

A large, bold red Japanese calligraphic character for 'Water' (水) is centered in the upper half of the image. To its left is a vertical rectangular stamp containing the word 'MIZU' in red, uppercase letters. The background is a repeating pattern of light grey line art depicting koi fish and lotus flowers.

MIZU

*"Food for the body is not  
enough. There must be food  
for the soul"*

# ZENSAI & SHIRUMONO

**EDAMAME** <sup>(M)</sup> 6,5

Soy Beans, Fleur-de-Sel

*Vagem de Soja, Flôr-de-Sal* | Soja-Bohnen, Fleur de Sel

**SPICY EDAMAME** <sup>(M)</sup> 7,0

Soy Beans, Garlic, Chilli

*Vagem de Soja, Alho, Chilli* | Soja-Bohnen, Knoblauch, Chilli

**SHIRO-MISOSHIRU** 7,5

White Miso Soup, Shimeji Mushrooms, Tofu

*Sopa de Miso Branco, Cogumelos Shimeji, Tofu*

Weisse Miso-Suppe, Shimeji-Pilze, Tofu

**ASARI NO SUMASHIJIRU** 9,5

Clams Soup, Noodles, Seaweed

*Sopa de Amêijoas, Massas, Algas*

Muschelsuppe, Nudeln, Algen

**YASAI GYOZA** <sup>(M)</sup> 14,5

Bio Vegetables Gyoza, Sweet Chilli

*Gyoza de Vegetais Biológicos, Chilli* | Bio-Gemüse Gyoza, Süsser Chilli

**TORI GYOZA** 16,0

Chicken Gyoza, Fresh Ginger, Honey

*Gyoza de Frango, Gengibre, Mel* | Hähnchen-Gyoza, Ingwer, Honig

**YAKIMESHI** 5,5

Fried Rice, Shiitake, Spring Onion, Egg

*Arroz Frito, Shiitake, Cebolinha, Ovo* | Frittiertes Reis, Shiitake, Frühlingszwiebeln, Ei

**GOHAN** <sup>(M)</sup> 4,5

Steamed Rice

*Arroz ao Vapor* | Gedämpfter Reis

# SALADA & TATAKI

**KAISOU SALADA** <sup>(M)</sup> 12,5

Seaweed Salad, Mizuna, Yuzu

*Salada de Algas, Mizuna, Yuzu* | Algensalat, Mizuna, Yuzu

**KUROMAGURO NO TATAKI** 15,5

Seared Bluefin Tuna, Sumiso

*Atum Rabilho Braseado, Sumiso* | Braisierter Bluefin-Thunfisch, Sumiso

**KAREI NO USUZUKURI** 16,0

Turbot, Ponzu, Daikon

*Pregado, Ponzu, Daikon* | Steinbutt, Ponzu, Daikon

**SAKE NO SUNOMONO** 16,5

Salmon Sunomono, Prawn, Tobiko, Ponzu

*Sunomono de Salmão, Gamba, Tobiko, Ponzu*

Lachs Sunomono, Garnele, Tobiko, Ponzu

Bluefin Tuna is an environmentally threatened species.

All tuna species used in our dishes are from sustainable and certified sources, acquired from trusted purveyors.

*O Atum Rabilho é uma espécie em vias de extinção. Todas as espécies de atum usadas na preparação do nosso menu são provenientes de fontes e fornecedores certificados.*

Die Rote Thun ist eine Art vom Aussterben bedroht. Alle Arten von Thunfisch in der Vorbereitung unseres Menüs verwendet werden, sind aus zertifizierten Quellen und Lieferanten.

