RIO DE JANEIRO BRASIL

# 弁慶

# BENKEI

**SANDUÍCHE DE HOT** | **35,00**

**LULA EMPANADA**
anéis de lula com teriyaki | **42,00**

**CHIPS DE BATATA DOCE**
ondulada e crocante
com teriyaki | **25,00**

**PIPOCA DE CAMARÃO** | **39,00**

**JYO DE CAMARÃO** *6 unids*
camarão empanado com fina camada
de cream cheese, envolto com lâmina
Salmão, com molho agridoce
levemente picante | **64,00**

# ENTRADA OTOSHI

**SUNOMONO** pepino a vinagrete com kani | **16,00**

**MISSOSHIRU** sopa de soja com pedaços de tofu | **14,00**

**NIRÁ ITAME** broto de alho refogado com molho de soja e gergelim | **42,00**

**GYOZA** raviolis orientais de frango cozidos no vapor | **29,00**

**HARUMAKI** *4 unids* - rolinho primavera com legumes | **14,00**

**HARUMAKI EBI** *4 unids* - rolinho

com recheio de camarão, catupiry e cebolinha | **29,00**

**ROBATA MIX** espetinhos: camarão, frango, legumes com 3 tipos de molhos: Satay (amendoim), de Soja Thailandês e Agridoce picante | **52,00**

**BOLINHO DE CAMARÃO** *10 unids* - bolinhos de camarão a moda Thai | **58,00**

**SHIITAKE** cogumelos *(grandes)* cozidos com abacaxi na chapa | **42,00**

**SHIMEJI** cogumelos *(pequenos)* cozidos com abacaxi na chapa | **42,00**

**CEVICHE** saint Peter marinados | **42,00**

# Monte sua porção personalizada

## SASHIMI E SUSHI

**Escolha as peças de sua preferência em nossa cartela**

***mínimo de 15 peças***

***4,50 por peça***

# SASHIMI

**PIRI KARA** *15 peças*

atum em crosta de gergelim | **62,00**

**SIMPLES** *15 peças*

5 de atum, 5 de salmão e 5 de

peixe branco | **62,00**

**MAGURO** *15 peças*
atum | **62,00**

**SHAKE** *15 peças*
salmão | **68,00**

**TAKO** *15 peças*
polvo | **62,00**

**HADDOCK** *15 peças*
haddock | **62,00**

**ATUM CROCANTE** *15 peças*
atum empanado na farinha
panco temperada com
molho sumissô | **63,00**

**LULA DEFUMADA**
*20 peças* | **62,00**

# SUSHI

**SUSHI SIMPLES** *12 peças*
8 peixes (atum, salmão,
haddock e peixe branco),
1 camarão e 3 tekkamakis | **48,00**

# TIRASHI

10 fatias de sashimi + 2 camarões sobrepostos no shari (arroz temperado) acompanha 1 missoshiru | **54,00**

## Monte seu POKE

**Escolha em nossa cartela: Proteínas 100g + 5 acompanhamentos + 2 molhos**

Cebolinha e gergelim
*(opcional)*

- **SALMÃO** | **56,00**
- **SALMÃO** *grelhado* | **58,00**
- **ATUM** | **54,00**
- **MISTO** *2 proteínas* | **55,00**

# TEMAKI

**ATUM** com cebolinha | **30,00**

**SALMÃO**
com cebolinha | **32,00**

**CAMARÃO**
com cebolinha | **32,00**

**FILADELFIA** salmão, cream cheese e cebolinha | **30,00**

**HOT FILADELFIA**
salmão, cream cheese e cebolinha | **32,00**

**SALMÃO SKIN** pele de salmão grelhada com teriyaki | **26,00**

**MASSAGO**
ovas de caranguejo | **36,00**

**ATUM ESPECIAL**
(sem arroz) | **36,00**

**SALMÃO ESPECIAL**
(sem arroz) | **38,00**

# DUPLAS

**EBI** camarão | **12,00**

**MAGURO** atum | **12,00**

**SHAKE** salmão | **14,00**

**JYO** cream cheese, salmão e cebolinha | **18,00**

**MASSAGO**
ovas de caranguejo | **21,00**

**HADDOCK** | **12,00**

**SALMÃO** com shimeji | **16,00**

# CARPACCIO BENKEI

*30 peças*

**PEIXE BRANCO** marinado | **72,00**

**SALMÃO** marinado | **82,00**

**ATUM** azeite trufado e flor de sal | **78,00**

**SALMÃO** azeite trufado limão siciliano | **82,00**

# MAKIMONO

ENROLADOS COM
ARROZ E RECHEIO (8 PEÇAS)

