

## Degustation Menu

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### **Omakase itamae**

Selection of dishes prepared by our Sushiman

## Sushibar

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### **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)

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**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

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**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)

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**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

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**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.*

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