
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 / *starters*

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

SASHIMI / 刺身 / *fish cuts*

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

USUZUKURI / 薄造り / *thinly sliced fish*

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

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

Piece

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

CARABINEIRO SCARLET PRAWN
served with its charred head — 18

EDOMAE NIGIRIS
For classic nigiris, please ask our team

GUNKAN / 軍艦 / *sushi boats*

Piece

GUNKAN IKURA
salmon roe — 10

GUNKAN TORO CAVIAR
tuna belly – Oscietra caviar (3 g) — 18

MAKI / 太巻き / *rolls*

NEGI TORO HOSOMAKI
tuna belly – chives | 6 pcs — 14

UNAGI FUTOMAKI
eel – avocado – cucumber | 5 pcs — 18

TEMPURA EBI FUTOMAKI
prawn – avocado | 5 pcs — 23

TEMAKI / 手巻き / *hand rolls*

SAKE
spicy salmon – fried egg — 14

UNAGI
eel – cucumber — 14

SPICY MAGURO
spicy tuna – fried egg — 14

TEMPURA / 天ぷら

YASAI
vegetables — 28

MORIAWASE
prawn – vegetables – white fish — 32

EBI
Algarve prawn — 36

COOKED OVER FIRE / 炭火焼き

TORI NO SHOGA
chicken – teriyaki – lime – ginger – rice — 30

YAKIZAKANA
grilled fish – turnip greens – shari rice — 34

BLACK COD NO MISO
black cod – miso — 42

NIKU / 肉 / *meat*

WAGYU RIB TERIYAKI
sautéed mushrooms – rice — 55

NIKU-TAKE NABE
wagyu – Alentejo black pork – sukiyaki broth – wild mushrooms — 52
Recommended for two diners

GRILLED RUBIA GALLEGA STRIPLOIN
300 g – wild mushrooms – Japanese salad — 70
Recommended for two diners

GRILLED JAPANESE A5 WAGYU
150 g – striploin — 100