SENSE

MANDARIN ORIENTAL, TOKYO

CANTONESE DINING

The dining experience at SENSE begins with a profound respect for the heritage of Cantonese cuisine, built upon a foundation of more than ten meticulously crafted broths called "dashi". Since the restaurant's opening, Chef Toshiyuku Nakama has sought to express Japan's finest seasonal ingredients through refined Cantonese techniques. Select seasonings sourced from Hong Kong and regions across China are infused with the essence of "wok hei" — the vibrant heat and aromatic energy rising from the wok — capturing the spirit and atmosphere of Hong Kong within each dish. From the northern reaches of Hokkaido to the southern islands of Okinawa, exceptional seasonal ingredients arrive directly from trusted producers across Japan. By harmonizing Japan's finest bounty with authentic regional seasonings and broths that draw out the purest expression of each ingredient, we create a singular interpretation of "Tokyo Chinese", an experience found nowhere else.

DINNER SET MENU

RUBY · TRADITIONAL CANTONESE	CRYSTAL · OMAKASE	AGATE · TASTING MENU
44000	33000	22000

RUBY · TRADITIONAL CANTONESE

SENSE Superior Soup *(GF)(LF)*

Deep-fried King Crab and Truffle Spring Roll *(LF)*

SENSE Duck Roll *(LF)*
Straw-smoked Kyoto Duck and Foie Gras Roll

Braised Aged Abalone Ezo Awabi and Fresh Abalone Ezo Awabi *(LF)*

Swallow's Nest with Shanghai Crab Soup *(LF)*

Braised Spiny Lobster with Glass Noodle *(GF)(LF)*

Steamed Hokkaido Rock Fish with Fish Soy Sauce *(LF)*

Wok-fried A4 Wagyu Tenderloin with Black Pepper *(LF)*

SENSE Superior Soup with Hong Kong Noodle *(LF)*

Your Choice of Chef's Signature Dessert

Hong Kong Mignardise

CRYSTAL · OMAKASE

SENSE Superior Soup *(GF)(LF)*

Deep-fried Shrimp Toast with Hokkaido GINSEI Salmon

VEGETARIAN VEGAN

(GF) Gluten Free · (LF) Lactose Free

Please inform our service colleagues if you have any food allergies or dietary requirements and our chefs will be delighted to assist you.
All prices are in Japanese Yen, inclusive of consumption tax and subject to 15% service charge.

DINNER SET MENU

CRYSTAL · OMAKASE · CONTINUED

SENSE Duck Roll *(LF)*
Straw-smoked Kyoto Duck and Foie Gras Roll

Hokkaido Hairy Crab Marinated with Hua-Tiu

Steamed Lobster Claws with Sea Lettuce Sauce

"Buddha Jumps Over the Wall" *(GF)(LF)*

Lobster with Oriental Chili Sauce

Chinese Cabbage Soup Braised Pak Choi *(GF)(LF)*

Deep-fried Pigeon Smoked with Jasmine Tea Leaf *(GF)(LF)*

Clay Pot Rice with Shanghai Crab Sauce

Your Choice of Chef's Signature Dessert

Hong Kong Mignardise

AGATE · TASTING MENU

SENSE Superior Soup *(GF)(LF)*

Steamed Eggplant with Glass Noodle and Garlic

Steamed Egg Custard with Shanghai Crab Sauce

Braised Shitake Mushroom Stuffed with Minced Pork

Double-boiled Mushroom Soup *(GF)(LF)*
with Kinugasa, Chaju and White Wood Ear Mushrooms, Aged Jinsen

Braised Abalone Ezo Awabi with Oyster Broth and Turnip Stuffed in Fat Choi

Chinese Cabbage Soup Braised Pak Choi *(GF)(LF)*

VEGETARIAN VEGAN

(GF) Gluten Free · (LF) Lactose Free

Please inform our service colleagues if you have any food allergies or dietary requirements and our chefs will be delighted to assist you.
All prices are in Japanese Yen, inclusive of consumption tax and subject to 15% service charge.

