

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€

Patra ni machi

Nacos de Peixe do dia c/ pasta parsi de ananás local, coco e coentros.

Fresh fish of the day with parsi paste with local pineapple, coconut and coriander.



10€

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 crums.

Furnas massaman beef stew, japanese mayo, cucumber and coriander salad.



14€

Bao peixe fresco

Peixe branco marinado, maionese de yuzu, vegetais em sunomono (pickle) e cebolo. *Marinated white fish, yuzu mayo, vegetables in sunomono (pickle) and spring onions.*



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), Gunkamns (2), Nigiri (2), Rolls (8).



28€

Gunkamns (2 un/pcs)

Gunkamn de lapas.

Limpets and wasabi mayo.



8€

Gunkamn de tartaro de lombo.

Steak tartare, capers, shallot and egg yolk.



8€

Gunkamn de gema de ovo e trufas.

Texturized egg yolk with truffle.



8€

Rolls (8 un/pcs)

Spicy maguro

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

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

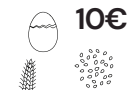


11€

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.



7€

Sashimi Atum.

Tuna Sashimi.



7€

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€

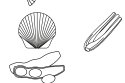


Spicy soup

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

Spicy ocean broth with seafood.

 18€



Carne/Meat

Butajaga

Bochecha de porco, mandioca, puré de cenoura e gengibre.

Pork cheeks with dashi, cassava, carrot and ginger purée.

 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€



Jalapeno Rib

Costela de vaca c/ molho de jalapeno, glace ananas e noz pecan.

Beef rib with jalapeno sauce, pineapple glaze and pecan nuts.

 19€



Vegetariano/Vegetarian

Caril Verde Vegi

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

Our farm vegetables with green curry sauce.

 15€

Nambanzuke

Arroz de sushi c/ legumes em sunomono.

Sushi rice with vegetables in sunomomo.

14€

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€



Spicy fruit

Espuma de côco spicy c/ frutas.

Seasonable fruits with spicy coconut foam.

6€



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€