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

MEI	NU 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 Miso paste, tofu, wakame algae and chives	3.5
Goma Wakami Seaweed salad	4
Edamame Soyban and togarashi sauce	5.5
Sunomono Cucumber salad, laminated carrot, sesame seeds and sweet and sour sauce	5.5

Gyozas 4 vegetables/chicken dumplings 6/7.5

Harumaki (2 px) 7.5 / 7.5 / 7

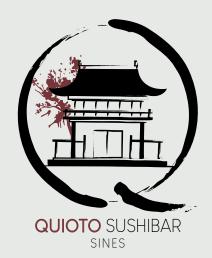
Shrimp / Salmon / Veggie

Spring roll, philadelphia, shrimp and sweet chilli

Shiitake MushroomSalteados, molho shoyo, óleo de sésamo,

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





MENU

Crispy Salmon / Tuna 9 / Nori, salmon/tuna, chives, sesame, roe, scallop, truffles, kimuchi	10
HOT Crepe (8 px) Harumaki pastry, salmon, philadelphia. Served with sweetchilli sauce	3.5
Chicken Strips (8 px) Served with sweetchilli sauce	5.5
Tuna Tataki (6 px) Pan-seared tuna with sesame seeds and ponzu sauce	2.5
Bao Bun Chicken / ShrimpTempura 8.5 A Stuffed with breaded chicken or shrimp, peanuts, arugula and tonkatsu sauce	9
Salmon Taco Corn tortillas, salmon, mango, avocado, red onion, coriander, corn, sesame sauce	3.5
Quioto's Shrimp (4 px) Shrimp, braised salmon, leek, chives, furikake, philadelphia, lemon zest and truncated olive oil.	15
Shoyo Shrimp (8 px) Shrimp, garlic, red chili, coriander, lemon juice and shoyo sauce.	15
Fish Mix Tartar 3 fish mix, dijon mustard, truffle oil, kizami, algae and ikura oats	16
Salmon/Tuna w/ Avocato Tartar With chives, truffle oil, shoyo sauce and	18

mustard

8

Salmon Ceviche	13.5	
Salmon, tiger milk, lemon, coriander, red onion, avocado and chilli		URAMAKI 8 Px
White-fish Ceviche White-fish, tiger milk, lemon, coriander, red onion, avocado and chilli	15	Califórnia Roll 10 Salmon, shrimp, cucumber, avocado and
Salmon Kimuchi Salmon cubes, chef's sauce, sesame seeds, chives, leek and slightly spicy	13	Sake Roll 10 Salmon, avocado and chives
Salmon Carpaccio With ponzu sauce, scallops, truffle oil, tobiko oats, sesame and chives	13.5	Shrimp tempuira, salmon, spicy japanese mayonnaise with slices of braised salmon
White Fish Carpaccio Braised white fish, with ponzu sauce, ikura oats, sesame and chives	16	Ebi Roll Tradicional shrimp tempura, japanese mayonnaise, togarashi with braised
TEMAKI		white-fish, ikura oats and wakame Hot Roll (10 px) 9.5
Salmon/Tuna and Chives Rice, salmon or tuna and chives wrapped in algae	7 / 7.5	Salmon, philadelphia and teriaki sauce Crab Japanese mayonnaise, lemon, chives and truffe oil
Salmon and Philadelphia Rice, salmon, philadelphia, chives and algae	8	Special Hot (5 px) Avocado wrapped in salmon, kimuchi sauce, leek, chives and sesame seeds
Kizami Tuna Rice, tuna, kizami and wasabi, wrapped in algae	8.5	saded, look, criives and sesume seeds
Salmon / Tuna Open Temaki Fried nory with salmon/tuna tartar, scallop, truffled quail egg and coriander	9	NIGIRI 2 Px Salmon 5.5
Temaki HOT Seaweed breaded in panko flour, rice, salmon, philadelphia and chives	10	White-Fix 6.5 Tuna 8.5 Scallop 12 Foie Gras Tuna 11
HOSSOMAKI 4 / 8 Px		Nigiri Omakase 26 (6-assorted piece, chef's selection)
Sake Maki Salmon, rice and nori algae	5 / 7.5	GUNKANS 2 Px
Teka Maki Tuna, rice and nori algae	6/9	Salmon 7 Rice wrapped in salmon and chives, with salmon tartar
Kappa Maki Cucumber, rice and nori algae	4/6	Salmon and Scallop Rice wrapped in salmon, with scallop marinated in dashi and ikura oats
Shiromi Maki White fish, rice and nori algae	5 / 7.5	Chef's Salmon Rice wrapped in salmon, shrimp, white fish
Futomaki (10 px) Fruit or vegetable of the day, rice and nori	10 algae	tarta, kizame, wasabi and tobiko yuzu oats

