

APPETIZES

Assorted appetizers for you to savor while you choose your entrees



CARPACCIO

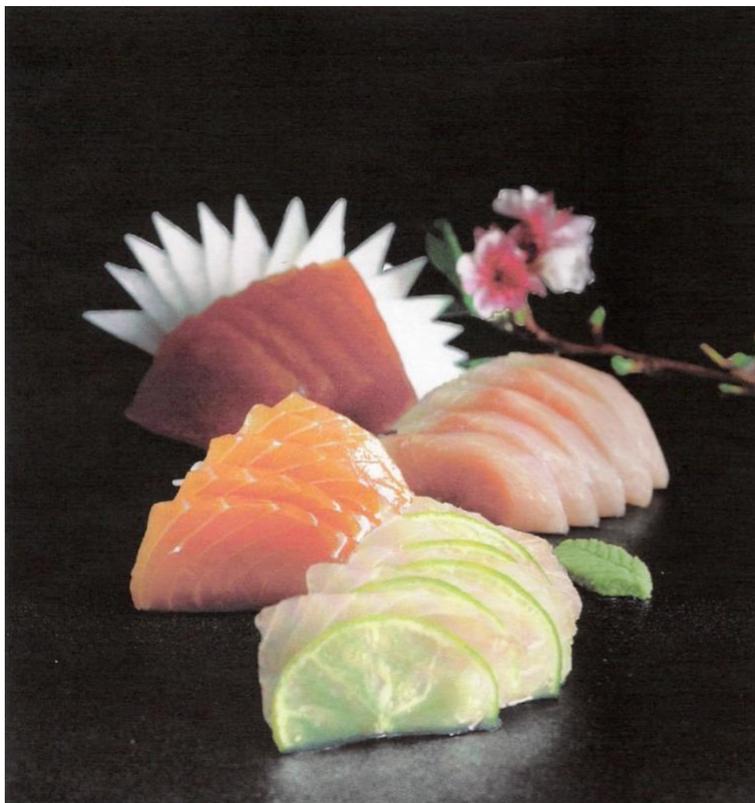
thin fish slices with a combination of savory tako sauces.

- 515 **SASHIMI PAULISTA**
salmon, tuna or white fish in thin slices with special sauce, rúgula or watercress..... **70,00**
- 630 **CARPACCIO OF SALMON**
fresh salmon with olive oil, lime, scallion, sour-sweet ginger and soy sauce..... **58,00**
- 631 **CARPACCIO OF WHITE FISH**
white fish with capers, olive oil and **55,00**
- 632 **CARPACCIO OF OCTOPUS**
with olive oil, lime, scallion, sour-sweet ginger and soy sauce.....**85,00**

- 633 **CASQUINHA OF FISH**
fish cone seasoned with mayonnaise, scallion, sesame seeds broiled and placed in a shell..... **27,00**
- 635 **SALMON CUBES**
seasoned with: shissô sauce (Japanese herb sauce), masago (crab eggs), mayonnaise, soy sauce and katsuobushi (smoked fish slices)**52,00**
- 636 **BREADED OYSTERS**
Deep fried breaded oysters served with hot sauce **consults**
- 637 **GRILLED OYSTERS**
with tataki sauce (based in ginger, garlic, soy sauce, etc.) and tabasco**consults**
- 640 **STUFFED SQUID**
with shimeji and tarê sauce **consults**
- 641 **PURURUCA** fried salmon skin **40,00**
- 643 **TEMPURA OF WHITE FISH**
seasoned with ume (japanese prune) and shissô (japanese herb) **consults**
- 644 **KYURIMAKI**
salmon or mashed tuna filling with scallion, kani maki and mayonnaise wrapped in a cucumber sheet **44,00**
- 645 **SKEWER**
of grilled salmon with shrimp..... **38,00**
- 646 **BEM BOLADO**
Assorted fish cubes seasoned with special sauce of soy sauce, wasabi, mayonnaise and flying-fish eggs **46,00**
- 661 **SUSHI FLAMBADO**
salmon wrap filled with shimeji, cream cheese in a tare sauce..... **68,00**
- 614 **MAKI-ROLL**
salmon and seaweed roll deep-fried in a crispy batter, with crab meat filling **35,00**
- 899 **SPECIAL MAKI-ROLL**
salmon and seaweed roll deep-fried in a crispy batter, with crab meat filling and special maionese sauce **59,00**
- 086 **SUGAKI**
salad of fresh oysters with cucumber and grated radish served with lime and soy sauce..... **consults**
- 092 **SUDAKO**
octopus cubes and cucumber, served with sour-sweet seasoning **70,00**
- 093 **SPECIAL SUNOMONO**
shrimp, crabstick, octopus, cucumber, seaweed and sour-sweet seasoning **65,00**
- 647 **FISH EGGS**
of the day, grilled with special sauce **consults**

SASHIMI

Delicious portions of sliced raw fish



- 011 **UME**
4 kind of several fish (20 slices)**110,00**
- 012 **TAKE**
5 kind of several fish, including salmon and octopus (30 slices)**170,00**
- 013 **MATSURI**
6 kind of several fish, including salmon, kani and octopus (40 slices)**215,00**
- 014 **BIG-MATSU**
several fish, including salmon, kani and octopus (60 slices) **325,00**

Sashimi, salmon and tuna only

- 015 **HARU** (20 slices) **110,00**
- 016 **NATSU** (30 slices) **165,00**
- 017 **AKI** (40 slices) **220,00**
- 018 **FUYU** (60 slices) **330,00**

Sashimi, 05 slices per order

- 071 **MAGURO** tuna **30,00**
- 072 **SHAKE** salmon **28,00**
- 073 **KANI** crab **25,00**
- 074 **TAKO** octopus **40,00**
- 076 **BURI** yellowtail **32,00**
- 077 **SUZUKI** sea bass **36,00**
- 078 **TATAKI** fish of the Day seasoned with scallion, ginger and garlic..... **30,00**
- 080 **TORO SASHI** fat tuna or yellowtail..... **consults**
- 310 **UNI SASHI** sea urchin **consults**
- 673 **HOTATE GAI** sea urchin **45,00**
- 674 **PEIXE PREGO** nail fish **30,00**

