



UMAMI

QUINTA DO LAGO

NIBBLES

- Milk Bun & Miso (v)** €4.5
Milk Bread, Miso Butter & Spicy Edamame
- Extra Milk Bread** €1.5
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COLDS

- Yellowtail Tartare** €22
Citrus Gel, Toasted Black Sesame Paste,
Fish Roe & Rice Crackers
- Tomato, Avocado
& Wasabi (v)** €17
Marinated Tomato and Avocado,
Wasabi Ice Cream & Basil Oil
- Beef Tartare** €21.5
Confit Egg Yolk, Ikura Salmon Roe,
Mustard & Lotus Root
- Usuzukuri Sea Bass** €16
Ponzu Sauce, Tapioca, Passion Fruit
& Kaizo Seaweed

STEAM COOKED

- Pork Gyoza (3 pieces)** €15
Chives, Soy & Lime
- Yasai Gyoza (vG) (3 pieces)** €13
Seasonal Vegetables & Sesame Sauce
- Shellfish Bao (1 piece)** €18.5
Bao Bun Stuffed with Shellfish
& Lemon Grass Emulsion
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HOTS

- Ebi & Fermented Honey** €18
Shrimp Tempura, Wasabi & Ginger Salt
- Nanban Zuke** €17
Fish Fillets "Escabeche",
Rice Vinegar & Coriander
- Q Farm Vegetables Tempura (vG)** €14
Mix of Q Farm Fresh Veggies
& Mango Sweet Chilli
- Wontons (3 pieces)** €16
Duck Crispy Wontons, Kimchi,
Orange & Sweet and Sour Sauce

If you have a food allergy please ask our staff about the ingredients in each dish. We follow certain protocols when handling food in our kitchens to ensure the safety of our customers, but we cannot guarantee that all 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 and alcoholic beverages come in 5-cl servings. Prices are all in euros (€). Legal rates of VAT are included. 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.

(V) - Vegetarian (VG) - Vegan

SUSHI & SASHIMI

Maguro & Toro (10 pieces) Premium Tuna Selection of Niguri, Gunkan, Sashimi & Hossomaki	€38
Sashimi Moriawase (16 pieces) Chef's Selection of Sliced Fish	€60
Niguirizushi (10 pieces) Rice Topped With a Selection of Fresh Fish	€35
Veggie Combo (10 pieces) Selection of Vegetarian Sushi	€28

CHEF'S SELECTION

Selection of Sashimi, Niguri, Gunkan,
Maki & Uramaki,
Made With Fresh Fish from the Market.

Sugoi (12 pieces)	€32
Shibui (26 pieces)	€56
Koi No Yokan (40 pieces)	€80

ROBATAYAKI (2 pieces)

Satay Chicken Satay, Peanut & Coconut Sauce	€12.5	Beef Beef Tenderloin, Smoked Leek & Japanese BBQ Sauce	€17
Tofu (vg) Tofu, Teriaki Dressing & Pumpkin Salad	€12	Octopus & Prawns Octopus Tentacles, Prawns & Sesame	€18.5

MAIN PLATES

Nizakana Cooked Croaker in Soy and Sake Dashi, Sweet Cucumber & Fennel	€34	Char Siu Low Temperature Roasted BBQ Pork & Chinese Cabbage Salad	€32
Aubergine & Sambal (vg) Aubergine Coated with Tomato Sambal, Pine Nuts & Chickpea Pappadums	€28	Wagyu A5 Tsukemono & Szechuan Sauce	€105

SIDES

Carrots & Sweet Corn (v) 5-Spice Roasted Carrots, Sweet Corn & Vegetarian Oyster Sauce	€6.5	Rice & Soybeans Fried Rice, Egg & Q Farm Vegetables (Extra Chicken €2.5)	€7
Zucchini & Bell Peppers (vg) Sautéed Zucchini with Bell Peppers & Shichimi Togarashi	€6.5	Green Salad & Sesame (v) Green Salad, Black Sesame Vinagrette & Pumpkin Seeds	€6.5
Bok Choi & Spicy Almonds (vg) Bok Choi Kale, Sweet Soy Sauce & Spicy Almonds	€7.5	Udon Noodles & Vegetables Noodles, Soybean Sprouts & Q Farm Vegetables (Extra Chicken €2.5)	€7.5