
BARRA JAPONESA

PARA COMEÇAR

MISO 5.5

CALDO DASHI, MISO BRANCO, TOFU E CEBOLO
DASHI BROTH, WHITE MISO, TOFU AND SPRING ONIONS

SUNOMONO, ALGAS E CAVIAR 8.5

SALADA FRESCA DE ALGAS COM VINAGRE DE ARROZ E CAVIAR
FRESH SEAWEED SALAD WITH RICE VINEGAR AND CAVIAR

TATAKI 20

ATUM SELADO, SERVIDO COM ESPUMA LEVE DE GENGIBRE E YUZUKOSHÔ
SEARED TUNA, SERVED WITH A LIGHT GINGER FOAM AND YUZUKOSHÔ

SUSHI & SASHIMI

SASHIMI 8UN 25

SELEÇÃO DE PEIXES SAZONAIS CORTADOS COM PRECISÃO
SELECTION OF SEASONAL FISH CUT WITH PRECISION

NIGIRI PAIR / POKER 2UN / 4UN 14 / 26

QUATRO NIGIRIS DE PEIXE DO DIA, PREPARADOS COM DIFERENTES TEMPEROS
FOUR NIGIRI ROLLS MADE WITH THE CATCH OF THE DAY, MIXED SEASONINGS

GAMBA VERMELHA DO ALGARVE & PAK CHOI ROLL 8UN 28

GAMBA VERMELHA DO ALGARVE, PAK CHOI, PURÉ DE ABACATE E COENTROS
ALGARVE RED PRAWN, PAK CHOI, AVOCADO PURÉE AND CORIANDER

ENGUIA & SHISSÔ ROLL 8UN 24

ENGUIA BRASEADA, RÁBANO EM PICKLE, SHISSÔ E LÍRIO
BRAISED EEL, PICKLED HORSERADISH, SHISO AND LILY

BARRIGA DE ATUM & KIZAMI ROLL 8UN 26

BARRIGA DE ATUM, ESPARGOS GRELHADOS, KIZAMI WASABI, YUZU MAYO E TOBIKO
TUNA BELLY, GRILLED ASPARAGUS, KIZAMI WASABI, YUZU MAYO AND TOBIKO

COMBINADOS

ATLANTIC SUSHI COMBO 12UN / 24UN 30 / 55

3UN / 6UN SASHIMI, 9UN / 18UN SUSHI

CHEF'S MAGURO DON 30

ARROZ, BARRIGA DE ATUM, OVAS DE SALMÃO E FURIKAKE
RICE, TUNA BELLY, SALMON ROE AND FURIKAKE

COMPLEMENTOS

CAVIAR 5G 22

WASABI 10G 5.5

A TERMINAR

SOBREMESA DO CHEF 12

SEGUNDA A SEXTA | 12:30 - 15:00 EXCEPTO FERIADOS | CONDICIONADO À EXISTÊNCIA E TEMPORADA DOS RESPECTIVOS INGREDIENTES E DISPONIBILIDADE DO CHEF.
MONDAY TO FRIDAY | 12:30AM - 15:00PM EXCEPT PUBLIC HOLIDAYS | SUBJECT TO THE AVAILABILITY AND SEASON OF THE RESPECTIVE INGREDIENTS AND THE CHEF'S AVAILABILITY.