Ussuzukuri

- 075 **USSUZUKURI BIG**
(Carpaccio of white fish) **175,00**
- 079 **USSUZUKURI SMALL**
(Carpaccio of white fish) **135,00**



SUSHI

sliced raw fish over pickled rice

Okonomi, deuce of sushi

041	IKURA salmon eggs	65,00
042	UNI sea urchin	consults
043	TOBIKO flying-fly eggs	31,00
044	MASAGO crab eggs	35,00
045	BURI yellowtail	29,00
046	SHAKE salmon	21,00
047	KANI crab	16,00
048	TAKO octopus	30,00
049	MAGURO tuna	24,00
050	HIRAME	29,00
051	EBI shrimp	29,00
052	SUZUKI sea bass	29,00
053	UNAGUI imported fresh water eel	consults
402	SALMON SKIN salmon skin, sesame seeds and sweet sauce	20,00
405	FUTAGO salmon wrap flavored with mashed salmon mixed with scallion	28,00
666	AKAGAI Red Shellfish.....	consults
667	HOTATEGAI Scallop shell.....	consults
668	HOKKIGAI Japanese mollusk.....	consults
668	IIDAKO Mini octopus.....	consults

001	UME 8 assorted sushi with fish and 1 kappa-maki (6 pcs.) ..	58,00
002	TAKE 6 assorted sushi with fish, plus 1 with shrimp, 1 with crabstick, 1 with octopus, 2 with fish eggs and 1 tekka-maki (6 pcs.)	93,00
003	MATSURI 12 assorted sushi with fish (including salmon), plus 2 with shrimp, 2 with octopus, 2 with crabstick, 3 with fish eggs and 1 California-roll (8 pcs.)	165,00
004	BIG-MATSU 27 assorted sushi with fish (including salmon), plus 3 with shrimp, 3 octopus, 3 with crabstick, 3 with fish eggs, 1 California-roll, 1 salmon skin and 1 tekka-maki (6 pcs.)	298,00
828	VEGETARIAN SUSHI 2 sushi with shiitake mushroom, 2 with shimeji mushroom, 2 cauliflower, 2 with broccoli, 2 with summe squash and 6 with cucumber (16 pcs. total)	75,00
531	UNAGUI imported fresh water eel (8 pcs.)	consults

Sushi, with slices of salmon and tuna only

005	HARU 8 sushis and 1 tekka-maki (6 pcs.)	60,00
006	NATSU 11 sushis and 1 tekka-maki (6 pcs.)	98,00
007	AKI 21 sushis and 1 California-roll (6 pcs.)	170,00
008	FUYU 39 sushis, 1 salmon-skin, 1 tekka-maki and 1 California-roll (8 pcs.)	305,00

Sushi meshi, sliced raw fish over sweetened pickled rice

025	TIRASHI Pickled rice topped with sliced raw fish, sliced sweet egg omeletes and other ingredients	115,00
026	TOKU TIRA RICE – Pickled rice topped with sliced raw fish, octopus, shrimp, crab meat, sliced sweet egg omeletes and other ingredients	140,00

MORIA WASE

Sushi & Sashimi combinations



Combination, Sushi & Sashimi combinations with salmon only

- 505 **BARA**
15 slices of salmon, 04 sushis of salmon, 4 futago e 08 uramaki de salmão**180,00**
- 506 **SAKURA**
6 slices of salmon, 02 sushis of salmon, 2 sushis of grilled salmon**115,00**

Combination, Sushi & Sashimi combinations with salmon and tuna only

- 501 **HARU** 10 slices of raw fish, 6 sushi, 1 tekkamaki and 1 salmon-maki (6 pcs.)**125,00**
- 502 **NATSU** 20 slices of raw fish, 9 sushi and 1 tekka-maki (6 pcs.)**180,00**
- 503 **AKI** 20 slices of raw fish, 15 sushi and 1 California-roll (8 pcs.)**230,00**
- 504 **FUYU** 35 slices of raw fish. 27 sushi, 1 California-roll and 1 tekka-maki (6 pcs.) **360,00**

- 021 **UME**
10 assorted slices of raw fish, 6 sushi with fish, tekka-maki and 1 kappa-maki (6 pcs.) **105,00**
- 022 **TAKE**
20 assorted slices of raw fish, 6 sushi with fish, plus 1 with octopus, 1 with crabstick, 1 with shrimp and 1 tekka-maki (6 pcs.)**165,00**
- 023 **MATSURI**
20 assorted slices of raw fish, 6 sushi with fish, plus 2 with octopus, 2 with crabstick, 2 with shrimp, 3 with fish eggs and 1 California-roll (8 pcs.)**230,00**
- 024 **BIG-MATSU**
30 assorted slices of raw fish (including salmon), 5 slices of raw octopus, 12 sushi with fish (including salmon), plus 3 with shrimp, 3 with octopus, 3 with crabstick, 6 with fish eggs, 1 California-roll (8 pcs.) and 1 tekka-maki (6 pcs.) **355,00**

- 392 **ICHININMAE-JO** (for 1 person)
4 sushi rolls with squid and 4 with salmon and salmon eggs, 9 slices of raw fish (3 of salmon, 3 of tuna and 3 of white fish), 2 sushi with tuna, 2 with salmon and 1 "carioquinha" (sushi with white fish lightly battered and deep fried with tarê sauce) **135,00**

- 613 **MOMIJI** (for 1 person)
8 California-rolls, 9 slices of raw fish (3 of salmon, 3 of tuna and 3 of white fish). 2 sushi with tuna, 2 with salmon and 2 "carioquinha" (sushi with white fish lightly battered and deep fried with tarê sauce) **105,00**

