



UMAMI

QUINTA DO LAGO

NIBBLES

- Spicy Edamame & Miso Milk Bun** €6
Edamame with kimchi butter
Accompanied with milk bun & miso
- Extra Milk Bread** €2
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STEAMED

- Pork Gyoza (3 pieces)** €15
Chives, Soy & Mirin
(Extra piece: €5)
- Yasai Gyoza (vg) (3 pieces)** €13
Seasonal Vegetables & Sesame Sauce
(Extra piece: €4.3)
- Gyuniku Bao BBQ** €14.5
Steamed soft bun, filled with slow
cooked pulled beef & BBQ sauce
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COLDS

- 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 (v)** €17
Marinated Tomato and Avocado,
Wasabi Ice Cream & Basil Oil
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HOTS

- Tom Kha Gai** €15
Thai Chicken Soup With Coconut Milk,
Lemongrass, Coriander, Galangal & Mushrooms
- Ebi & Fermented Honey (4 pieces)** €18
Shrimp Tempura, Wasabi & Ginger Salt
(Extra piece: €4.5)
- Q Farm Vegetables Tempura (vg)** €14
Mix of Q Farm Fresh Veggies
& Mango Sweet Chilli
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SASHIMI (4 PIECES)

With fresh wasabi & Soya

- Maguro** €16
Tuna Loin
- Toro** €18.5
Tuna Belly
- Yellowtail** €14
- Suzuki** €12
Seabass
- Shake** €12
Salmon

CHEF'S SELECTION

Selection of Sashimi, Nigui, Gunkan,
Maki & Uramaki

- Sugoi (12 pieces)** €36
- Shibui (26 pieces)** €65
- Koi No Yokan (40 pieces)** €92
- Veggie Combo (10 pieces)** €28
Selection of Vegetarian Sushi

HOSSOMAKI (6 PIECES)

Shake Maki Salmon	€12
Kappa Maki (vg) Cucumber	€10
Tekkamaki Tuna	€14
Abokado (vg) Avocado	€10

URAMAKI (4 PIECES)

Spicy Tuna Tuna, Cucumber, Chilli, Katafi & Herbs	€18
Dragon Roll Prawn Tempura, Avocado, Japanese Mayonnaise & Kimchi	€17
Shake Mayonnaise Salmon, Chives, Japanese Mayonnaise & Sesame	€17
Umami Roll Salmon, Tuna Loin, Cucumber & Fish Roe	€20

NIGIRI (2 PIECES)

With fresh wasabi & Soya

Shake Salmon	€14
Maguro Tuna	€16
Suzuki Seabass	€14
Yellowtail Yellowtail & Ponzu	€15
Toro Seared Tuna Belly	€18

ROBATAYAKI

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

Satay (2 pieces 60gr.) Chicken Satay, Peanut & Coconut Sauce (Extra piece: €7.25)	€14.5
Beef BBQ (2 pieces 60gr.) Beef Tenderloin & Japanese BBQ Sauce (Extra piece: €9.25)	€18.5
Lamb Chops (4 pieces) Lamb chops marinated with korean spices	€26.5
Salmon Teriaki (2 pieces 60gr.) Teriaki Salmon & Caviar Lime	€17

MAIN PLATES

Stuffed Squid & Miso Stuffed Squid with Sushi Rice & Miso and lime "Beurre Blanc" Sauce	€32
Char Siu (160gr) Low Temperature Roasted BBQ Pork & Chinese Cabbage Salad	€32.5
Wagyu A5 (160gr) Wagyu Beef Striploin, Tsukemono & Sichuan Sauce	€108
Q-Farm Vegetables Green Curry & Basil (vg) Sautéed Vegetables with Thai Curry Sauce & Jasmin Rice	€24

SIDES

Sweet Potato & Honey (v) Sautéed Sweet Potato with Honey & Sesame Seeds	€7.5
Rice & Soybeans (v) Fried Rice, Egg & Q Farm Vegetables (Extra: Chicken €3 Shrimp €5 Tofu €4)	€8
Green Salad & Sesame (vg) Green Salad, Black Sesame Vinagrette & Pumpkin Seeds	€6.5
Broccoli & Crispy onion (vg) Sautéed broccoli, Black garlic ketchup & Crispy onion	€9.5
Udon Noodles & Vegetables (v) Noodles, Soybean Sprouts & Q Farm Vegetables (Extra: Chicken €3 Shrimp €5 Tofu €4)	€8.5

If you have a food allergy or food intolerance, please ask our staff about the ingredients in each dish before making your order. In our establishment we have procedures for handling food in order to ensure the safety of our consumers, however we cannot guarantee that all 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. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed. All spirits and liqueurs 4cl per serving. All prices in euros (€). VAT included at legal rates. 26.03.2026

(V) - Vegetarian (VG) - Vegan