

MENU DEGUSTAÇÃO

DEGUSTATION MENU

OMAKASE ITAME

270,

Sequência de pratos preparados pelo nosso Master Sushiman e disponível apenas no sushibar

These are a selection of dishes prepared by our Sushi Master and only available at the sushibar

HAI YO

270,

Uma viagem por alguns países da ásia, embarque nessa experiência gastronômica

A journey through some asian countries, board this gastronomic experience



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EDAMAME

Vagem de soja verde japonesa

Boiled Green soybeans in the pod

19,

SUSHIBAR

SHAKE NUTA

Salmão selado, ovo de codorna com molho miso picante

Seared salmon with spicy miso sauce and quail egg yolk

39,

MAGURO YUZU TARTAR

Tartar de atum, yuzu, ovas de munjol com molho de wasabi

Tuna tartar, yuzu, munjol caviar with wasabi sauce

46,

USSUZUKURI

Lâminas de peixe branco servidas com molho ponzu

Thin slice of white fish served with ponzu sauce

41,

CRISPY CARPACCIO

Finas fatias de peixe branco, massa crocante,

ovas de massago servido com molho cítrico

Thin slice of yellowtail, fish roe served with citrus sauce

43,

TOKUBETSUNA KAKI (unidade)

Ostra fresca, gema de codorna, ouriço com molho ponzu

Fresh oyster, quail egg, sea urchin with ponzu sauce

26,

S A S H I M I S U S H I	SASHIMI HAI YO	87,
	10 fatias especiais ao estilo do chef e vieiras trufadas <i>10 special slices from our chef and truffled scallops</i>	
	SASHIMI MORIAWASE	74,
	12 fatias de peixe variados do dia <i>12 selected slices of fresh daily fish</i>	
	SUSHI HAI YO	45,
5 unidades selecionadas de nigirizushi <i>5 selected pieces of Nigirizushi</i>		
SUSHI MORIAWASE	79,	
9 unidades selecionadas de nigirizushi <i>9 selected pieces of Nigirizushi</i>		
CHIRASHI ZUSHI	99,	
Seleção de peixes, frutos do mar e ovas, montado sobre o arroz de sushi <i>Selected fish, seafood and fish roe set over sushi rice</i>		

S A S H I M I

3 PEÇAS - 3 PIECES

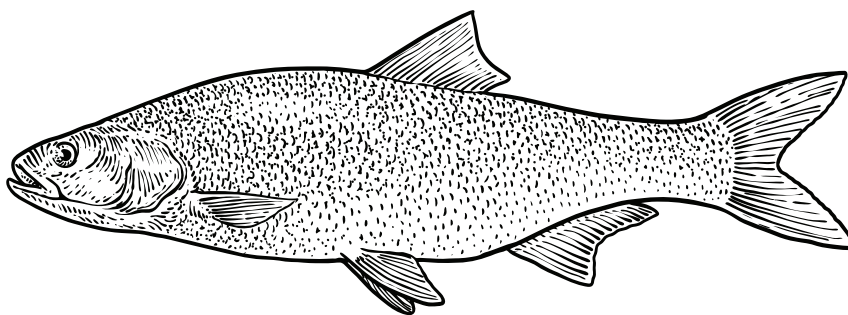
TORO Atum gordo - <i>Fat tuna</i>	*
MAGURO Atum - <i>Tuna</i>	27,
SHAKE Salmão - <i>Salmon</i>	22,
SHAKE BELLY Barriga de salmão - <i>Salmon belly</i>	29,
BURI Olho de boi - <i>Yellowtail</i>	22,
BURI TORO Olho de boi gordo - <i>Fat yellowtail</i>	*
HIRAME Linguando - <i>Flounder</i>	23,
TAI Pargo - <i>Sea bream</i>	21,
KATSUO Serra - <i>Bonito</i>	23,
SUZUKI Robalo - <i>Seabass</i>	30,
AJI Carapau - <i>House mackerel</i>	22,
IKA Lula - <i>Squid</i>	27,
TAKO Polvo - <i>Octopus</i>	25,

*Sob consulta

NIGIRIZUSHI**DUPLAS - DUO**

TORO Atum gordo - <i>Fat tuna</i>	*
MAGURO Atum - <i>Tuna</i>	23,
SHAKE Salmão - <i>Salmon</i>	19,
BURI Olho de boi - <i>Yellowtail</i>	19,
BURI TORO Olho de boi gordo - <i>Fat yellowtail</i>	*
HIRAME Linguando - <i>Flounder</i>	19,
TAI Pargo - <i>Sea bream</i>	19,
KATSUO Serra - <i>Bonito</i>	22,
SUZUKI Robalo - <i>Seabass</i>	22,
AJI Carapau - <i>Horse mackerel</i>	19,
EBI Camarão - <i>Prawns</i>	28,
IKA Lula - <i>Squid</i>	25,
TAKO Polvo - <i>Octopus</i>	20,
HOTATEGAI Vieira - <i>Scallop</i>	34,

