with caviar)

¥2,860



Raw Beef (Yukke)



Raw Beef
(Yukke)

¥2,200



Tongue (Tan) Sashimi

- Beef Sashimi..... ¥1,870
- Tongue (Tan) Sashimi..... ¥2,200
- Outside skirt (Harami) Sashimi... ¥1,870
- Omasun (Senmai) Sashimi ¥880



Three Kinds of Assorted Sashimi (For two servings)



Three Kinds of Assorted Sashimi
(Beef, Tongue, Outside skirt)

Two servings¥1,760

Four servings¥3,520

SENSHO'S GRILLED DISH



Yaki-shabu

¥1,870

For one person

Baked by our staff

★The Most Popular Dish★

- Tongue (Tan) **¥1,430**
- Premium Tongue (Jo-Tan)..... **¥2,420**
- 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) **¥2,200**
- Premium Outside Skirt (Jo-Harami) (1/2) **¥1,100**



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



- Sirloin Steak **¥4,400**



- Thigh Meat **¥1,760**

- Large Intestine (Shimacho, Premium Offals) **¥990**
- Premium Rumen (Jo-mino) **¥990**
- Grilled Liver **¥880**
- Half & Half (2 kinds) **¥1,100**

SENSHO'S GRILLED DISH

For those who want to enjoy
the taste of red meat



Sensho's Lean Mean Set

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)



For Two Adults

Chicken & Pork

- Arita Chicken.....¥880
- Black Pork Back Ribs.....¥880
- Sausage.....¥660

Seafood

- Assorted Squid and Shrimp ¥1,100



Vegetables

- Assorted Vegetables for Grill ¥770
- Vegetable of Your Choice ¥330

- 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

Ippin

- 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



Assorted Namul

- Assorted Kimuchi ¥990

- 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



Salad with Wine Flavored Beef

- Korean Style Salad ¥990

- Green Salad ¥880

- Fruit Tomato ¥990

- Sliced Tomato ¥440

- Korean Lettuce ¥550



Korean Style Salad

SENSHO'S RICE AND NOODLE DISHES

- Lightly Flavored Udon Noodle with Beef ¥880

- Lightly Flavored Udon Noodle with Beef (1/2) ¥660



Lightly Flavored Udon Noodle with Beef

- Shabu sashimi bowl

¥1,870



Shabu sashimi bowl

Rice, noodles and soup

Gohan・Men

- Korean Cold Noodle ¥1,100
- Korean Cold Noodle (1/2) ¥660

- Tail Gukbup ¥1,980
- Tail Soup ¥1,760

- Sensho Style Hot Pot with Seafood (Beef Tendon Jjigae)

¥1,100

- Korean Style Hot Pot with Beef Tendon (Beef Tendon Jjigae) ¥990

- Korean Style Hot Pot with Tofu (Tofu Jjigae) ¥880



Korean Style Hot Pot with Tofu (Tofu Jjigae)

- Stone-roasted Bibimbap

(with Wakame Seaweed Soup)

¥1,320

- Bibimbap

(with Wakame Seaweed Soup)

¥1,320



Stone-roasted Bibimbap


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

- Rice (Large Bowl) ¥440
- Rice (Medium Bowl) ¥330
- Rice (Small Bowl) ¥220

Dessert


Dessert

Ice Cream

 Vanilla Ice Cream with
Godiva Chocolate


¥ 660



 Vanilla Ice Cream with
Rice-flour Dumplings(Shiratama)


¥ 660



 Vanilla Ice Cream with
Brown Sugar Syrup and Roasted Soybean Flour

¥ 660



 Seasonal Ice Cream

¥ 660



Alcohol

- Draft Beer (Medium Glass) ¥770
- Draft Beer (Small Glass) ¥440
- Bottled Beer (Kirin or Asahi) ¥770
- Whiskey "Kaku" [on the rocks] ¥880
- Whiskey "Kaku" [with water] ¥880
- Whiskey "Kaku" [with soda] ¥880
- Plum Wine (with soda) ¥880
- Plum Wine (on the rocks/with water)..... ¥660
- Sweet Potato Liquor with Soda and Lemon (Lemon Chuhai) ... ¥550
- Sweet Potato Liquor with Soda and Grapefruit (Grapefruit Chuhai) ... ¥550

