



UMAMI

QUINTA DO LAGO

NIBBLES

Salty Edamame, Prawn Crackers & Szechuan Oil €9

SMALL PLATES

Karaage €15
Japanese Crispy Chicken, Sesame, Sweet Emulsion

Zhong Pork Dumpling €16
Aromatic Spiced Sauce, Chilli Oil

Vegetable Gyoza (v, vg) €13
Seasonal Vegetable Dumpling, Tare Sauce (Soy, Dashi)

Oysters San Busaku €15
Ponzu, Yuzu, Hondashi

Kani Koroake €15
Fish Spring Roll, Tarragon & Wasabi Caesar

TEMPURAS

Ebi Tempura €15
Crispy Shrimp, Whipped Wasabi

Scallop Tempura Karashi €17
Mustard Emulsion, Seaweed Salad

Agedashi Tofu Tsuyu (v, vg) €13
Soy & Chive Broth

Q Farm Tempura (v, vg) €14
Selected Finest Vegetable Tempura, Tentsuyu Sauce

BOWLS

Silken Tofu €8
Garlic, Scallion, Light Soy Sauce, Caramelised Onions

Vegetable Furikake Gohan €9
Fried Rice, Vegetables, Bonito Flakes, Herbs from Q Farm

Wafu Green Salad (v, vg) €6
Greens from Q Farm, Mirin Dressing

(V) - Vegetarian (VG) - Vegan

If you have a food allergy please ask our staff about the ingredients in each dish. In our kitchens we have procedures for handling food in order to guarantee the safety of our consumers, however we cannot guarantee at all that the products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or omission by third parties. All spirits & liquors 5 cl per serving.

All prices in euros (€). VAT included at legal rates. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed. We have a complaints book.

ROBATA SKEWERS

Chicken Yakitori Teriyaki & Ginger Sauce	€12	Pork Belly Gochujang Green Apple, Fermented Chilli	€13
Beef Yakimiku Soy, Sake, Sesame Seeds	€16	Ramuyaki Lamb Chops, Miso Herb Butter	€18

ROBATAYAKI SEAFOOD, MEAT & VEGETABLES

Catch of the Day Fermented Soy Bean Glaze, Black Garlic, Fish Liqueur	€35	Nasu Dengaku (v, vg) Miso Glazed Aubergine, Orange, Radish, Sake, Furikake Rice	€25
Wagyu Celery & Truffle Cream, Enoki & Greens from Q Farm	€57	Spicy Octopus Sweet Potato, Romanesco Sauce, Sambal & Portuguese Chorizo	€35
Carabineiro 🍷 Red Asian Spiced Sauce, Yuzu Butter & Coconut	€37		

SUSHI & SASHIMI

Yellowtail Tartare Citrus Cream, Toasted Sesame Paste, Fish Roe & Rice Crackers	€18	Niguirizushi (10 pieces) Sticky Rice topped with a selection of freshly caught fish	€35
Japanese Ceviche Tuna, Radish, Avocado & Yuzu	€18	Sashimi (15 pieces) Chef's selection of sliced fish & seafood	€60
Maguro & Toro (10 pieces) Special Tuna Selection of Nigiri, Gunkan, Sashimi & Hosomaki	€38		

CHEF'S SIGNATURES

Shibui (25 pieces) Tradicional, beautiful & delicious combination of the best flavours	€40	Koi No Yokan (40 pieces) Delicate, stunning & full of flavour, perfect to share	€70
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