- 960 **BONSAI**
15 slices of raw fish (5 of salmon, 5 of tuna and 5 of white fish), 10 sushi (2 tuna, 2 salmon, 2 futago, 2 shrimp, 2 salmon skin) and 1 acelgamaki (Grilled salmon with scallion, mayonnaise, tare sauce and sesame seeds placed on a bed of stewed acelga wrap)**185,00**

TEMAKI

Delicious hand rolled seaweed cones of sushi rice with assorted fillings



- 029 **UNI**
sea urchin **consults**
- 030 **SHAKE**
salmon **26,00**
- 031 **IKURA**
salmon eggs **105,00**
- 032 **MASAGO**
crab eggs **48,00**
- 033 **TOBIKO**
flying-fly eggs **40,00**
- 034 **MAGURO**
tuna **28,00**
- 035 **CALIFORNIA**
avocado or fruit of the season, cucumber,
mayonnaise and crabstick **23,00**
- 036 **KANI**
crab and cucumber **20,00**
- 037 **NATTOU**
fermented soybean with chopped green onion. **28,00**
- 038 **NEGUI-TORO**
tuna belly with chopped green onion **consults**
- 039 **EBI**
shrimp **38,00**
- 040 **TOKUSEN (Special)**
salmon, crabstick, tuna, cucumber, and mayonnaise
..... **45,00**
- 403 **NEGUI-SHAKE**
salmon mixed with green onion **26,00**
- 404 **SALMON SKIN**
cucumber, salmon skin, sesame seeds and sweet
sauce **22,00**
- 535 **UNAGUI**
imported freshwater eel with sesame seeds and
sweet sauce **consults**

MAKIMONO

Seaweed and rice rolls with fillings. 6 to 8 rolls



- 615 **NEGUI SHAKE**
salmon mixed with green onion **30,00**
- 281 **URAMAKI NEGUI SHAKE**
salmon mixed with green onion, wrapped inside in seaweed.
sesame seeds on the outside **34,00**
- 298 **URAMAKI NEGUI SHAKE SPECIAL**
salmon mixed with green onion, wrapped inside in green.
onion on the outside with salmon eggs **125,00**
- 282 **ACELGA MAKI**
Grilled salmon with scallion, mayonnaise, tare sauce and
sesame seeds placed on a bed of stewed acelga wrap.. **30,00**
- 300 **FUTOMAKI (special)**
salmon, crabstick, salmon eggs, cucumber, shrimp and
mayonnaise **77,00**

- 054 **HOT ROLL SHAKE**
salmon deep-fried in a crispy batter and crabstick **44,00**
- 055 **HOT ROLL EBI**
shrimp deep-fried in a crispy batter **48,00**
- 056 **CALIFORNIA**
cucumber, avocado or fruit of the season, crabstick,
mayonnaise, wrapped inside out in seaweed with sesame.
seeds on the outside **25,00**
- 057 **SPECIAL CALIFORNIA**
the same as above, with crab eggs on the outside **55,00**
- 058 **TEKKA MAKI** tuna **24,00**
- 059 **KAPPA MAKI** cucumber **18,00**
- 060 **SALMON SKIN**
grilled salmon skin and cucumber **20,00**
- 061 **NATTOU MAKI**
fermented soybean and chopped green onion **28,00**
- 062 **NEGUI-TORO MAKI**
tuna belly and chopped green onion **consults**
- 063 **OYAKO MAKI**
salmon, salmon eggs and cucumber **110,00**
- 064 **KANI MAKI** crabstick and cucumber **20,00**
- 065 **MASAGO MAKI** crab eggs and cucumber **46,00**
- 066 **TOBIKO MAKI**
flying-fish eggs and cucumber **38,00**
- 067 **IKURA MAKI** salmon eggs and cucumber **110,00**
- 068 **EBI MAKI** shrimp and cucumber **30,00**
- 069 **URA MAKI**
cucumber, avocado or fruit of the season, mayonnaise,
wrapped inside out in seaweed sesame seeds on the
outside **24,00**
- 070 **SALMON MAKI** salmon..... **24,00**
- 401 **URAMAKI SALMON SKIN**
cucumber and grilled salmon skin, wrapped inside out in
seaweed with sesame **25,00**
- 299 **KINSHIMAKI**
kani, mango and cucumber wrapped with thin omelet. **44,00**

