

MANIFESTO

1. Our culinary journey is guided by love, technical refinement, and an unwavering passion for the rich tapestry of JAPANESE GASTRONOMY.
2. We eat according to the SEASONS: we prefer farm-to-table seasonal products.
3. Our commitment to environmental SUSTAINABILITY is unwavering. We curate menus celebrating the beauty of vegetables and vegetarian options with a thoughtful balance of animal protein consumption.
4. We choose out-of-fashion MEAT cuts. We choose to offer those fish varieties that are less subject to the unbalances of OVERFISHING. In both cases, we opt for flavour over fashion.
5. In particular, we act against the BANALISATION of the so-called wild tuna, which is nowadays consumed in excess and in restaurants occupies the place once occupied by salmon.
6. In our menus, we prioritise BALANCED NUTRITION, ensuring the well-being of our customers is always at the forefront of our culinary approach.
7. At our restaurant, dining is not just necessary; it's a moment of pure PLEASURE. We embrace hedonism, music, and humour, and most importantly, we want you to have a blast.
8. We are for a gastronomy WITHOUT LABELS, without banalisation or sacred cows. We want to bring Japanese cuisine closer to the people, and we want our customers to turn into regular friends.
9. Good cuisine should not be a privilege of the elite. It should be accessible to all who appreciate its artistry. We ensure our prices are fair, allowing us to sustain our business and offer you an affordable, enjoyable dining experience.

MENU

SQUID GAME (COUVERT)    **6,5€**

Squid game is on! A paper-thin *origami*, with the spiciness from our homemade *kimchi mayo*.

OYSTERS, dashi vinegar (2u)    **8€**

Local oysters full of *umami* goodness come with two tasty options: one served with *tosazu* jello and a little bit of chives, or for those who like a kick, there's a spicy Moroccan *harissa* with *yuzukoshi*

SASHIMI SHIROMI   **18€**

It's all about the freshest fish of the day, the crispiest cucumber around, and umesu, which shows that even subtle flavors can really catch you off guard.

BONITO, sashimi   **16€**

One of our go-to dishes from the coast! The cuts are minimal and precise, and the bonito fish is served with *tosazu* for a nice kick of acidity, along with shiso to really bring out the aroma. It's a perfect blend of flavors that you won't want to miss!

MILHO, manteiga de miso   **10€**

A Japanese classic made world-famous by Chef David Chang at his NY restaurants, corn with miso butter is one of those finger-licking killer dishes you must try. Simple and seasonal can be amazing!

EGGPLANT, miso      **8€**

Eggplant is serious stuff for us. Eggplant is a versatile fruit that is a perfect canvas for incredible flavors and new textures.

LETTUCE HEAD, pirikara      **8€**

Inspired on a popular Japanese appetizer: our delicious lettuces are lathered with a savory sweet pirikara sauce, with a spicy kick.

RICE BOWL, horse mackerel    **14€**

Go ahead and treat yourself with this tasty Japanese NAMEDON rice bowl featuring our local horse mackerel and a cured egg yolk on top. It's a real indulgence from the sea!

TEMAKI, horse mackerel (2u)     **14€**

Open Carapau Temaki: we're giving a nod to the classics but keeping it exciting. Picture this: cured horse mackerel, sake miso, and a kick of ginger, all packed into an open handroll that really knows how to grab attention.

BONITO, temaki (2u)   **14€**

Atlantic bonito, open temaki style. Firm texture, clean flavour, rice, and karashi giving it that unforgettable kick.

OSHIZUSHI, fish of the day   **22€**

Originally from Osaka, 'pressed sushi' is called oshizushi in Japan and is one of the most beautiful ways of making old classic sushi.

As always, it is served with our best rice and fish from the Atlantic coast.

EEL, white rice, egg yolk     **24€**

Unagi don is a savory creamy *umami* bomb. And we love it!

CHICKEN KARAAGE       **14€**

Get ready to dig into our amazing Japanese-style deep-fried chicken. It's perfectly seasoned, crispy, and juicy, and we serve it with our homemade *IaYu* and *ponzu* sauce. You're going to love it!

LUCAS-SAN K-SANDWICH, gyutan     **14€**

Our Chef's secret recipe – and ingredient – for the most delicious meat Katsu sando!

KAKUNI, popcorn   **18€**

Kakuni is a tasty Japanese dish made with slow-braised pork belly, and it literally means "square simmered." To keep things sustainable, we also use other parts of the pork, which helps us whip up some fun and delicious pork "popcorn" that's totally addictive. You can call it what you want!

MIO's PUDDING   **7€**

This deliciously indulgent velvety caramel pudding is the perfect way to wrap up a great meal.

MATCHA TIRAMISU    **7€**

Rich and decadent layers of creams and our unique touch of *matcha* magic.

FRENCH TOAST   **10€**

Rabanada, French toast, *pain perdu*... the Portuguese took it to Japan – and now it's returning home. Sake lees-soaked french toast with a subtle cheese flavour, served with yogurt and portuguese olive oil ice cream.

**Feeling adventurous with your taste buds?
Check out what we've got cooking for today's specials!**

  
gluten free vegetarian vegan

       
alcohol meat shellfish chicken gluten lactose chilli mollusks
       
mustard nuts egg fish pig sesame soya wheat

All prices are in euros.

VAT included at the applicable rate.

Intolerances or food allergies: before placing your order, kindly let us know if you require any information regarding ingredients and allergens in your food and drinks.

No dish, food product, or drink, including the couvert, may be charged if not requested by the customer or if left unused.