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Sob as flores de um mundo efêmero,
com o meu arroz inteiro e o meu
sake branco.

Matsuo Basho.

Under the flowers of a fleeting world,
with my whole white rice and my sake.

Matsuo Basho.

MENU DEGUSTAÇÃO KABUKI (100€/ pessoa)
KABUKI TASTING MENU (100€/ person)

WINE PAIRING (75 €/ pax)

SAKIZUKE/ 先附

APERITIVOS KABUKI – bento box/ appetizers – bento box

SASHIMI/ 刺身

SASHIMI MORIAWASE – peixe branco – salmão – atum/ whitefish – salmon – tuna

OTSUKURI/ お造り

“PA AMB TOMAQUET” – barriga de atum – pão tostado – tomate/
fatty tuna – bread crumbs – tomato

PONZU – peixe branco – ponzu/ whitefish – ponzu

CARABINEIRO – molho da sua cabeça – arroz de sushi/
scarlet prawn – head sauce – sushi rice

SUSHI / 寿司

KABUKI SUSHI – seleção especial/ special selection

SOBREMESA/ デザート

MOCHI – doce tradicional japonês/ japanese traditional dessert

MENU KABUKI AMPLIADO (135€/ pessoa)
KABUKI TASTING MENU (135€/ person)

WINE PAIRING (90 €/ pax)

NIKU /肉

GYU-TAKE NABE – caldo sukiyaki – cogumelos – wagyu/
sukiyaki hot pot – mushrooms – wagyu

SOBREMESA/ デザート

SOPA DE MANGA – gengibre – frutas tropicais – gelado de coco/
mango – ginger – tropical fruits – coconut ice-cream

MENU DEGUSTAÇÃO VEGAN (80€/ pessoa)
VEGAN TASTING MENU (80€/ person)

WINE PAIRING (75 €/ pax)

SAKIZUKE/ 先附

APERITIVOS VEGAN KABUKI – bento box/ appetizers – bento box

ENTRADAS/ STARTERS/ からして

KAKIAGE – tempura de legumes - tonkatsu/ vegetables tempura – tonkatsu

COUVE CHINESA – josper/ chinese cabbage – josper

AGADASHI TOFU – tofu panado/ breaded tofu

TÁRTARO/ TARTAR/ タルタル

ABACATE PICANTE – shichimi/ spicy avocado - shichimi

SUSHI / 寿司

KABUKI SUSHI – seleção especial vegan/ vegan special selection

SOBREMESA/ DESSERT/ デザート

MOCHI – doce tradicional japonês/ japanese traditional dessert

MENU VEGAN AMPLIADO (100€/ pessoa)
VEGAN TASTING MENU (100€/ person)

WINE PAIRING (90 €/ pax)

CHŪKA NABE/ 中華なべ

YASAI ITAME– legumes - miso / vegetables - miso

SOBREMESA/ DESSERT/ デザート

SAKURA CHOFU – tofu – chocolate – cereja/ tofu – chocolate - cherry

SAKIZUKE /先附

OSTRA – natural/ oyster - natural	3,50 €/ud
MISO SHIRU – sopa de soja fermentada – tofu – algas/ fermented soya soup – tofu - seaweed	8,00 €
WAKAME KYURI SU – alga wakame – pepino – sunomono/ wakame seaweed – cucumber – sunomono	8,00 €
NASU NO MISO – beringela – miso – chalotas – sésamo/ aubergine – miso – shallots – sesame	19,00 €
GYOZA KABUKI – do dia/ of the day	12,00 €
GYOZA CARABINEIRO (4 uds) – caviar/ scarlet prawn – caviar	36,00 €

SASHIMI / 刺身

Meias doses disponíveis/ half portions available

PEIXE BRANCO – do dia/ whitefish of the day	32,00 €
SAKE – salmão/ salmon	28,00 €
AKAMI – lombo de atum/ red tuna	35,00 €
DEGUSTAÇÃO DE ATUM – três cortes de atum/ three different cuts of tuna	48,00 €
MORIAWASE – peixe branco – salmão – atum/ whitefish – salmon – tuna	48,00 €
KABUKI (2pax) – peixes brancos – salmão – atum – mariscos moluscos/ whitefishes – salmon – tuna – seafood – shellfish	76,00 €

TATAKI / たたき

Meias doses disponíveis/ half portions available

GYUTATAKI – vazia galega – ponzu/ galician beef – ponzu	32,00 €
MAGURO TONNATO – atum – molho “tonnato”/ tuna – “tonnato” sauce	37,00 €

TÁRTARO / TARTAR / タルタル

Meias doses disponíveis/ half portions available

SAKE ESTRELADO – salmão picante – ovo estrelado – batata - cebolinha/ spicy salmon - shichimi – egg – potato – chives	30,00 €
MAGURO ESTRELADO – atum picante – ovo estrelado – batata - cebolinha/ spicy tuna – egg – potato – chives	35,00 €
MAGURO PICANTE – atum – shichimi/ spicy tuna - shichimi	32,00 €
ABACATE PICANTE – shichimi/ spicy avocado - shichimi	20,00 €
TORO – barriga de atum – ovo – cebolinha/ fatty tuna – egg – chives	48,00 €

