

SUSHIBAR SPECIALS

Combinado do Chef

chef's selection of the day

18 pieces

\$187

36 pieces

\$348



Vieira Canadense (2) \$59

spiced scallop sashimi on a spoon or sushi, raw or seared



Enguia (2) \$65

eel



Tartar Chitarelli (5) \$73

salmon tartar and avocado, with fried nori and caramelized cashews



Marra Roll (4) \$39

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



Atum com Castanha (2) \$35

tuna and caramelized cashews



Salmão e Figo (4) \$39

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



Nama Tamago Sushi (2) \$37

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



Kari Kari (2) \$37

salmon-wrapped sushi topped with salmon and masago roe tartar and soy flakes



Sushi SP (2) \$31

salmon with truffled oil and lemon zest



Sashimi Mix (20) \$149

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



Ceviche \$69

our take on ceviche, with citrus reduction



Tataki Morno \$98

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



vegetarian



contains lactose



contains gluten



Tartar de Atum \$73

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



Roast Sashimi (14) \$93

seared tuna and salmon with teriyaki



Spice Sashimi (7) \$49

whitefish or salmon sashimi topped with spiced panko, lightly seared with hot olive oil



TW Maki (8) \$46

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



TW Vegetariano (8) \$49

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

Mariella Roll (8) \$52

shimeji and garlic chives wrapped in salmon



Haru Roll (8) \$65

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



Leblon Roll (8) \$45

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



Chitarelli Roll (8) \$55

hadock, fried shrimp and cream cheese wrapped in masago roe

STARTERS

 **Edamame** \$38

Misoshiru \$19
miso soup

 **Nirá** \$42
garlic chives

  **Harumaki (2)** \$33
vegetable spring rolls

  **Harumaki Ebi (2)** \$39
shrimp spring rolls with chard and cream cheese

  **Shītake** \$42

  **Shimeji** \$42

Sunomono \$54
plain or with imitation crab

Sunomono Misto \$63
with seafood




Espetinho de Lula \$32
calamari skewer with leek and sweet & sour sauce

Espetinho de Camarão \$32
shrimp skewer with leek and sweet & sour sauce




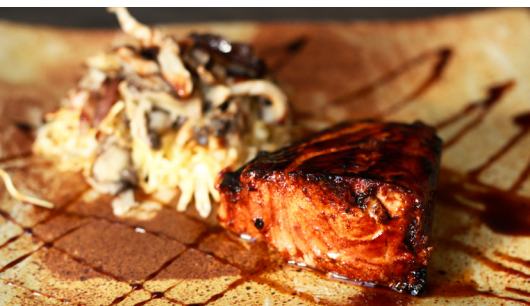
HOT SPECIALS



 **Tori de Cogumelo**
(3) \$32
shitake and shimeji gyōza



 **Torimandju** (6) \$48
specialty chicken gyōza, grilled with orange, ginger and shichimi pepper sauce



 **Salmão do Álvaro** \$119
grilled salmon with teriyaki and mushroom noodles with truffled oil

 **Batayaki** \$99

sliced beef loin with ponzu sauce, ginger and chili pepper

Sakana Tsumami \$104

seasoned fish, calamari and shrimp with sake

 **Nikko Rāmen** \$89

our take on rāmen with chicken, shrimp, vegetables, shītake and poached egg

HOT DISHES

Yakimeshi \$59

fried rice with eggs, carrot, broccoli and chives

Yakimeshi de Frutos do Mar \$99

with seafood



Gyukatsu \$99

beef cutlet with yakimeshi



Gyukatsudon \$99

beef cutlet with sweetened soy sauce over rice

César Sakana \$109

grilled fish with sweet & sour sauce and garlic chives
fried rice

Shake Nikko \$119

grilled salmon with passion fruit sauce and shimeji fried
rice



Tendon \$96

shrimp tempura with sweetened soy sauce over rice



Tempurá Udon \$96

noodle soup with shrimp and vegetable tempura



Yasai Tempurá \$70

fried vegetables



