



KA BU KI

KIKUBARI / COCKTAIL BAR

As a souvenir, to a poppy, the butterfly
leaves its wings.

Matsuo Basho.

Como lembrança para uma papoila,
a borboleta deixa as suas asas.

Matsuo Basho.

COCKTAILS

Niwa Shi - herbal e fresco/ herbal & fresh 18,00 €

Roku Gin – cordial de manjeriç o e shiso – yuzu – matcha – bitter de laranja

Roku Gin – basil and shiso cordial – yuzu – matcha – orange bitter

Mahjong - tostado - fresco – amadeirado - cítrico/ nutty - fresh - woody - citrus 20,00 €

Nikka Days - licor Cacau - dry cura  o yuzu - pistacho - palo santo

NIKKA DAYS - Cacao liqueur - yuzu dry cure - pistachio - palo santo

Ekizochikku - sofisticado – ex tico – refrescante/ sophisticated - exotic - refreshing 18,00 €

Vodka Eiko – cordial de goiaba e lichia clarificado - citrica lima kaffir

Vodka Eiko - guava and lychee cordial clarified - citrus lime kaffir

Mitsubishi Zero – elegante, floral, cítrico/ elegant, floral, citric 18,00 €

Roku Gin - cordial Mirtilo e shiso roxo - yuzu clarificado - Cordial Labdanum

Roku Gin - Blueberry and purple shiso cordial - clarified yuzu - Labdanum cordial

Natsu – refrescante, cítrico, aveludado/ refreshing, citric, velvety 18,00 €

Cacha a - kyomi rum - calamansi - pa oca - bitter de chocolate - espuma de cupua u

Cacha a - kyomi rum - calamansi - pa oca - chocolate bitter - cupua u foam

Red Akuma - refrescante – picante – cítrico/ refreshing - spicy - citrus 19,00 €

Tequila espol n - Dry Cura  o - yuzo - laranja sangu nea - yuzokosho - gochujang

Tequila espol n - Dry Cura  o - yuzo - blood orange - yuzokosho - gochujang

Pandank r da - aveludado - fresco – tropical - leve/ velvety - fresh - tropical - light 17,00 €

Rum Pandan Leaf - kyomi Rum - genmaicha - abacaxi - lima - leite de coco

Pandan Leaf rum - kyomi Rum - genmaicha - pineapple - lime - coconut milk

Kabuki Pisco Sour - herbal e cítrico/ herbal & citric 17,00 €

Pisco – limão - yuzu IT – espuma vegana – coentros – matcha
Pisco – lemon – yuzu IT – vegan foam – coriander – matcha

Yamanashi Negroni - forte, amargo e doce/ boozy, bitter & sweet 20,00 €

Nikka Days – vermute rosso – campari – umeshu choya – alecrim
Nikka Days – vermute rosso – campari – umeshu choya – rosemary

Tokyo Blossom - cítrico e floral/ citric & floral 16,00 €

Sake – umeshu – yuzu – limão – alecrim – espuma vegana
Sake – umeshu – yuzu – lemon – rosemary – vegan foam

Ukiyo - doce, picante e exótico/ sweet, spicy & exotic 18,00 €

Vodka Eiko – kyomi rum – baunilha - pimenta sancho – maracujá – laranja – ar de
espumante
Vodka Eiko – kyomi rum - vanilla – sancho Pepper – passion fruit – orange – sparkling wine

CERVEJAS

Kirin Ichiban 33cl 6,50 €

Asahi Super Dry (Cerveja de pressão / Draft Beer)40cl 7,00 €

Estrella Galicia Reserva Especial 1906 (Cerveja de pressão/Draft Beer)40cl 7,00 €

COCKTAILS SEM ALCOOL/ ALCOHOL FREE COCKTAILS

Togarashi Paloma - cítrico, frutado e fresco/ citric, fruity & fresh 12,00 €

Licor de toranja 0.0 álcool – yuzu – soda de toranja – sal de togarashi
Grapefruit liqueur 0.0 alcohol – yuzu – grapefruit soda – togarashi salt

KIUI Matcha Sour - cítrico, frutado e seco/ citric, fruity & dry 14,00 €

Gin 0.0 álcool – kiwi – yuzu – licor de sabugueiro 0.0 álcool – espuma de matcha
Gin 0.0 alcohol – yuzu – elderflower 0.0 alcohol – liqueur – matcha foam

Aomori - frutado - cítrico - terroso - curto/ Fruity - citrus - earthy - short 12,00 €

Gin 0% Álcool - maçã verde - vetiver
Gin 0% Alcohol - green apple – vetiver

Anzu - longo – efervescente – cítrico – frutado/ long - effervescent - citrus - fruity 12,00 €

Pêssego e alperce - mel e jasmim - yuzu
Peach Apricot - mel e jasmim - yuzu

Toropikaru - frutado e exótico/ fruity & exotic 12,00 €

Martini floreale 0.0 álcool – licor de abacaxi 0.0 álcool – maracujá – yuzu – xarope de shiso
Martini floreale 0.0 alcohol – pineapple liqueur 0.0 alcohol – passion fruit – yuzu – shiso syrup