Quail Rice wrapped in salmon, quail egg, truffled olive oil, coriander, fried garlic and togarashe	10	POKE BOWL	
Leek Rice wrapped in salmon, philadelphia and leek	12	Salmon Poke Rice, diced salmon, edamame, mango, avocado, cucumber, fried onion, sesame, chives, Japanese	15.5
Crab With salmon, crab tataki, truffle oil, lemon zest and chives	13	mayonnaise, kimuchi	
Foie Gras Tuna Rice wrapped in tuna, caramelized onion and salt	13	Shrimp Poke Rice, shrimp, edamame, mango, avocado, cucumber, fried onion, sesame, chives, Japanese mayonnaise and kimuchi	16.5
Gukan Omakase (6-assorted piece, chef's selection)	27.5	Veggie Poke Rice, edamame, mango, avocado, cucum-	13.5
		ber, fried onion, sesame, chives, Japanese mayonnaise, kimuchi, carrots and radish	
SASHIMI 6 Px		Tuna Poke	16.5
0.1		Rice, diced tuna, edamame mango, avocado, cucumber, fried onion, sesame,	.0.0
Salmon White Fish	8.5 10	chives, Japanese mayonnaise and kimuchi	
Tuna	10		
Fresh Season's Fish	10		
SASHIMI MORIWASE	25	RAMEN MISO	
(20-piece of assorted sashimi - chef's selection)		Noodles pak choi, naruto, soybean sprouts, bambu, nori seaweed, egg, shiitake mushroo chives, homemade broth and miso	ms,
		PORK	15.5
		FRIED CHICKEN	15.5
		SHRIMP TEMPURA	15.5
OTHER ASSORTMENTS		VEGGIE tofu, broccoli, cauliflower and carro	ot 14.5
CLASSIC	20	RAMEN SHOYU	
Chef's Selection 20-piece Simple and Classic Sush	ii (Noodles pak choi, naruto, soybean sprouts, bambu, nori seaweed, egg, shiitake mushroor chives, homemade broth and soy sauce	ms,
VEGGIE - pre-order only	25		
Chef's Selection	,	PORK	15.5
20-piece Sushi		FRIED CHICKEN	15.5
	(SHRIMP TEMPLIRA	15.5

30

VEGGIE tofu, broccoli, cauliflower and carrot 14.5

HOT

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

YAKISOBA

Vegetarian 13.5 Fried noodles, vegetable mix, bean sprouts, edamame, sesame, tonkatsu sauce and soy sauce Chicken 15.5 Fried noodles, vegetable mix, grilled chicken, sesame, tonkatsu sauce and soy sauce Of the Sea 15.5 Fried noodles, vegetable mix, shrimp, mussels, sesame, tonkatsu sauce and soy sauce Shrimp 16.5 Fried noodles, vegetable mix, shrimp, sesame, tonkatsu sauce and soy sauce

OTHER DISHES

PAD THAI

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

TEPPANGrilled salmon with vegetables sautéed in olive oil. sesame and rice

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

BURGUERS
BLACK ANGUS 150g
WAGYU 150g
13.5
ARTISANAL 200g
15

pre-order only
With cheddar che

With cheddar cheese, rice and french fries

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

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

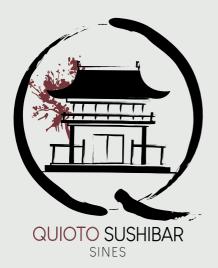
(Fusion or Traditional)

we offer 10-assorted piece Chef's Selection

EXTRAS

Ice cream scoop 3 Sweat&Sour Sauce 1 Teriyaki 1 Kizami 1 Mayo 1 Soy 0,75 Ginger 0,75









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 I sabores: morango, baunilha, manga, café

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

Gelado Artesanal

6.5

I Artisanal IceCream

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

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

Sweet Sushi (4 unidades)

.da a

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

7.5