**CALIFÓRNIA ROLL** kanikama, pepino e fruta | **28,00**

**TEKKAMAKI** atum enrolado em alga | **24,00**

**KAPPAMAKI** pepino enrolado em alga | **24,00**

**KANIMAKI** kanikama enrolado em alga | **24,00**

**SALMÃO SKIN ROLL** pele de salmão grelhada com molho | **25,00**

**EBIMAKI** camarão e alface enrolado em alga | **29,00**

**EBITEN URAMAKI** camarão empanado enrolado em alga | **36,00**

**FILADÉLFIA ROLL** salmão, cream cheese e cebolinha | **28,00**

**HOT FILADÉLFIA** salmão, cream cheese e cebolinha empanado | **32,00**

**KATSU ROLL** misto de atum e salmão picante, sem arroz | **32,00**

**MAKIMONO HOT EBI** | **32,00**

**SALMÃO LEMON** salmão, cream cheese e hortelã, raspa de limão | **42,00**

**URAMAKI SALMÃO** salmão por fora com recheio de salmão,cebolinha e alface | **39,00**

**JOY SALMÃO** | **38,00**

**JOY MORANGO SHAKESPEARE** | **28,00**

# COMBINADOS
## da casa

**JUMBO** *46 peças*
20 sashimis, 8 sushis de peixe, 2 kanis, 2 camarões, 2 polvos, 2 ovas, 2 salmões, 4 filadélfias e 4 califórnias | **184,00**

**ORQUÍDEA** *20 peças*
4 sashimis de atum, 4 sashimis de salmão, 2 sushis de atum, 2 sushis de salmão, 4 filadélfias e 4 califórnias | **82,00**

**SIMPLES** *22 peças*
5 sashimis de atum, 5 sashimis de salmão, 4 sushis de peixe, 1 kani, 1 salmão, 2 kappas, 2 tekkas e 2 califórnias | **84,00**

**SALMÃO** *32 peças*
10 sashimis, 8 sushis, 8 uramaki de salmão, 2 sushis de salmão skin e 4 filadélfias | **138,00**

**BENKEI** *72 peças*
25 sashimis, 12 sushis de peixe, 3 sushis de kani, 3 sushis de camarão, 3 sushis de polvo, 3 ovas, 6 sushis de salmão, 3 salmões skin, 6 tekkas e 8 califórnias | **292,00**

# Monte seu COMBINADO

**Escolha as peças de sua preferência em nossa cartela**

***mínimo de 20 peças***
***4,50 por peça***

# JAPÃO

## EBITEN KURUKURU

camarão empanado e envolto em macarrão de arroz com molho de azeite e coentro | **78,00**

## SHAKE NO MISSOYAKI

salmão grelhado e marinado com molho de misso | **84,00**

**NIKU NO TERIYAKI** filet mignon com molho de teriyaki e arroz com shiitake | **79,00**

**IKA TAKETAKE ZUME** lula recheada com camarão, shimeji, shiitake e alho poró | **78,00**

**GYU TAKE BATAYAKI** filet mignon grelhado com molho de nirá e shitake | **78,00**

*Obs: os PRATOS ESPECIAIS JAPONESES, acima, acompanham arroz branco e missoshiru exceto Niku no Teriyaki*

# CHINA

**WON TON** *6 unids.*

pastéis chineses com recheio de camarão, shiitake e couve chinesa | **39,00**

**SOPA TAMA JIRU**
caldo de peixe, cogumelo, legumes e ovos | **42,00**

**SALMÃO** filé de salmão grelhado com molho de soja com mel e hortelã, acompanhado de nirá e broto de feijão refogados | **84,00**

**CAMARÃO SALTEADO**
servido com macarrão e molho agridoce picante | **72,00**

**FRANGO AO CURRY COM BIFUM** frango com macarrão de arroz, legumes e molho curry | **62,00**

## MALÁSIA / SINGAPURA

**KANI KUBIS UDANG NASI MINYAK** arroz, açafrão da terra e curry indiano, com camarões grelhados, macadâmia e ovos cozidos | **72,00**

**MEE GORENG** talharim de

arroz levemente picante
com frutos do mar, leite de coco
e perfume de hortelã | **69,00**

# VIETNAM

## VIET SPRING ROLLS

rolinho de papel de arroz frito
com recheio de frango, cogumelo
e macarrão transparente
acompanhado de salada de alface,
hortelã e salsa com molho ponzu e
agridoce picante | **58,00**

# INDONÉSIA

## NASI GORENG

arroz frito com espeto de frango,
mandiopan (crispies de milho)
com camarões, ovo frito e
saladinha de pepino | **62,00**

# THAILÂNDIA

## Curry

## KANG KIAW WAN

curry verde com camarão
levemente picante | **69,00**

**RED CURRY MEAT**
curry vermelho com filet
mignon levemente picante | **76,00**

## Peixe

**PHAD TAWT YUM MAMUANG** peixe frito
com chutney thailandes
de manga | **64,00**

**PHAD MET HIMAPAN**
peixe frito com castanhas
e ervas | **64,00**

**KAENG PED PLA** filet de
Saint Peter com molho de curry
vermelho e leve toque de pasta
de tamarindo, acompanha arroz
branco | **68,00**