ROBATA Skewer

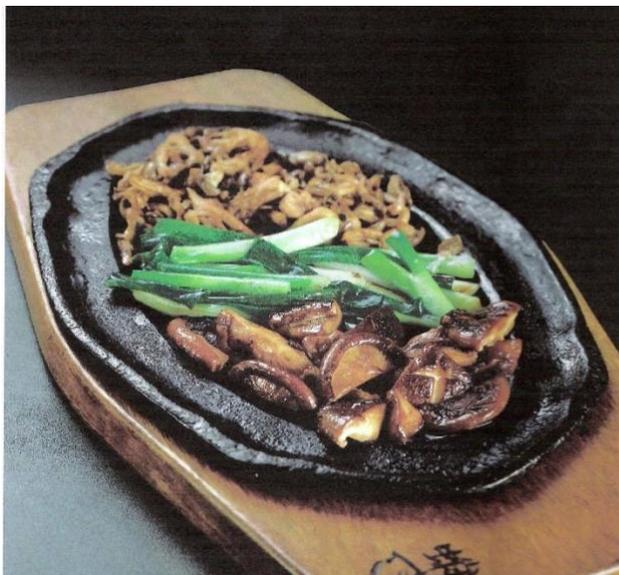


- | | | | | | |
|-----|--|----------|-----|--|-----------|
| 116 | SHIMEJI
shimeji mushroom (small) | 13,00 | 126 | NEGUI
green onion | consults |
| 117 | SHIITAKE
shiitake mushroom (big) | 14,00 | 128 | UZURA NO TAMAGO
quail egg | 14,00 |
| 118 | NASSU eggplant | 10,00 | 115 | TAKO
octopus | 30,00 |
| 119 | TOUNASSU summer squash | 10,00 | 130 | FILET-NIKU
filet-mignon | 16,00 |
| 121 | BROCCOLIS | 10,00 | 131 | BACON-MAKI-FILET-NIKU
medallion (filet mignon rolled with bacon) | 18,00 |
| 122 | CAULIFLOWERS | 9,00 | 132 | YAKITORI
chicken | 12,00 |
| 123 | NIN NIKU garlic | 15,00 | 133 | HATSU
chicken heart | consults. |
| 124 | TAMANEGUI onion | 10,00 | 134 | SUNA
chicken gizzard | consults |
| 125 | OKRA | consults | 283 | MIX
salmon with shimeji | 32,00 |
| | | | 314 | MEKA
white tuna | consults |
| | | | 315 | UZURA SHO
small quail | consults |
| | | | 316 | UZURA DAI
big quail | consults |
| | | | 317 | KAWAZU
frog | consults |
| | | | 318 | SHAKE
salmon | 20,00 |
| | | | 319 | SHISHAMO
fish with eggs | consults |
| | | | 320 | EBI
jumbo shrimp | 35,00 |
| | | | 379 | IKA
squid | 20,00 |

IPPIN Experience our specific type of dish

Mushroom,

- 396 **TEPPAN SHIMETAKE**
shimetake, shimeji and shiitake mushrooms with spring onion and butter sauce..... **55,00**
- 094 **SHIMEJI BUTTER**
shimeji mushroom stir-fried in butter, served with green onion **41,00**
- 095 **SHIITAKE BUTTER**
shiitake mushroom stir-fried in butter, served with green onion **45,00**
- 137 **SHIMEJI**
shimeji mushroom with vegetables, with fish, squid, seasoned with butter and sake, wrapped in foil and steam cooked **52,00**
- 138 **SHIITAKE**
shiitake mushroom with vegetables, with fish, squid, seasoned with butter and sake, wrapped in foil and steam cooked..... **55,00**

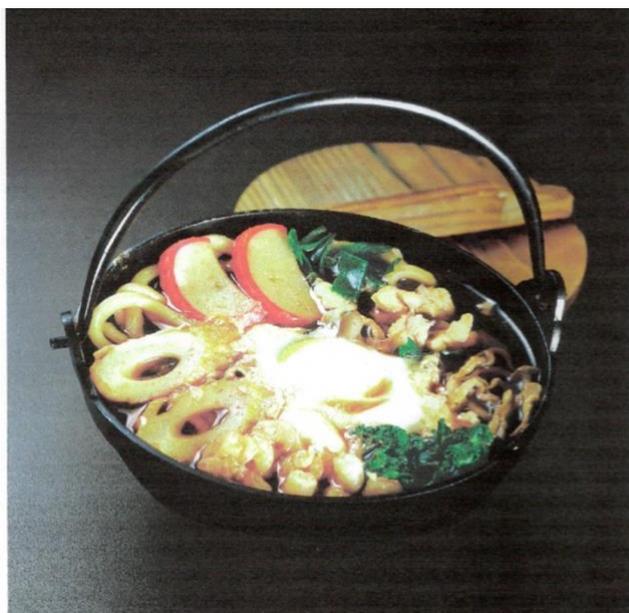


Assorted,

- 097 **TERIYAKE**
slice of broiled white tuna (meka) served with sweetened soy sauce **consults**
- 101 **DOBIN MUSHI**
broth with shiitake or shimeji, shrimp and green onion **30,00**
- 104 **YUDOUFU**
tofu and vegetables boiled in hot water, served with soy-based sauce (serving for two people)**110,00**
- 105 **ONIGURI**
rice ball filled with salted pluw (3 pcs.), served with tsukemono and miso soup **38,00**
- 832 **ONIGURI SHAKE**
rice ball filled with broiled salmon (3 pcs.), served with tsukemono and miso soup **48,00**
- 098 **GYOZA**
Oriental dumplings stuffed with vegetables and ground pork meat; pan fried **24,00**
- 284 **HARUMAKI**
Chinese pastry stuffed with vegetables and ground meat (03 pcs.) **24,00**
- 087 **HIYAYAKKO**
raw tofu with chopped green onion, ginger, and shreds of dried fish **24,00**
- 088 **NATTOU**
fermented soybean with chopped green onion and beaten egg **30,00**
- 089 **YAKINASSU**
roasted peeled eggplant, with ginger and shreds of dried fish **30,00**
- 090 **TSUKIMI-TORORO**
grated yam, wasabi, chopped seaweed and egg yolk. **consults**
- 091 **YAMAKAKE**
grated yam with pieces of tuna, wasabi and chopped seaweed **consults**
- 100 **TYAWAN MUSHI**
steamed egg custard with chicken, shrimp, shiitake mushroom and white fish, served hot**24,00**
- 313 **ARANI**
pieces of fish head stewed in sweetened sauce with ginger**115,00**

- 900 **KAKI** baby oysters in natura (12 unid.)**consults**
- 901 **½ KAKI** baby oysters in natura (6 unid.) ... **consults**
- 902 **KAKI FURAI** battered and deep-fried oysters. .**consults**
- 311 **KARASUMI** slices of smoked mullet eggs **60,00**
- 096 **MIX TEMPURA** shrimp and vegetables deep-fried in a crispy batter **95,00**
- 102 **TEMPURA-EBI** shrimp tempura **110,00**
- 803 **TEMPURA-IKA** squid tempura **80,00**
- 103 **YASSAI-TEMPURA** vegetable tempura **70,00**

MEN RUI Try our special order of dish



LAMEN, stewed noodles

- 172 **LAMEN** **45,00**
LAMEN in a soy-based broth
- 813 **1/2 LAMEN** **34,00**

- 171 **MISSO LAMEN I** **55,00**
LAMEN in a soybean paste and garlic-based broth.
- 814 **1/2 MISSO-LAMEN I** **42,00**

