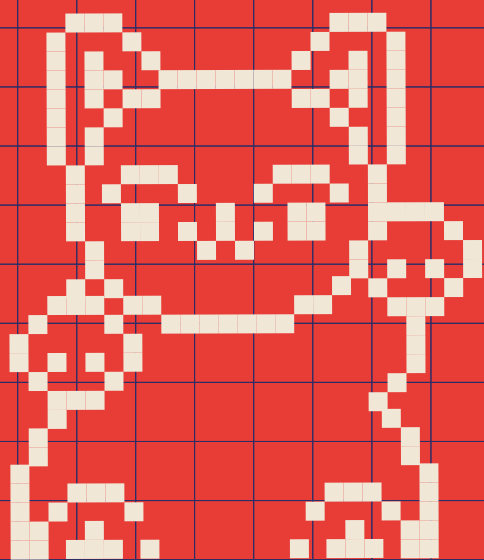


ちんぽぽち

JAPANESE FOOD



ENTRADAS QUENTES

CRISPY EGG	6
2 Ovos de ramen panados, com molho picante de ratan tare, chicória e vinagrete de shio	
CRISPY FRIED GYOZA	8
5 Gyozas fritas de porco, servidas com maionese picante japonesa, togarashi e cebolinho	
KARAAGE	11
Coxa de frango frita, marinada em especiarias, servida com salada de ovo e yuzu kosho	
HOUSEMADE GYOZAS	11
8 Gyozas de porco, cozidas a vapor, servidas com molho de soja picante e alho francês	

DONBURIS

STEAK DON	14
Bowl de arroz servida com novilho grelhado, marinado em shio koji, cebola caramelizada, aioli de pimenta sansho, gema de ovo curada em soja, cebote, batata cabelo de anjo e relish de gengibre	
GYUDON	12
Bowl de arroz servido com carne de vaca estufada num caldo feito com dashi, molho de soja, alho e gengibre, ovo escalfado, pickle de gengibre, cebolinho e sementes de sésamo.	
EBI KATSU DON	12
Bowl de arroz servido com camarão japonês em panko, japonese slaw com molho de sésamo, salada de ovo com yuzu kosho, rabanete, shiso e molho picante caseiro	
SAKE DON	12
Bowl de arroz, servido com sashimi de salmão, abacate, cebola, tamagoyaki, shiso, ikura e alga nori	
TOFU DON	12
Bowl de arroz servido com tofu panado, molho sweet chilli, japonese slaw com molho de sésamo, pickle de cenoura e cebote	
TONKATSU	12
Bowl de arroz servido com lombo de porco preto empanado, molho de chili doce, salada japonesa com molho de sésamo, pepino em conserva, cenoura em conserva, cebola verde e condimento de cebola verde e gengibre	
TENDON	12
Bowl de arroz servido com camarão tempura e legumes sazonais, molho tentsuyu e japonese slaw com molho de sésamo	
KARAAGE DON / SPICY KARAAGE	10
Bowl de arroz servido com coxa de frango panado frito, maionese japonesa (ou maionese japonesa picante), molho de sweet chilli, sementes de sésamo, cebote, pickle de gengibre e alga nori	

RAMEN

SHOYU	13
caldo de galinha, shoyu tare, frango com pesto e parmesão, bambu, alho-francês, cebote, ovo e alga nori	
CHORITAN	13
caldo de porco, tare de miso picante, chashu de porco, crumble de chouriço, pasta caseira picante, coentros, cebote, bok choy e ovo.	
TRUFFLE	13
Caldo vegetariano, tare de cogumelos, cogumelos ostra, pasta de trufa, alhos-francês e azeite de trufa	

BAO

SOFT SHELL CRAB BAO	7
Caranguejo de casca mole, pepino e maionese picante japonesa	
PORK BAO	6
Barriga de porco cozinhada a baixa temperatura, molho sweet chilli, cebote, pepino e pickle de gengibre	
CHICKEN BAO	6
Coxa de frango frita, salada de ovo com yuzu kosho picante, pepino e cebote	
EGGPLANT BAO	6
Berinjela panada frita à japonesa, molho sweet chilli, pepino doce e pickle de cenoura	

SUSHI ROLL

SAKE ROLL 8 PEÇAS	14
Salmão, abacate, limão, pepino, micro rábano	
CHEF SPECIAL 8 PEÇAS	15
Salmão, robalo, ovas de peixe voador, abacate e batata-doce japonesa	
MAGURO MAKI 8 PEÇAS	15
Atum picante, abacate, pepino e micro greens	

NIGIRI & SASHIMI

2 PEÇAS / 4 PEÇAS

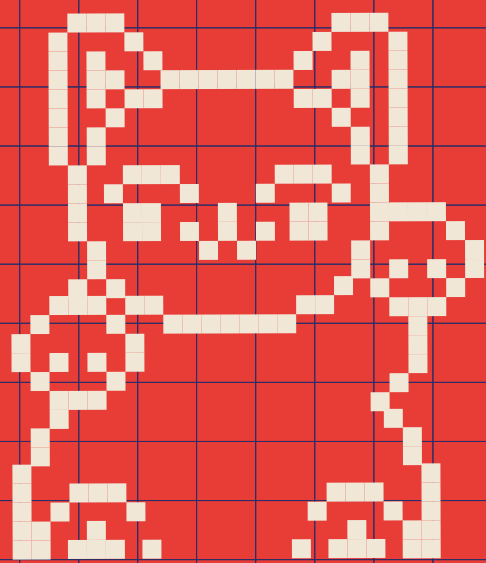
AKAMI	8/18
Atum bluefin	
CHU-TORO	10/20
Barriga de atum bluefin	
O-TORO	12/22
Barriga gorda de atum bluefin	
SAKE	6/12
Salmão	
IKURA	7
Ovas de salmão marinadas	
INARI	6
Tofu frito	
UNAGUI	7
Engua japonesa fumada	
SASHIMI MORIAWASE	26/40
10/20 unidades - 4 peças de cada peixe Escolha especial do chef	