DINNER SET MENU

AGATE · TASTING MENU · CONTINUED

Braised Pork Rib with Black Bean Sauce and Coconut Flavour Taro Potato Sauce *(GF)(LF)*

Fried-rice with Chicken and Salty Fish Ma-Yau

Your Choice of Chef's Signature Dessert

Hong Kong Mignardise

DESSERT

Modern & Classic Almond Pudding in Two-Ways *(GF)*
Honey Syrup / Almond Soup with Lotus Seed

Mango Pudding *(GF)*

◎ Shine Muscat and Li Shan Oolong Tea's Jelly with Kyoho Grape Sauce
(Supplement Charge +1,320)

Hong Kong Style Sweet Soup *(GF)(LF)*
with Papaya, Swallow's Nest, Turtle Jelly and Oriental Fruit (Supplement Charge +1,980)

⊙ VEGETARIAN ◎ VEGAN

(GF) Gluten Free · (LF) Lactose Free

Please inform our service colleagues if you have any food allergies or dietary requirements and our chefs will be delighted to assist you.
All prices are in Japanese Yen, inclusive of consumption tax and subject to 15% service charge.

WEEKDAY LUNCH SET MENU

ORCHID	PEONY	ROSE
22000	13200	7920

ORCHID

SENSE Superior Soup *(GF)(LF)*

Steamed Egg Custard with Shanghai Crab Sauce *(GF)(LF)*

SENSE Duck Roll *(LF)*
Straw-smoked Kyoto Duck and Foie Gras Roll

"Buddha Jumps Over The Wall" *(GF)(LF)*

Braised Abalone Ezo Awabi with Oyster Broth and Turnip Stuffed in Fat Choi

Pak Choi Braised in Chinese Cabbage Soup *(GF)(LF)*

Braised Pork Rib with Black Bean Sauce and Coconut-flavoured Taro Potato Sauce *(GF)(LF)*

Clay Pot Rice with Shanghai Crab Sauce *(GF)(LF)*

Your Choice of Chef's Signature Dessert

Hong Kong Mignardise

PEONY

SENSE Superior Soup *(GF)(LF)*

Three Kinds of Steamed Dim Sum *(LF)*

"Tricking the Empress" *(GF)*
Wok-fried King Crab and Kurofuji Egg White

VEGETARIAN VEGAN

(GF) Gluten Free · (LF) Lactose Free

Please inform our service colleagues if you have any food allergies or dietary requirements and our chefs will be delighted to assist you.
All prices are in Japanese Yen, inclusive of consumption tax and subject to 15% service charge.

WEEKDAY LUNCH SET MENU

PEONY · CONTINUED

Braised Pork Meatball with Shanghai Hairy in Double Boiled Soup *(LF)*

Braised King Prawn with Snow Crab Chili Sauce *(GF)(LF)*

Pak Choi Braised in Chinese Cabbage Soup *(GF)(LF)*

Sweet and Sour Pork Belly with Three Kinds of Chinese Vinegar *(GF)(LF)*
Zhenjiang, Laochen and Okinawa Moromi

Shrimp Wonton with Noodle Soup *(LF)*

Your Choice of Chef's Signature Dessert

Hong Kong Mignardise

ROSE

SENSE Superior Soup *(GF)(LF)*

Wok-fried Sea Tiger Prawn with Fried Garlic and Soy Sauce *(LF)*

Double-boiled Mushroom Soup *(GF)(LF)*
with Kinugasa, Chaju and White Wood Ear Mushrooms, Aged Jinsen

Braised Sea Bream with Black Bean and Aged Mushroom Sauce *(GF)(LF)*

Pak Choi Braised in Chinese Cabbage Soup *(GF)(LF)*

Kung Pao Chicken with Chinese Aged Chili, Cashew Nuts and Vegetables *(GF)(LF)*

Hong Kong Style Congee with Tofu Skin and Scallop *(GF)(LF)*

Your Choice of Chef's Signature Dessert

Hong Kong Mignardise

VEGETARIAN VEGAN

(GF) Gluten Free · (LF) Lactose Free

Please inform our service colleagues if you have any food allergies or dietary requirements and our chefs will be delighted to assist you.
All prices are in Japanese Yen, inclusive of consumption tax and subject to 15% service charge.

