

TAKÔ FESTIVAL MENU

FESTIVAL (BUFFET SERVED ON THE TABLE)

ORDER THE WILL WE SERVE AT YOUR TABLE

APPETIZES

GYOZA

oriental dumplings stuffed with vegetables and ground pork meat; fried

HARUMAKI

chinese pastry stuffed with vegetables and ground meat

SHIMEJI BUTTER

shimeji mushroom and chive stir-fried in butter

MAKI-ROLL

salmon and seaweed roll deep-fried in a crispy batter, with crab meat filling

MISSOSHIRU

soup prepared with soybean paste, soy cheese and chive chopped

SUNOMONO

bittersweet cucumber

FISH VINAIGRETTE

assorted fish, cucumber, bell pepper, purple onion and house sauce

SQUID VINAIGRETTE

cooked squid, tomato, onion and house sauce

TEMAKIS (hand rolled seaweed cones of sushi rice with assorted fillings)

TEMAKI MAGURO

tuna

TEMAKI NEGUIMAGURO

tuna and chive chopped

TEMAKI CALIFÓRNIA

mango, cucumber, mayonnaise and crabstick

TEMAKI SHAKE

salmon

TEMAKI NEGUISHAKE

salmon and chive chopped

TEMAKI GRILLED SALMON

grilled salmon, chive and sweet sauce (tarê)

TEMAKI SALMON SKIN

grilled salmon skin, cucumber, sesame seeds and sweet sauce

SASHIMIS (sliced raw fish)

SASHIMI MAGURO (tuna)

SASHIMI SHAKE (salmon)

SASHIMI SHIROMI (white fish)

SASHIMI TAKÔ (octopus) included in festival 10 slices or sashimi at will

SUSHIS (sliced raw fish over sushi rice)

SUSHI MAGURO (tuna)

SUSHI SHAKE (salmon)

SUSHI SHIROMI (white fish)

SUSHI KANI (crabstick)

SUSHI SALMON SKIN (grilled salmon skin, seaweed, sesame seeds and sweet sauce)

SUSHI SMOKED SALMON (smoked salmon)

BATERA (pressed salmon and chives)

SUSHI EBI (shrimp) included in festival 10 slices or sashimi at will

SUSHI TAKÔ (octopus) included in festival 10 slices or sashimi at will

FUTAGO (rice ball rolled with salmon, topped with salmon and chives)

SMOKED FUTAGO (rice ball rolled with smoked salmon, topped with smoked cream cheese)

MAKIMONOS (seaweed and rice rolls with fillings)

SHAKE MAKI (salmon)

TEKKA MAKI (tuna)

KAPPA MAKI (cucumber)

SALMON SKIN MAKI (grilled salmon skin, cucumber, sweet sauce and sesame seeds)

ACELGAMAKI

rice rolled with chard, topped with grilled salmon, chives, mayonnaise, sweet sauce and sesame seeds

URAMAKI NEGUISHAKE

rice rolled on the outside with salmon and chives stuffing

URAMAKI CALIFÓRNIA

rice rolled on the outside with mango, cucumber, mayonnaise and crabstick stuffing

FRITINHO

breaded with rice roll on the outside and stuffed with salmon, crabstick and cream cheese topped with sweet sauce

HOT DISHES

GRILLED ANCHOVY

GRILLED SALMON

YASSAI TEMPURÁ (breaded vegetables)

TEMPURÁ EBI (breaded shrimp) included in festival 10 slices or sashimi at will

KAKIAGUÊ (thinly sliced vegetables breaded with shrimp)

YAKIMESHI (chicken rice with beaten egg and sliced vegetables)

YAKISOBA (spaghetti noodles with vegetables and chicken)

GOHAN (japanese white rice)

DESSERT

BRIGADEIRO (typical sweet from Brazilian cuisine
made with condensed milk, chocolate powder, milk
cream and butter covered with chocolate sprinkles)

BEIJINHO (typical sweet from Brazilian cuisine
made with condensed milk, grated coconut, milk cream
and butter covered with grated coconut)

COCADA (typical sweet from Brazilian cuisine
made with condensed milk, milk cream, fresh grated
coconut and butter)

DESSERT

CHOCOLATE ICE CREAM

CREAM ICE CREAM

STRAWBERRY ICE CREAM

DESSERT OF THE DAY (PLEASE ASK AVAILABILITY)

COLOR GELATIN

PASSION FRUIT MOUSSE

TAKÔ FESTIVAL PRICES

TUESDAY TO FRIDAY : LUNCH PRICES (PER PERSON) FROM 11:30 TO 17:00

FESTIVAL WHITHOUT SASHIMI (SLICED RAW FISH): R\$ 114,00

FESTIVAL WITH 5 SLICES (SASHIMI): R\$ 128,00

FESTIVAL WITH 10 SLICES (SASHIMI): R\$ 148,00

(includes octopus sushi, shrimp sushi, octopus sashimi and shrimp tempurá)

FESTIVAL WITH SASHIMI AT WILL: R\$ 185,00

(includes octopus sushi, shrimp sushi, octopus sashimi and shrimp tempurá)

(Octopus and Tuna sashimi, limited to 10 slices)

SATURDAY, SUNDAY AND HOLIDAYS : LUNCH PRICES (PER PERSON) FROM 11:30 TO 17:00

FESTIVAL WHITHOUT SASHIMI (SLICED RAW FISH): R\$ 128,00

FESTIVAL WITH 5 SLICES (SASHIMI): R\$ 148,00

FESTIVAL WITH 10 SLICES (SASHIMI): R\$ 178,00

(includes octopus sushi, shrimp sushi, octopus sashimi and shrimp tempurá)

FESTIVAL WITH SASHIMI AT WILL: R\$ 225,00

(includes octopus sushi, shrimp sushi, octopus sashimi and shrimp tempurá)

(Octopus and Tuna sashimi, limited to 10 slices)

DINNER PRICES (PER PERSON) FROM 17:00

FESTIVAL WHITHOUT SASHIMI (SLICED RAW FISH): R\$ 128,00

FESTIVAL WITH 5 SLICES (SASHIMI): R\$ 148,00

FESTIVAL WITH 10 SLICES (SASHIMI): R\$ 178,00

(includes octopus sushi, shrimp sushi, octopus sashimi and shrimp tempurá)

FESTIVAL WITH SASHIMI AT WILL: R\$ 225,00

(includes octopus sushi, shrimp sushi, octopus sashimi and shrimp tempurá)

(Octopus and Tuna sashimi, limited to 10 slices)

SPECIAL DISCOUNTS FOR CHILDREN

CHILDREN UP TO 4 YEARS: (VALID FOR THE FESTIVAL WITHOUT SASHIMI) FREE

CHILDREN FROM 5 TO 9 YEARS OLD: (EXCEPT FESTIVAL WITH SASHIMI AT WILL) 30% OFF

CHILDREN FROM 10 YEARS OLD: NORMAL VALUE

ORDER AS MANY TIMES AS YOU WANT SO YOU DON'T HAVE WASTE

IT IS NOT ALLOWED TO TAKE A FOOD FROM THE FESTIVAL

THANK YOU FOR YOUR UNDERSTANDING