- 388 **MISSO LAMEN II** **65,00**
LAMEN in a soybean paste, garlic and vegetables based broth
- 815 **1/2 MISSO LAMEN II** **49,00**

- 173 **TEMPURA LAMEN** **82,00**
LAMEN stewed with shrimp and vegetable tempura
- 816 **1/2 TEMPURA LAMEN** **62,00**

- 174 **CHINA SOBA** **80,00**
LAMEN stewed with beef, shrimp, and vegetables.
- 817 **1/2 CHINA-SOBA** **60,00**

- 175 **HIYASHI TYUUKA** **82,00**
iced LAMEN with lightly sour-sweetened sauce
- 818 **1/2 HIYASHI-TYUUKA** **62,00**

- YAKISOBA**, buckwheat noodles, served fried
- 168 **YAKISOBA** **78,00**
YAKISOBA with sliced beef, shrimp and vegetables
- 819 **1/2 YAKISOBA** **59,00**

- 169 **YAKISOBA SPECIAL**
YAKISOBA with beef, chicken, squid, shrimp and vegetables..... **92,00**
- 820 **1/2 YAKISOBA SPECIAL** **69,00**

- 170 **DUDY SOBA**
YAKISOBA with beef, chicken, squid, jumbo shrimp, broccoli, shiitake and shimeji mushrooms, seasoned with butter **104,00**
- 821 **1/2 DUDY SOBA** **78,00**

- 161 **SU UDON**
stewed UDON with tikuwa and kamaboko (fishcakes) and chopped green Onion **35,00**

- 162 **TEMPURA UDON** **72,00**
stewed UDON with shrimp and vegetable tempura

- 163 **TAMAGO UDON**
stewed UDON topped with cooked egg, onion and green onion, lightly sweetened **49,00**

- 164 **NABEYAKI UDON**
stewed UDON with sliced chicken, shrimp, tikuwa, kamaboko, green onion, egg, shiitake mushroom, served in aluminium saucepan (nabe) **70,00**

- 165 **NIKU UDON**
stewed UDON topped with sliced beef, cooked onion and green onion, lightly sweetened **60,00**

- 166 **TANUKI UDON**
stewed UDON, topped with tempura crispy batter and chopped green onion **38,00**

- 167 **YAKI UDON** **75,00**
fried UDON with sliced beef, shrimp and vegetables
- 804 **1/2 YAKI UDON** **57,00**

- SOBA**, buckwheat noodles

- 176 **TEN SOBA**
stewed SOBA topped with shrimp and vegetable tempura **75,00**
- 805 **1/2 TEN SOBA** **57,00**

- 177 **KAKE SOBA**
SOBA served hot with soy-based sauce **46,00**
- 806 **1/2 KAKE-SOBA** **35,00**

- 180 **ZARU SOBA**
SOBA served cold with soy-based sauce **46,00**
- 808 **1/2 ZARU-SOBA** **35,00**

- 335 **TORORO SOBA**
SOBA served hot with soy-based sauce, topped with grated yam and chopped nori **consults**

- SOMEN**, Japanese noodles

- 178 **HIYA SOMEN**
SOMEN served iced with soy-based sauce **42,00**
- 809 **1/2 HIYA SOMEN** **32,00**

- 179 **KAKE SOMEN**
SOMEN served hot with soy-based sauce **42,00**
- 810 **1/2 KAKE-SOMEN** **32,00**

- 811 **SARA-SOMEN** **76,00**
fried SOMEN topped with vegetables, pork and squid
- 812 **1/2 SARA SOMEN** **57,00**



NIKU RYOU RI

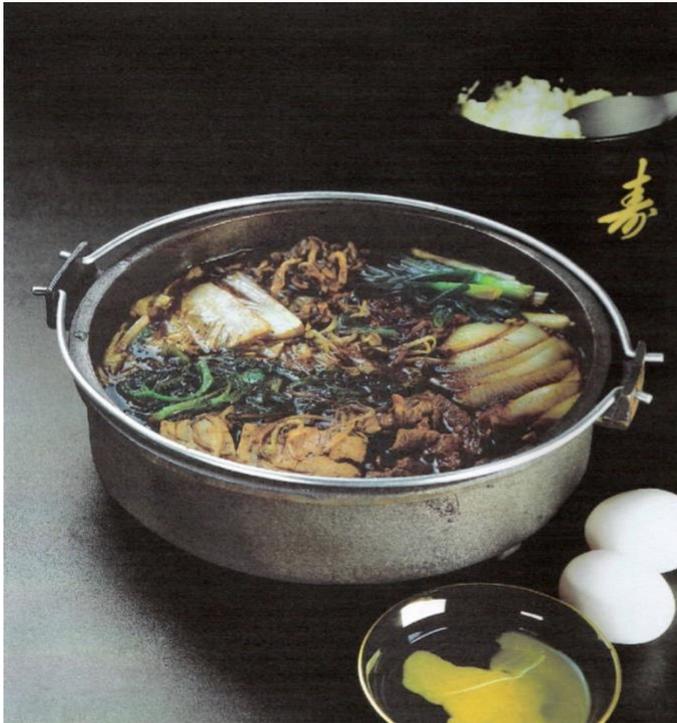
Savory plate of beef and chicken

OCHAZUKE

Portion of rice served in Japanese bowl (domburi) with different overlaid ingredients covered with green tea. Served with pickled vegetables

- 156/378 **SAKE TYAZUKE**
shredded broiled salmon with seaweed and wasabi
..... **64,00**
- 157/377 **MAGURO TYAZUKE**
slices of tuna seasoned with shoyu, sesame,
wasabi and seaweed **80,00**

