

Degustation Menu



Omakase itamae

Selection of dishes prepared by our Sushiman

Sushibar



Ussuzukuri

Thin slices of white fish served with Ponzu sauce

Crispy salmon carpaccio

Thin slices of salmon served with capelin fish roe and citrus sauce

Tuna foie gras tartar

Tuna with foie gras, ikura and wasabi in our special sauce

Shake nuta

Salmon with spicy Miso sauce

Hotategai

Scallop sashimi served with black truffles

Sashimi (3 pieces)



Toro (fatty tuna)

Maguro (tuna)

Shake (salmon)

Shake Belly (salmon belly)

Buri (yellowtail)

Aji (horse mackerel)

Suzuki (seabass)

Hirame (flounder)

Tai (sea bream)

Ebi (prawn)

Ika (squid)

Katsuo (bonito)

Lime Uni (sea urchin with lime)

Tako (octopus)

Sashimi Matsu (12 selected slices of fresh daily fish)

Sashi Mee (10 special slices from our Chef)

Sushi



Sushi Takê

5 selected pieces of Nigirizushi

Sushi Matsu

9 selected pieces of Nigirizushi

Chirashi Sushi

Selected fish, seafood and fish eggs set over sushi rice

Duo (Nigirizushi)



Ebi (prawn)
Maguro (tuna)
Tako (octopus)
Shake (salmon)
Ika (squid)
Shake Belly (salmon belly)
Buri (yellowtail)
Ikura (salmon roe)
Hirame (flounder)
Suzuki (seabass)
Massago (capelin roe)
Tai (sea bream)
Uni (sea urchin)
Aji (horse mackerel)
Katsuo (bonito)
Hotategai (scallop)

Special Duo



Kobe Beef (wagyu)
Shake Truffle (truffled Salmon)
Uzura Tamago (tuna with quail egg)
Maguro Foie Gras (tuna with foie gras)
Hotate Truffle (truffled scallop)
Unagi (fresh water eel)
Umê Kyu (cucumber with Japanese plumo)
Gesso (calamari head)
Toro (fatty tuna)
Buri Toro (fatty yellowtail)

Temaki



Maguro Negui (tuna with green chives)

🍣 **Spicy Tuna** (tuna with Chinese Toban Djan chili sauce)

🍣 **Spicy Shake** (salmon with Chinese Toban Djan chili sauce)

Shake Crispy (salmon with green chives)

Ikura (salmon roe)

Ebiten (shrimp tempura)

Salmon Skin (salmon skin with truffled olive oil and teriyaki sauce)

Salads



Baby Lobster Thai Salad

Baby Lobster with lettuce, grapefruit and seaweed

🍣 **Spicy Thai tangerine salad**

Our version of a classic Thai salad that is sweet, tangy, spicy, refreshing and sour

Kinoko salad

Sauteed Kinoko mushrooms served with lettuce and seaweed

Appetizers



Kaisosoba

Seaweed, Matcha soba noodles and Dashi

Hong Kong prawns

Served with honey glazed walnuts

Crackling Vietnamese spring rolls

Savoury pork and mushroom wrapped in crispy rice paper served with lettuce and fresh herbs

Steamed salmon Cantonese style

Salmon and tofu roll cooked in Dashi, shoyu, sake and ginger

Moriawase Tempura

Shrimp and vegetables tempura

Stir-fried Thai squid

Seasoned with chili and coriander

Kinoko Malaysia style

Kinoko mushrooms, nira and pineapple

Hong Kong style steamed crawfish

Steamed crawfish served with shiraga, negui and ginger

Dim Sum



Degustation Menu (05 pieces)

01 piece of each of the dim sum's featured below



03 Pieces

Siu Mai

Cantonese steamed pork dumpling

Lobster Xiao Long Bao

Traditional Shanghai lobster soup dumpling

Har Gao

Steamed Hong Kong shrimp dumpling

Gyoza

Japanese pork gyoza dumpling

Crisp Wonton

Crispy shrimp dumpling



Main Course



Pad Thai

Classic Thai stir-fried rice noodles dish with seafood, eggs and peanuts



Pad Thai vegetarian

Our version of the famous Thai noodle dish but purely vegetarian

Tonkatsu Onsen Tamagô

Steamed Japanese pork belly fried in special Japanese flour served with egg and bok choy

Missô steak foie gras

Wagyu filet mignon with seared foie gras and spicy Miso sauce

Nabeyaki udon

Udon noodles with green chives, shiitake mushrooms, egg and wakame with udon sauce

Merluza sakana

Grilled Patagonian toothfish with teriyaki sauce

Crispy Sichuan confit duck with pancakes

Classic crispy duck from western China marinated in spices served with fresh herbs

Wagyu Ribs

Wagyu beef ribs served with kabocha squash



vegetariano



picante



Egg fried rice 🍃

Pineapple fried rice

Special fried rice

Gohan (Japanese rice)

Braised Sichuan eggplants 🍃

Stir-fried broccoli with ginger 🍃

Stir-fried spinach with garlic 🍃

Missoshiru (Miso soup)



Matcha pudding with ice cream

Green tea pudding with fresh fruit and citrus sorbett

Mango Yuzu ravioli

Mango ravioli with Yuzu cream, crunchy Sembei rice cracker and citrus sorbet

Omatsuri Cake

Chocolate cake with Brazil nuts served with strawberry stuffed lychee and Wasabi sorbet

Tofu Cheesecake

Tofu cheesecake served with red fruit coulis

Fruit of the Day

Sliced seasonal fruits

Ice cream

Homemade ice cream



Será acrescido a todos os valores 10% referentes à taxa de serviço. / *A 10% service charge will be added to all prices.*

É proibida a venda, oferta, entrega e permissão de consumo de bebida alcoólica, ainda que gratuitamente, aos menores de 18 (dezoito) anos. Lei 6153 de 05 de janeiro de 2012 e artigo 243 da Lei Federal 8069 de 13 de julho de 1990.
It is prohibited to sell, offer, delivery and permission alcohol consumption, even for free, to people under eighteen (18) years old. Law 6153 of 05 January 2012 and Article 243 of Federal Law 8069 of July 13, 1990.

“Se beber, não dirija” / *If you drink, do not drive* Fiscalização Sanitária do Município do Rio de Janeiro: Tel. 2503-2280
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