



紅葉狩り

MOMIJIGARI

KABUKI

LISBOA

MOMIJIGARI MENU	130
MOMIJIGARI WINE PAIRING	90

USUZUKURI / 薄造り / *thinly sliced fish*
AKAMI CAVIAR
tuna upperloin – basil blossom – Oscietra caviar

BULHÃO PATO
white fish – clams – sake

MAGURO / 鮪 / *tuna*
TUNA & BROKEN EGGS
egg yolk – fries – atuna

KŌKAKURUI / 甲殻類 / *shellfish*
CARABINEIRO SCARLET PRAWN
carabineiro coral – shari rice

SUSHI / 寿司
ITAMAE'S SELECTION | 5 pcs

EDOMAE ADD-ON | 3 pcs
A5 wagyu – *carabineiro* scarlet prawn – toro & caviar gunkan

38

NIKU / 肉 / *meat*
NIKU-TAKE NABE
wagyu – Alentejo black pork – sukiyaki broth – mushrooms

_____ *or* _____

GRILLED JAPANESE A5 WAGYU
striploin

27

KANMI / 甘味 / *desserts*
MOCHI *PASTEL DE NATA*
traditional Portuguese sweet – a must-try

Tasting menus are served exclusively to the entire table.

À LA CARTE

SAKIZUKE / 先附 / <i>starters</i>		
ALGARVE OYSTER	7 / pc	
natural – ponzu – yuzu and honey		
MISO SHIRU	12	
miso soup – tofu – wakame seaweed		
WAKAME KYURI SU	10	
wakame seaweed – cucumber – sunomono		
KABUKI GYOZA 4 pcs	16	
SCARLET PRAWN & OSCIETRA CAVIAR GYOZA 4 pcs	36	

SASHIMI / 刺身 / <i>fish cuts</i>		
SHIROMI	18	
white fish 4 pcs		
SAKE	16	
salmon 4 pcs		
AKAMI	20	
tuna upperloin 4 pcs		
DISCOVER TUNA THREE-CUT SASHIMI	24	
akami – chutoro – toro 6 pcs		
ITAMAE'S SELECTION	65	
white fish – salmon – tuna – shellfish 16 pcs		

USUZUKURI / 薄造り / <i>thinly sliced fish</i>		
<i>BULHÃO PATO</i>	28	
white fish – clams – <i>Bulhão Pato</i> sauce		
PONZU	34	
white fish – ponzu		
AKAMI CAVIAR	65	
tuna upperloin – basil blossom – Oscietra caviar (6 g)		
<i>PAN CON TOMATE</i>	28	
tuna belly – toasted bread – tomato		
HOTATE	38	
Hokkaido scallop – miso – citrus		
<i>CARABINEIRO</i> SCARLET PRAWN	44	
<i>carabineiro</i> coral – shari rice		

TARTARE / タルタル		
SALMON & BROKEN EGGS spicy salmon – fried egg – fries	34	
TUNA & BROKEN EGGS spicy tuna – fried egg – fries – chives	38	
AVOCADO & BROKEN EGGS spicy avocado – fried egg – fries	26	
SPICY MAGURO tuna – soy – togarashi	36	
TORO tuna belly – egg yolk – wasabi – soy	52	
KABUKI NIGIRI / にぎり		<i>Piece</i>
UNAGI KABAYAKI seared eel	8	
CHUTORO JAPANESE MUSTARD marbled tuna – homemade mustard	8	
TORO BINCHOTAN charcoal-grilled tuna belly - honey	12	
HOTATE & FOIE Hokkaido scallop – foie gras	12	
SAKE KIMUCHI salmon – kimuchi – lime	8	
HAMBURGER wagyu – onion – tomato	8	
STEAK TARTARE crispy rice – jalapeño	8	
GYU TATAKI CHIMICHURRI Galician sirloin – chimichurri	8	
EGG & CAVIAR fried egg – caviar Oscietra (2 g)	16	
JAPANESE A5 WAGYU cured egg yolk – binchotan charcoal	18	
<i>CARABINEIRO</i> SCARLET PRAWN served with its charred head	18	
<i>EDOMAE NIGIRIS</i> <i>For classic nigiris, please ask our team</i>		
GUNKAN / 軍艦 / <i>sushi boats</i>		<i>Piece</i>
GUNKAN IKURA salmon roe	10	
GUNKAN TORO CAVIAR tuna belly – Oscietra caviar (3 g)	18	

MAKI / 太巻き / <i>rolls</i>		
NEGI TORO HOSOMAKI	14	
tuna belly – chives 6 pcs		
UNAGI FUTOMAKI	18	
eel – avocado – cucumber 5 pcs		
TEMPURA EBI FUTOMAKI	23	
prawn – avocado 5 pcs		
TEMAKI / 手巻き / <i>hand rolls</i>		
SAKE	14	
spicy salmon – fried egg		
UNAGI	14	
eel – cucumber		
SPICY MAGURO	14	
spicy tuna – fried egg		
TEMPURA / 天ぷら		
YASAI	28	
vegetables		
MORIAWASE	32	
prawn – vegetables – white fish		
EBI	36	
Algarve prawn		
COOKED OVER FIRE / 炭火焼き		
TORI NO SHOGA	30	
chicken – teriyaki – lime – ginger – rice		
YAKIZAKANA	34	
grilled fish – turnip greens – shari rice		
BLACK COD NO MISO	42	
black cod – miso		
NIKU / 肉 / <i>meat</i>		
WAGYU RIB TERIYAKI	55	
sautéed mushrooms – rice		
NIKU-TAKE NABE	52	
wagyu – Alentejo black pork – sukiyaki broth – wild mushrooms		
<i>Recommended for two diners</i>		
GRILLED RUBIA GALLEGA STRIPLOIN	70	
300 g – wild mushrooms – Japanese salad		
<i>Recommended for two diners</i>		
GRILLED JAPANESE A5 WAGYU	100	
150 g – striploin		