DESTILADOS/ SPIRITS

GIN

Bulldog	16,00 €
Hendrick's	17,00 €
Ki No Bi	25,00 €
Monkey 47	22,00 €
Mare	18,00€
Nikka Coffey Grain	19,00 €
Nordes	16,00 €
Roku	17,00 €
Adamus	20,00 €
Black Pig	17,00 €

VODKA

Beluga	17,00 €
Belvedere	17,00 €
Grey Goose	18,00 €
Nikka Coffey Grain	17,00 €
Eiko	16,00 €

WHISKY

Balvenie 10 Years Founders Reserve	40,00 €
Bulleit	12,00 €
Bulleit Rye	16,00 €
Jameson 18 Years	20,00 €
Kavalan Port Cask Finish	18,00 €
Nikka Days	16,00 €
Nikka From The Barrel	18,00 €
Nikka Taketsuru Pure Malt	18,00 €
Nikka Coffey Grain	18,00 €
Nikka Coffey Grain Malt	20,00 €
Nikka Miyagikyo Single Malt	26,00 €
Nikka Yoichi Single Malt	28,00 €
Nikka Yoichi Single Malt 10 Years	34,00 €
Suntory Hibiki Harmony	42,00 €
Talisker 10 Years	16,00 €
The Kurayoshi Pure Malt 18 Years	90,00 €
The Kurayoshi Pure Malt	20,00 €
The Matsui Sakura Cask Single Malt	35,00 €
Macallan Sherry Cask 12 anos	42,00 €

RUM

Santa Teresa 1796	14,00 €
El Dorado 21 Years	30,00 €
Flor De Caña 12 Years	15,00 €
Zacapa XO	45,00 €

TEQUILA

Clase Azul Plata	30,00 €
Clase Azul Reposado	40,00 €
Don Julio 1942	44,00 €
Komos Anejo	38,00 €
Komos Reposado Rosa	38,00 €

COGNAC

Courvossier XO	24,00 €
Lourinhã XO Engarrafada Edição KABUKI nº 613	26,00 €
Martel VS	16,00 €
Martel XO	36,00 €
Remy Martin XO	30,00 €

BRANDY

Gran Duque D'Alba Gran Reserva	14,00 €
Lepanto Gran Reserva	12,00 €
Ysabel Regina	16,00 €
CRF Reserva Extra	20,00 €

VERMUTE/ VERMOUTH

Cinzano 1757 Rosso	14,00 €
Noilly Prat	14,00 €

LICORES/ LIQUEURS

Bailey's	10,00 €
Campari	10,00 €
Cynar	10,00 €
Disaronno	11,00 €
Fernet Branca	10,00 €
Grand Marnier	12,00 €
Italicus	12,00 €
Umeshu Choya Extra Years	12,00€

MENU KIKUBARI / (30€/ pessoa)

APERITIVOS KIKUBARI – bento box/ appetizers – bento box

MISO SHIRU – sopa de soja fermentada – tofu – algas/fermented

MOCHI – mochi do dia/ mochi of the day

SAKIZUKE /先附

MAGURO KOROKKE (2 UDS) – croquete – atum - sukiyaki / croquette - tuna - sukiyaki	8,00 €
TRIO DE OSTRAS – seleção do chefe / the chef’s selection	15,00 €
MISO SHIRU – sopa de soja fermentada – tofu – algas/ fermented soya soup – tofu - seaweed	8,00 €
GYOZA KABUKI (4 uds) – do dia/ of the day	16,00 €
GYOZA CARABINEIRO (4 uds) – caviar/ scarlet prawn – caviar	36,00 €
PREGO TORO – atum-maionese de lima e gengibre-tsukemono - bolo no caco/ tuna - lime and ginger mayonnaise - tsukemono - bolo no caco	14,00 €
PREGO WAGYU – wagyu – teriyaki-mostarda -bolo no caco/ wagyu teriyaki- mustard - bolo no caco	14,00 €

SASHIMI / 刺身

MORIAWASE – peixe branco – salmão – atum/ whitefish – salmon – tuna	48,00 €
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MAKI / マキ

NEGITORO MAKI – barriga de atum – cebolinho/ fatty tuna – spring onion	14,00 €
SAKE MAKI – salmão /salmon	15,00 €
TEKKA MAKI – atum /tuna	15,00 €
VEGAN MAKI – abacate ou pepino–avocado or cucumber	
URAMAKI CALIFORNIA – salmão – abacate – pepino/ salmon – avocado cucumber	18,00 €
URAMAKI DYNAMITE – camarão – pepino – atum– maionese picante / shrimp - cucumber - tuna - spicy mayonnaise	23,00 €

SOBREMESAS/ DESSERTS

MOCHI Doce tradicional japonês Japanese traditional dessert	12,00 €
CREMOSO DE YUZU Chocolate branco – frutos vermelhos White chocolate – red fruits	12,00 €
KAKIGORI Gelo raspado – fruta- xarope Shaved ice - fruit - syrup	12,00 €