- 206 **SIRLOINS**
filet steak with salad **55,00**
- 207 **GYUU KATSU**
battered and deep-fried filed steak with salad **76,00**
- 208 **TON KATSU**
battered and deep-fried pork filed with salad **76,00**
- 209 **NIKU TO BROCCOLI**
shredded beef with broccoli **67,00**
- 210 **NIKU TO YASSAI**
shredded beef with vegetables **62,00**
- 211 **NIKU TO MOYASHI**
shredded beef with bean shoots **58,00**
- 213 **KUMIAWASE**
assorted dish with filet steak, salad and rice **62,00**
- 214 **KEINIKU NO KARAAGUE**
pieces of fried chicken, served over cabbage salad
..... **74,00**
- 848 **KARE RAISU**
shredded pork, potato, carrot, onion stewed in curry
sauce (with rice) **63,00**
- 849 **SHOGAYAKI**
beef stewed in sweetish sauce with ginger **94,00**
- 852 **KATSU KARE**
battered and deep-fried filed pork with curry sauce
(with rice) **93,00**



NABEMONO

Dishes prepared in iron pot (nabe), at the table.
Servings for 4 people. Served with rice

- 181 **SUKIYAKI**
sliced beef, assorted vegetables, tofu and mushrooms
stewed in iron pot, with sweetened soy sauce**240,00**
- 550 **1/2 SUKIYAKI** **180,00**
- 182 **YOSE NABE**
fish, seafood, beef, chicken, vegetables and tofu stew,
served with lemon soy sauce **260,00**
- 551 **1/2 YOSE NABE** **195,00**
- 183 **BATAYAKI**
sliced beef, assorted vegetables, tofu and mushrooms
stewed in an iron pot with butter and served with lemon
soy sauce **270,00**
- 552 **1/2 BATAYAKI**..... **202,00**
- 950 **SHABU SHABU**
sliced beef, Swiss chard, green onion, tofu, shiitake and
shimeji mushrooms served in a steel pot with lemon soy
sauce and miso sauce with sesame seeds**210,00**
- 951 **1/2 SHABU SHABU****158,00**

TEISHOKU

Typical Japanese meal with rice, miso
soup, pickled vegetables, vegetable stew,
sour-sweet cucumber and main course.

- 141 **TOKUSEN TEISHOKU**
341 special teishoku with tempura, sashimi, broiled fish and
tyawan mushi (steamed egg)**148,00**
- 142 **TEMPURA TEISHOKU**
teishoku based on tempura **84,00**
- 143 **SASHIMI TEISHOKU**
teishoku based on sashimi **88,00**
- 144 **YAKIZAKANA TEISHOKU**
343 teishoku based on broiled fish **69,00**
- 145 **SUKIYAKI TEISHOKU**
teishoku based on sukiyaki (beef and vegetables
stewed in sweetish sauce sweet) **88,00**
- 146 **SHOGAYAKI TEISHOKU**
teishoku based on shogayaki (beef stewed in sweetish
sauce with ginger) **95,00**
- 147 **GYOZA TEISHOKU**
teishoku based on gyoza (Japanese pastry) **55,00**
- 148 **KATSU TEISHOKU**
teishoku with battered and deep fried pork meat ..**84,00**

DOMBURI MONO

Sweetened stews served over white rice in
Japanese bowl (domburi)
Served with miso soup and pickled vegetables

- 151 **TEN DOMBURI**
shrimp and vegetables battered and deep fried **82,00**
- 152 **KATSU DOMBURI**
pork steak battered and fried, topped with egg **72,00**
- 153 **OYAKO DOMBURI**
sliced chicken, chopped green onion, onion, topped with
egg **58,00**
- 154 **TAMAGO DOMBURI**
onion and chopped green onion topped with egg ... **51,00**
- 155 **GYUU DOMBURI**
sliced beef, onion and chopped green onion **59,00**
- 158 **SUKIYAKI DOMBURI**
sliced beef, onion, tofu, Swiss chard, chopped green
onion and bean shoots **77,00**



TEPPAN

Roads prepared on "iron plate" (teppan)
with vegetables

- | | | |
|-----|--|-----------------|
| 196 | FILET NIKU
filet mignon teppan | 88,00 |
| 197 | SIRLOIN NIKU
filet steak teppan | 78,00 |
| 198 | KEINIKU
chicken filet teppan | 66,00 |
| 199 | MASSU
anchovy teppan | 70,00 |
| 200 | EBI
shrimp teppan | 130,00 |
| 201 | MAGURO/MEKA
white tuna filet teppan | consults |
| 202 | IKA
squid teppan | 85,00 |
| 981 | IKA with Shimeji or Shiitake
squid with shimeji or shiitake mushrooms
teppan..... | 95,00 |
| 203 | GOMOKU
assorted teppan with shrimp, filet steak and chicken
..... | 120,00 |
| 204 | SHAKE
salmon filet teppan | 88,00 |
| 823 | YASAI
vegetable teppan | 66,00 |
| 824 | UMI NO SATI
seafood teppan | 155,00 |

YAKIZAKANA

Broiled fish

Anchovy,

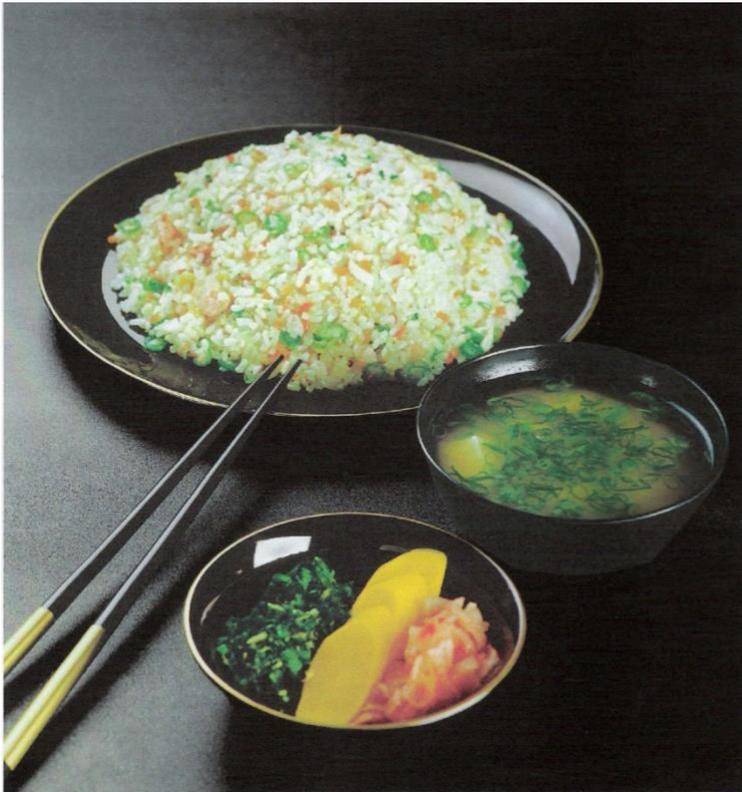
- | | | |
|-----|---|--------------|
| 106 | MASSU SHO
small anchovy | 45,00 |
| 107 | MASSU TYUU
medium anchovy | 75,00 |

