

SINCE 2018, WE HAVE SHARED
OUR PASSION FOR THE ASIAN CONTINENT.

ASIAN COUVERT (PER PERSON) 3,50€

STARTERS 开胃菜

INDIA

KEEMA SAMOSA 脆皮三角饼
MINCED GOAT MEAT SAMOSA,
CURRY, YOGURT AND MINT SAUCE

8,50€

KOREA

DAKGANGJEONG 韩式炸鸡翅 🌶️
DEEP FRIED CHICKEN WINGS WITH
KOREAN SAUCE AND SESAME SEEDS

9,50€

THAILAND

TUNG TONG (THAI MONEY BAGS) 金钱袋
FRIED DIM SUM WITH CHICKEN
AND WATER CHESTNUT

11,00€

VIETNAM

GÔÌ CUÔN 越南春卷
FISH AND SHRIMP SPRING ROLL,
CUCUMBER, BASIL AND PEANUT

11,00€

JAPAN

ASIAN SALAD 亚洲沙拉
SPINACH SALAD WITH MUSHROOMS SHIMEJI,
PONZU, CASHEW AND TRUFFLE

12,00€

JAPAN

HOT POT WITH COCKLES 蛤蜊森早火锅
COOKED COCKLES IN SAKE WITH MARINADE
RED ONION AND CORIANDER

15,00€

JAPAN

ROBATA NO HOTATE 炉端烧干贝
ROBATA GRILLED SCALLOPS SEARED WITH BUTTER,
SHIMEJI MUSHROOMS AND NIKIRI SAUCE

18,00€

JAPAN

SHRIMP TEMPURA SALAD 虾天妇罗沙拉 🌶️
SHRIMP TEMPURA, LETTUCE MIX, EDAMAMES,
GREEN BEANS AND SPICY MAYONNAISE

21,00€

SOUPS 汤

THAILAND

TOM YUM KUNG 泰式虾肉/鸡肉酸辣汤 🌶️
SOUP SEASONED WITH LEMONGRASS,
KAFFIR LIME, CHILI, MUSHROOMS AND SHRIMP

13,00€

VIETNAM

PHO 河粉
RICE NOODLE AND BEEF SOUP,
TENDERLOIN, SEASONED
WITH LIME AND VIETNAMESE SPICES

16,50€

DIM SUM 点心 CANTON

ROASTED PORK BELLY WITH HONEY BUN
(CHINESE BBQ PORK BUN)