WEEKDAY LUNCH SET MENU

DESSERT

Modern & Classic Almond Pudding in Two-Ways *(GF)*
Honey Syrup / Almond Soup with Lotus Seed

Mango Pudding *(GF)*

Shine Muscat and Li Shan Oolong Tea's Jelly with Kyoho Grape Sauce
(Supplement Charge +1,320)

Hong Kong Style Sweet Soup *(GF)(LF)*
with Papaya, Swallow's Nest, Turtle Jelly and Oriental Fruit (Supplement Charge +1,980)

VEGETARIAN VEGAN

(GF) Gluten Free · (LF) Lactose Free

Please inform our service colleagues if you have any food allergies or dietary requirements and our chefs will be delighted to assist you.
All prices are in Japanese Yen, inclusive of consumption tax and subject to 15% service charge.

WEEKEND LUNCH SET MENU

ORCHID	PLATINUM BAUHINIA
22000	15400

ORCHID

SENSE Superior Soup *(GF)(LF)*

Steamed Egg Custard with Shanghai Crab Sauce *(GF)(LF)*

SENSE Duck Roll *(LF)*
Straw-smoked Kyoto Duck and Foie Gras Roll

"Buddha Jumps Over The Wall" *(GF)(LF)*

Braised Abalone Ezo Awabi with Oyster Broth and Turnip Stuffed in Fat Choi

Pak Choi Braised in Chinese Cabbage Soup *(GF)(LF)*

Braised Pork Rib with Black Bean Sauce and Coconut-flavoured Taro Potato Sauce *(GF)(LF)*

Clay Pot Rice with Shanghai Crab Sauce *(GF)(LF)*

Your Choice of Chef's Signature Dessert

Hong Kong Mignardise

PLATINUM BAUHINIA

PLEASE CHOOSE ONE SOUP FROM BELOW

"Buddha Jumps Over The Wall" *(GF)(LF)*
— or Superior Soup with Seaweed and Egg Custard
— or Double-boiled Mushroom Soup with Premium Dried Mushroom and Chinese Dried Fruit

Three kinds of Premium Steamed Dim Sum
Steamed Dumpling with Abalone Ezo Awabi and Coriander. Steamed Dumpling with Scallops and House-made XO Sauce. Steamed Dumpling with Wagyu Beef Fillet and Morel

VEGETARIAN VEGAN

(GF) Gluten Free · (LF) Lactose Free

Please inform our service colleagues if you have any food allergies or dietary requirements and our chefs will be delighted to assist you.
All prices are in Japanese Yen, inclusive of consumption tax and subject to 15% service charge.

WEEKEND LUNCH SET MENU

PLATINUM BAUHINIA · CONTINUED

Dim Sum Chef Hideaki Hayashi Hand Made Dim Sum Selection
Unlimited Dim Sum, Rice and Noodle Dish

Please choose one dessert
Almond Pudding / Mango Pudding / Tapioca in Coconut Milk, Red Bean Sweet Soup / Kyoho Grapes Coconut Milk

DIM SUM SELECTION

Steamed Dumpling with Truffle and Egg White

Steamed Squid Dumpling

Steamed Beef Dumpling

Pork Xiao-long-po Dumpling

Steamed Snow Crab and Shrimp Dumpling

Steamed Pork and Shrimp Siu Mai

⊙ Steamed Truffle and Mushroom Dumpling *(LF)*

Pork Stomach with Bean Curd Skin and White Pepper

Steamed Barbecued Pork Bun

Steamed Chicken Feet with Black Beans

Deep-fried Crab Claw with Kadayif

Deep-fried Pork and Shrimp Dumpling

Spring-rolls with Three Kinds of Seafood

Deep-fried Shrimp Toast

Pan-fried Radish Cake

⊙ VEGETARIAN ◎ VEGAN

(GF) Gluten Free · (LF) Lactose Free

Please inform our service colleagues if you have any food allergies or dietary requirements and our chefs will be delighted to assist you.
All prices are in Japanese Yen, inclusive of consumption tax and subject to 15% service charge.

