

## the chef suggests

### FUSION assortment

Chef's Selection

20-piece Sushi to Sashimi	32.5
40-piece Sushi to Sashimi	52.5

### TRADITIONAL assortment

Chef's Selection

20-piece Sushi to Sashimi	30
40-piece Sushi to Sashimi	50

### EXECUTIVE LUNCH MENU

Working days until 3pm

#### MENU 1 15.5

1 temaki, 8-piece assortment  
1 drink (soda, water or wine by glass)

#### MENU 2 18

1 miso soup, 2 gyozas, 16-piece  
assortment, 1 drink (soda, water or wine by  
glass) and coffee.

## APPETIZERS

**Miso Soup** 4  
Miso paste, tofu, wakame algae and chives

**Goma Wakami** 4.5  
Seaweed salad

**Edamame** Soybean and togarashi sauce 6

**Sunomono** 5.5  
Cucumber salad, laminated carrot,  
sesame seeds and sweet and sour sauce

**Gyozas** 4 vegetables/chicken dumplings 6.5/ 7.5

**Harumaki** (2 px) 7.5 / 7.5 / 7  
**Shrimp / Salmon / Veggie**  
Spring roll, philadelphia,  
shrimp and sweet chilli

**Shiitake Mushroom** 8.5  
Salteados, molho shoyo, óleo de sésamo,  
sementes de sésamo e cebolinho

 **Shrimp Tempura** (4 px) 13.5



QUIOTO SUSHIBAR  
SINES

## MENU

**Crispy Salmon / Tuna** 10 / 10  
Nori, salmon/tuna, chives, sesame, roe,  
scallop, truffles, kimuchi

**HOT Crepe** (8 px) 9  
Harumaki pastry, salmon, philadelphia.  
Served with sweetchilli sauce

**Chicken Strips** (8 px) 8  
Served with sweetchilli sauce

**Tuna Tataki** (6 px) 13  
Pan-seared tuna with sesame seeds and  
ponzu sauce

**Bao Bun Chicken, Pork or  
Shrimp Tempura** 10  
Stuffed with breaded chicken or shrimp,  
peanuts, arugula and tonkatsu sauce

**Salmon Taco** 9  
Corn tortillas, salmon, mango, avocado, red  
onion, coriander, corn, sesame sauce

**Quioto's Shrimp** (4 px) 15.5  
Shrimp, braised salmon, leek, chives, furikake,  
philadelphia, lemon zest and truncated olive  
oil.

**Shoyo Shrimp** (8 px) 16  
Shrimp, garlic, red chili, coriander, lemon juice  
and shoyo sauce.

**Fish Mix Tartar** 16.5  
3 fish mix, dijon mustard, truffle oil, kizami,  
algae and ikura oats

**Salmon/Tuna w/ Avocado Tartar** 18.5  
With chives, truffle oil, shoyo sauce and  
mustard

(+351) 269 635 160 | (+351) 969 446 839 | @quioto\_sushibar  
Travessa do Vasco, 10, Loja 3 - 7520-144 Sines

The values shown correspond to €. The prices include the VAT tx applicabler; this restaurant has a Complaints Book; this restaurant has allergies information.

**Salmon Ceviche** 14

Salmon, tiger milk, lemon, coriander, red onion, avocado and chilli

**White-fish Ceviche** 15.5

White-fish, tiger milk, lemon, coriander, red onion, avocado and chilli

**Salmon Kimuchi** 13.5

Salmon cubes, chef's sauce, sesame seeds, chives, leek and slightly spicy

**Salmon Carpaccio** 14

With ponzu sauce, scallops, truffle oil, tobiko oats, sesame and chives

**White Fish Carpaccio** 16.5

Braised white fish, with ponzu sauce, ikura oats, sesame and chives

**TEMAKI****Salmon/Tuna and Chives** 7.5

Rice, salmon or tuna and chives wrapped in algae

**Salmon and Philadelphia** 8.5

Rice, salmon, philadelphia, chives and algae

**Kizami Tuna** 9

Rice, tuna, kizami and wasabi, wrapped in algae

**Salmon / Tuna Open Temaki** 10

Fried nory with salmon/tuna tartar, scallop, truffled quail egg and coriander

**Temaki HOT** 10.5

Seaweed breaded in panko flour, rice, salmon, philadelphia and chives

**HOSSOMAKI 4 / 8 Px****Sake Maki** 5.5 / 7.5

Salmon, rice and nori algae

**Teka Maki** 6.5 / 9

Tuna, rice and nori algae

**Kappa Maki** 4.5 / 6.5

Cucumber, rice and nori algae

**Shiromi Maki** 5.5 / 7.5

White fish, rice and nori algae

**Futomaki (10 px)** 10

Fruit or vegetable of the day, rice and nori algae

**URAMAKI 8 Px****Califórnia Roll** 10.5

Salmon, shrimp, cucumber, avocado and sesame

**Sake Roll** 10.5

Salmon, avocado and chives

 **Special Roll** 13

Shrimp tempuira, salmon, spicy japanese mayonnaise with slices of braised salmon

 **Ebi Roll** 13.5

Tradicional shrimp tempura, japanese mayonnaise, togarashi with braised white-fish, ikura oats and wakame

