



# SUSHIHANA

## STARTERS

<b>Misoshiru</b> -----	3,50€
Hot soup with miso, tofu, seaweed and chives	
<b>Crepe Harumaki</b> -----	3,00€
Stuffed w / vegetables served with sweet and sour	
<b>Shrimp with Almond Crust</b> -----	6,40€
Served with sweet and sour passion fruit sauce	
<b>Furai Shrimp</b> -----	5,90€
Panko breaded shrimp served with tartar sauce	
<b>Chicken Gyosa</b> -----	5,70€
Japanese ravioli	
<b>Shrimp Gyosa</b> -----	6,80€
Japanese ravioli	
<b>Karaage</b> -----	5,00€
Marinated and Fried Chicken with Garlic Mayonnaise	
<b>Shitake Mushrooms</b> -----	5,50€
Sauteed Shiitake Mushroom with Soy Sauce and Ginger and Chives	
<b>Chicken Yakitori</b> -----	5,00€
Chicken kebab with teriyaki sauce, sesame and chives	

## SUSHIBAR STARTERS

<b>White fish usuzukuri</b> -----	12,40€
With ponzu and radish sauce	
<b>Salmon and scallop usuzukuri</b> -----	15,00€
With spicy passion fruit sauce	
<b>Salmon Usuzukuri</b> -----	12,40€
Thinly Sliced Salmon Served with Ponzu Sauce and Crispy Sweet Potatoes	
<b>Ceviche Sushihana</b> -----	15,50€
Salmon, Tuna, Whitefish, Octopus and Shrimp	
<b>Tiradito mix</b> -----	14,50€
Slices of Salmon, Tuna, White Fish and Scallops marinated in truffle sauce, roe and chives	
<b>Mini Tuna Tartar</b> -----	10,20€
Crispy nori, shari, finely chopped tuna, quail egg, roe and chives	
<b>Salmon tartare</b> -----	13,40€
Seasoned chopped salmon served with quail egg, roe and chives	
<b>Sushihana tartar</b> -----	13,40€
Salmon and shrimp marinated in a special sauce served with crispy cones	
<b>Tataki Miso</b> -----	11,30€
Braised salmon with miso sauce and chives	
<b>Salmon tataki</b> -----	11,30€
Slices of lightly braised salmon with our tataki sauce, parmesan, chives, massago and capers	
<b>Tuna tataki</b> -----	11,30€
Slices of lightly grilled tuna wrapped in sesame with a light touch of tarê and chives	

## TEMPURA

<b>Yasai</b> -----	8,00€
Vegetables tempura	
<b>Ebi</b> -----	12,50€
Shrimp tempura	
<b>Moriawase</b> -----	13,50€
Vegetables tempura, shrimp and fish	

## URAMAKI

Rolled out rice, seaweed inside and stuffing - 4 units

<b>California</b> -----	5,40€
Shrimp, mango or avocado, cucumber and massago	
<b>Salmon</b> -----	5,40€
Salmon, Chives, Sesame	
<b>Tuna</b> -----	5,90€
Tuna, Chives, Sesame	
<b>Ebifurai</b> -----	5,40€
Breaded Shrimp, Philadelphia Cheese and Sesame	
<b>Vegi</b> -----	4,50€
Sun-dried tomatoes, arugula and sesame	

## HOSSOMAKI

Rice wrapped inside, seaweed on the outside and stuffing - 4 units

<b>Salmon Maki</b> -----	4,30€
<b>Tuna Maki</b> -----	4,90€
<b>Shrimp Maki</b> -----	4,90€
<b>Mango Maki</b> -----	3,30€
<b>Philadelphia Maki</b> -----	4,30€

## NIGIRI

Small handmade rice block with thin coverage - 2 units

<b>Salmon</b> -----	4,30€
<b>Tuna</b> -----	4,30€
<b>White fish</b> -----	4,30€
<b>Shrimp</b> -----	4,30€
<b>Vegi</b> -----	4,30€
<b>Moriawase 5 units</b> -----	11,00€

## SASHIMI

Thin slices of fish - 5 slices

<b>Tuna</b> -----	8,30€
<b>Salmon</b> -----	8,30€
<b>White Fish</b> -----	8,30€
<b>Mix 15 slices</b> -----	24,00€

## TEMAKI

Stuffing of rice and ingredients rolled in seaweed cone-shaped

<b>Salmon</b> -----	7,50€
Chopped salmon with chives and sesame	
<b>Tuna</b> -----	8,50€
Chopped tuna with chives and sesame	
<b>California</b> -----	7,50€
Shrimp, lettuce, mango, cucumber, sesame and roe massago	

