

TASTING MENU

Dishes we are proud of creating specially for you.

For 2 and multiples of 2 - 65 per person

himalayan salt rock sashimi

chutoro with caramelized onion or onion confit, kisami wasabi, passion fruit, over pink Himalayan Rock Salt

wagyu truffle

wagyu tataki sirloin with truffle and shimeji tempura

hammachi sashimi

australian yellowtail fish sashimi, wakame and salicornia salad and pesto and black salt vinaigrette

apple maki

sushi roll with salmon, prawn in tempura, apple, demerara sugar with teriyaki sauce

otsukuri

sashimi of various fishes over ice

tuna foie

tuna gunkan with foie and caramelized red onion

black cod

from Alaska with miso, black-eyed peas crumbs and sugar peas

matchamitsu

robin hood green tea tiramisu

STARTERS

miso shiro

miso broth with seaweed, tofu, chives and sesame seeds

2,5

edamame

soy bean, hot or cold, with salt, kimchi and sesame seeds

4,5

nippon ceasar salad

mix of lettuce with wakame, edamame, salicornia, croutons and parmesan with ceasar salad dressing

6,0

oysters

two oysters served natural over ice with lime

7,0

vegetarian gyosas

japanese vegetarian raviolis with leak and sesame crumbs

6,5

chicken gyosas

chicken japanese raviolis, with leak and sesame crumbs

6,5

oriental bags

rice paper rolls stuffed with prawns, mango, inari and rocket salad

6,5

ebi rol

crispy prawns, salmon and sweet chilli sauce

8,5

nobashi ebi

nobashi prawns in tempura

9,0

TARTARS

kuro ceviche ceviche of various fishes with black sweet potato purée, rice chips and ikura	9,0
salmon tartar minced salmon with apple snacks, wakame, japanese mayonaise and ikura	7,5
mille-feuilles tuna tartar tuna tartar in pergamena bread with kimchi	10,5

SASHIMI, TATAKI, USUZUKURI

himalayan salt rock sashimi chutoro with caramelized onion or onion confit, kisami wasabi, passion fruit, over pink himalayan rock salt	9,5
wagyu truffle sashimi wagyu tataki sirloin with truffle and shimeji tempura	15,5
hammachi sashimi australian yellowtail fish sashimi, wakame and salicornia salad and pesto and black salt vinaigrette	9,0
blue pico sashimi azores fish usuzukuri with black salt, coriander and wakame	13,5
tuna zarame sashimi tuna usuzukuri over ice with wasabi kizami and lime	10,5
black sashimi salmon sashimi marinated in nero di sepia for 48 hours and ponzu sauce sashimi	8,5
salmon sashimi sliced salmon	6,5
tuna sashimi sliced tuna	11,0
salmon belly salmon belly with ponzu sauce and chives	9,0
maguro tataki braised tuna salad with apple mustard and crispy onion	12,0
salmon tataki braised salmon, daikon oroshi, ponzu sauce and chives	7,5
tuna tataki braised tuna, daikon oroshi, ponzu sauce and chives	11,5

NIGIRI, GUNKAN, TEMAKI

chef poker nigiri four nigiris created by the chef in the moment	12,0
flying engawa nigiri two braised turbot fin nigiris and Chef's turbot nigiri	7,5
tuna nigiri two marinated tuna nigiris with nori seaweed	8,0

