

SUSHIBAR SPECIALS

Combinado do Chef chef's selection of the day

18 pieces
36 pieces

\$159
\$299

Marra Roll (4) \$35

fried shrimp wrapped in salmon
with cream cheese and garlic
chives, seared with teriyaki



Atum com Castannha (2) \$33 tuna and caramelized cashews



Salmão e Figo (4) \$35

salmon tartar over harumaki
chips with canned fig, light
japanese chili oil and
sesame seeds



Nama Tamago Sushi (2) \$33

salmon-wrapped sushi topped
with seared quail's egg yolk and
masago roe



Kari Kari (2) \$33 salmon-wrapped sushi topped with salmon and masago roe tartar and soy flakes



SUSHIBAR SPECIALS

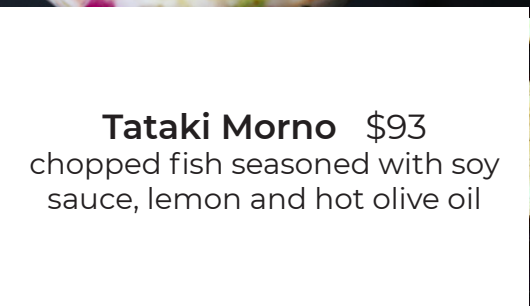
Sashimi Mix (20) \$129

four varieties salmon sashimi:
roast, spice, truffled and regular



Ceviche \$61

our take on ceviche, with citrus
reduction



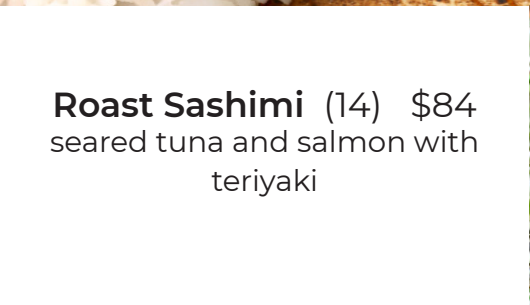
Tataki Morno \$93

chopped fish seasoned with soy
sauce, lemon and hot olive oil



Tartar de Atum \$64

tuna tartar with masago roe,
chives and sesame seeds
over rice



Roast Sashimi (14) \$84

seared tuna and salmon with
teriyaki



Spice Sashimi (7) \$45

whitefish or salmon sashimi
topped with spiced panko and
hot olive oil

SUSHIBAR SPECIALS

Mariella Roll (8) \$44

shimeji and garlic chives
wrapped in salmon

Leblon Roll (8) \$39

asparagus, garlic chives and
cream cheese deep-fried roll
without rice

TW Maki (8) \$39

shrimp and avocado wrapped
in spiced whitefish, topped with
orange reduction



TW Vegetariano (8) \$43

shiitake and avocado
wrapped in spiced zucchini,
topped with caramelized
cashews

Haru Roll (8) \$55

salmon, shiitake and fried shrimp
wrapped in harumaki pastry
without rice



Chitarelli Roll (8) \$47

hadock, fried shrimp and cream
cheese wrapped in masago roe

STARTERS

Misoshiru \$17
miso soup

 **Nirá** \$38
garlic chives

 **Harumaki** (2) \$26
vegetable spring rolls

Harumaki
de Camarão (2) \$34
shrimp spring rolls with chard
and cream cheese

 **Shītake** \$40

 **Shimeji** \$40



Sunomono \$39
plain or with imitation crab

Sunomono Misto \$49
with seafood

Espeto de Lula \$28
calamari skewer with leek
and sweet & sour sauce

Espero de Camarão \$28
shrimp skewer with leek and
sweet & sour sauce



HOT SPECIALS



Tori de

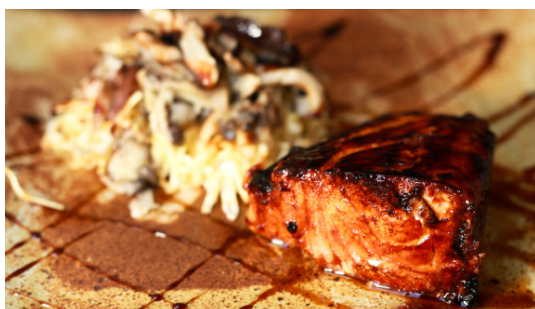
Cogumelo (3) \$26
shītake and shimeji gyōza



Torimandju (6) \$41
specialty chicken gyōza, grilled
with orange, ginger and shitimi
pepper sauce



