



UMIAMI

QUINTA DO LAGO

NIBBLES

Milk Bun & Miso (v)

Milk Bun, Miso Butter & Spicy Edamame

€7.5

COLDS

Yellowtail Tartare

Citrus Cream, Toasted Sesame Paste, Fish Roe & Rice Crackers

€18

Tuna, Yuzu & Coffee

Tuna Tartare, Ponzu Lime, Mango Gel & Coriander

€19

Tomato, Basil & Wasabi (v)

Marinade Mix Tomatoes, Wasabi Cream, Basil Oil & Dashi

€17

TEMPURAS

Ebi & Fermented Honey

Prawn, Wasabi, Ginger Salt & Togarashi

€15

Squid & Black Garlic

Crunchy Spicy Squid, Homemade Black Garlic Cream & Smoked Salt

€16

Soft Shell Crab

Hondashi Cream, Sesame Seeds, Katsuobushi & Chives

€17

Q Farm Vegetables (v)

Mix of Q Farm Fresh Veggies, Beetroot Hummus & Garam Masala

€14

SMALL PLATES

Karaage Crispy Chicken, Kimchi Base & Lime	€15
Duck & Pomegranate Roasted Duck Dumpling, Orange, Aromatic Sauce & Pomegranate gel	€17
Yasai Gyoza & Ginger (v) Braised Pork Neck, Smoked Cream & Sriracha	€13
Pork Springroll Braised Pork Neck, Smoked Cream & Sriracha	€16

ROBATAYAKI

SKEWERS

Yakitori & Teriyaki Chicken, Soy & Ginger Sauce	€13
“Sals” Tempeh Grill Tempeh, Salty Peanut Crust & Satay Sauce	€15
Beef & Padrons Beef, Japanese BBQ Sauce, Padron Peppers & Toasted Sesame	€16
Smoked Mackerel & Peppers Smoked Mackerel, Sweet Soy Glaze & Grilled Red Pepper Couli	€14

MAIN PLATES

Cod & Spices Cured Cod, Galangal Bearnaise, Miso & Apple Salad	€37
Seabass & Citrus Charcoal Grill Atlantic Seabass, Ginger Sauce & Tomatoes	€35
Japanese Wagyu Wagyu from Japan, Szechuan Sauce & Beef Hollandaise	€80
Aubergine & Orange Caramelized Chinese Aubergine, Garlic, Ginger & Crispy Leek	€32

SUSHI & SASHIMI

Maguro & Toro (10 pieces) €38

Special Tuna Selection of Nigiri, Gunkan, Sashimi & Hosomaki

Niguirizushi (10 pieces) €35

Sticky Rice topped with a selection of freshly caught fish

Sashimi (15 pieces) €60

Chef's selection of sliced fish & seafood

CHEF'S SIGNATURES

Shibui (25 pieces) €52

Traditional, beautiful & delicious combination of the best flavours

Koi No Yokan (40 pieces) €75

Delicate, stunning & full of flavour, perfect to share

(V) - Vegetarian (VG) - Vegan

If you have a food allergy please ask our staff about the ingredients in each dish. In our kitchens we have procedures for handling food in order to guarantee the safety of our consumers, however we cannot guarantee at all that the products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or omission by third parties. All spirits & liquors 5 cl per serving. All prices in euros (€). VAT included at legal rates. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed. We have a complaints book.