## SASHIMI-NIGIRI 2 pieces | 2 peças | 2 Stück

**AKAMI** Lean Tuna | **Atum** | Thunfisch 6,5

**TORO** Fatty Tuna | **Barriga de Atum** | Thunfischbauch 7,5

**SAKE** Wild Salmon | **Salmão Selvagem** | Wildlachs 6,0

**KAREI** Turbot | **Pregado** | Steinbutt 7,0

**TAI** Seabream | **Pargo** | Seebrassen 7,5

**KURODAI** Golden Bream | **Dourada** | Goldbrasse 6,5

**EBI** Prawn | **Gamba** | Garnele 8,5

**IKURA** Salmon Roes | **Ovas de Salmão** | Lachseier 6,0

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

3 Sashimi Selection | **Seleção de 3 Sashimi** 22,5

5 Sashimi Selection | **Seleção de 5 Sashimi** 37,0

8 Sashimi Selection | **Seleção de 8 Sashimi** 58,0

5 Nigiri Selection | **Seleção de 5 Nigiri** 15,5

5 Vegetarian Nigiri Selection | **Seleção de 5 Nigiri Vegetarianos** 10,0

## MAKI 4-8 pieces | 4-8 peças | 4-8 Stück

Temaki upon request | Temaki a pedido | auf Anfrage

**KAPPA MAKI** <sup>(M)</sup> 5,5

Cucumber, Sesame

**Pepino, Sésamo** | Gurke, Sesam

**ENOKI MAKI** <sup>(M)</sup> 6,0

Enoki Mushrooms, Green Beans, Shichimi

**Cogumelos Enoki, Feijão Verde, Shichimi** | Enoki-Pilze, grüne Bohnen, Shichimi

**UNAGI MAKI** 9,0

Smoked Eel, Unagi Sauce

**Enguia Fumada, Molho Unagi** | Geräucherter Aal, Unagi-Sauce

**CALIFORNIA MAKI** 16,5

Salmon, Prawn, Avocado

**Salmão, Gamba, Abacate** | Lachs, Garnele, Avocado

**EBI FURAI TO AVOCADO** 15,5

Prawn, Avocado, Wasabi Sesame

**Gamba, Abacate, Sésamo Wasabi** | Garnele, Avocado, Wasabi Sesam

**KUROMAGURO NO PIRIKARA** 13,5

Bluefin Tuna, Cucumber, Chives, Kim Chi

**Atum Rabilho, Pepino, Cebolinho, Kim Chi**

Blue-Fin-Thunfisch, Gurke, Schnittlauch, Kim Chi

**AGE WATARI GANI** 14,0

Softshell Crab, Romaine Lettuce, Japanese Mayo

**Caranguejo de Casca Mole, Alface Romana, Maionese Japonesa**

Weichschalenkrabbe, Romana-Salat, japanische Mayonnaise

**MIZU MAKI** 23,0

Fresh Alaskan King Crab, Asparagus, Salmon Aburi, Ikura

**Caranguejo Real do Alasca, Espargos, Salmão Aburi, Ikura**

FrISChe Alaska-Königskrabbe, Spargel, Aburi-Lachs, Ikura

# TEMPURA

**YASAI NO MORIAWASE<sup>(V)</sup>** 9,5

Assorted Vegetables Tempura, Tentsuyu

*Tempura de Vegetais, Tentsuyu* | Tempura-Gemüse, Tentsuyu

**KURUMA-EBI** 17,0

Tiger Prawns, Tentsuyu

*Camarão Tigre, Tentsuyu* | Tigergarnelen, Tentsuyu

**WATARIGANI** 17,5

Softshell Crab, Sudachi Mayo

*Caranguejo de Casca Mole, Maionese de Sudachi*

Weichschalenkrabbe, Sudachi-Mayonnaise

# ROBATAYAKI

**YAKITORI-NEGIMA YAKI** 18,0

Chicken Skewers, Spring Onion

*Espetadas de Frango, Cebolinha* | Hähnchenspieße, Zwiebelchen

**YAKI ATSUAGE<sup>(V)</sup>** 12,0

Tofu, Teriyaki, Kim Chi

*Tofu, Teriyaki, Kim Chi* | Tofu, Teriyaki, Kim Chi

**YAKI HOTATE** 26,0

Scallops, Red Pickled Onion, Yuzu Kosho

*Vieiras, Pickles de Cebola Roxa, Yuzu Kosho*

Jakobsmuscheln, eingelegte Violettzwiebel, Yuzu Kosho

**GINDARA NO SAIKYO-YAKI** 42,0

Black Cod, Saikyo Miso

*Bacalhau Preto, Miso Saikyo* | Schwarzer Stockfisch, Miso Saikyo

**WAGYU** 72,0

Grade 5 Wagyu Beef, Yakiniku

*Bife Wagyu Classe 5, Yakiniku* | Wagyu Rind Klasse 5, Yakiniku

# YASAI ITAME

**SHINSEN YASAI<sup>(V)</sup>** 6,5

Market Vegetables, Mentsuyu

*Legumes do Mercado, Mentsuyu* | Marktgemüse, Mentsuyu

**SAYA INGEN<sup>(V)</sup>** 4,5

Kenya Beans, Sesame

*Feijão Quênia, Sésamo* | Kenia-Bohnen, Sesam

**KINOKO MORIAWASE<sup>(V)</sup>** 5,5

Shiitake, Enoki, Shimeji, Oyster, Banno

*Shiitake, Enoki, Shimeji, Ostra, Banno* | Shiitake, Enoki, Shimeji, Austern, Banno

Food allergies and intolerances - Please let us know about your requirements.

(V) Vegetarian. The products are priced in the local currency (Euros €) and include 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. (V) - Vegetariano. 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. Vielen Dank. (V) - Vegetarisch. Alle Preise sind inklusive MwSt.



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TEPPANYAKI

*"Food for the body is not  
enough. There must be food  
for the soul"*

## YASAI NO TEMPURA MORIAWASE (V)

Tempura de Vegetais, Tentsuyu

*Assorted Vegetables Tempura, Tentsuyu*

Tempura-Gemüse, Tensuyu

## SHIRO-MISOSHIRU

Sopa de Miso Branco, Cogumelos Shimeji, Tofu

*White Miso Soup, Shimeji Mushrooms, Tofu*

Weisse Miso-Suppe, Shimeji-Pilze, Tofu

## EBI

Camarão, Ponzu, Soja, Agridoce

*Shrimp, Ponzu, Soy, Sweet Chilli*

Garnelen, Ponzu, Soja, süß-sauer

**Choose one main, Escolha uma opção  
Auswahl an eins option, 1 shu sentaku**

## TORI

Frango do Campo, Anticucho

*Free-range Chicken, Anticucho*

Hähnchen, Anticucho

Ou, **Or**, Oder

## HONJITSU NO OSAKANA

Peixe do Dia, Yuzu Kosho & Tahoon

*Catch of the day, Yuzu Kosho & Tahoon*

Tagesfisch, Yuzu Kosho & Tahoon

Ou, **Or**, Oder

## GYUNIKU

Bife, Legumes do Mercado, Teriyaki, Trufa

*Beef, Market Vegetables, Teriyaki, Truffle*

Steak, Marktgemüse, Teriyaki, Trüffel

Supplement: **Wagyu Beef** 18,- / 100gr

## YAKIMESHI

Arroz, Legumes do Mercado, Vieira, Gamba

*Rice, Market Vegetables, Scallop, Prawn*

Reis, Marktgemüse, Jakobsmuschel, Garnele

## PAINAPPURU TO SUPAISHINA MANGO SHABETTO

Ananás com Sorbet de Manga e Schichimi

*Pineapple with Mango-Shichimi Sorbet*

Ananas mit Shichimi-Mango Sorbet