Salmon,

- | | | |
|-----|--------------------------------------|--------------|
| 700 | SHAKE
broiled salmon | 76,00 |
| 617 | SHAKE BY TAKO | 95,00 |
| 618 | ½ SHAKE BY TAKO | 72,00 |

Burikama,

- | | | |
|-----|---|-----------------|
| 111 | BURIKAMA SHO
small yellowtail | consults |
| 112 | BURIKAMA TYUU
medium yellowtail | consults |



SIDE ORDERS

- 186 **OTOSHI**
first course 35,00
- 187 **GOHAN OHITSU**
large portion of rice 35,00
- 188 **GOHAN TYAWAN**
individual portion of rice 11,00
- 190 **MISOSHIRO**
soup prepared with soybean paste, tofu and chopped
green onion 11,00
- 189 **YAKIMESHI**
chicken rice with shrimp, beaten egg and sliced
vegetables. Served with miso soup and tsukemono
..... 65,00
- 553 **1/2 YAKIMESHI** 49,00
- 191 **OMURICE**
chicken rice with shrimp, sliced vegetables, topped with
a thin omelet and tomato catchup. Served with miso soup
and tsukemono 77,00

TSUMA KUTINAOSHI

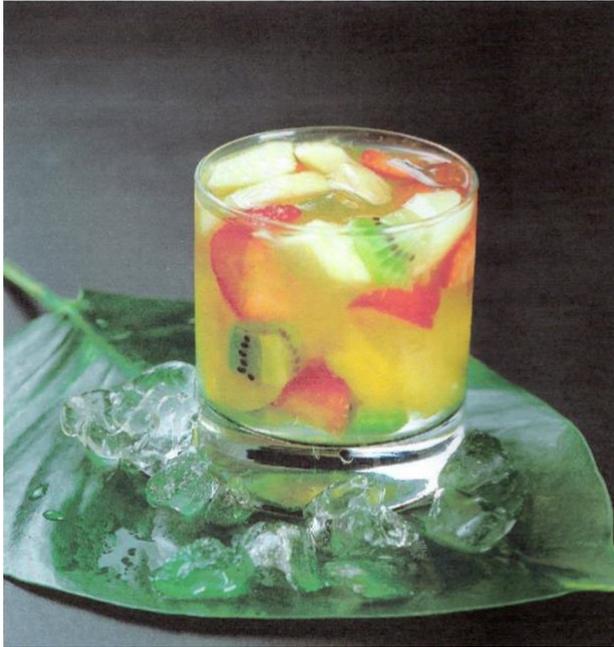
- 081 **GARI**
ginger portion 11,00
- 082 **KEN**
shredded radish portion 9,00
- 084 **TAKUWAN**
pickled radish 10,00
- 321 **POTATO CHIP**
French fries 33,00
- 323 **SOEMONO**
side order for teishoku (portion of rice, miso soup,
tsukemono, vegetable stew and sour-sweet cucumber)
..... 49,00
- 825 **SHIOKARA IKA**
pickled salted squid 30,00
- 660 **SHIOKARA**
Eggs of Tainha fish 35,00
- 826 **ASSORTED SALAD**
green salad with tomato, cucumber, fresh salmon,
crabstick and special sauce 33,00

DESSERTS



- 296 **FLAMING FRUITS**
mix of fruits wrapped in foil and steam cooked with
Contreau liqueur, cinnamon, sugar, topped with vanilla
ice cream (a la mode) **40,00**
- 756 **CARAMELED FRUITS**
mix of fruits halves with caramelized sugar, cinnamon
and cinnamon ice cream **36,00**
- 750 **CARAMELED BANANA**
banana halves with caramelized sugar, cinnamon
and cinnamon ice cream **26,00**
- 753 **1/2 CARAMELED BANANA**..... **20,00**
- 751 **CARAMELED APPLE**
apple halves with caramelized sugar, cinnamon and
cinnamon ice cream **30,00**
- 754 **1/2 CARAMELED APPLE** **22,50**
- 752 **CARAMELED PINEAPPLE**
pineapple halves with caramelized sugar, cinnamon
and cinnamon ice cream **30,00**
- 755 **1/2 CARAMELED PINEAPPLE** **22,50**

