

SEN SAKANA
KOSHER NIKKEI KITCHEN 

In the late 1800's Japanese immigrants traveled to Peru. 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.

Mina Newman
Executive Chef

Adán Mejía
Chef de Cuisine

Jang Kim
Sushi Chef

Sen Sakana is a Certified Glatt Kosher Restaurant



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

CLASSIC FLUKE CEVICHE Ginger, Lime Juice, Cilantro, Peruvian Cancha	26
CEVICHE NIKKEI Torched Salmon, Peruvian Crispy Corn, Shiso, Yuzu Leche D'tigre	26
CRISPY RICE ONIGIRI with Spicy Tuna Dip, Ponzu Sauce	25
MADAI TIRADITO Slices of Mango, Crispy Harumaki, Aji Amarillo Mango Sauce	25
SALMON AND TUNA TACOS 1 pc Spicy Tuna, Avocado, Lime, Cilantro, Pickled Radish, 1 pc Salmon, Nikkei Acevichado Sauce, Scallions	24
BEEF TATAKI SALAD Flash Seared Beef, Onion, Daikon, Aji Limo Vinaigrette	24
BABY ARUGULA SALAD Quinoa, Avocado, Radish, Olives, Tomato, Aji Limo Dressing Add Chicken 8 Add Steak 15 Add Grilled Salmon 12	16

HOT STARTERS

TRADITIONAL MISO SOUP White Miso, Carrots, Mushrooms, Wakame	10
CHICKEN SOUP Chicken Meatballs, Ginger, Garlic, Sesame Oil	10
BEEF DUMPLINGS Brisket, Scallion, Ginger, and Cilantro Gyoza, Aji Limo Ponzu Dip	18
CHICKEN CURRY EMPANADA Japanese Curry and Vegetable Wrapped in a Flaky Dough	8
CHICKEN WINGS Nikkei Bar B-Que Sauce, 4 pcs	16
VEAL BREAST TOSTADITAS Slow Cooked Veal Breast, Pickled Onion, Jalapeño, Cilantro, 2 pcs	24
BEEF SKEWERS NIKKEI STYLE with Chimichurri Sauce, 2 pcs	24
ROASTED JAPANESE EGGPLANT with Sesame Sweet Miso Sauce	14
WILD MUSHROOM AND CHEDDAR EMPANADA Shiitake, Cremini, Oyster Mushrooms wrapped in Flaky Dough	9
HOUSE MADE FRIED TOFU with Scallion Eggplant Sauce	12

MAINS

ROBATA GRILLED BRONZINO Baby Bok Choy, Fire Roasted Cherry Tomato Ponzu	46	QUINOA FRIED RICE Sous Vide Beef Spare Rib, Mushrooms, Corn, Peppers, Aji Amarillo and Sunnyside Up Egg	42
SEARED NORWEGIAN SALMON Yucca Gnocchi, 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	BONE-IN VEAL CHOP Herb Crusted, Saiyko Miso Spinach, Sweet Soy Reduction	75
LOMO SALTADO Quick Stir Fry Beef, Tomato and Onions, Garlic Soy Sauce and Crispy Potatoes	48	PEPPER CRUSTED DELMONICO STEAKS 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 BURGER Charred Prime Blend Burger, Braised Shortribs, Beef Fry, Caramelized Onions and Hand Cut French Fries	42
MISO CHILEAN SEA BASS Apple Miso, Baby Bok Choy and Carrots	45	GRILLED LAMB CHOPS Broccolini and Oven Dried Tomato Sauce	85

USDA PRIME DRY AGED STEAKS

All Steaks Are 100% U.S.D.A. Prime Beef Aged for 32 Days in our Custom Dry Aging Room
Our Steaks Are Finished with a Signature Blend of Salts From Peru and Japan

COTE BOEUF TOMAHAWK	149	BONELESS RIBEYE	68
BONE IN RIB STEAK	79	CHATEAUBRIAND FOR TWO	155

SIDES

HANDCUT FRIES	14	ROASTED WILD MUSHROOMS	14
WASABI MASHED POTATO	14	SAUTEED BROCCOLINI	14
ROASTED GARLIC MASHED POTATOES	14	WHITE RICE	8

SUSHI DINNER SPECIAL

NIGIRI PLATE Chef's Selection 12 pcs	60	SALMON COLLECTION Salmon Avocado Roll, 4 pcs Salmon Nigiri	32
SASHIMI PLATE Chef's Selection 16 pcs	80	YELLOWTAIL DELIGHT Negihama Roll, 4 pcs Hamachi Nigiri	32
MAKI & NIGIRI COLLECTION Choose Any 1 Classic Maki, 8 pcs Nigiri	50	TUNA COLLECTION Spicy Tuna Roll, 4 pcs Tuna 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

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	SPICY T 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	NEGITORO Tuna Belly, Scallion, Oshiko	21

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

CLASSIC MAKI

Handroll Available

* Vegetable Maki

TUNA	12
TUNA AVOCADO	14
SALMON	12
SALMON AVOCADO	12
YELLOWTAIL SCALLION	12
YELLOWTAIL JALAPENO	12
SPICY SALMON	15
CALIFORNIA	12
SPICY TUNA	15
CUCUMBER*	10
AVOCADO*	12
ASPARAGUS AVOCADO CUCUMBER*	12
WATERCRESS OSHINKO ASPARAGUS*	12

SEN SAKANA OMAKASE | 85

Chef's Selection
4 pcs Sushi
8 pcs Sashimi
Tuna Maki Roll
with Nikkei Toppings

NIGIRI / SASHIMI

1pc/order

TUNA	5	SHIMA AJI	6
SALMON	5	IKURA	8
HAMACHI	6	KANIKAMA	6
MADAI	6	CHUTORO	MP
FLUKE	5	OTORO	MP

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