salmon nigiri two salmon nigiris over sushi rice	4,8
prawn nigiri three prawn nigiris over sushi rice	7,0
deep sea gunkan two mackerel and cuttlefish gunkans with coriander and Persian Blue Salt	6,0
suzuki & ebi krunch two sea bass gunkans of sea bass and crunchy prawns with kizami wasabi and pumpkin jam	7,0
tuna foie gunkan two tuna gunkans, foie gras and caramelized red onion	10,0
salmon gunkan two salmon gunkans and chives	7,5
uni gunkan two roe sea urchin gunkans	11,0
salmon temaki minced or sliced salmon and chives with sushi rice and seaweed	6,5
temaki philadelphia minced salmon, philadelphia cheese and chives with sushi rice and seaweed	7,0
MAKI	
wagyu kani 4 un sushi roll with marinated and braised wagyu sirloin, crab and wasabi kizami	11,0
piña colada 4 un sushi roll with sea bass, crispy prawn, pineapple, caramelized lime and piña colada sauce	6,0
k-pop 4 un sushi roll with prawn in tempura, kimchi purée, tuna and fried onion	8,0
apple 4 un sushi roll with salmon, prawn in tempura, apple, demerara sugar and teriyaki sauce	7,0
honey roads 4 un sushi roll with salmon, prawn in tempura, green apple, teriyaki sauce and arare massago pearls	7,0
strawberry 4 un sushi roll with salmon, strawberry, philadelphia cheese, orange tobiko and strawberry su sauce	7,0
spider 4 un sushi roll with soft shell crab, unagi, salmon and avocado with teriyaki sauce	9,0
hot roll 8 un salmon sushi roll in tempura, massago and teriyaki sauce	14,0
santorini 8 un deep fried salmon roll with, feta cheese and other mediterranean flavours	13,0
salmon maki salmon sushi roll	4,8

tekka maki tuna sushi roll	7,5
spicy tekka slightly hot tuna sushi roll	8,0
avenida 8 un free style roll created in the moment by the chef	20,0

SUSHI & SASHIMI

yasai sushi thirteen pieces of vegetarian sushi - nigiri, maki and gunkan	12,0
otsukuri fourteen pieces of sashimi of various fishes over ice	16,0
sushi to sashimi twenty sushi pieces of various fishes - sashimi, nigiri, gunkan and maki	24,0
salmon party twenty sushi pieces of salmon - sashimi, nigiri, gunkan and maki	19,5
kisetsu sashimi twenty five pieces of sashimi of various fishes over ice	28,0
sushi & sashimi experience fourty sushi pieces created in the moment by the chef with diferent fishes - sashimi, nigiri, maki and gunkan	45,0

HOT DISHES

salmon teriyaki grilled salmon with teriyaki sauce and shimeji	14,0
black cod from alaska with miso, black-eyed peas crumbs and sugar peas	19,0
wagyu kimchi beef wagyu sirloin carpaccio with kimchi vinaigrette, spring onion and goma tare with deep fried potatoes	19,5
sukiyaki japanese fondue with angus, vegetables, shirataki noodles, flavoured broth and goma tare. This dish is finalised by the customers at the table. This dish requires an oven at the table therefore it can only be ordered with a previous reservation.	40,0
dotenabe japanese broth with miso, oysters, mussel, konnyaku and vegetables	16,0
katsudon deep fried pork over gohan rice, egg and spring onion	13,0
ebi kakiage threads of vegetables and prawns in tempura with tentsuy and gohan	12,0
unaju japanese eel over gohan rice and sakana tare	17,0

KIDS

12,5

california maki

prawn sushi roll with prawn, avocado, sweet cucumber, lettuce and japanese mayo, and,

tori teriyaki

grilled chicken with teriyaki sauce, vegetables and gohan rice

or

gyosas

vegetable or chicken japanese raviolis with leak and sesame crumbs, and,

salmon takegushi

salmon skew with teriyaki sauce and gohan rice

DESSERTS

sundae miso

ice cream with miso caramel, oreo crumble and waffle

6,5

kabotcha cheesecake

cheesecake with pumpkin jam, cinnamon and crunchy seeds

5,0

yuzu white rock

yuzu pannacotta with yuzu broth and kumquat

4,5

matchamitsu

robin hood green tea tiramisu

5,5

tempura ice

vanilla ice cream in tempura with pear rocha DOP crumble

6,5

sushi café chocolate cake

slice of a chocolate cake with 13 years tradition

5,0

sushi café chocolate cake with ice cream

ice cream of your choice

6,5

nippon ice

three flavours of Japanese ice cream trilogy: green tea, ginger and sesame

5,5

ice cream

green tea, ginger, violet and sesame

2,8

doumo arigatou gozaimasu

Opened on April 23rd 2011, the Avenida Sushi Café aims at surprising its customers with gastronomy/gastronomically.

Manager
Filipe Monteiro
(since 2007 at Sushi Café)

Executive Chef
Daniel Rente
(since 2005 at Sushi Café)

Head Waiter
Skicor Sacramento
(since 2014 at Sushi Café)

Sushi Chef
Carlos Mateus
(since 2010 at Sushi Café)