**Hot Roll (10 px)** 10

Salmon, philadelphia and teriaki sauce

**Crab** 14

Japanese mayonnaise, lemon, chives and truffe oil

**Special Hot (5 px)** 8.5

Avocado wrapped in salmon, kimuchi sauce, leek, chives and sesame seeds

**NIGIRI 2 Px****Salmon** 6**White-Fix** 7**Tuna** 8.5**Scallop** 12.5**Foie Gras Tuna** 12.5**Nigiri Omakase** 27.5

(6-assorted piece, chef's selection)

**GUNKANS 2 Px****Salmon** 7.5

Rice wrapped in salmon and chives, with salmon tartar

**Salmon and Scallop** 12

Rice wrapped in salmon, with scallop marinated in dashi and ikura oats

**Chef's Salmon** 11

Rice wrapped in salmon, shrimp, white fish tarta, kizame, wasabi and tobiko yuzu oats

**Quail** 10.5  
Rice wrapped in salmon, quail egg, truffled olive oil, coriander, fried garlic and togarashe

**Leek** 10  
Rice wrapped in salmon, philadelphia and leek

**Crab** 13.5  
With salmon, crab tataki, truffle oil, lemon zest and chives

**Foie Gras Tuna** 13.5  
Rice wrapped in tuna, caramelized onion and salt

**Gukan Omakase** 27.5  
(6-assorted piece, chef's selection)

.....  
**SASHIMI** 6 Px

Salmon 9  
White Fish 10.5  
Tuna 10.5  
Fresh Season's Fish 11

**SASHIMI MORIWASE** 26.5  
(20-piece of assorted sashimi – chef's selection)

.....  
**OTHER ASSORTMENTS**

**CLASSIC** 21.5  
Chef's Selection  
20-piece Simple and Classic Sushi

**VEGGIE** – pre-order only 25.5  
Chef's Selection  
20-piece Sushi

**HOT** 30  
Chef's Selection  
20-piece Fried Sushi  
(advisable for pregnant women)

.....  
**POKE BOWL**

**Salmon Poke** 16  
Rice, diced salmon, edamame, mango, avocado, cucumber, fried onion, sesame, chives, Japanese mayonnaise, kimuchi

**Shrimp Poke** 17  
Rice, shrimp, edamame, mango, avocado, cucumber, fried onion, sesame, chives, Japanese mayonnaise and kimuchi

**Veggie Poke** 14  
Rice, edamame, mango, avocado, cucumber, fried onion, sesame, chives, Japanese mayonnaise, kimuchi, carrots and radish

**Tuna Poke** 17  
Rice, diced tuna, edamame mango, avocado, cucumber, fried onion, sesame, chives, Japanese mayonnaise and kimuchi

.....  
**RAMEN MISO**

Noodles pak choi, naruto, soybean sprouts, bambu, nori seaweed, egg, shiitake mushrooms, chives, homemade broth and miso

**PORK** 16  
**FRIED CHICKEN** 16  
**SHRIMP TEMPURA** 16  
**VEGGIE** tofu, broccoli, cauliflower and carrot 15

.....  
**RAMEN SHOYU**

Noodles pak choi, naruto, soybean sprouts, bambu, nori seaweed, egg, shiitake mushrooms, chives, homemade broth and soy sauce

**PORK** 16  
**FRIED CHICKEN** 16  
**SHRIMP TEMPURA** 16  
**VEGGIE** tofu, broccoli, cauliflower and carrot 15

## YAKISOBA

### Vegetarian 14.5

Fried noodles, vegetable mix, bean sprouts, edamame, sesame, tonkatsu sauce and soy sauce

### Chicken 16.5

Fried noodles, vegetable mix, grilled chicken, sesame, tonkatsu sauce and soy sauce

### Of the Sea 16.5

Fried noodles, vegetable mix, shrimp, mussels, sesame, tonkatsu sauce and soy sauce

### Shrimp 17.5

Fried noodles, vegetable mix, shrimp, sesame, tonkatsu sauce and soy sauce

## OTHER DISHES

### PAD THAI 16

Rice pasta, shrimp, tofu, bean sprouts, red onion, egg, chives, peanuts and chef's sauce