Beverages

Onomimono

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

- glass of wine Red/White ¥770
- Bottle wine Red/White ¥3,850~
- champagne Bottle 1/2 ¥11,000~
- Sparkling Bottle 1/2..... ¥3,850~



Non-Alcohol

- Non-Alcoholic Beer ¥770
- Non-Alcoholic high-ball ¥770
- Chardonnay Sparkling (non-alcoholic) ¥770
- Blackcurrant Orange (non-alcoholic) ... ¥770

Soft Drink

- Black Oolong Tea ¥660
- Oolong Tea ¥440
- Cola ¥440
- Orange Juice ¥440
- Calpico (Calpis) ¥440
- Perrier ¥660
- Ginger Ale (Spicy) ¥550
- Tomato Juice ¥550

SENSHO'S DRINK MENU

SWEET POTATO LIQUOR(SHOCHU)

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 utilizes a rich 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 Nouseon

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 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 compromising flavor.

- With Water ... ¥770
- On the rocks...¥880
- Purchase a bottle to keep at the bar(900ml) ¥5,830

Kuro-Kirishima/Hakata-no-Hana/Shiro

- With Water¥550
- On the rocks...¥660
- Purchase a bottle to keep at the bar(900ml) ¥2,750

Japanese Sake

Nihonshu



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 throat.

- 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. Shikadake and Mt. Gozendake, the highest mountains in Fukuoka. In winter the facility is surrounded by silver-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



[By the glass] ¥660

Kumamoto Kouro



[By the glass] ¥660

Local Sake of the Week.



[By the glass] ¥660

*All listed prices include tax.

SENSHO' S GIFT



SENSHO's special “warishita”

per bottle ¥1,400
(tax included)

For home and visiting souvenirs. Take-out orders,
We can also ship to distant destinations.

Gifts and takeaways (With delicious instructions).

- Meat + split bottom for 4 persons ¥20,000^{+税}
- Meat + vegetables + split bottom for 4 persons..... ¥25,000^{+税}
- Meat + split bottom for 2 persons ¥10,000^{+税}
- Meat + vegetables + split bottom for 2 persons..... ¥12,500^{+税}

