



水

MIZU

TEPPANYAKI



ZENSAI HOTTO & SHIRUMONO

EDAMAME

Soya beans with fleur-de-sel

Vagem de soja com flôr-de-Sal

Sojabohnen mit Fleur de Sel

7,0

SPICY EDAMAME

Soya beans with chilli

Vagem de soja com chilli

Sojabohnen mit Chilli

8,0

SHIRO-MISOSHIRU

White miso soup, tofu and shimeji

Sopa de miso branco, tofu e shimeji

Weisse Miso-Suppe, Tofu und Shimeji

8,5

YASAI GYOZA

Bio vegetables gyoza with sweet chilli

Gyoza de vegetais orgânicos com molho agri doce

Bio-Gemüse-Gyoza und süsser Chilli

14,5

TORI GYOZA

Chicken gyoza, honey and ginger

Gyoza de frango, mel e gengibre

Hähnchen-Gyoza, Ingwer und Honig

16,5

EBI TO KIMUCHI

Shrimp and kimchi gyoza

Gyoza de camarão e kimchi

Garnelen-Kimchi-Gyoza

19,5

ZENSAI SAMUI

SARADA

11,0

Salad, yuzu tobiko, crunchy leek and ponzu vinaigrette

Salada, yuzu tobiko, alho francês crocante e vinagrete de ponzu

Ensalat, Yuzu Tobiko, knackiger Lauch und Ponzu-Vinaigrette

KUROMAGURO NO TATAKI

18,0

Seared bluefin tuna and sumiso

Atum rabilho braseado e sumiso

Braisiertes Bluefin-Thunfisch und Sumiso

SAKE ZUKE

17,5

Salmon, mizuna, truffle vinaigrette and spicy miso

Salmão, mizuna, vinagrete de trufa e miso picante

Lachs, Mizuna und pikante Miso

UMIHIGOI ARAI

21,0

Red mullet over ice | Salmonete sobre o gelo | *Rotbarbe auf Eis*

MAGUROHAMU

22,0

Tuna ham | Fiambre de atum | *Thunfischschinken*

UNAJU

23,5

Marinated eel and unagi sauce | Enguia marinada e molho unagi | *Marinierter Aal und Unagi-Sauce*

TARTAR

BUDAI TO SAKURANBO

22,0

Parrotfish tartar and cherry sauce | Tártaro de veja e molho de cereja | *Tartar vom Papagaienfisch und Kirschsaure*

SAKE

22,0

Wild salmon tartar and yuzu miso | Tártaro de salmão selvagem e yuzu miso | *Wildlachs-Tatar und Yuzu Miso*

KUROMGURO

24,0

Bluefin tuna tartar, yuzu miso | Tártaro de atum rabilho, yuzu miso | *Bluefin-Thunfisch-Tatar, Yuzu Miso*



SASHIMI-NIGIRI

AKAMI 2 pieces | 2 peças | 2 Stück  

Lean tuna | Atum | *Thunfisch*

7,5

SAKE 2 pieces | 2 peças | 2 Stück  

Wild salmon | Salmão selvagem | *Wild Lachs*

7,5

TORO 2 pieces | 2 peças | 2 Stück  

Fatty tuna | Barriga de atum | *Thunfischbauch*

8,5

KURODAI 2 pieces | 2 peças | 2 Stück  

Golden bream | Dourada | *Goldbrasse*

9,5

HAMACHI 2 pieces | 2 peças | 2 Stück  

Yellowtail | Lírio | *Lilie*

8,0

BUDAI 2 pieces | 2 peças | 2 Stück  

Parrotfish | Veja | *Papageienfisch*

9,5

EBI 2 pieces | 2 peças | 2 Stück  

Prawn | Gamba | *Garnele*

7,0

OMAKASE Chef Selection | Seleção do Chef | *Empfehlung des Chefs*  

6 Sashimi | Nigiri

24,0 | 33,0

10 Sashimi | Nigiri

39,0 | 54,0

16 Sashimi | Nigiri

62,0 | 86,0

WAGYU NIGIRI 4 pieces | 4 peças | 4 Stück 

43,0

Wagyu nigiri, truffle and caviar | Nigiris de wagyu, trufa e caviar | *Nigiri Wagyu, Trüffel und Caviar*