*Sob consulta



ESPECIAIS

DUPLAS - SPECIAL DUO

KOBE BEEF Wagyu - Japanese beef	41,
REAL KANI Centola - King crab	39,
MAGURO FOIE GRAS	42,
Atum com foie gras - Tuna with foie gras	
UZURA NO TAMAGO	36,
Atum, ovo de codorna e salsa de trufa - Tuna and truffled quail egg	
HOTATE TRUFFLE Vieira com trufa - Scallop truffle	41,
UNI Ovas de ouriço com gotas e limão - Sea urchin and lime	39,
IKURA Ovas de salmão - Salmon roe	39,
SHAKE TRUFFLE	36,
Barriga de salmão com trufas - Truffle salmon	
MASSAGO Ovas de capelão - Capelin roe	36,
UNAGI Enguia - Eel	39,

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MAGURO NEGUI	24,
Atum com cebolinha - Tuna with spring onions	
SPICY TUNA	27,
Atum temperado com pimenta - Tuna with spicy sauce	
SHAKE NEGUI	22,
Salmão com cebolinha - Salmon with spring onions	
SPICY SHAKE	23,
Salmão temperado com pimenta - Salmon with spicy sauce	
IKURA	31,
Ovas de salmão - Salmon roe	
SHAKE CRISPY	24,
Salmão, cebolinha, massa crocante e molho cítrico Salmon, chives, crispy dough and citrus sauce	
MAGURO CRISPY	26,
Atum, cebolinha, massa crocante e molho cítrico Tuna, chives, crispy dough and citrus sauce	

SALADAS**SALADS**

- SPICY THAI TANGERINA** 29,
Salada tailandesa picante
Our version of classic thai salad is sweet, tangy and refreshing
- HOTATE TRUFFLER SALAD** 41,
Salada de vieira fresca temperada com trufa branca e negra
Fresh scallop with black and white truffle
- KINOKO SALAD** 34,
Cogumelos salteados servido com mix de folhas
Sauteed mushrooms, served with mixed greens

ENTRADAS**APPETIZERS**

- HONG KONG PRAWNS** 62,
Camarão com nozes caramelizadas
Prawns served with honey glazed walnuts
- CRACKLING VIETNAMESE SPRING ROLLS** 54,
Folha de arroz recheada com porco, harusame,
cogumelos e pimenta com copos de alface e ervas
*Savoury pork and mushroom wrapped in crispy rice paper
with lettuce and fresh herbs*
- TEMPURA MORIAWASE** 63,
Tempura de legumes e camarão
Prawns and vegetables tempura
- MISO EGGPLANT** 42,
Berinjela grelhada com molho miso
Grilled eggplant with miso sauce
- GYOZA (DIM SUM)** 27,
Dumpling de porco e nira
Pork and nira dumpling
- CRISPY WONTON (DIM SUM)** 32,
Dumpling de camarão crocante
Crispy prawns dumpling

PRATO PRINCIPAL

MAIN COURSE

- PAD THAI** 89,
Stir-fried de talharim de arroz com camarão,
ovo, pimenta e amendoim
Classic thai stir-fried rice noodles with prawns, pepper, egg and peanuts
- PAD THAI VEGETARIAN** 72,
Stir-fried de talharim de arroz com legumes
Classic thai stir-fried rice noodles with vegetables
- CHICKEN GREEN CURRY** 79,
Coxa e sobrecoxa de frango servido com curry verde e ervas
Chicken things with green curry sauce and herbs
- NABEYAKI UDON** 82,
Massa udon, shitake, ovo, wakame, tempura
de camarão servido com caldo udon
Udon noodles with shitake, egg, wakame, prawns tempura served udon sauce
- SALMÃO NITSUKE** 86,
Salmão grelhado, alho poró, ovas de salmão,
arroz de jasmim e molho nitsuke
Grilled salmon, leek, salmon roe, jasmim rice and nitsuke sauce
- MISO STEAK FOIE GRAS** 97,
Contra filé de Wagyu, foie gras, quiabo, cebolinha,
beringela e molho miso picante
Wagyu sirloin, foie gras, okra, chives, eggplant and spicy miso sauce
- CRISPY SICHUAN CONFIT
DUCK WITH PANCAKES** 89,
Pato crocante a sichuan com panquecas chinesas
Crispy duck confit marinated in spices and served with pancakes



EXTRAS

Arroz frito com abacaxi - <i>Pineapple fried rice</i>	28,
Arroz frito especial - <i>Special fried rice</i>	32,
Arroz frito com legumes - <i>Fried rice with vegetables</i>	24,
Stir-fried brócolis com gengibre - <i>Stir-fried broccolis with ginger</i>	26,
Stir-fried espinafre - <i>Stir-fried spinach</i>	26,
Misoshiru - <i>Miso soup</i>	17,

SOBREMESA

DESSERTS

TOFU CHEESECAKE	21,
Cheesecake de soja japonesa servido com sorvete de uvas e calda de frutas vermelhas <i>Tofu cheesecake served with grape ice cream and red fruit coulis</i>	
OMATSURI MOUSSE AND CAKE	24,
Mousse de chocolate com 70% de cacão, pedaços de bolo de chocolate feito com castanha do pará e servido com sorvete de abóbora com côco <i>Chocolate mousse with 70% cocoa, pieces of chocolate cake with brazil nuts served with pumpkin and coconut ice cream</i>	
FRUIT OF THE DAY	18,
Frutas da estação <i>Slices of seasonal fruits</i>	
ICE CREAM AND SORBET	11,
Sorvete ou sorbet do dia	