## Massa

**PHAD THAI** talharim de massa
de arroz com camarão, frango,
ovo e amendoim | **72,00**

## Sopas

**TOM YAN KHUN** sopas de lagostins e camarão com perfume de capim limão | **48,00**

**TOM KHA GAI** sopa de coco com frango | **42,00**

# ESPETINHO porção com 3 unids

**LULA** | 32,00

**CAMARÃO** | 32,00

**CARNE** | 32,00

# YAKISOBA

macarrão na chapa com legumes

**Porção 500g**

**CARNE** | 49,00

**FRANGO** | 46,00

**CAMARÃO** | 54,00

**FRUTOS DO MAR**
camarão, peixe e lula | 56,00

**SALMÃO** | 59,00

## VEGETARIANO / VEGANO

**HARUMAKI DE LEGUMES** *unid.* | 14,00

**YAKISOBA DE SHIITAKE OU SHIMEJI** | 52,00

**YAKISOBA DE LEGUMES** | 42,00

**KHAO PHAD PAK RUAM** | 45,00
arroz salteado com legumes e suco de lima da pérsia

**COMBINADO 25 peças** | 78,00
*Consultar as opções do dia*

## SOBREMESA DEZAATO

**FRUTAS CARAMELADAS**
banana ou abacaxi | 26,00

**TEMPURA DE SORVETE**
com calda de frutas vermelhas | 32,00

**HARUMAKI** *porção com 4 unids.*
banana com canela | **16,00**

**HARUMAKI** *porção com 4 unids.*
doce de Leite com chocolate | **18,00**

# BEBIDAS ONOMIMONO

## Sem Álcool

**REFRIGERANTE** Lata **10,50**

| | |
|---|---|
| **ÁGUA MINERAL** 300ml | **7,50** |
| **ÁGUA TÔNICA** | **10,50** |
| **ICE TEA** | **10,00** |
| **MATTE LEÃO** | **9,50** |
| **H2OH** | **11,00** |
| **SCHWEPPES CITRUS** | **10,50** |
| **SHOT DE SUCO DE LIMÃO** | **4,00** |
| **SUCO DE FRUTAS**<br>Laranja \| Limão | **16,00** |
| **CAFÉ ESPRESSO** | **6,00** |

**Chá da Casa**
(sabores) **15,00**

# Chopp e Cervejas

| | |
|---|---|
| **CHOPP** (zero grau) 330ml | **13,00** |
| **CHOPP Stella Artois** 300ml | **14,00** |

| | |
|---|---|
| **BOHEMIA** Long Neck | **14,00** |
| **HEINEKEN** Long Neck | **16,00** |
| **STELLA ARTOIS** Long Neck | **16,00** |
| **THEREZÓPOLIS Gold** 355ml | **16,00** |
| **CERVEJA** Sem Álcool | **16,00** |

# Doses

| | |
|---|---|
| **TEQUILA JOSE CUERVO** Especial Gold | **23,00** |
| **TEQUILA JOSE CUERVO** Especial Silver | **21,00** |
| **VODKA STOLICHNAYA** | **21,00** |
| **VODKA ABSOLUT** Vanilia | **21,00** |
| **VODKA SKYY** | **16,00** |
| **PISCO CAPEL** | **24,00** |
| **LICOR 43** | **25,00** |
| **AMARULA** | **25,00** |
| **FRANGELICO** | **25,00** |

# Caipiras

| | |
|---|---|
| **CAIPISAKÊ NACIONAL** (Azuma Kirin) | **32,00** |
| **CAIPISAKÊ IMPORTADO** | **42,00** |
| **CAIPIRINHA** (Ypioca) | **26,00** |
| **CAIPIRINHA** (Sagatiba) | **28,00** |
| **CAIPIRÍSSIMA** (Rum) | **27,00** |
| **CAIPIVODKA NACIONAL** (Skyy) | **30,00** |
| **CAIPIVODKA IMPORTADA** (Stolichnaya) | **34,00** |
| **CAIPIVODKA IMPORTADA** (Absolut) | **32,00** |
| **CAIPICUERVO** | **32,00** |

## Whisky

| | Dose |
|---|---|
| **THE FAMOUS GROUSE** | **25,00** |
| **RED LABEL** | **26,00** |
| **BLACK LABEL** 12 anos | **32,00** |

# Saquê

| | Garrafa | Dose |
|---|---|---|
| SAKE NACIONAL | 89,00 | 28,00 |
| SAKE IMPORTADO | 194,00 | 45,00 |
| SAKE PREMIUM | 239,00 | 52,00 |
| **DEGUSTAÇÃO**<br>Doses especiais de 4 tipos de Saquês | - | 69,00 |