USUZUKURI / 刺身

Meias doses disponíveis/ half portions available

"BULHÃO PATO" – peixe branco – ameijoas – molho "à bulhão pato"/ whitefish – clams – "à bulhão pato" sauce	26,00 €
PONZU – peixe branco – ponzu/ whitefish – ponzu	32,00 €
BILBAÍNA – peixe branco – azeite – alho – shichimi/ whitefish – olive oil – garlic – shichimi	34,00 €
TRUFA – peixe branco – patê de trufa branca/ whitefish – white truffle pate	34,00 €
"PA AMB TOMAQUET" – barriga de atum – pão tostado – tomate/ fatty tuna – bread crumbs - tomato	38,00 €
HOTATE – vieira – miso – citrinos/ scallop – miso – citrus	36,00 €
CARABINEIRO – molho da sua cabeça – arroz de sushi/ scarlet prawn – head sauce – sushi rice	40,00 €

OUTROS USUZUKURI KABUKI – deixe-se recomendar pela equipa de
sala/ **OTHER KABUKI USUZUKURI** – be recommended by our team

SUSHI / 寿司

YASAI SUSHI – nigiris & uramaki vegetariano/ vegetarian nigiris & uramaki	41,00 €
EDOMAE SUSHI – nigiris & hosomaki clássico/ classic nigiris & hossomaki	62,00 €
KABUKI SUSHI – nigiris & futomaki Kabuki/ Kabuki nigiris & futomaki	71,00 €
OMAKASE SUSHI – seleção especial do chef/ chef's special selection	

NIGIRI SUSHI / にぎり

NIGIRIS EDOMAE OU YASAI – se deseja nigiris clássicos ou nigiris vegetarianos, consulte com a nossa equipa de sala/ **EDOMAE OR YASAI**

NIGIRIS – If you want classic nigiris or vegetarian nigiris, consult with our team

OVO TRUFA – ovo estrelado – patê de trufa branca/ fried egg – white truffle pate	6,00 €
OVO CAVIAR – ovo estrelado – caviar/ fried egg – caviar	12,00 €
BELOTA – peixe branco – toucinho ibérico/ whitefish – Iberian lard	6,00 €
CHIPOTLE BILBAINA – peixe branco – chipotle – alho – azeite – shichimi/ whitefish – chipotle – garlic – olive oil – shichimi	7,00 €
UNAGI KABAYAKI – enguia braseada/ braised eel	6,00 €
CHUTORO DIJON – atum meio gordo – mostarda Dijon/ medium-fat tuna – Dijon mustard	8,00 €
TORO FLAMBÉ – barriga de atum flambeada – açúcar mascavado/ flamed fatty tuna – brown sugar	7,00 €
TORO PASTOR – barriga de atum – molho “al pastor”/ fatty tuna – “al pastor” sauce	7,00 €
GUNKAN NEGITORO CAVIAR – barriga de atum – cebolinha – caviar/ fatty tuna – spring onion – caviar	16,00 €
HAMBÚRGER – wagyu – cebola – tomate/ wagyu burger- onion – tomato	6,00 €
BIFE TÁRTARO – arroz crocante – pimenta jalapenho/ steak tartare – crunchy rice – jalapeño pepper	7,00 €
GYUTATAKI CHIMICHURRI – vazia galega – molho “chimichurri”/ Galician beef – “chimichurri” sauce	8,00 €
KAGOSHIMA – wagyu japonês A5 – gema curada/ Japanese A5 wagyu – cured egg yolk	14,00 €
CARABINEIRO – c/ a sua cabeça/ served with it's head	25,00 €

MAKIS / マキ

NEGITORO MAKI – barriga de atum – cebolinho/ fatty tuna – spring onion	14,00 €
UNAGI FUTOMAKI – enguia – abacate – pepino/ eel – avocado – cucumber	18,00 €
SOFT-SHELL CRAB – caranguejo – abacate – fios de ovos/ soft-shell crab – avocado – sweet egg	23,00 €
TEMPURA EBI FUTOMAKI – camarão – abacate – farinha frita/ shrimp – avocado – fried flour	23,00 €

TEMAKI / 寿司

IKURA – ovas de salmão – ovo estrelado/ salmon roes – fried egg	9,00 €
TUTANO – tutano – ovo estrelado/ marrow – fried egg	12,00 €
UNAGUI – enguia – pepino/ eel – cucumber	13,00 €
MAGURO PICANTE – atum – shichimi – ovo estrelado/ spicy tuna – fried egg	13,00 €

TEMPURA / 天ぷら

YASAI – legumes/ vegetables	26,00 €
MORIAWASE – camarão – legumes – peixe branco/ shrimp – vegetables – whitefish	30,00 €
EBI – camarão/ shrimp	32,00 €

ROBATA / 炉端

TORI NO SHOGA – frango – teriyaki – lima – gengibre – arroz gohan/ chicken – teriyaki – lime – ginger – gohan rice	30,00 €
SAKANA YAKI – peixe do dia – legumes/ fish of the day – vegetables	34,00 €
GUINDARA NO MISO – bacalhau – miso/ cod – miso	34,00 €

NIKU / 肉

VAZIA GALEGA – cogumelos/ galician beef – mushrooms	38,00 €
WAGYU – costela de wagyu – teriyaki/ wagyu ribs – teriyaki	38,00 €
GYU-TAKE NABE – caldo sukiyaki – cogumelos – wagyu/ sukiyaki hot pot – mushrooms – wagyu	42,00 €
KAGOSHIMA – wagyu japonês A5 – min 100 gr/ Japanese A5 wagyu – min 100 gr	1,10 €/GR

ACOMPANHAMENTOS/ SIDES/ おつまみ

GOHAN – arroz ao vapor/ steamed rice	6,00 €
EDAMAME – sal maldón/ maldón salt	8,00 €
KIMCHI – legumes – kimchi caseiro/ vegetables – homemade kimchi	10,00 €
YASAI ITAME – legumes – miso/ vegetables – miso	16,00 €
TAKENABE – cogumelos – sukiyaki/ mushrooms – sukiyaki	18,00 €

