



KA
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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.

MENU DE COMIDAS / FOOD

MENU

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

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 €

SASHIMI / 刺身

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

SUSHI / 寿司

EDOMAE SUSHI – 6 nigiris clássicos / 6 classic nigiris 18,00€

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	14,00 €
URAMAKI CALIFORNIA – salmão – abacate – pepino/ salmon – avocado – cucumber	18,00 €
URAMAKI DYNAMITE – camarão – pepino – atum– maionese picante / shrimp - cucumber - tuna - spicy mayonnaise	23,00 €

OYATSU / おやつ

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€
BUTA KASHIRA BAO - bohccha de porco – jus – tsukemono de ananás / pork cheek – jus – pineapple ysukemono	14,00€
SOFT SHELL BAO – caranguejo – pico de gallo – kimchi maionese – alface do mar / crab – pico de gallo – kimchi mayonnese - sea lettuce	18,00€
WAGYU BURGUER – 130g hamburguer de wayu – brioche – cheddar – cebola caramelizada – alface – maionese de kimchi / 130g wagyu burger – brioche bun – cheddar cheese – caramelized onion – lettuce – kimchi mayonnese	27,00€
MAGURO TACO – atum picante – tobiko – tsukemono de cabola – abacate – shisho / spicy tuna – tobiko – pickled onion – avocado - shisho	18,00€

NIKU / 肉

COSTELA WAGYU – teriyaki/ wagyu ribs – teriyaki	42,00 €
NIKU-TAKE NABE – wagyu – porco preto alentejano – caldo sukiyaki – cogumelos/ wagyu – Alentejo's black pork – sukiyaki hot pot – mushrooms	52,00 €

SOBREMESAS/ DESSERTS

MOCHI 12,00 €
Doce tradicional japonês
Japanese traditional dessert

CREMOSO DE YUZU 12,00 €
Chocolate branco – frutos vermelhos
White chocolate – red fruits

MENU DE BEBIDAS / DRINKS MENU

COCKTAILS

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

Roku Gin – cordial de manjerição 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 curação yuzu - pistacho - palo santo
NIKKA DAYS - Cacao liqueur - yuzu dry cure - pistachio - palo santo

Ekizochikku - sofisticado – exótico – 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 €

Cachaça - kyomi rum - calamansi - paçoca - bitter de chocolate - espuma de cupuaçu
Cachaça - kyomi rum - calamansi - paçoca - chocolate bitter - cupuaçu foam

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

Tequila espolón - Dry Curação - yuzo - laranja sanguínea - yuzokosho - gochujang
Tequila espolón - Dry Curação - yuzo - blood orange - yuzokosho - gochujang

Pandankōrāda - 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 – kiwi – 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€

