

# MENU

## Entradas/Starters

### Sopa Miso

Caldo dashi c/ pasta miso, cogumelos, alga, tofu e cebolo.  
*Dashi with miso paste, mushrooms, seaweed, tofu and spring onions.*

 7€

### Okonomiaky

Panqueca japonesa de vegetais.  
*Japanese pancake with vegetables.*

  
 8€

### Gyosas de Frango

Gyosas de frango.  
*Chicken Gyosas.*

  
 7€

### Gyosas de Vegetais

Gyosas de vegetais.  
*Vegetable Gyosas.*

  
 7€

### Churros de sapateira

Massa de churros com sapateira acompanhado com molho aioli.  
*Churros dough with crab, garnish with aioli.*

  
 12€

### Yakitoris de frango

Asinhas de frango c/ molho teriaky, cebolo e pele crocante.  
*Chicken wings with teriaky sauce, spring onions and crispy skin.*

  
 9€

### Hamachi usuzukuri

Lirio, puré de abacate, ponzu e óleo de trufa.  
*Amberjack, avocado purée, ponzu and truffle oil.*

  
 10€

## Bao's (2 un./pcs)

### Bao de vaca

Vaca dos Açores estufada nas furnas em caril massaman c/ maionese japonesa, salada de pepino e coentros e tempura crumbs.  
*Furnas massaman beef stew, japanese mayo, cucumber and coriander salad.*

  
 14€

### Bao camarão

Camarão salteado, mayonnaise XO, repolho e jalapeno em pickle.  
*Sauté shrimp, XO mayonnaise, pickled cabbage and jalapeno.*

  
 14€

### Bao vegetariano

Cogumelos em molho tonkatso, cebolo e sementes de sésamo, maionese de tonkatso, couve chinesa e coentros.  
*Mushrooms with tonkatso sauce, tonkatso mayo, chinese cabbage and coriander salad.*

  
 12€

## Sushi (18 un./pcs)

### Chef choice



Sashimi (6), Gunkan (2), Nigiri (2), Rolls (8).

 28€

## Gunkans (2 un./pcs)

Gunkan de lapas.

*Limpets and wasabi mayo.*

  
 8€

Gunkan de tartaro de lombo.

*Steak tartare, capers, shallot and egg yolk.*

  
 8€

Gunkan c/ folha gelatina de dashi c/ peixe branco do dia.



*Gunkan with dashi gelatine and fresh white fish of the day* 8€

## Rolls (8 un./pcs)

### Spicy maguro

Atum, sriracha, batata crocante, cebolo, pepino e furikake.

*Tuna, sriracha, crispy potato, spring onions, cucumber and furikake.*

  
 11€

### Veggy maki

Uramaki c/ abacate, pepino, cenoura e feijão verde tempura.

*Avocado, cucumber, pickled carrot and green bean in tempura.*

  
 10€

### Ebifry maki

Camarão em tempura, maionese cítrica e manga.

*Shrimp tempura, citric mayo, mango.*

  
 12€

## Nigiris (2 un./pcs)

### Nigiri de foie gras

Naco de foie gras c/ redução de moscatel e frutos secos.



*Piece of foie gras with moscatel wine reduction and nuts.*

  
 14€

### Nigiri carapau

C/ gengibre e cebolinho.

*Mackerel with ginger and spring onions.*

  
 7€

### Nigiri atum

Puré de abacate e cebola crocante.

*Tuna avocado purée and crispy onion.*

  
 7€

### Nigiri Peixe branco

C/ gel de citrinos.

*White fish with citric gel.*

  
 7€

## sashimi (6 un./pcs)

Sashimi carapau.

*Mackerel Sashimi.*

 8€

Sashimi peixe branco.

*White fish Sashimi.*

 8€

Sashimi Atum.

*Tuna Sashimi.*

 9€

## Peixe/Fish

### Pla Neung

Peixe local ao vapor c/ gengibre, soja, vegetais e puré de batata doce.

*Local Steamed fish with ginger, soy, vegetables and sweet potato purée.*

 19€



### Caril Verde com camarão

Caril verde de camarão c/ arroz basmati.

*Shrimp with thai green curry sauce and basmati rice.*

 18€



### Spicy soup

Caldo do mar picante c/ peixe da costa e marisco.

*Spicy ocean broth with seafood.*

 18€



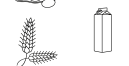
## Carne/Meat

### Barriga de porco com miso

Barriga de porco glaceada em miso c/ puré de inhame com coentros.

*Pork belly with miso, yam purée and coriander.*

 18€



### Bulgogi

Vazia c/ puré de beringela fumada, batata fondant e molho bulgogi.

*Sirloin with smoked aubergine purée, fondant potato and bulgogi sauce.*

 19€



### Chicken Ramen

Noodles japoneses c/ caldo de frango, cebola, soja, ovo e miso.

*Japanese noodles in broth with chicken, onion, soy and egg.*

 18€

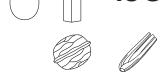


### Caril vermelho de vaca

Vaca estufada, puré de cogumelos, yogurt fumado, vegetais da nossa horta, gema de ovo e caril vermelho caseiro.

*Braised beef, mushroom purée, smoked yogurt, our farm vegetables, egg yolk and homemade red curry.*

 18€



## Vegetariano/Vegetarian

### Caril Verde Vegi

Vegetais da horta c/ caril verde c/ arroz basmati.

*Our farm vegetables with green curry sauce.*

 15€



### Vegi ramen

Noodles japoneses c/ caldo de cogumelos, ovo, cogumelos e cebolo.

*Japanese noodles with vegetable broth, mushrooms, egg and spring onions.*

 16€



## Sobremesas/Desserts

### Pinacolada

Ananás caramelizado c/ rum, crumble, mousse de coco e granizado de lima.

*Caramelized pineapple, rum, crumble, coconut mousse and lime granita.*

 6€

### Banana

Bolo de banana c/ mousse de amendoim, chocolate e toffee.

*Banana cake, peanut mousse, chocolate and toffee.*

 7€



### Chocolate

Bolo de chocolate e café, pera em calda de pimenta, creme de café.

*chocolate & coffee cake, pear and coffee cream.*

 8€



## Menu Criança /Kids Menu

Creme de legumes.  
*Vegetable soup.*

6€

Nuggets de peixe.  
*Fish nuggets.*

 8€

Nuggets de frango.  
*Chicken nuggets.*

 7€

Hamburguer.  
*Hamburguer.*


8€

Pasta c/ molho tomate.  
*Tomato sauce pasta.*

 7€

## Sobremesa Criança/Kids desserts

Mousse de chocolate.  
*Chocolate mousse.*

 5€

Salada de frutas.  
*Fruit salad.*

5€