



UMAMI

QUINTA DO LAGO

NIBBLES

Milk Bun & Miso (v) 🍷 🍷 🍷 🍷 €7.5
Milk Bun, Miso Butter & Spicy Edamame

Extra Milk Bun €1

TEMPURAS

Ebi & Fermented Honey 🍷 🍷 🍷 €16
Prawn, Wasabi, Ginger
Salt & Togarashi

Squid & Black Garlic 🍷 🍷 €17
Crunchy Spicy Squid, Homemade
Black Garlic Cream & Smoked Salt

**Shitake Korokke
& Tonkatsu (v)** 🍷 🍷 🍷 €15
Crispy Panko Korokke & Shiso

Q Farm Vegetables (v) 🍷 🍷 🍷 €14
Mix of Q Farm Fresh Veggies, Beetroot
Hummus & Garam Masala

COLDS

Yellowtail Tartare 🍷 🍷 🍷 🍷 €19
Citrus Gel, Toasted Sesame Paste,
Fish Roe & Rice Crackers

Salmon Tartare 🍷 🍷 🍷 🍷 €18
Oyster Sauce, Citrus, Coriander &
Guacamole

Tomato, Basil & Wasabi (v) 🍷 🍷 🍷 €17
Marinade Mix Tomatoes, Wasabi Ice Cream
& Basil Oil

Tataki - Catch of the Day 🍷 🍷 €15
Ponzu, Katsuobuchi, Kombu & Citrus

SMALL PLATES

Karaage 🍷 🍷 🍷 🍷 €15
Crispy Chicken, Kimchi Base
& Lime

Duck & Pomegranate 🍷 🍷 €17
Roasted Duck Dumpling, Orange,
Aromatic Sauce & Pomegranate gel

Yasai Gyoza & Ginger (v) 🍷 🍷 🍷 €13
Seasonal Vegetables, Soy & Dashi

Pork Dim Sum 🍷 🍷 🍷 €15
Chives, Ginger, Sesame Oil, Rice Vinegar
& Soy

**Salmon & White
Fish Ochazuke** 🍷 🍷 🍷 €20
Dashi & Tsukemono Pickled Q Farm Vegetables

If you have a food allergy please ask our staff about the ingredients in each dish. We follow certain protocols when handling food in our kitchens to ensure the safety of our customers, but we cannot guarantee that all 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 and alcoholic beverages come in 5-cl servings. Prices are all in euros (€). Legal rates of VAT are included. 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.

(V) - Vegetarian (VG) - Vegan

🍷 SOJA 🍷 LACTOSE 🍷 GLUTEN 🍷 NUTS 🍷 EGG 🍷 SESAME

ROBATAYAKI

SKEWERS

- Yakitori & Teriyaki** 🍷 🍴 €14
Chicken, Soy & Ginger Sauce
- Hiratake & Greens (v)** 🍷 🍴 €15
Grilled Oyster Mushrooms, Asparagus, Bell and Padron Peppers & Teriyaki
- Beef & Padrons** 🍷 🍴 €18
Beef, Japanese BBQ Sauce, Padron Peppers & Toasted Sesame
- Smoked Mackerel & Peppers** 🍷 🍴 €15
Smoked Mackerel, Mizo Sweet Potato, Bell Pepper Pickled

MAIN PLATES

- Seabass & Citrus** 🍷 🍴 🍷 €35
Charcoal Grill Atlantic Seabass, Coriander Beurre Blanc
- Aubergine & Orange (v)** 🍷 🍴 €32
Aromatic Dashi & Orange Risotto, Dengaku Chinese Aubergine, Toasted Pumpkin Seeds & Orange Segments
- Szechuan & Beef Short Ribs** 🍷 🍴 🍷 €42
Slow cooked Ribs, Onion Pickle & Crispy Potato Maxim
- Wagyu** 🍷 🍴 €80
Szechuan Sauce

BOWLS

- Corn & Kimchi (v)** 🍷 🍴 €6.5
Corn-on-the-cob, Kimchi Butter, Smoked Coconut & Togarashi
- Broccoli & Almonds (v)** 🍷 🍴 €7
Broccoli, Vegetarian Oyster Sauce, Toasted Almonds & Crispy Garlic
- Asparagus & Sweet Soy (v)** 🍷 🍴 €7
Grilled Asparagus, Sweet Soy Glaze, Garlic & Sesame Seeds
- Rice & Soy (v)** 🍷 🍴 €7
Fried Rice, Soy, Egg & Q Farm Vegetables (Extra Chicken €2)
- Green Salad & Sesame (vg)** 🍷 🍴 €6
Q Farm Selection, Black Sesame Vinaigrette & Pumpkin Seeds
- Mushrooms & Truffle (v)** 🍷 🍴 €9
Mix of Mushrooms, Truffle Butter, Garlic & Dash

SUSHI & SASHIMI

- Maguro & Toro (10 pieces)** 🍷 🍴 €38
Special Tuna Selection of Nigiri, Gunkan, Sashimi & Hossomaki
- Sashimi (15 pieces)** 🍷 🍴 €60
Chef's selection of sliced fish
- Niguirizushi (10 pieces)** 🍷 🍴 €35
Sticky Rice topped with a selection of freshly caught fish

CHEF'S SIGNATURES

- Shibui (25 pieces)** 🍷 🍴 €52
Traditional, beautiful & delicious combination of the best flavours
- Koi No Yokan (40 pieces)** 🍷 🍴 €75
Delicate, stunning & full of flavour, perfect to share