# Carta de Drinks

## Cocktails

**MOSCOW MULE**
vodka, suco de limão, xarope de açúcar, espuma de gengibre.

vodka nacional
Skky
R$ 26,00

vodka importada
Stolichnaya
R$ 30,00

**HIROSHI** significado: generoso
rum Kraken, suco de laranja,
suco de limão, xarope de toranja
e espuma de gengibre.

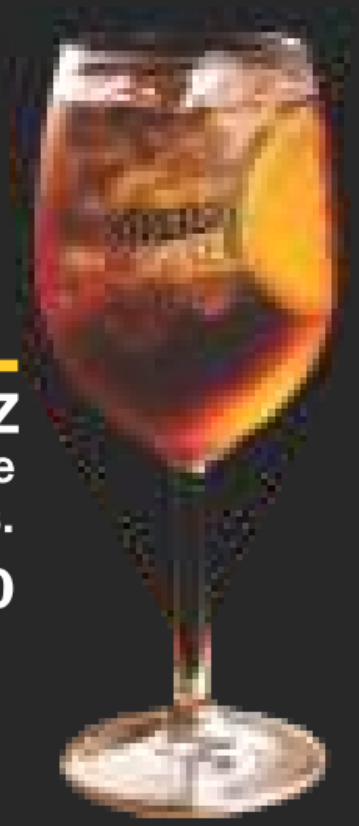
R$ **35,00**

## BENKEI TONIC

gin, xarope de tangerina,
zimbro, toranja e perfume
de baunilha.

gin nacional
Mutatis
R$ **32,00**

gin importado
Bulldog
R$ **38,00**

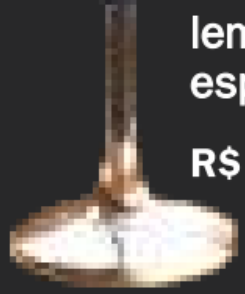


## APEROL SPRITZ

aperol, espumante e
água com gás.

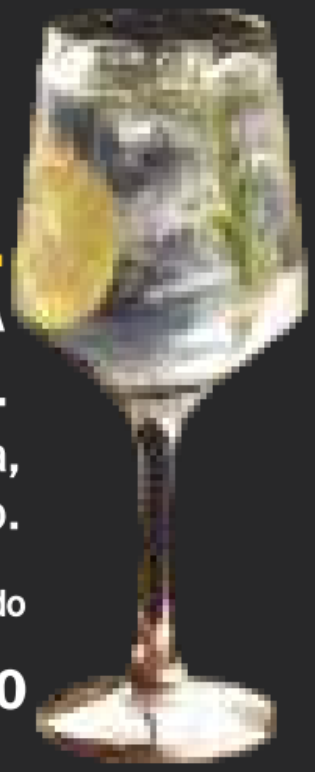
R$ **29,00**

## LEMONADE SPRITZ



lemoncello, água tônica e espumante.

R$ 35,00



## GIN TÔNICA TRADICIONAL

gin, água tônica, alecrim e limão siciliano.

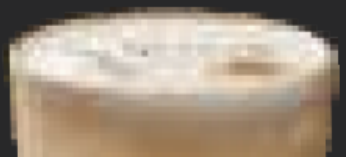
gin nacional Mutatis
R$ 32,00

gin importado Bulldog
R$ 38,00

## SAMURAI BENKEI

sake Gekkeikan,
purê de yuzu,
suco de limão,
xarope de morango
e espuma de gengibre.

R$ 29,00

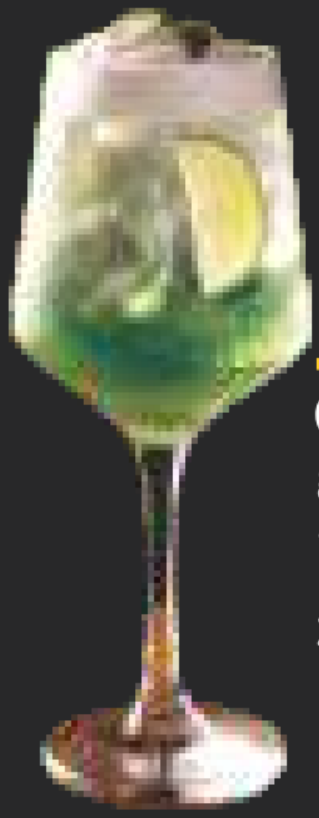


## PISCO SOUR

## CAPEL

pisco, sour e
suco de limão.

R$ 28,00



## GREEN APPLE

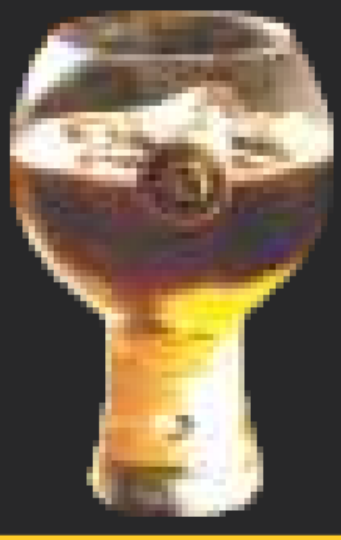
gin, licor fino,
suco de limão,
água tônica e
xarope de maçã verde.

R$ 32,00

## DINASTIA SOUR

vodka Stoli Vanil,
sour mix,
frutas vermelhas e
purê de lichia.

R$ 29,00



## CARAJILLO 43

licor 43 e café espresso.

