



# UMAMI

QUINTA DO LAGO

## NIBBLES

**Spicy Edamame & Miso Milk Bun** <sup>(v)</sup> €5  
Edamame with Kimchi Butter  
Accompanied with Milk Bun and Miso

**Extra Milk Bread** €2

## STARTERS

**Yellowtail Tartare** €23  
Citrus, Toasted Black Sesame Paste,  
Fish Roe & Rice Crackers  
(Extra Rice Crackers: €2)

**Maguro Tataki** €22.5  
Bluefin tuna, Ponzu Sauce, Jalapeño  
& Avocado

**Tomato, Avocado & Wasabi** <sup>(v)</sup> €17  
Marinated Tomato and Avocado,  
Wasabi Ice Cream & Basil Oil

**Pork Gyoza** (3 Pieces) €15  
Chives, Soy & Mirin  
(Extra Piece: €5)

**Yasai Gyoza** <sup>(v)</sup> (3 Pieces) €13  
Seasonal Vegetables & Sesame Sauce  
(Extra Piece: €4.3)

**Gochujang Scallops** €23.5  
Scallops in Gochujang Butter, Seaweed Kakiage  
& Lime Mayonnaise

**Gyuniku Bao BBQ** (1 Piece) €14.5  
Steamed Soft Bun, filled with Slow  
Cooked Pulled Beef & BBQ Sauce

**Ebi & Fermented Honey** (4 Und) €18  
Shrimp Tempura, Wasabi & Ginger Salt  
(Extra Und: €4.5)

**Q Farm Vegetables Tempura** <sup>(v)</sup> €14  
Mix of Q Farm Fresh Veggies  
& Mango Sweet Chilli

**Wontons** (3 Und) €16.5  
Duck Crispy Wontons, Kimchi,  
Orange & Sweet and Sour Sauce  
(Extra Und: €5.5)

## MAKIZUSHI & NIGIRIS

### HOSSOMAKI (6 Pieces)

**Shake Maki** €12  
Salmon

**Kappa Maki** <sup>(v)</sup> €10  
Cucumber

**Tekkamaki** €14  
Tuna

**Abokado** <sup>(v)</sup> €10  
Avocado

### URAMAKI (4 Pieces)

**Spicy Tuna** €18  
Tuna, Cucumber, Chilli & Herbs

**Dragon Roll** €17  
Prawn Tempura, Avocado &  
Japanese Mayonnaise

**Shake Mayonnaise** €17  
Salmon, Chives, Japanese Mayonnaise & Sesame

**Umami Roll** €20  
Salmon, Tuna Loin, Cucumber & Fish Roe

### NIGIRI (2 Pieces)

With Fresh Wasabi & Soya

**Shake** €14  
Salmon

**Maguro** €16  
Tuna

**Suzuki** €14  
Seabass

**Yellowtail** €15  
Yellowtail & Ponzu

**Toro** €18  
Seared Tuna belly

## SUSHI COMBOS

<b>Akami &amp; Toro</b> (10 Pieces) Premium Tuna Selection of Niguri, Gunkan, Sashimi & Hossomaki	€45
<b>Sashimi Moriawase</b> (16 Pieces) Chef's Selection of Sliced Fish	€60
<b>Veggie Combo</b> (10 Pieces) Selection of Vegetarian sushi	€28

### CHEF'S SELECTION

Selection of Sashimi, Nigiri,  
Gunkan, Maki & Uramaki

<b>Sugoi</b> (12 Pieces)	€36
<b>Shibui</b> (26 Pieces)	€65
<b>Koi No Yokan</b> (40 Pieces)	€92
<b>Extra Fresh Wasabi</b> (5gr) Freshly Grated Wasabi Root	€6

## MAIN COURSES

<b>Tiger Prawn Ramen</b> Shrimp Broth with Coconut Milk , Noodles, Egg, Soybean Sprouts & Spring Onion	€36
<b>Octopus Domburi</b> Japanese Rice, Sautéed Octopus with Soya, Low Temperature Egg & Pak Choi Sprouts	€34
<b>Char Siu</b> (160gr) Low Temperature Roasted BBQ Pork & Chinese Cabbage Salad	€32.5
<b>Wagyu A5</b> (160gr) Tsukemono & Szechuan Sauce	€108
<b>Aubergine &amp; Sambal</b> (VG) Aubergine Coated with Tomato Sambal, Pine Nuts & Chickpea Pappadums	€28

## ROBATAYAKI

Japanese technique of slow grilling over charcoal.  
Ideal for sharing.

<b>Satay</b> (2 Pieces 120gr) Chicken Satay, Peanut & Coconut Sauce (Extra Piece: €7.25)	€14.5
<b>Beef BBQ</b> (2 Pieces 120gr) Beef Tenderloin, Smoked Leek & Japanese BBQ Sauce (Extra Piece: €8.75)	€17.5
<b>Lamb Chops</b> (4 Und) Lamb Chops Marinated with Korean Spices	€26.5
<b>Salmon Teriaki</b> (2 Pieces 120gr) Teriaki Salmon & Caviar Lime	€17
<b>Tofu</b> (VG) (2 Pieces 120gr) Tofu, Teriyaki Dressing & Sesame	€12

## SIDES

<b>Sweet Potato &amp; Honey</b> (V) Sautéed Sweet Potato with Honey & Sesame Seeds	€7.5
<b>Rice &amp; Soybeans</b> (V) Fried Rice, Egg & Q Farm Vegetables (Extra: Chicken €3   Shrimp €5)	€8
<b>Green Salad &amp; Sesame</b> (VG) Green Salad, Black Sesame Vinagrette & Pumpkin Seeds	€6.5
<b>Broccolini &amp; Crispy onion</b> (VG) Sautéed broccolini, Black Garlic Ketchup & Crispy Onion	€9
<b>Pak Choi &amp; Spicy Almonds</b> (VG) Pak Choi Kale, Sweet Soy Sauce & Spicy Almonds	€7.5
<b>Udon Noodles &amp; Vegetables</b> (V) Noodles, Soybean Sprouts & Q Farm Vegetables (Extra: Chicken €3   Shrimp €5)	€8.5

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 4-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. 15.10.2025

(V) - Vegetarian (VG) - Vegan