

SUSHIBAR SPECIALS

Combinado do Chef

chef's selection of the day

18 pieces

\$174

36 pieces

\$326

Try the deconstructed version

check availability

18 pieces

\$194

36 pieces

\$374

Marra Roll (4) \$36

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



Atum com

Castanha (2) \$33

tuna and caramelized cashews



Salmão e Figo (4) \$36

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



Nama Tamago

Sushi (2) \$34

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



Kari Kari (2) \$34

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

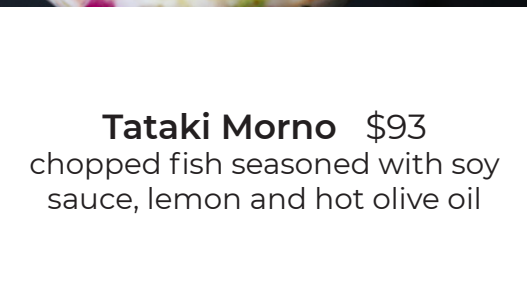


SUSHIBAR SPECIALS

Sashimi Mix (20) \$132
four varieties salmon sashimi:
roast, spice, truffled and regular



Ceviche \$66
our take on ceviche, with citrus
reduction



Tataki Morno \$93
chopped fish seasoned with soy
sauce, lemon and hot olive oil



Tartar de Atum \$69
tuna tartar with masago roe,
chives and sesame seeds
over rice



Roast Sashimi (14) \$89
seared tuna and salmon with
teriyaki



Spice Sashimi (7) \$47
whitefish or salmon sashimi
topped with spiced panko and
hot olive oil



SUSHIBAR SPECIALS

Mariella Roll (8) \$47

shimeji and garlic chives wrapped in salmon

Leblon Roll (8) \$42

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

TW Maki (8) \$43

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



🌱 TW Vegetariano (8) \$46

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



Haru Roll (8) \$59

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



Chitarelli Roll (8) \$49

hadock, fried shrimp and cream cheese wrapped in masago roe



STARTERS

Misoshiru \$17
miso soup

 **Nirá** \$38
garlic chives

 **Harumaki** (2) \$29
vegetable spring rolls

**Harumaki
de Camarão** (2) \$37
shrimp spring rolls with chard
and cream cheese

 **Shitake** \$40

 **Shimeji** \$40



Sunomono \$45
plain or with imitation crab

Sunomono Misto \$59
with seafood

Espeto de Lula \$29
calamari skewer with leek
and sweet & sour sauce

Espero de Camarão \$29
shrimp skewer with leek and
sweet & sour sauce



HOT SPECIALS



Tori de

Cogumelo (3) \$29
shītake and shimeji gyōza



Torimandju (6) \$44
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** \$96
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** \$65
fried vegetables

Ebi Tempura \$139
6 large fried shrimps

Mixed Tempura \$166
6 large fried shrimps and fried
vegetables



Yakisoba

 **Vegetarian** \$78

Filet Mignon \$92

Seafood \$99

Shrimp \$106



SUSHIBAR CLASSICS

Sushi Simple (10) \$68
sorted pieces

Sushi Especial (14) \$91

Sushi Nikko (24) \$153

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



Tuna Sashimi (20) \$109

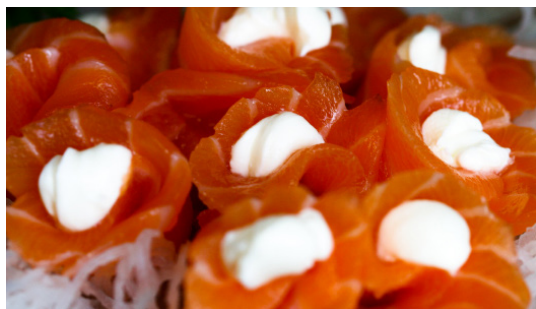
Salmon Sashimi (20) \$129

Sashimi Simple (20) \$109

Sashimi Especial (20) \$145

Salmon Ice (12) \$69
salmon with cream cheese

Salmon Ice Top (12) \$72
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) \$26

California Roll (8) \$29

Philadelphia Roll (8) \$29

salmon with cream cheese

Hot Philadelphia (8) \$29

fried with panko

Ebiten Roll (8) \$45

fried shrimp wrapped with
masago roe

Batera de Salmão (8) \$48

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) \$125
selected pieces

Salmão (20) \$137
4 salmon sushi, 10 salmon
sashimi, 4 hot filadélfia roll and
2 kari kari

Natsu (38) \$249
4 tuna sushi, 4 salmon sushi, 10
tuna sashimi, 10 salmon sashimi,
8 hot filadélfia roll and 2 kari kari

Mini (21) \$124
6 sushi, 12 sashimi and 3 tekka roll

Simples (32) \$183
12 sushi and 20 sashimi

Hikari (46) \$251
12 sushi, 20 sashimi and
14 rolls

Especial (70) \$344
18 sushi, 24 sashimi and
28 rolls

Nikko (110) \$499
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 \$10

Schweppes \$10

Mate Leão \$10

IceTea \$10

Juice \$13

grape or orange

Nespresso Coffee \$9

ristretto or decaf

Heineken \$16

Nikko Sushi Session IPA \$35

by Cervejaria Odin

Caipivodka \$32

Caipisake \$34

Imported Caipi \$38

vodka or sake

Wasabi Gin \$36

with citrus tonic

Azuma Kirin \$32 | \$126

Hakushika \$58 | \$240