R$ 30,00

# Cocktails Clássicos

## SEX ON THE BEACH
vodka, licor de pêssego, suco de laranja e licor grenadine.
R$ 27,00

## COSMOPOLITAN
vodka, xarope de cranberry, suco de limão e licor fino.
R$ 27,00

## PINA COLADA
rum, suco de abacaxi, leite de coco.
R$ 27,00

## TEQUILA SUNRISE
tequila josé cuervo, suco de laranja e grenadine.
R$ 32,00

## CUERVO MARGARITA
tequila josé cuervo, licor fino e suco de limão.
R$ 32,00

## NEGRONI
gin, campari e vermouth rosso.
R$ 27,00

## DAIQUIRI
bacardi carta blanca, suco de limão e xarope de açúcar.
R$ 27,00

## MOJITO
rum, hortelã, suco de limão, xarope de açúcar e água com gás.
R$ 27,00

# Mocktails (drinks sem álcool)

## FRUIT SUMMER

suco de laranja,
suco de limão,
suco de abacaxi,
soda de limão
e grenadine.

**R$ 24,00**

## BENKEI FRESH

suco de maracujá, suco de limão,
xarope de tangerina, soda e
espuma de gengibre.

**R$ 24,00**

## CHÁ ARTESANAL

sabores: gengibre, amora, pêssego,
limão e framboesa.

**R$ 15,00**

RIO DE JANEIRO BRASIL

# BENKEI

**HOT SANDWICH** | 35,00

**BREADED CALAMARI**
Calamari with teriyaki | **42,00**

**SWEET POTATO CHIPS**

**WITH TERIYAKI** Sweet and crispy sweet potato | **25,00**

**BENKEI SHRIMP POPCORN** | **39,00**

**SHRIMP JYO** *6 units*
Breaded shrimp with a thin layer of cream cheese, wrapped in salmon slices, with a slightly spicy sweet and sour sauce | **64,00**

# APPETIZERS OTOSHI

**SUNOMONO** Cucumber in vinaigrette sauce with kani | **16,00**

**MISSOSHIRU** Soy soup with pieces of tofu | **14,00**

**NIRÁ ITAME** Sautéed garlic sprouts with soy and sesame seed oil sauce | **42,00**

**GYOZA**rsteamed oriental chicken ravioli | **29,00**

**HARUMAKI** *4 units* - Vegetables spring roll | **14,00**

**HARUMAKI EBI** *4 units* - Spring roll stuffed with shrimp, cream cheese and green onion | **29,00**

**ROBATA MIX** Skewers selection: shrimp, chicken, vegetables with types of sauces: Satay (peanuts), Thai soy sauce and hot spicy sweet and sour | **52,00**

**SHRIMP CUPCAKE** *10 units* Shrimp Cupcake in Thai style | **58,00**

**SHIITAKE** Mushroom *(jumbo)* cooked with pineapple in tin foil | **42,00**

**SHIMEJI** Mushroom *(small)* cooked with pineapple in tin foil | **42,00**

## CEVICHE

Saint Peter marinated | **42,00**

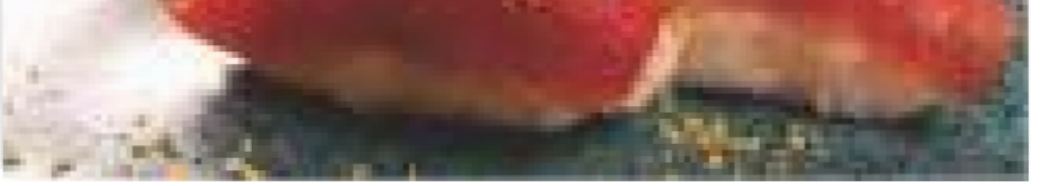
# Build your personalized portion

## SASHIMI AND SUSHI

**Choose the pieces you prefer from our range**

***minimum of 15 pieces***

***4,50 per piece***



# SASHIMI

**PIRI KARA** *15 pieces*
of tuna in sesame crust | **62,00**

**BASIC** *15 pieces*
5 tuna, 5 withe fish
and 5 salmon | **62,00**

**MAGURO** *15 pieces*
tuna | **62,00**

**SHAKE** *15 pieces*
salmon | **68,00**

**TAKO** *15 pieces*
octopus | **62,00**

**HADDOCK** *15 pieces*
haddock | **62,00**

**CRISPY TUNA** *15 pieces*
15 tuna breaded in panko
flour seasoned with
sumiso sauce | **63,00**

**SMOKED SQUIR** *20 pieces* | **62,00**

# SUSHI

**SUSHI SIMPLES** *12 pieces*
8 fishes (tuna, salmon,
haddock e white fish),
1 shrimp and 3 tekkamakis | **48,00**

# TIRASHI

10 slices of sashimi + 2 shrimps
placed on shari (seasoned rice)
accompanied by 1 miso soup | **54,00**

# Build your POKE

**Choose from our menu: Proteins 100g + 5 side dishes + 2 sauces**

chives and sesame (optional)

- **SALMON** | **56,00**
- **SALMON** *grilled* | **58,00**
- **TUNA** | **54,00**
- **MIXED** *2 proteins* | **55,00**
- **VEGAN** | **52,00**

