

the chef suggests

FUSION assortment

Chef's Selection

20-piece Sushi to Sashimi	32.5
40-piece Sushi to Sashimi	50

TRADITIONAL assortment

Chef's Selection

20-piece Sushi to Sashimi	30
40-piece Sushi to Sashimi	47.5

EXECUTIVE LUNCH MENU

Working days until 3pm

MENU 1 15

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

MENU 2 17.5

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

APPETIZERS

Miso Soup 3.5

Miso paste, tofu, wakame algae and chives

Goma Wakami 4

Seaweed salad

Edamame Soybean and togarashi sauce 5.5

Sunomono 5.5

Cucumber salad, laminated carrot,
sesame seeds and sweet and sour sauce

Gyozas 4 vegetables/chicken dumplings 6 / 7.5

Harumaki (2 px) 7.5 / 7.5 / 7

Shrimp / Salmon / Veggie

Spring roll, philadelphia,
shrimp and sweet chilli

Shiitake Mushroom 8

Salteados, molho shoyo, óleo de sésamo,
sementes de sésamo e cebolinho



Shrimp Tempura (4 px) 13



QUIOTO SUSHIBAR
SINES

MENU

Crispy Salmon / Tuna 9 / 10

Nori, salmon/tuna, chives, sesame, roe,
scallop, truffles, kimuchi

HOT Crepe (8 px) 8.5

Harumaki pastry, salmon, philadelphia.
Served with sweetchilli sauce

Chicken Strips (8 px) 6.5

Served with sweetchilli sauce

Tuna Tataki (6 px) 12.5

Pan-seared tuna with sesame seeds and
ponzu sauce

Bao Bun Chicken / Shrimp Tempura 8.5 / 9

Stuffed with breaded chicken or shrimp,
peanuts, arugula and tonkatsu sauce

Salmon Taco 8.5

Corn tortillas, salmon, mango, avocado, red
onion, coriander, corn, sesame sauce

Quioto's Shrimp (4 px) 15

Shrimp, braised salmon, leek, chives, furikake,
philadelphia, lemon zest and truncated olive
oil.

Shoyo Shrimp (8 px) 15

Shrimp, garlic, red chili, coriander, lemon juice
and shoyo sauce.

Fish Mix Tartar 16

3 fish mix, dijon mustard, truffle oil, kizami,
algae and ikura oats

Salmon/Tuna w/ Avocado Tartar 18

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

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this restaurant has allergies information.

Salmon Ceviche 13.5

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

White-fish Ceviche 15

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

Salmon Kimuchi 13

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

Salmon Carpaccio 13.5

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

White Fish Carpaccio 16

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

TEMAKI

Salmon/Tuna and Chives 7 / 7.5

Rice, salmon or tuna and chives wrapped in algae

Salmon and Philadelphia 8

Rice, salmon, philadelphia, chives and algae

Kizami Tuna 8.5

Rice, tuna, kizami and wasabi, wrapped in algae

Salmon / Tuna Open Temaki 9

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

Temaki HOT 10

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

HOSSOMAKI 4 / 8 Px

Sake Maki 5 / 7.5

Salmon, rice and nori algae

Teka Maki 6 / 9

Tuna, rice and nori algae

Kappa Maki 4 / 6

Cucumber, rice and nori algae

Shiromi Maki 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

Salmon, shrimp, cucumber, avocado and sesame

Sake Roll 10

Salmon, avocado and chives

Special Roll 12.5

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

Ebi Roll 13

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

Hot Roll (10 px) 9.5

Salmon, philadelphia and teriaki sauce

Crab 13.5

Japanese mayonnaise, lemon, chives and truffle oil

Special Hot (5 px) 8

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

NIGIRI 2 Px

Salmon 5.5

White-Fix 6.5

Tuna 8.5

Scallop 12

Foie Gras Tuna 11

Nigiri Omakase 26

(6-assorted piece, chef's selection)

GUNKANS 2 Px

Salmon 7

Rice wrapped in salmon and chives, with salmon tartar

Salmon and Scallop 11

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

Chef's Salmon 10

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

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Quail 10
Rice wrapped in salmon, quail egg, truffled olive oil, coriander, fried garlic and togarashe

Leek 12
Rice wrapped in salmon, philadelphia and leek

Crab 13
With salmon, crab tataki, truffle oil, lemon zest and chives

Foie Gras Tuna 13
Rice wrapped in tuna, caramelized onion and salt

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

SASHIMI 6 Px

Salmon 8.5
White Fish 10
Tuna 10
Fresh Season's Fish 10

SASHIMI MORIWASE 25
(20-piece of assorted sashimi – chef's selection)

OTHER ASSORTMENTS

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

VEGGIE – pre-order only 25
Chef's Selection
20-piece Sushi

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

POKE BOWL

Salmon Poke 15.5
Rice, diced salmon, edamame, mango, avocado, cucumber, fried onion, sesame, chives, Japanese mayonnaise, kimuchi

Shrimp Poke 16.5
Rice, shrimp, edamame, mango, avocado, cucumber, fried onion, sesame, chives, Japanese mayonnaise and kimuchi

Veggie Poke 13.5
Rice, edamame, mango, avocado, cucumber, fried onion, sesame, chives, Japanese mayonnaise, kimuchi, carrots and radish

Tuna Poke 16.5
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 15.5
FRIED CHICKEN 15.5
SHRIMP TEMPURA 15.5
VEGGIE tofu, broccoli, cauliflower and carrot 14.5

RAMEN SHOYU

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

PORK 15.5
FRIED CHICKEN 15.5
SHRIMP TEMPURA 15.5
VEGGIE tofu, broccoli, cauliflower and carrot 14.5

YAKISOBA

Vegetarian

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

13.5

Chicken

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

15.5

Of the Sea

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

15.5

Shrimp

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

16.5

OTHER DISHES

PAD THAI

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

15

TEPPAN

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

15.5

YAKITORI

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

15

BURGUERS

BLACK ANGUS 150g

13.5

WAGYU 150g

13.5

ARTISANAL 200g

15

pre-order only

With cheddar cheese, rice and french fries

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KID'S MENU

13

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
Toriyaki 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

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