

SUSHIBAR SPECIALS

Combinado do Chef

chef's selection of the day

18 pieces

\$156

36 pieces

\$291

Marra Roll (4) \$34

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



Atum com

Castannha (2) \$32

tuna and caramelized cashews



Salmão e Figo (4) \$34

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



Nama Tamago

Sushi (2) \$32

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



Kari Kari (2) \$32

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



SUSHIBAR SPECIALS

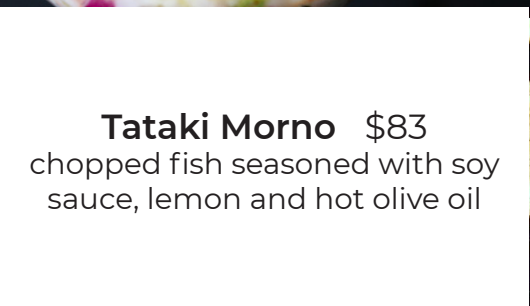
Sashimi Mix (20) \$112

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



Ceviche \$57

our take on ceviche, with citrus
reduction



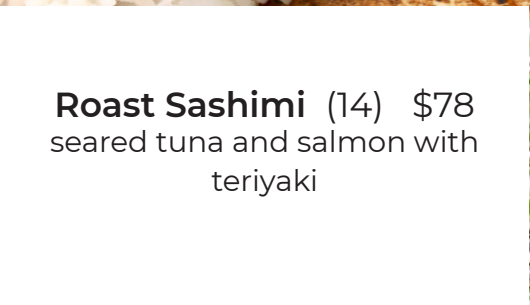
Tataki Morno \$83

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



Tartar de Atum \$63

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



Roast Sashimi (14) \$78

seared tuna and salmon with
teriyaki



Spice Sashimi (7) \$42

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

SUSHIBAR SPECIALS

Mariella Roll (8) \$41

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) \$38

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



TW Vegetariano (8) \$42

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



Diego Roll (8) \$52

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



Chitarelli Roll (8) \$46

hadock, fried shrimp and cream
cheese wrapped in masago roe



STARTERS

Misoshiru \$16
miso soup

 **Nirá** \$34
garlic chives

 **Harumaki** (2) \$25
vegetable spring rolls

Harumaki
de Camarão (2) \$33
shrimp spring rolls with chard
and cream cheese

 **Shitake** \$39

 **Shimeji** \$39



Sunomono \$37
plain or with imitation crab

Sunomono Misto \$46
with seafood

Espeto de Lula \$27
calamari skewer with leek
and sweet & sour sauce

Espero de Camarão \$27
shrimp skewer with leek and
sweet & sour sauce



HOT SPECIALS



Tori de

Cogumelo (3) \$26
shītake and shimeji gyōza



Torimandju (6) \$40
specialty chicken gyōza, grilled
with orange, ginger and shimiti
pepper sauce



Peixe com

Arroz Maluco \$103
grilled fish with mushroom and
garlic chives fried rice, topped
with fried leek



Salmão do Álvaro \$106
grilled salmon with teriyaki and
mushroom noodles with
truffle oil

Batayaki \$88

sliced beef loin with ponzu
sauce, ginger and chili pepper

Sakana Tsumami \$92

seasoned fish, calamari and
shrimp with sake

Nikko Ramen \$85

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

HOT DISHES



Yakimeshi \$47

fried rice with eggs,
carrot, broccoli and chives

Yakimeshi de Frutos do Mar \$84

with seafood

Gyukatsu \$92

beef cutlet with
yakimeshi

Gyukatsudon \$92

beef cutlet with sweetened soy
sauce over rice

César Sakana \$96

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

Shake Nikko \$106

grilled salmon with passion fruit
sauce and shimeji fried rice



Tendon \$84

shrimp tempura with sweetened
soy sauce over rice

HOT DISHES



Tempura Udon \$84
noodle soup with shrimp and
vegetables tempura

 **Yasai Tempura** \$49
fried vegetables

Ebi Tempura \$129
6 large fried shrimps

Mixed Tempura \$155
6 large fried shrimps and fried
vegetables



Yakisoba

 **Vegetarian** \$74

Filet Mignon \$89

Seafood \$99

Shrimp \$106



SUSHIBAR CLASSICS

Sushi Simple (10) \$59
sorted pieces

Sushi Especial (14) \$84

Sushi Nikko (24) \$139

Sushi SP (2) \$26
salmon with truffle oil and
lemon zest



Tuna Sashimi (20) \$95

Salmon Sashimi (20) \$99

Sashimi Simple (20) \$109

Sashimi Especial (20) \$129

Salmon Ice (12) \$55
salmon with cream cheese

Salmon Ice Top (12) \$59
seared with teriyaki



Tirashi Nikko \$136
mixed sashimi on a bed of rice

Fish substitutions for salmon will be
charged 15% extra

SUSHIBAR CLASSICS

Tekkamaki (8) \$23

California Roll (8) \$24

Philadelphia Roll (8) \$25

salmon with cream cheese

Hot Philadelphia (8) \$25

fried with panko

Ebiten Roll (8) \$40

fried shrimp wrapped with
masago roe

Batera de Salmão (8) \$42

salmon uramaki with cream cheese

Tuna Temaki \$24

Salmon Temaki \$28

Salmon Skin Temaki \$29

Philadelphia Temaki \$29

Hot Philadelphia Temaki \$33

COMBOS



Vegetarian (20) \$98
selected pieces

Salmão (20) \$116
4 salmon sushi, 10 salmon
sashimi, 4 hot filadélfia roll and
2 kari kari

Natsu (38) \$213
4 tuna sushi, 4 salmon sushi, 10
tuna sashimi, 10 salmon sashimi,
8 hot filadélfia roll and 2 kari kari

Mini (21) \$108
6 sushi, 12 sashimi and 3 tekka roll

Simples (32) \$159
12 sushi and 20 sashimi

Hikari (46) \$223
12 sushi, 20 sashimi and
14 rolls

Especial (70) \$298
18 sushi, 24 sashimi and
28 rolls

Nikko (110) \$456
24 sushi, 48 sashimi and
38 rolls

Build your own!

Fish substitutions for salmon will be
charged 15% extra

DESSERT

Sorvete de Creme \$25

vanilla ice cream with hot
chocolate sauce

Brownie \$31

served with vanilla ice cream
and hot chocolate sauce

Torta de Morango \$32

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



Fruta Caramelada (3) \$25

caramelized banana or
strawberry

Fruta Caramelada com

Sorvete (3) \$31

with vanilla ice cream

DRINKS

Bottled Water \$7

squeezed lime juice \$2

Soft Drink \$9

Schweppes \$10

Mate Leão \$8

IceTea \$10

Juice \$12

grape or orange

Nespresso Coffee \$6

ristretto or decaf

Heineken \$14

Nikko Sushi Session IPA \$35

by Cervejaria Odin

Caipivodka \$27

Caipisake \$29

Imported Caipi \$36

vodka or sake

Wasabi Gin \$32

with citrus tonic

Azuma Kirin \$29 | \$115

Hakushika \$51 | \$210