WEEKEND LUNCH SET MENU

DIM SUM SELECTION · CONTINUED

Steamed King Prawn with Garlic

Steamed Bean Curd Sheet Roll with Oyster Sauce

Noodle Soup with Shrimp Wonton

Steamed Glutinous Rice with Chicken and Dried Scallop

Congee

DESSERT

Modern & Classic Almond Pudding in Two-ways *(GF)*
Honey Syrup / Almond Soup with Lotus Seed

Mango Pudding *(GF)*

◎ Shine Muscat and Li Shan Oolong Tea's Jelly with Kyoho Grape Sauce
(Supplement Charge +1,320)

Hong Kong Style Sweet Soup *(GF)(LF)*
with Papaya, Swallow's Nest, Turtle Jelly and Oriental Fruit (Supplement Charge +1,980)

Dim sum all-you-can-eat is exclusively served during weekends and public holidays lunchtime.

◉ VEGETARIAN ◎ VEGAN

(GF) Gluten Free · (LF) Lactose Free

Please inform our service colleagues if you have any food allergies or dietary requirements and our chefs will be delighted to assist you.
All prices are in Japanese Yen, inclusive of consumption tax and subject to 15% service charge.

À-LA-CARTE

As printed in the dinner menu

APPETIZERS

Jelly Fish with Caviar and Green Onion *(LF)*	3080
Deep-fried King Crab and Truffle Spring Roll *(LF)*	5500
Tricked the Empress Dowager *(GF)* Wok-fried King Crab and Egg White	4180
Peking Duck Roll 4 Piece *(LF)*	6820
Deep-fried King Sea Tiger Prawn with Garlic and Soy Sauce *(LF)*	6380
Sai Kun Style Deep-fried Crispy Abalone Ezo Awabi *(LF)* with Fried Garlic	4400
◎ Deep-fried Shiitake Mushroom *(LF)* with Sweet Sour Sauce	2420
◎ Deep-fried Bean Curd Cube *(LF)*	2420

BROTH AND SOUP

"Buddha Jumps Over the Wall"	13200
◎ Double-boiled Mushroom Soup *(GF)(LF)* with Kinugasa, Chaju and White Wood Ear Mushrooms	7480
Double-boiled Black Bone Chicken and Chinese Herb Soup *(GF)(LF)* with Aged Scallop	7480
Hot and Sour Soup with Abalone Ezo Awabi *(LF)*	7480
Superior Soup with Swallow Nest (40g) *(LF)*	13200
Double Boiled Souperior Soup with Swallow Nest (40g) *(LF)*	15180

◉ VEGETARIAN ◎ VEGAN

(GF) Gluten Free · (LF) Lactose Free

Please inform our service colleagues if you have any food allergies or dietary requirements and our chefs will be delighted to assist you.
All prices are in Japanese Yen, inclusive of consumption tax and subject to 15% service charge.

À-LA-CARTE

SEA FOOD

Wok-fried Scallop with Black Beans *(LF)*	4620
Wok-fried Scallop with Leek and Ginger *(LF)*	4620
Steamed Bean Curd and Scallop with Black Beans Sauce *(LF)*	4620
Braised Sea Tiger Prawn with Chili Sauce and Lobster Broth *(LF)*	6380
Wok-fried Sea Tiger Prawn with Black Bean *(LF)*	6380
Braised Sea Tiger Prawn with Glass Noodle and Lobster Brot *(LF)*	6380
Deep-fried Sea Tiger Prawn with Sweet and Sour Sauce *(LF)*	6380
Deep-fried Sea Tiger Prawn with Mango Mayonnaise Sauce	6380
Steamed Whole Hokkaido Kinki with Fish Soy Sauce *(LF)*	14300
Deep-fried Okinawa Tusk Fish with Sweet and Sour Sauce *(LF)*	6380
Deep-fried Okinawa Tusk Fish with Mango Mayonnaise Sauce	6380
Wok-fried Okinawa Tusk Fish with Black Bean *(LF)*	6380
Braised Spiny Lobster with Chili Sauce *(LF)*	19800
Braised Spiny Lobster with Glass Noodle *(LF)*	19800
Deep-fried Spiny Lobster with Mango Mayonnaise Sauce	19800
Braised Aged Abalone Ezo Awabi *(LF)*	19800
Chicken and Oyster Broth Braised Abalone Ezo Awabi *(LF)*	7480

VEGETARIAN VEGAN

(GF) Gluten Free · (LF) Lactose Free

Please inform our service colleagues if you have any food allergies or dietary requirements and our chefs will be delighted to assist you.
All prices are in Japanese Yen, inclusive of consumption tax and subject to 15% service charge.