Peixe com
Arroz Maluco \$109
grilled fish with mushroom and
garlic chives fried rice, topped
with fried leek



Salmão do Álvaro \$116
grilled salmon with teriyaki and
mushroom noodles with
truffle oil

Batayaki \$89
sliced beef loin with ponzu
sauce, ginger and chili pepper

Sakana Tsumami \$94
seasoned fish, calamari and
shrimp with sake

Nikko Ramen \$87
our take on ramen with chicken,
shrimp, vegetables, shītake and
poached egg

HOT DISHES



Yakimeshi \$55
fried rice with eggs,
carrot, broccoli and chives

**Yakimeshi de
Frutos do Mar** \$89
with seafood

Gyukatsu \$95
beef cutlet with
yakimeshi

Gyukatsudon \$95
beef cutlet with sweetened soy
sauce over rice

César Sakana \$106
grilled fish with sweet & sour
sauce and garlic chives fried rice

Shake Nikko \$116
grilled salmon with passion fruit
sauce and shimeji fried rice



Tendon \$89
shrimp tempura with sweetened
soy sauce over rice

HOT DISHES



Tempura Udon \$89
noodle soup with shrimp and
vegetables tempura

 **Yasai Tempura** \$55
fried vegetables

Ebi Tempura \$131
6 large fried shrimps

Mixed Tempura \$156
6 large fried shrimps and fried
vegetables



Yakisoba

 **Vegetarian** \$78

Filet Mignon \$92

Seafood \$99

Shrimp \$106



SUSHIBAR CLASSICS

Sushi Simple (10) \$65
sorted pieces

Sushi Especial (14) \$87

Sushi Nikko (24) \$146

Sushi SP (2) \$29
salmon with truffle oil and
lemon zest



Tuna Sashimi (20) \$99

Salmon Sashimi (20) \$124

Sashimi Simple (20) \$105

Sashimi Especial (20) \$139

Salmon Ice (12) \$65
salmon with cream cheese

Salmon Ice Top (12) \$69
seared with teriyaki



Tirashi Nikko \$142
mixed sashimi on a bed of rice

Fish substitutions for salmon will be
charged 15% extra

SUSHIBAR CLASSICS

Tekkamaki (8) \$24

California Roll (8) \$25

Philadelphia Roll (8) \$26

salmon with cream cheese

Hot Philadelphia (8) \$26

fried with panko

Ebiten Roll (8) \$42

fried shrimp wrapped with
masago roe

Batera de Salmão (8) \$45

salmon uramaki with cream cheese

Tuna Temaki \$25

Salmon Temaki \$29

Salmon Skin Temaki \$29

Philadelphia Temaki \$29

Hot Philadelphia Temaki \$33

COMBOS



Vegetarian (20) \$108
selected pieces

Salmão (20) \$127
4 salmon sushi, 10 salmon
sashimi, 4 hot filadélfia roll and
2 kari kari

Natsu (38) \$234
4 tuna sushi, 4 salmon sushi, 10
tuna sashimi, 10 salmon sashimi,
8 hot filadélfia roll and 2 kari kari

Mini (21) \$118
6 sushi, 12 sashimi and 3 tekka roll

Simples (32) \$174
12 sushi and 20 sashimi

Hikari (46) \$239
12 sushi, 20 sashimi and
14 rolls

Especial (70) \$328
18 sushi, 24 sashimi and
28 rolls

Nikko (110) \$479
24 sushi, 48 sashimi and
38 rolls

Build your own!

Fish substitutions for salmon will be
charged 15% extra

DESSERT

Sorvete de Creme \$27

vanilla ice cream with hot
chocolate sauce

Brownie \$35

served with vanilla ice cream
and hot chocolate sauce

Torta de Morango \$35

specialty ricotta and heavy
cream cheesecake with a
cornflakes base, served with
homemade strawberry sauce



Fruta Caramelada (3) \$27

caramelized banana or
strawberry

Fruta Caramelada com

Sorvete (3) \$33

with vanilla ice cream

DRINKS

Bottled Water \$8

squeezed lime juice \$3

Soft Drink \$9

Schweppes \$10

Mate Leão \$9

IceTea \$10

Juice \$13

grape or orange

Nespresso Coffee \$9

ristretto or decaf

Heineken \$15

Nikko Sushi Session IPA \$35

by Cervejaria Odin

Caipivodka \$29

Caipisake \$32

Imported Caipi \$36

vodka or sake

Wasabi Gin \$34

with citrus tonic

Azuma Kirin \$31 | \$123

Hakushika \$51 | \$210