### TEPPAN 16

Grilled salmon with vegetables sautéed in olive oil, sesame and rice

### YAKITORI 16

2 japanese grilled chicken with chives on a stick, served with sautéed vegetables and rice

### BURGUERS

#### BLACK ANGUS 150g 14

#### WAGYU 150g 14

#### ARTISANAL 200g 15.5

*pre-order only*

With cheddar cheese, rice and french fries

(+351) 269 635 160 | (+351) 969 446 839 | @quioto\_sushibar  
Travessa do Vasco, 10, Loja 3 - 7520-144 Sines

The values shown correspond to €.  
The prices include the VAT tx applicabler, this restaurant has a Complaints Book, this restaurant has allergies information.

## KID'S MENU 14

Chicken Nuggets with Rice and French Fries  
+ 1 scoop of homemade ice cream

### HAPPY SUNDAY

Take-Away only

EVERY SUNDAY

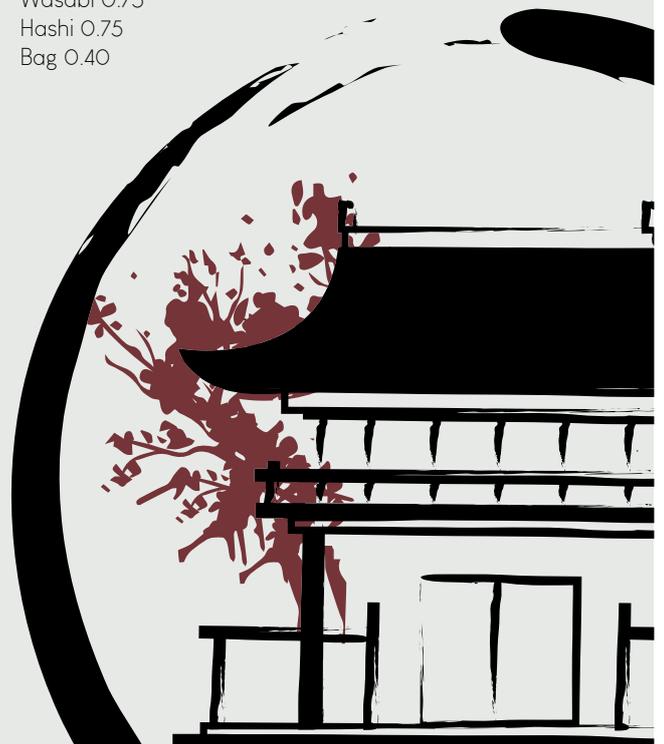
### 40-PIECE ASSORTMENT

(Fusion or Traditional)

we offer 10-assorted piece  
Chef's Selection

## EXTRAS

Ice cream scoop 3  
Sweat&Sour Sauce 1  
Teriyaki 1  
Kizami 1  
Mayo 1  
Soy 0.75  
Ginger 0.75  
Wasabi 0.75  
Hashi 0.75  
Bag 0.40





QUIOTO SUSHIBAR  
SINES

## SOBREMESAS

---

## DESSERTS



**Bolo Matcha**  
| Matcha Cake

7.5

Bolo de chá verde acompanhado com *crème anglaise* e gelado

*Cake with matcha, served with crème anglaise and ice cream*

**Tiramisu Matcha**

6.5

.....

**Mochi** (2 unidades)

5

Bolinho japonês de arroz recheado com gelado | sabores: morango, baunilha, manga, café

*Japanese rice cake with ice cream filling flavours: strawberry, vanilla, mango, coffee*

**Gelado Artesanal**

6.5

| Artisanal IceCream

2 bolas | sabores: morango, baunilha, manga, nata, chocolate, gengibre, amendoim

*2 scoops | flavours: strawberry, vanilla, mango, cream, chocolate, ginger, peanuts*

**Sweet Sushi** (4 unidades)

6

Arroz, alga nori, pepino, goiabada e nutella

*Rice, nori algae, cucumber, guava and nutella*

**Petit Gateau**

7

Acompanhado com bola de gelado sabores: chocolate, doce de leite, chocolate e caramelo salgado

*Served with an ice cream scoop flavours: chocolate, milk cream, chocolate and salted caramel*

**Crème Brûlée**

5.5

(+351) 269 635 160 | (+351) 969 446 839 | @quioto\_sushibar  
Travessa do Vasco, 10, Loja 3 - 7520-144 Sines

Os preços incluem a taxa de IVA em vigor; este estabelecimento dispõe de livro de reclamações; este estabelecimento possui informações ao consumidor sobre alergénios;