À-LA-CARTE

CHICKEN

Kung Pao Chicken and Cashew Nuts *(LF)* Vegetables with Chinese Aged Chili	5280
Tangerine Flavoured Sweet and Sour Chicken *(LF)*	5280
Traditional Style Braised Chicken with Black Bean in Hot Pot *(LF)*	4180
Braised Chicken and Deep-fried Tofu with Salty Fish *(LF)*	4180

PORK

Deep-fried Pork with Sweet Sour Sauce in a Pineapple Boat *(LF)*	5280
Deep-fried Pork with Black Vinegar Sauce *(LF)*	5280

BEEF

Wok-fried A4 Wagyu Tenderloin with Kampot Black Pepper *(LF)*	9900
Wok-fried A4 Wagyu Tenderloin with Black Bean *(LF)*	9900

VEGETABLE

◎ Stir-fried Chinese Kale with Garlic *(GF)(LF)*	2420
Stir-fried Chinese Kale with Shrimp Sauce *(LF)*	2420
◎ Stir-fried Morning Glory with Salt *(GF)(LF)*	2420
Stir-fried Morning Glory with Shrimp Sauce *(LF)*	2420
◎ Stir-fried Morning Glory with Garlic *(GF)(LF)*	2420
◎ Stir-fried Morning Glory with Ginger *(GF)(LF)*	2420

⊙ VEGETARIAN ◎ VEGAN

(GF) Gluten Free · (LF) Lactose Free

Please inform our service colleagues if you have any food allergies or dietary requirements and our chefs will be delighted to assist you.
All prices are in Japanese Yen, inclusive of consumption tax and subject to 15% service charge.

À-LA-CARTE

VEGETABLE · CONTINUED

◎ Stir-fried Pak Choi with Garlic *(GF)(LF)*	2420
◎ Stir-fried Pak Choi with Salt *(GF)(LF)*	2420
Stir-fried Pak Choi with Aged Scallop Sauce *(LF)*	2420

TOFU

◉ Kung Pao Style Deep-fried Tofu with Chinese Aged Chili *(LF)*	4180
◉ Steamed Tofu with Black Bean Sauce *(LF)*	2420

RICE AND NOODLES

Fried Rice with Lettuce and Vegetable *(GF)(LF)*	3630
Egg White Fried Rice with Aged and Fresh Scallop *(GF)(LF)*	5280
Fried Rice with King Crab Meat and Lettuce *(GF)(LF)*	6380
Fried Rice with A4 Wagyu Tenderloin and Lettuce *(LF)*	7580
Kyoto Duck Broth Noodle *(LF)* Shredded Barbecued Kyoto Duck and Kujyo Leek	4180
SENSE Superior Soup with Hong Kong Noodle *(LF)*	4180
Noodle Soup with Snow Crab and Shrimp Wonton *(LF)*	4180

DESSERT

Modern & Classic Almond Pudding in Two-ways *(GF)* Honey Syrup / Almond Soup with Lotus Seed	1760
Mango Pudding *(GF)*	1760

◉ VEGETARIAN ◎ VEGAN

(GF) Gluten Free · (LF) Lactose Free

Please inform our service colleagues if you have any food allergies or dietary requirements and our chefs will be delighted to assist you.
All prices are in Japanese Yen, inclusive of consumption tax and subject to 15% service charge.

À-LA-CARTE

DESSERT · CONTINUED

◎	Shine Muscat and Li Shan Oolong Tea's Jelly with Kyoho Grape Sauce	3080
	Hong Kong Style Sweet Soup *(GF)(LF)* with Papaya, Swallow's Nest, Turtle Jelly and Oriental Fruit	4180

◉ VEGETARIAN ◎ VEGAN

(GF) Gluten Free · (LF) Lactose Free

Please inform our service colleagues if you have any food allergies or dietary requirements and our chefs will be delighted to assist you.
All prices are in Japanese Yen, inclusive of consumption tax and subject to 15% service charge.