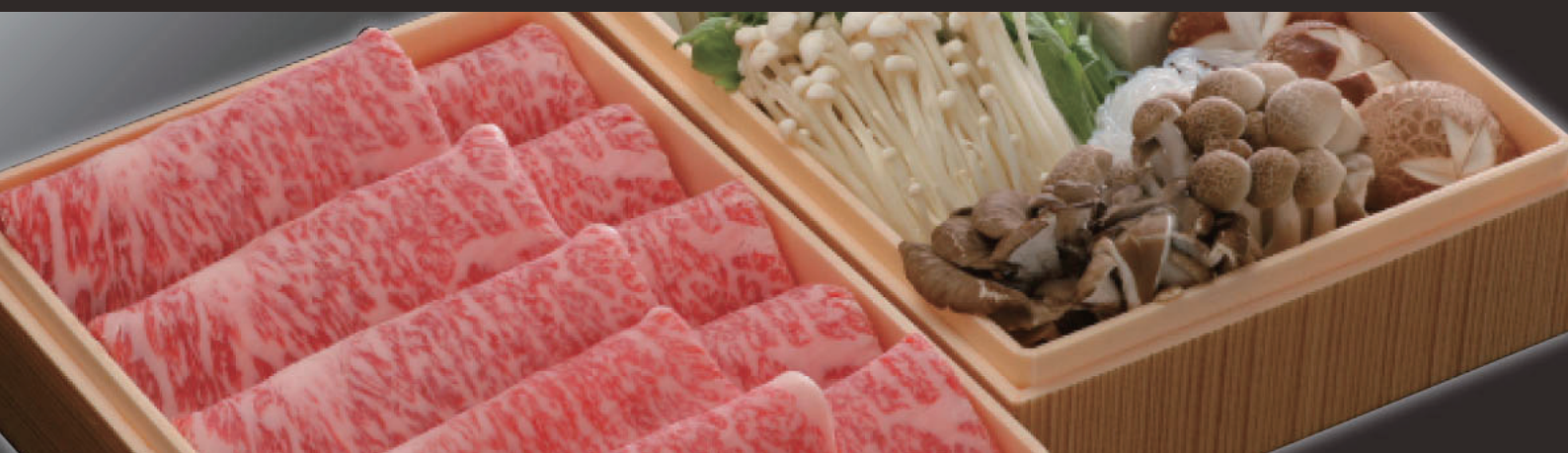
delivery

送料実費

take-out

8% consumption tax

Order online at
<https://2955.jp/gift.html>



Sensho's special “warishita” (sukiyaki sauce)

Sensho and Maruhara Soy Sauce (Kyushu's leading brand)have teamed up to create an original warishita that will elevate your sukiyaki experience.

Made with premium ingredients such as Kyushu-grown soybeans, domestically produced sugar, authentic mirin, and Hokkaido kelps, this sauce reflects a deep commitment to quality.

It is convenient and ready to use. Just open the bottle and enjoy!



How to Make Delicious Sukiyaki (Serves two)

important

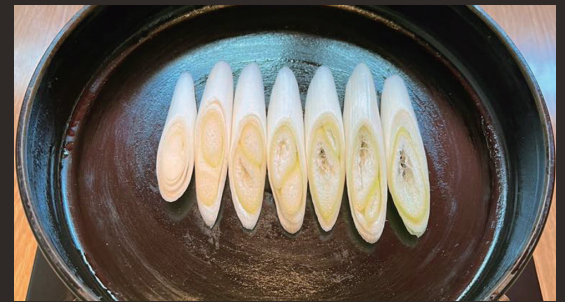
Crack the eggs into small bowls (for dipping).

Prepare the warishita (sukiyaki sauce) and some hot water or water.

Cooking Instructions:

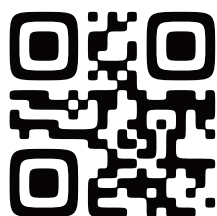
- 1 Heat the pot over high heat and spread beef fat evenly across the surface.
- 2 Place cut white leek (about four) in the pot. Once the beef fat starts to melt, reduce to low heat.
- 3 Slowly grill the leeks over low heat until they become tender. Once the center of the leeks softens, turn the heat back to high and spread the beef slices over the leeks.
- 4 Pour the warishita sauce in a circular motion around the edge of the pot 2–3 times, letting it sizzle. Flip the meat once, lightly simmer both sides, then take out the meat and leeks and dip them in the raw egg. Turn off the heat and enjoy your first piece of meat.
- 5 Turn the heat back on (high heat). Fill about 2/3 of the pot with vegetables and add about 1 cm of warishita sauce. Once it begins to boil, lower the heat to medium or low. Use the remaining 1/3 of the pot to add more meat as you eat, cooking it freshly each time for best flavor.

※ Feel free to adjust the flavor by adding more warishita or hot water as needed.



Recommended ingredients.

- | | | | |
|------------------------------------|-------------------------------|---------------------------------------|----------------------|
| • White leek (naganegi) | • onion | • Shaved burdock root (sasagaki gobō) | • Grilled tofu |
| • Shiitake mushrooms | • Enoki mushrooms | • Shimeji mushrooms | • Maitake mushrooms |
| • Garland chrysanthemum (shungiku) | • Fresh wheat gluten (namafu) | • Flat udon noodles (kishimen) | • Rice cakes (mochi) |



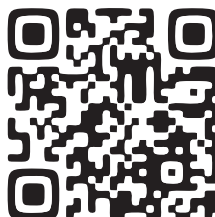
Official website
<https://2955.jp>



Official Instagram.
@yakniku_sensyo



Google



 WeChat



仙匠

YAKINIKU SENSYO
SUKIYAKI SYABUSYABU
SINCE 1992