GUNKAN FURAI 2 pieces | 2 peças | 2 Stück 

18,5

Crunchy gunkan with tuna

Gunkan crocante de atum

Knuspriges Thunfisch-Gunkan

MAKIMONO

HOSOMAKI

YASAI MAKI 6 pieces | 6 peças | 6 Stück   

Seasonal vegetables selection | Seleção de legumes da época | *Saisongemüse*

8,5

SHÔGA-MAKI 6 pieces | 6 peças | 6 Stück  

Seasonal vegetables selection with ginger

Seleção de legumes da época com gengibre

Saisongemüse und Ingwer

9,5

UNAGI MAKI 6 pieces | 6 peças | 6 Stück 

Marinated eel and unagi | Enguia marinada e unagi | *Aal und Unagi*

12,5

URAMAKI

KUROMAGURU NO PIRIKARA 6 pieces | 6 peças | 6 Stück 

Bluefin tuna, cucumber, chives and kimchi

Atum rabilho, pepino, cebolinho and kimchi

Bluefin-Thunfisch, Gurke, Schnittlauch und Kimchi

14,0

EBI NO TEMPURA TO AVOCADO 6 pieces | 6 peças | 6 Stück 

Prawn tempura, avocado and wasabi sesame

Tempura de gamba, abacate e sésamo wasabi

Garnelen-Tempura, Avocado und Wasabi-Sesam

15,5

SAKE TO EBI 6 pieces | 6 peças | 6 Stück  

Salmon, prawn, avocado and sesame

Salmão, gamba, abacate e sésamo

Lachs, Garnele, Avocado und Sesam

16,5



TEMPURA

YASAI NO MORIAWASE 🍷🌱

Vegetables selection and tentsuyu

Variedade de vegetais e tentsuyu

Tempura-Gemüse und Tentsuyu

10,5

KURUMA-EBI 🍷

Tiger prawns and tentsuyu

Camarão tigre e tentsuyu

Tigergarnelen und Tentsuyu

18,0

AGE WATARIGANI 🍷

Softshell crab e citrus mayonnaise

Caranguejo de casca mole e maionese cítrica

Softshell-Krabben und Zitrusmayonnaise

25,0



ROBATAYAKI

SHIROMIZAKANA

Fish of the day and tosazu

Peixe do dia e tosazu

Tagesfisch und Tosazu

39,0

GINDARA NO SAIKO-YAKI

Black cod and saikyo miso

Bacalhau preto e miso saikyo

Schwarzer Stockfisch und Miso Saikyo

42,0

TARABAGANI

King crab with vegetables sunomono

Caranguejo real com sunomono de vegetais

Königskrabbe mit Sunomono-Gemüse

52,0

YAKITORI-NEGIMA YAKI

Chicken skewers and yakitori

Espetadas de frango e yakitori

Hähnchenspieße und Yakitori

19,0

PIRIKARA

USDA Beef with spring onion

Bife USDA com cebolinho

USDA-Steak mit Schnittlauch

25,0

WAGYU

Japanese wagyu, truffle and tataki

Wagyu japonês, trufa e tataki

Japanisches Wagyu, Trüffel und Tataki

144,0

YASAI ITAME

GOHAN   	5,5
Steamed rice with spring onion Arroz ao vapor com cebolinha <i>Gedämpfter Reis mit Frühlingszwiebeln</i>	
YAKIMESHI  	7,0
Fried rice, shiitake, spring onion and tamago Arroz frito, shiitake, cebolinha e tamago <i>Frittierter Reis, Shiitake, Frühlingszwiebeln und Tamago</i>	
KIMCHI   	5,5
Chinese cabbage with kimchi Couve-chinesa com kimchi <i>Chinakohl mit Kimchi</i>	
BUROKKORO   	7,0
Bimi, spiced peanuts and sesame Bimi, amendoim especiado e sésamo <i>Bimi, pikante Erdnüsse und Sesam</i>	
YAKIDOFU   	15,0
Sesame breaded tofu and teriyaki foam Tofu panado em sésamo e espuma de teriyaki <i>Paniertes Tofu mit Sesam und Teriyaki-Schaum</i>	
YASAI SOBA  	12,0
Buckwheat noodles, vegetables and tonkatsu Noodles de trigo sarraceno, vegetais e tonkatsu <i>Buchweizennudeln, Gemüse und Tonkatsu</i>	
TORI YASAI SOBA 	16,5
Buckwheat noodles with chicken, vegetables and tonkatsu Noodles de trigo sarraceno com frango, vegetais e tonkatsu <i>Weizennudeln mit Hähnchen, Gemüse und Tonkatsu</i>	
UNI U DON 	24,0
Udon, salicornia and sea urchin Udon, salicórnia e ouriço-do-mar <i>Udon, Salikorn und Seeigel</i>	





DEZATO

KURUMUBURYURE

14,0

Kaffir-lime crème brûlée, Buddha's hand lemon cream and yuzu sorbet

Crème brûlée de lima-kaffir, creme de limão mão-de-Buda, sorbet de yuzu

Limetten-Kaffir Crème Brûlée, Buddha's Hand and Yuzu Sorbet

MÛSU For 2 | Para 2 | Für 2

14,0

Yuzu, cocoa and cherry mousse

Mousse de yuzu, cacau e cereja

Yuzu-Mousse, Kakao und Kirsche

A DZUKI GYOZA

12,0

Adzuki Gyoza with plum

Gyoza de feijão Adzuki com ameixa

Adzuki-Bohnen-Gyoza mit Pflaume

ICE CREAM Per scoop | Por bola | Pro Kuge

5,0

Matcha | Citrus-vegetables

Matcha | Citrinos e legumes

Matcha | Zitrusfrüchte-Gemüse

SORBET Per scoop | Por bola | Pro Kuge

5,0

Yuzu | Lychee | Dragon fruit | Spicy mango

Yuzu | Lichia | Pitaia | Manga picante

Yuzu | Litschi | Pitaya | Pikantes Mango

Food allergies and intolerances - Please let us know about your requirements.
All products are priced in the local currency (Euros €) and includes tax at the legal rate. Service is at your discretion.

Intolerâncias e Alergias Alimentares - No momento do pedido, por favor indique à nossa equipa as suas restrições.
Preços em Euros, €, inclusos de IVA à taxa em vigor. Serviço à sua descrição.

*Lebensmittelallergien oder -unverträglichkeiten - Bitte informieren Sie unseren Mitarbeiter bei Ihrer Bestellung.
Alle Preise sind inklusive MwSt.*



Gluten Free
Sem glúten
Glutenfrei



Lactose Free
Sem lactose
Laktosefrei



Vegetarian
Vegetariano
Vegetarisch