SOBREMESAS

JANOFFEE	7
Tartelete com praliné de amêndoa, caramelo de miso salgado, creme de banana, ganache de baunilha e kinako	
PÃO DE LÓ DE MATCHA	7
Pão de ló de Alfeizerão de matcha, servido com um rico creme de ovo e vinho do Porto, azeite e flor de sal.	
CHOUX AU CRAQUELIN	7
Choux au craquelin, morangos e shiso, com leve creme de baunilha, servido com chocolate quente e molho de sésamo	

ちんぽぽち

JAPANESE FOOD



HOT STARTERS

CRISPY EGG	6
2 Breaded ramen eggs, with spicy ratan tare sauce, chicory, and shio vinaigrette	
CRISPY FRIED GYOZA	8
5 Fried pork gyozas, served with spicy japanese mayonnaise, togarashi and scallion	
KARAAGE	11
Fried chicken thigh, marinated in spices, served with egg salad and yuzu kosho	
HOUSEMADE GYOZAS	11
8 pork gyozas, steamed, served with spicy soy sauce and leek	

DONBURIS

STEAK DON	14
Bowl of rice served with grilled beef, marinated in shio koji, caramelized onion, sansho pepper aioli, egg yolk, spring onion, angel hair potato, spring onion and ginger relish	
GYUDON	12
Bowl of rice served with stewed beef in a broth made with dashi, soy sauce, garlic, and ginger, soft boiled egg, pickled ginger, spring onion and sesame seeds	
EBI KATSU DON	12
Bowl of rice served with japanese shrimp in panko, Japanese slaw with sesame dressing, egg salad with yuzu kosho, radish, shiso, and homemade spicy sauce	
SAKE DON	12
Bowl of rice, served with salmon sashimi, avocado, onion, tamagoyaki, shiso, ikura, and nori seaweed	
TOFU DON	12
Bowl of rice served with breaded tofu, sweet chili sauce, japanese slaw with sesame dressing, carrot pickle, and spring onion.	
TONKATSU	12
Bowl of rice served with breaded black pork loin, sweet chili sauce, japanese slaw with sesame dressing, pickled cucumber, carrot pickle, scallion and ginger condiment	
TENDON	12
Bowl of rice served with shrimp tempura and seasonal vegetables, tentsuyu sauce, Japanese slaw with sesame dressing	
KARAAGE DON / SPICY KARAAGE	10
Bowl of rice served with fried breaded chicken thigh, Japanese mayonnaise (or spicy Japanese mayonnaise), sweet chili sauce, sesame seeds, scallions ginger pickled and nori seaweed.	

RAMEN

SHOYU	13
Chicken broth, shoyu tare, chicken with pesto and parmesan, bamboo, leek, scallion, egg and nori seaweed	
CHORITAN	13
Pork broth, spicy miso tare, pork loin chashu, chorizo crumble, homemade spicy paste, coriander, scallion, bok choy, and egg	
TRUFFLE	13
Vegetarian broth, mushroom tare, oyster mushrooms, truffle paste, leeks, and truffle oil	

BAO

SOFT SHELL CRAB BAO	7
Soft shell crab, cucumber and Japanese spicy mayonnaise	
PORK BAO	6
Pork belly cooked at low temperature, sweet chilli sauce, chives, cucumber and ginger pickle	
CHICKEN BAO	6
Fried chicken thigh, egg salad with spicy yuzu kosho, cucumber and chive	
EGGPLANT BAO	6
Japanese fried breaded eggplant, sweet chili sauce, sweet cucumber, and carrot pickle	

SUSHI ROLL

SAKE ROLL 8 UNITS	14
Salmon, avocado, lemon, cucumber, radish sprouts	
CHEF SPECIAL 8 PIECES	15
Salmon, seabass, flying fish roe, avocado and Japanese sweet potato	
MAGURO MAKI 8 PIECES	15
Spicy tuna, avocado, cucumber and micro radish	

NIGIRI & SASHIMI

2 UNITS / 4 UNITS

AKAMI	8/18
Bluefin tuna	
CHU-TORO	10/20
Bluefin tuna belly	
O-TORO	12/22
Fat belly of bluefin tuna	
SAKE	6/12
Salmon	
IKURA	7
Marinated salmon roe	
INARI	6
Fried tofu	
UNAGUI	7
Smoked Japanese eel	
SASHIMI MORIAWASE	26/40
10/20 units- 4 pieces of each fish Special choice of the chef	

DESSERTS

JANOFFEE	7
Tartlet with almond praline, miso caramel, banana cream, vanilla ganache, and kinako	
PORTUGUESE MATCHA CAKE	7
Matcha portuguese Alfeizerão sponge cake, served with a rich egg cream and port wine, olive oil, and fleur de sel	
CHOUX AU CRAQUELIN	7
Choux au craquelin, strawberries and shiso, with light vanilla cream served with hot chocolate and sesame sauce	