





Os segredos e sabores da natureza
com a arte da cozinha japonesa

ENTRADAS

Feijão Edamame, Sementes Sésamo Tostadas 🌿 6€

Gyoza de Wagyu do Pico (2pcs) 14€

Agedashi Tofu 🌿 9€

Sopa Miso, Lapas, Cogumelos Shimeji 10€

TN ESPECIAL

Tempura de Camarão e Legumes, Molho Tentsuyu 20€

Tataki de Atum dos Açores, Salada de Rábano 18€

Usuzukuri de Lirio, Salada de Espinafres e Sésamo 18€

URAMAKI

(8 pcs)

Atum picante, pepino, abacate 16€

Lirio 16€

Camarão, abacate, pepino 16€

Omelete Japonesa, espargos verdes 🌿 13€

MAKIMONO

(6 pcs)

Atum dos Açores 14€ Cavala 12€

Lírio 14€

Pepino 🌿 11€

GUNKHAN

(4 pcs)

Atum dos Açores 15€

Lírio 15€

Wagyu Açoreano do Pico, trufa preta 38€

Camarão Ama Ebi 16€

NIGIRI

(4 pcs)

Cavala 11€

Atum dos Açores 14€

Lírio 14€

Wagyu Açoreano do Pico 34€

Omelete Japonesa 🌿 10€

Seleção do Chef

(Preço sob consulta)

IVA INCLuíDO

TEMAKI

(1 pcs)

Atum dos Açores 10€

Lírio 10€

Omelete Japonesa 🌿 9€

SASHIMI

(5 pcs)

Atum dos Açores 14€

Cavala 12€

Lírio 14€

Peixe do dia
(preço de mercado)



CHIRASHI DONBURI

Atum, Lírio, Arroz De Sushi, Manga, Cogumelos
Shimeji, Sunomono de Pepino, Molho Ponzu
20€

Tofu, Molho Teriyaki, Arroz De Sushi, Ovo Shoyu, Abacate,
Cebولة, Maionese de Wasabi, Sésamo 🌿
18€

Ananás dos Açores Grelhado, Molho Teriyaki, Abacate,
Cenoura, Pepino, Gengibre, Alga Nori, Cebولة 🌿
18€



SOBREMESAS

Cheesecake Japonês 🌿 10€

Mochi de Fruta da Época e Inhame 🌿 10€

Sorbet de Lima e Yuzu 🌿 8€

Sorbet de Manga 🌿 8€

Gelado de Matcha 🌿 8€



MENU OMAKASE

(Seleção do Chef)

Omakase 8 momentos 70€



VEGETARIANO / VEGETARIAN



Nature's secrets and flavors
with the art of Japanese cuisine

APPETIZERS

Edamame Beans, Toasted Sesame Seeds 🍃 6€

Pico Wagyu Gyoza (2pcs) 14€

Agedashi Tofu 🍃 9€

Miso Soup, Limpets, Shimeji Mushrooms 10€

SPECIAL TN

Fried Shrimp and Vegetables Tempura, Tentsuyu Dipping Sauce 20€

Azorean Tuna Tataki, Daikon Salad 18€

Greater Amberjack Usuzukuri, Spinach and Sesame Salad 18€

URAMAKI

(8 pcs)

Azorean spicy tuna, cucumber, avocado 16€

Greater Amberjack 16€

Prawn dragon roll 16€

Tamagoyaki, Asparagus 🍃 13€

MAKIMONO

(6 pcs)

Azorean Tuna 14€

Mackerel 12€

Greater Amberjack 14€

Cucumber 🍃 11€

GUNKHAN

(4 pcs)

Azorean Tuna 15€

Greater Amberjack 15€

Wagyu from Pico and black truffle 38€

Ama Ebi Shrimp 16€

NIGIRI

(4 pcs)

Mackerel 11€

Azorean Tuna 14€

Greater Amberjack 14€

Wagyu from Pico 34€

Tamagoyaki 🍃 10€

Seleção do Chef

(Price on request)

VAT INCLUDED

TEMAKI

(1 pcs)

Azorean Tuna 10€

Greater Amberjack 10€

Tamagoyaki 🌿 9€

SASHIMI

(5 pcs)

Azorean Tuna 14€

Mackerel 12€

Greater Amberjack 14€

Catch of the day
(market price)



CHIRASHI DONBURI

Azorean Tuna & Greater Amberjack, Sushi Rice,
Mango, Shimeji Mushrooms, Cucumber Sunomono
20€

Teriyaki Glazed Tofu, Sushi Rice, Shoyu Egg, Avocado,
Spring Onions, Wasabi Mayonnaise, Sesame 🌿
18€

Hibachi Grilled Azorean Pineapple, Teriyaki Sauce, Avocado,
Carrot, Cucumber, Pickled Ginger, Nori, Spring Onions 🌿
18€



DESSERTS

Japanese Cheesecake 🌿 10€

Seasonal Fruit and Taro Paste Mochi 🌿 10€

Yuzu and Lime Sorbet 🌿 8€

Mango Sorbet 🌿 8€

Matcha Ice Cream 🌿 8€



OMAKASE MENU

(CHEF'S SELECTION)

Omakase 8 moments 70€



VEGETARIANO / VEGETARIAN