蜜汁肉包

6,00€

CHAMPAGNE, LOBSTER AND PRAWNS

香槟、龙虾和对虾点心

9,00€

GUA BAO 刈包 TAIWAN

PULLED PORK, BLACK BEAN SAUCE,
CORIANDER, CUCUMBER AND PEANUTS

碎猪肉、豆豉、芫荽、黄瓜和花生

9,00€

SAUTED SHITAKE, BROWN HON SHIMEJI,
WHITE HON SHIMEJI MUSHROOMS
AND SWEET CUCUMBER

鲍菇

9,00€

PORK BELLY, HOISIN SAUCE,
CORIANDER AND PORK RIND

五花肉、海鲜酱、芫荽和猪皮

9,00€

WAGYU, PEANUTS

和牛、花生

14,00€

SOFT SHELL CRAB
WITH KIMCHI MAYONNAISE

软壳蟹配韩国泡菜酱包

16,00€

CHEF'S RECOMMENDATIONS 主厨推荐菜品

THAILAND

GREEN/RED CURRY 绿咖喱 🌶️

CHICKEN/FISH CURRY WITH COCONUT MILK,
BASIL, BELL PEPPER, KAFFIR LIME AND THAI RICE

19,50€/22,00€

THAILAND

SOM TAM NEUA 青木瓜沙拉 🌶️

GREEN PAPAYA SALAD WITH WAGYU BEEF
SEASONED WITH LIME, PEANUTS AND CHERRY TOMATO

21,50€

THAILAND

PAD THAI KUNG/GAI 泰式炒河粉/虾肉炒粉

STIR-FRIED RICE NOODLE DISH WITH EGGS, SHRIMP/CHICKEN,
CHIVES, PEANUTS, SOYBEAN SPROUTS AND TAMARIND

22,00€/21,00€

JAPAN

VEAL LOIN TATAKI 洸和牛

VEAL LOIN TATAKI WITH JAPANESE MASHED POTATO,
POTATO AND GARLIC CRISPS AND TERIYAKI

26,00€

THAILAND

DUCK MASSAMAN CURRY 玛莎曼咖喱鸭

DUCK BREAST CURRY WITH SWEET POTATOES,
PEANUTS AND CINNAMON

27,00€

THAILAND

PAD THAI KUNG HXY CHELL 泰式泰式虎虾扇贝

STIR-FRIED RICE NOODLE DISH WITH EGGS, SHRIMP/SCALLOP,
CHIVES, PEANUTS, SOYBEAN SPROUTS AND TAMARIND

39,00€

JAPAN

ROBATA WAGYU TO KINOKO 和牛配蘑菇

200GR OF GRILLED WAGYU BEEF
WITH WASABI PONZU SAUCE

65,00€

JAPAN

ISE EBI NO SASHIMI 伊势海老の刺身

LOBSTER IN KG, PREPARED
IN SASHIMI/CURRY/PAD THAI

120,00€/KG

JAPAN

FISH ROBATA 炉端烧鱼

DAILY FISH ROBATA

€/KG

SIDES ON CHEF'S RECOMMENDATION

3,50€/PER PERSON

SIDES 配菜

JASMINE RICE 香米

3,00€

GLUTINOUS RICE 糯米

3,00€

FRIED RICE 炒饭

3,50€

SHARI 大米

3,50€

KIMCHI 朝鲜泡菜 🌶️

3,50€

PICKLED NAPA CABBAGE, CARROTS AND TURNIP FERMENTED IN KIME

SUSHI & SASHIMI

TURBOT USUZUKURI 白栗大菱鰯 TURBOT SASHIMI WITH PONZU, TRUFFLE AND CASHEW	12,50€
GYAKUMAKI 逆巻き SALMON ROLL, AVOCADO AND SHRIMP	14,00€
ONIGIRI 飯团 SALMON OR TUNA TRIANGLE, WRAPPED IN NORI	13,50€
SPICY TUNA スパイシー鮪 🌶️ SPICY TUNA ROLL, ASPARAGUS, TOGARASHI AND KIMCHI	14,00€
NEGUITORO MAKI ネギトロ巻き TUNA BELLY ROLL, CHIVES AND SESAME	14,00€
SALMON SKIN 鮭の皮巻き CRISPY SALMON SKIN ROLL AND JAPANESE MAYONNAISE, WITH SALMON AND ROE TOPPING	17,50€
AJI NO TATAKI 鮭のたかき CLASSIC CHOPPED HORSE MACKEREL SASHIMI WITH GREEN ONIONS AND GINGER	16,50€
SOFT SHELL CRAB MAKI ソフト殻蟹巻き SOFT SHELL CRAB ROLL, AVOCADO, CHIVES AND FLYING FISH ROE	17,00€
SASHIMI DE SALMONETE BRASEADO 红烧鲷鱼刺身 WITH MULLET LIVER MAYONNAISE AND CRUNCHY SCALE	19,50€
GUNKANS 軍艦 GUNKAN SELECTION BY THE CHEF	21,00€
TAI KIMCHI 韩国泡菜 🌶️ WHITE FISH OF THE DAY SEASONED IN KIMCHI, SESAME, LIME AND GREEN BEANS	21,00€
EBI MAKI 海老巻き TIGER PRAWN ROLL, ASPARAGUS, RED TOBIKO AND KIMCHI MAYONNAISE	23,00€
MAGURO NO TATAKI ABURI 鮪のたかき炙り SEARED TUNA SASHIMI, SERVED WITH MISO SAUCE, GINGER AND CHIVES	25,00€
CHIRASHI 散らし BOWL OF RICE WITH VARIOUS SASHIMI TOPPINGS	29,50€
SOŌ MAKI 東洋巻き EEL ROLL, WITH TUNA BELLY, FLEUR DE SEL AND YUKARI TOPPING	29,50€
SASHIMI NO MORIAWASE 刺身の盛り合わせ SASHIMI VARIETY OF THE DAY'S SPECIALS	39,50€
SUSHI & SASHIMI (20 PIECES)	49.00€/59.00€
SUSHI & SASHIMI (40 PIECES)	69.00€/79.00€

CHEF'S NIGUIRIS (2 PIECES)

PRODUCT AVAILABILITY, DEPENDS ON WHAT SEA BRINGS US

RAZOR CLAM NIGUIRI 尼吉里 · 林格朗

GRILLED WITH OLIVE OIL, GARLIC AND CORIANDER

7,50€

SQUID NIGUIRI 握鲁拉

8,50€

SARDA NIGUIRI 尼吉里 · 萨拉乔

9,50€

AVEIRO OYSTER 来自阿威罗的 · 牡蛎

FRESH OYSTER

10,50€

SCALLOP NIGUIRI 握扇贝

11,00€

EEL NIGUIRI 握鳗鱼

GRILLED WITH TERIYAKI, SESAME,
CHIVES AND SICHUAN PEPPER

12,00€

MULLET NIGUIRI 握鲻鱼

WITH MULLET LIVER MAYONNAISE,
GRILLED AND CRISPY SCALES

12,00€

SEA URCHIN NIGUIRI 海胆尼吉里

15,00€

SUSHI OMAKASE 寿司お任せ (8 PIECES)

SELECTION OF NIGUIRI BY THE CHEF,
BRUSHED WITH SPECIAL SAUCE

29,50€

WE HAVE VEGETARIAN OPTIONS AVAILABLE

JOÃO FRANCISCO DUARTE

EXECUTIVE CHEF

WE HAVE COMPLAINT BOOK · VAT INCLUDED AT THE CURRENT LEGAL RATE