# TEMAKI

**TUNA** with chives | **30,00**

**SALMO**with chives | **32,00**

**SHRIMP** with chives | **32,00**

**FILADELFIA** salmon, cream cheese and chives | **30,00**

**HOT FILADELFIA** salmon,
cream cheese and chives | **32,00**

**SKIN SALMON**
grilled salmon skinwith teriyaki | **26,00**

**MASSAGO**
crab roe | **36,00**

**SPECIAL TUNA**
(without rice) | **36,00**

**SPECIAL SALMON**
(without rice) | **38,00**

# DUETS

**EBI** shrimp | **12,00**

**MAGURO** tuna | **12,00**

**SHAKE** salmon | **14,00**

**JYO** cream cheese,
salmon and chives | **18,00**

**MASSAGO**
crab roe | **21,00**

**HADDOCK** | **12,00**

**SALMON** with shimeji | **16,00**

# CARPACCIO BENKEI

*30 pieces*

**WHITE FISH** marinated | **72,00**

**SALMON** marinated | **82,00**

**TUNA** truffle oil and fleur de sel | **78,00**

**SALMON** truffle oil and Sicilian lemon | **82,00**

# MAKIMONO

RICE ROLLS WITH FILLING (8 PIECES)

**CALIFORNIA ROLL** rolled with kani-kama, cucumber and fruit | **28,00**

**TEKKAMAKI** tuna sushi rolled in seaweed | **24,00**

**KAPPAMAKI** cucumber sushi rolled in seaweed | **24,00**

**KANIMAKI** kani-kama sushi rolled in seaweed | **24,00**

**SALMÃO SKIN ROLL** grilled salmon skin in sauce | **25,00**

**EBIMAKI** shrimp and lettuce sushi rolled in seaweed | **29,00**

**EBITEN URAMAKI** breaded shrimp rolled in seaweed and rice | **36,00**

**PHILADELPHIA ROLL** Sushi with filling of cream cheese, salmon and chopped green onion | **28,00**

**HOT PHILADELPHIA**
breaded Sushi with filling of cream cheese, salmon and chopped green onion | **32,00**

**KATSU ROLL**
Breaded makimono, mixed tuna and salmon without rice | **32,00**

**MAKIMONO HOT EBI** | **32,00**

**SALMON LEMON** rolled with salmon, cream cheese and mint filling, covered with a thin layer of salmon and lemon zest | **42,00**

**URAMAKI SALMON** Salmon rolled on the outside with salmon, green onion and lettuce filling | **39,00**

**JOY SALMON** | **38,00**

**JOY STRAWBERRY SHAKESPEARE** | **28,00**

# MIXED
# of the house

**JUMBO** *46 pieces*
20 sashimis, 8 fish sushis, 2 kani, 2 shrimps, 2 octopus, 2 roe, 2 salmons, 4 philadelphias and 4 californias | **184,00**

**ORCHID** *20 pieces*
4 tuna sashimis, 4 salmon sashimis, 2 tuna sushis, 2 salmon sushis, 4 philadelphias and 4 californias | **82,00**

**BASIC** *22 pieces*
5 tuna sashimis, 5 salmon sashimis, 4 fish sushis, 1 kani, 1 salmon, 2 kappas, 2 tekkas and 2 californias | **84,00**

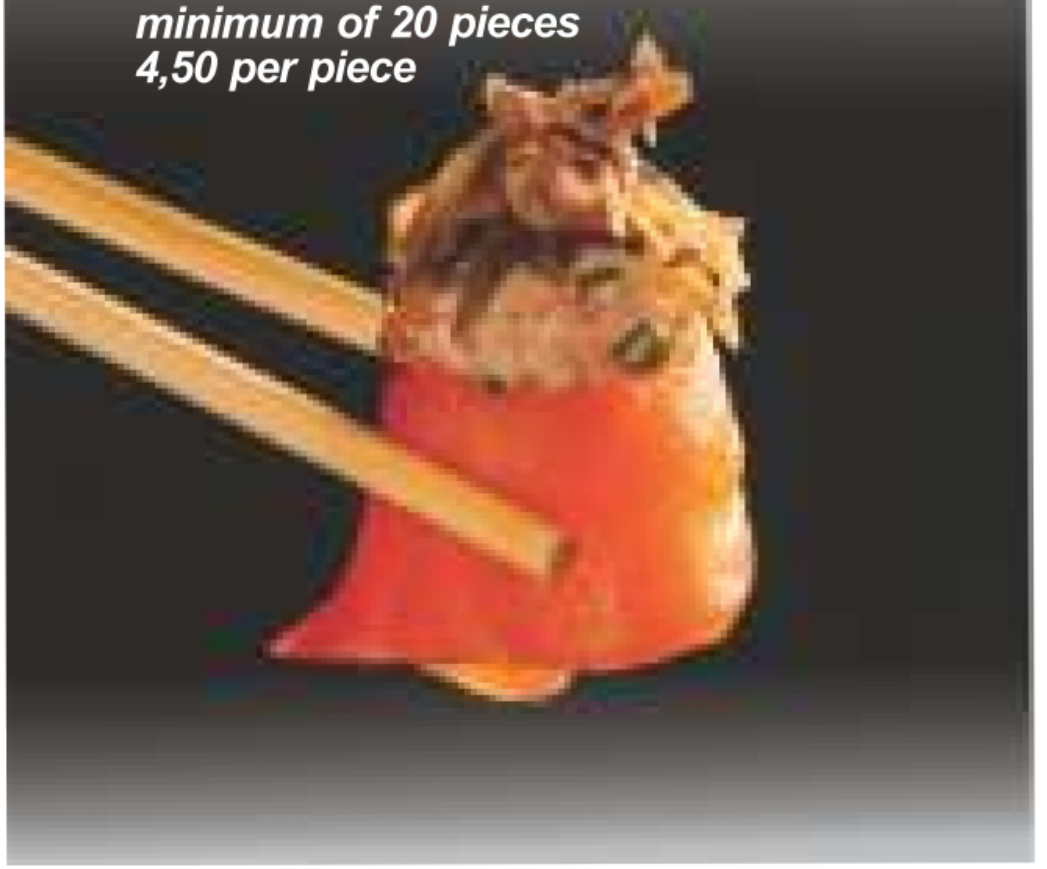
**SALMON** *32 pieces*
10 sashimis, 8 sushis, 8 uramaki salmon, 2 salmon skin sushi and 4 philadelphias | **138,00**