Ebi Tempurá \$159

6 large fried shrimps



Tempurá Misto \$196

6 large fried shrimps and fried vegetables

YAKISOBA



Vegetarian \$84



Filé Mignon \$98



Seafood \$106



Shrimp \$116



vegetarian



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SUSHIBAR CLASSICS

SUSHI

assorted pieces

Simples (10) \$74

Especial (14) \$98

Nikko (24) \$165

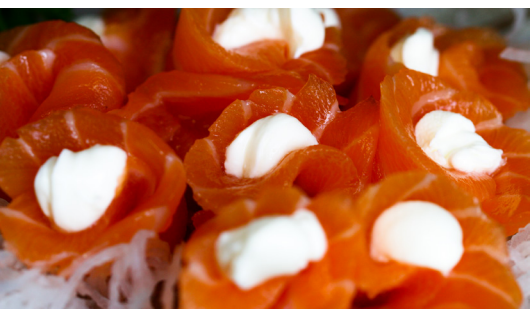
SASHIMI


Simples (20) \$119

Atum (20) \$119

Salmão (20) \$136

Especial (30) \$168



 **Salmão Ice** (12) \$71
salmon with cream cheese

 **Salmão Ice Top** (12) \$78
seared with teriyaki

Tirashi Nikko \$142

assorted sashimi on a bed of rice

Fish substitutions for salmon will be
charged 15% extra

SUSBIBAR CLASSICS

MAKIMONO

Tekkamaki (8) \$28

Califórnia Roll (8) \$30

 **Filadélfia** (8) \$30
salmon with cream cheese

  **Hot Filadélfia** (8) \$30
fried with panko

 **Batera de Salmão** (8) \$52
salmon uramaki with cream cheese

 **Ebiten Roll** (8) \$49
fried shrimp wrapped with masago roe

TEMAKI

Atum \$29

Salmão \$31

 **Filadélfia** \$32

Salmão Skin \$32

  **Hot Filadélfia** \$35

Fish substitutions for salmon will be
charged 15% extra

COMBOS



Vegetariano (20) \$145
selected pieces, vegan option also available

Salmão (20) \$149

4 salmon sushi, 10 salmon sashimi, 4 hot filadélfia roll
and 2 kari kari

Natsu (38) \$269

4 tuna sushi, 4 salmon sushi, 10 tuna sashimi, 10 salmon
sashimi, 8 hot filadélfia roll and 2 kari kari

Mini (21) \$131

6 sushi, 12 sashimi and 3 tekka roll

Simples (32) \$193

12 sushi and 20 sashimi

Hikari (46) \$271

12 sushi, 20 sashimi and 14 rolls

Especial (70) \$385

18 sushi, 24 sashimi and 28 rolls

Nikko (110) \$572

24 sushi, 48 sashimi and 38 rolls

Build your own!



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DESSERTS

 **Sorvete de Creme** \$29
vanilla ice cream with hot chocolate sauce

  **Brownie** \$38
specialty brownies with vanilla ice cream and hot chocolate sauce

  **Torta de Morango** \$38
specialty ricotta and heavy cream cheesecake with a cornflakes base and homemade strawberry sauce

Frutas Carameladas (3) \$30
caramelized banana or strawberry

 **Frutas Carameladas (3)** \$36
with vanilla ice cream

  **Torta Húngara** \$38
with vanilla ice cream and hot chocolate sauce

DRINKS

Water \$9
squeezed lime juice \$3

Soda \$10

Schweppes \$11

Mate Leão \$11

IceTea \$11

Juice \$14
grape or orange

Espresso \$9
ristretto or decaf

Heineken \$16

Nikko Sushi Craft Beer \$35
Session IPA or Coffee Blonde, by Cervejaria Odin

COCKTAILS

Caipivodka \$36

ask about the available options

Caipisake \$38

Imported Caipi \$42

vodka or sake

Wasabi Gin \$40

with citrus tonic

Fitzgerald \$40

gin, lemon and bitter

Basil Smash \$40

gin, lime and basil

Negroni \$40

gin, vermouth and Campari

Dry Martini \$42

gin and vermouth

Build your own!

SAKE

Azuma Kirin

Dose	\$32
Bottle 720ml	\$126

HAKUSHIKA

Kuromatsu Josen

Dose	\$58
Bottle 720ml	\$240
Bottle 1.8l	\$575

Namachozo (300 ml) \$130
single pasteurized sake

Tokusen Junmai (720 ml) \$290
frescor e textura aveludada

Junma Chokara (300 ml) \$135
extra brut

Chotokusen Junmai Yamadanishiki (720 ml) \$390
made with only Yamadanishiki rice

Junmai Ginjo (300 ml) \$190
flavours similar to the best sparkling wines

OZEKI

Nigori (375 ml) \$140
unfiltered sweet sake, with silky and smooth texture, and
tropical flavour similar to coconut milk