- 226 **ANMITSU**
seaweed jelly served with fruits of the season, vanilla ice
cream and sweet bean paste topped with syrup **34,00**
- 383 **1/2 ANMITSU** **25,00**
- 218 **ICE CREAM**
2 balls of ice cream, choice or flavors **15,00**
- 220 **PAPAYA** **15,00**
- 730 **PAPAYA WITH ICE CREAM** **20,00**
- 221 **MELON** **15,00**
- 222 **PINEAPPLE** **15,00**
- 215 **MANGO** **15,00**
- 225 **ICE TEMPURA**
ice cream deep fried in a crispy batter **consults**
- 227 **PAPAYA CREAM**
papaya beaten with vanilla ice cream and cassis liqueur
..... **30,00**
- 861 **1/2 PAPAYA CREAM** **23,00**
- 228 **MANGO CREAM**
Haden mango, beaten with vanilla ice cream **33,00**
- 850 **1/2 MANGO CREAM** **25,00**
- 229 **STEAM ICE BANANA**
banana wrapped in foil and steam cooked with Contreau
liqueur, cinnamon, sugar, topped with vanilla ice cream
..... **32,00**
- 827 **FRUIT SALAD** **28,00**
- 802 **1/2 FRUIT SALAD** **21,00**
- 833 **BANANA TEMPURA**
banana lightly battered and deep fried served with vanilla
ice cream and orange/anise flavored syrup **26,00**
- 871 **BANANA PAULISTA**
banana halves with caramelized sugar, cinnamon and
cinnamon ice cream **30,00**
- 872 **MANGO PAULISTA**
mango halves with caramelized sugar, cinnamon and
cinnamon ice cream **34,00**
- 352 **FRUIT SOUP**
Assorted seasonal fruits with creme ice cream **44,00**
- 355 **FRUIT PAULISTA**
bannana, mango and strawberry halves with caramelized
sugar, cinnamon and cinnamon ice cream **45,00**
- 790 **1/2 FRUIT PAULISTA**..... **34,00**



JUICE

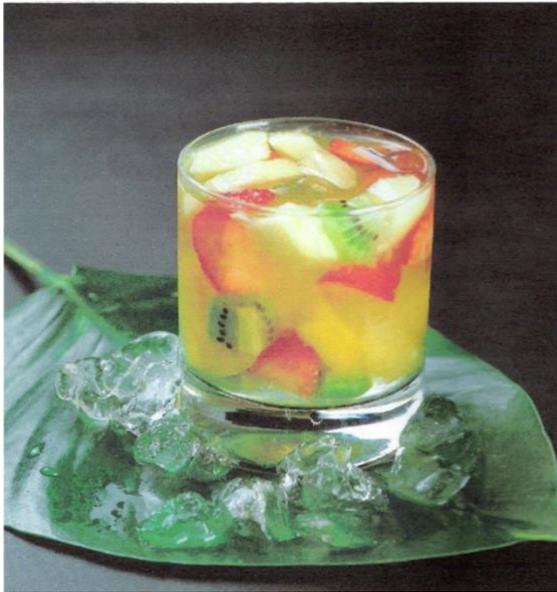
253	ORANGE JUICE	9,00
254	MELON JUICE	11,00
255	STRAWBERRY JUICE	11,00
256	MARACUJA JUICE	11,00
257	PINEAPPLE JUICE	11,00
258	ACEROLA JUICE	12,00
266	GRAPE JUICE	14,00
267	MIX JUICE	18,00
268	MANGO JUICE	14,00
269	WATERMELON JUICE	11,00
290	TOMATE JUICE	13,00

WATER AND BEER

766	COCONUT WATER	12,00
279	WATER	7,50
280	WATER GAS	7,50
251	CERPA BEER	16,00
883	MALZEBIER BEER	11,00
882	BEER not alcool.....	11,00
455	HEINEKEN	15,00
721	XINGU BEER	consults
722	ORIGINAL BEER	18,00
724	BRAHMA BEER	16,00
725	SERRAMALTE BEER.....	18,00
723	KIRIN ICHIBAN BEER IMPORTED	consults
780	SAPPORO BEER IMPORT	consults

POP SODA

270	COKE	7,50
271	DIET COKE	7,50
272	GUARANÀ	7,50
273	DIET GUARANÁ	7,50
274	SODA ANTARCTICA	7,50
275	FANTA	7,50
785	H20H	8,50
830	SCHWEPPE'S CITRUS	8,50



BEVERAGES

239	KOKUSAN VODKA Brazilian vodka, dose	18,00	232	ATSUKAN SHO hot sake, small dose	35,00
240	YUNYUU VODKA imported vodka, dose	35,00	231	ATSUKAN DAI hot sake, large dose	62,00
246	YUNYUU GIN imported gin, dose	35,00	261	ATSUKAN BIN hot sake, bottle	110,00
834	KOKUSAN LIQUEUR Brazilian liqueur, dose	20,00	234	HIYA MASSU ZAKE iced imported sake, massu dose	consults
835	YUNYUU LIQUEUR imported liqueur, dose	35,00	233	HIYAZAKE BIN IRI iced imported sake, bottle.....	Consults
242	KOKUSAN COGNAC Brazilian cognac, dose	20,00	394	ICED SAKE Brazilian, dose	25,00
293	CONHAQUE FUNDADOR	30,00	712	ICED SAKE Brazilian, bottle	95,00
244	MARTINI BIANCO – dose	18,00	230	SAKEPIRINHA "caipirinha" with lemon and sake, dose	29,00
245	CAMPARI – dose	18,00	910	SPECIAL SAKEPIRINHA "caipirinha" with sake and mix fruit	33,00
235	KOKUSAN WHISKY Brazilian whisky, dose	17,00	911	SPECIAL CAIPIRINHA "caipirinha" with vodka and mix fruit	33,00
236	KOKUSANKA WHISKY nationalized whisky, dose	20,00	711	CAIPIRINHA WITH IMPORTED SAKE .	consults
238	YUNYUU WHISKY 8 NEN imported whisky, 8 years, dose	25,00	453	CAIPIRINHA WITH CACHAÇA	25,00
237	YUNYUU WHISKY 12 NEN imported whisky, 12 years, dose	35,00	241	CAIPIRINHA WITH VODKA	27,00
			710	CAIPIRINHA IMPORTED VODKA	consults
			262	KOKUSAN WHISKY BIN Brazilian whisky, bottle	140,00
			263	KOKUSANKA WHISKY BIN whisky, bottle	200,00
			264	YUNYUU WHISKY 8 NEN BIN imported whisky, 8 years, bottle	260,00
			265	YUNYUU WHISKY 12 NEN BIN imported whisky, 12 years, bottle	consults