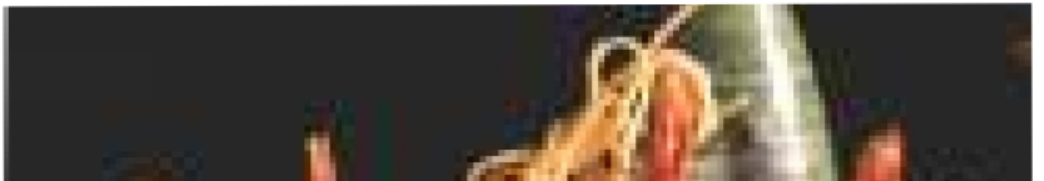
**BENKEI** *72 pieces*
25 sashimis, 12 fish sushis, 3 kani sushis, 3 shrimp sushis, 3 octopus sushis, 3 roe, 6 salmon sushis, 3 salmon skin, 6 tekkas and 8 californias | **292,00**

# Build your COMBINED

Choose the pieces you prefer from our collection

***minimum of 20 pieces***
***4,50 per piece***





# JAPAN

**EBITEN KURUKURU** Breaded shrimp and rolled in rice macaroni with olive oil and coriander sauce | **78,00**

**SHAKE NO MISSOYAKI**
grilled and marinated salmon in misso sauce | **84,00**

**NIKU NO TERIYAKI**
filet mignon in teriyaki sauce and rice with shiitake mushroom | **79,00**

**IKA TAKETAKE ZUME**
calamari stuffed with shrimp, shimeji and shiitake | **78,00**

**GYU TAKE BATAYAKI**
grilled filet mignon with nirá sauce and shiitake | **78,00**

*Obs: APANESE SPECIAL DISHES come with white rice and miso soup except Niku no Teriyaki*

# CHINA

**WON TON** *6 units*.
chinese tumovers stuffed with shrimp, shiitake and Chinese collards | **39,00**

**SOPA TAMA JIRU** broth of fish, mushroom, vegetables and eggs | **42,00**

**SALMON** grilled salmon filet soy with honey and mint sauce, served with nirá and sauteed beans sprouts | **84,00**

**SHRIMP SAUTE** shrimp served with macaroni and hot spicy sweet and sour sauce | **72,00**

**CHICKEN CURRY WITH BIFUM** chicken with rice macaroni, vegetables and curry | **62,00**

# MALAYSIA / SINGAPORE

**KANI KUBIS UDANG NASI MINYAK** rice, local saffron and Indian curry, served with grilled shrimps, macadamia and boiled eggs | **72,00**

**MEE GORENG** slightly spicy rice noodles with seafood, coconut milk and mint scent | **69,00**

# VIETNAM

**VIET SPRING ROLLS** roll of fried

rice noodles stuffed with chicken, mushroom cellophane noodles served with lettuce, mint and parsley salad with ponzu and hot spicy sweet & sour sauce | **58,00**

# INDONÉSIA

**NASI GORENG** fried rice served with skewer of chicken, mandiopan (with crispies) with shrimps, fried egg and small cucumber salad | **62,00**

# THAILÂNDIA

## Curry

**KANG KIAW WAN**
green curry with shrimp | **69,00**

**RED CURRY MEAT**
red curry with filet mignon | **76,00**

## Fish

**PHAD TAWT YUM MAMUANG**
fried fish with Thai mango chutney | **64,00**

**PHAD MET HIMAPAN**
fried fish with nuts and herbs | **64,00**

**KAENG PED PLA** filet of Saint Peter with red curry sauce and light touch of tamarind paste, accompanied with white rice | **68,00**

## Pasta

**PHAD THAI** Taglierini of rice with shrimp, chicken, egg and peanut | **72,00**

## Soups

**TOM YAN KHUN** shrimp and lagoustine soup with perfume of lemon-grass | **48,00**

**TOM KHA GAI** soup of coconut with chicken | **42,00**

## SKEWERS portion with 3 units

**CALAMARI | 32,00**

**SHRIMP | 32,00**

**MEAT | 32,00**

# YAKISOBA

pasta on the griddle with vegetables
**Portion 500g**

**MEAT | 49,00**

**CHICKEN | 46,00**

**SHRIMP | 54,00**

**SEAFOOD**
shrimp, fish and calamari | **56,00**

**SALMON | 59,00**

## VEGETARIAN / VEGANO

**VEGETABLES HARUMAKI** ***unit.*** **| 14,00**

**SHIITAKE OR SHIMEJI YAKISOBA | 52,00**

**VEGETABLES YAKISOBA | 42,00**

**KHAO PHAD PAK RUAM | 45,00**
stir-fried rice with vegetables and persian lime juice

**COMBINADO 25 pieces | 78,00**
*Consult the options of the day*

# DESSERT DEZAATO

**CARAMELIZED FRUITS**
banana or pineapple | **26,00**

**ICE CREAM TEMPURA**
with red fruits syrup | **32,00**

**HARUMAKI** *portion with 4 units.*
banana with cinnamon | **16,00**

**HARUMAKI** *portion whit 4 units.*
milk candy with chocolate | **18,00**

# BEVERAGES ONOMIMONO

## No alcohol

| | |
|---|---|
| **SODA** can | 10,50 |
| **SPARKLING WATER** 300ml | 7,50 |
| **TONIC WATER** | 10,50 |
| **ICE TEA** | 10,00 |
| **BRAZIL MATE LEÃO** | 9,50 |
| **H2OH** | 11,00 |
| **SCHWEPPES CITRUS** | 10,50 |
| **SHOT OF LEMON JUICE** | 4,00 |
| **FRUIT JUICE**<br>Orange \| Lemon | 16,00 |
| **EXPRESSO COFFEE** | 6,00 |

## House Tea
(flavors) 15,00

# Draft Beer and Beers

| | |
|---|---|
| **DRAFT BEER** (0º) 330ml | **13,00** |
| **DRAFT BEER** **Stella Artois** 300ml | **14,00** |
| **BOHEMIA** Long Neck | **14,00** |
| **HEINEKEN** Long Neck | **16,00** |
| **STELLA ARTOIS** Long Neck | **16,00** |
| **THEREZÓPOLIS Gold** 355ml | **16,00** |
| **BEER** No alcohol | **16,00** |

# Doses

| | |
|---|---|
| **TEQUILA JOSE CUERVO** Special Gold | **23,00** |

| | |
|---|---|
| **TEQUILA JOSE CUERVO** Special Silver | **21,00** |
| **VODKA STOLICHNAYA** | **21,00** |
| **VODKA ABSOLUT** Vanilia | **21,00** |
| **VODKA SKYY** | **16,00** |
| **PISCO CAPEL** | **24,00** |
| **LICOR 43** | **25,00** |
| **AMARULA** | **25,00** |
| **FRANGELICO** | **25,00** |

## Caipiras

| | |
|---|---|
| **CAIPISAKÊ NATIONAL** (Azuma Kirin) | **32,00** |
| **CAIPISAKÊ IMPORTED** | **42,00** |
| **CAIPIRINHA** (Ypioca) | **26,00** |
| **CAIPIRINHA** (Sagatiba) | **28,00** |
| **CAIPIRÍSSIMA** (Rum) | **27,00** |
| **CAIPIVODKA NATIONAL** (Skyy) | **30,00** |

| | |
|---|---|
| **CAIPIVODKA IMPORTED** (Stolichnaya) | **34,00** |
| **CAIPIVODKA IMPORTED** (Absolut) | **32,00** |
| **CAIPICUERVO** | **32,00** |

## Whisky

| | Dose |
|---|---|
| **THE FAMOUS GROUSE** | **25,00** |
| **RED LABEL** | **26,00** |
| **BLACK LABEL** 12 years | **32,00** |

## Saquê

| | Bottle | Dose |
|---|---|---|
| **SAKE NATIONAL** | **89,00** | **28,00** |
| **SAKE IMPORTED** | **194,00** | **45,00** |
| **SAKE PREMIUM** | **239,00** | **52,00** |
| **TASTING** Special doses of 4 types of sake | - | **69,00** |

百成酒

## Restaurantes:

BARRA SHOPPING - Av. das Américas, 4666 - Lj. 159 - Tel: 3128-0557
ASIÁTICO - BARRA SHOPPING - Av. das Américas, 4666 - Lj. 106 P01 - Tel: 3177-8105
ASIÁTICO - SHOPPING METROPOLITANO - Av. Emb. Abelardo Bueno, 1.300 - Lj 2.026 - Tel: 3095-9132

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Fiscalização Sanitária - tel: 1746 | Procon - tel: 151 | Valores em Reais

**BEBA COM MODERAÇÃO** - Venda e consumo proibidos para menores de 18 anos

**SE DIRIGIR NÃO BEBA**

ASIÁTICO METROPOLITANO