<b>Ebifurai</b>	7,50€
Breaded shrimp, philadelphia cheese, chives and tarê sauce	
<b>Chef's</b>	9,10€
Salmon, breaded shrimp, philadelphia cheese and tarê sauce	
<b>Philadelphia</b>	8,10€
Salmon, Philadelphia Cheese and Chives	
<b>Sushihana</b>	9,70€
Breaded shrimp, salmon, philadelfia cheese, chives, wrapped in tamago leaf and tarê sauce	
* addition of ingredients	1,30€

## COMBOS & FREESTYLES

Sushi, sashimi and specialties

<b>Traditional Combo - 22 units</b>	26,00€
Maki (4 salmon + 4 tuna + 4 california) Nigiri (2 salmon + 2 tuna) Sashimi (3 salmon + 3 white fish)	
<b>Traditional Combo - 30 units</b>	35,00€
Maki (4 salmon + 4 tuna + 4 california) Nigiri (2 salmon + 2 tuna + 2 shrimp) Sashimi (4 salmon + 4 tuna + 4 white fish)	
<b>Vegetarian FreeStyle - 14 units</b>	21,00€
standby time 20 min. - Varied Mix of Vegetarian Sushi	
<b>FreeStyle - 16 units</b>	21,00€
Varied Mix of Sushi, salmon sashimi and specialties	
<b>FreeStyle - 25 units</b>	32,00€
Varied Mix of Sushi, salmon sashimi and specialties	
<b>FreeStyle - 50 units</b>	64,00€
Varied Mix of Sushi, sashimi and specialties	

## SUSHIHANA SPECIALTIES

<b>Hot Philadelphia - 8 units</b>	10,20€
Crispy roll, salmon stuffing, chives, qj philadelphia, massago roe and tarê	
<b>Hot Hana - 8 units</b>	11,30€
Crispy roll, shrimp stuffing, salmon, qj philadelphia, massago roe, chives and tarê	
<b>Chef's Crepe Roll - 6 units</b>	11,60€
Crepe dough roll filled with salmon, shrimp, qj philadelphia, tobiko roe and sweet chili sauce	
<b>Gunkan Fire - 4 units</b>	10,20€
Flaming sushi, salmon roll, chopped salmon, qj philadelfia, chives, sesame and tarê	
<b>Jô Special - 4 units</b>	10,20€
Salmon slices wrapped in rice, chopped salmon, qj philadelphia, chives and strawberry	
<b>Gunkan Trilogy - 3 units</b>	9,10€
Salmon, white fish and tuna rolls with fillings selected by the chef	
<b>Futomaki - 4 units</b>	8,40€
Roll stuffed with salmon, shrimp, tuna, tamago, lettuce, mayonnaise, chives, massago roe and sesame	
<b>Spider roll - 4 units</b>	7,50€
Seaweed-free Uramaki stuffed with crab, salmon, leek, mayonnaise, tobiko roe and sesame	
<b>Ebiten - 4 units</b>	7,50€
Uramaki topped with a layer of salmon stuffed with tempura shrimp, avocado, tobico roe and chives	
<b>Kiurimaki - 4 units</b>	10,20€
Cucumber roll with salmon, shrimp, mango, qj philadelphia, chives, sesame and tobiko stuffing	

<b>Summer roll - 4 units</b>	7,50€
Roll in rice leaf stuffed with salmon, shrimp, qj philadelphia, arugula, pineapple/mango, tobiko and sweet chili	
<b>Sushihana Special - 4 units</b>	8,60€
(served only in the restaurant)	
<b>Boss Specialty - 4 units</b>	11,00€
* extra parts	2,70€

## BENTO BOX

individual meal or as a starter to share

<b>Traditional Bento Box</b>	16,60€
Misoshiru, Gyosa, Tempura Moriawase (Shrimp, Fish and Vegetables), Ura California, Maki Tuna, Salmon Nigiri, Salmon Sashimi, Tuna Sashimi	

## Poke Bowl

<b>Poke Salmão</b>	13,50€
Diced salmon with mayonnaise or ponzu sauce, red onion, avocado or mango, roe, tamago, chives, lettuce, cherry tomato and wakame on shari.	

## YAKISOBA

<b>Vegetables</b>	11,00€
Sauteed pasta with vegetables and our special sauce	
<b>Chicken</b>	12,50€
Stir-fried pasta with chicken strips, vegetables and our special sauce	
<b>Shrimp</b>	14,50€
Sauteed pasta with shrimp, vegetables and our special sauce	

## HOT DISHES

<b>Teriaki Salmon</b>	17,00€
Grilled and glazed salmon with teriyaki sauce, risotto and vegetables	
<b>Shrimp Shogayaki</b>	15,50€
Shrimp sautéed with soy sauce and ginger, risotto and vegetables	
<b>Chicken Furai</b>	14,50€
Panko breaded chicken breast and vegetable yakisoba	
<b>Sushihana steak</b>	18,50€
Filet mignon served with chef's sauce, risotto and vegetables	
<b>Extra Sauce</b>	0,50€

## www.sushihana.pt

The products mentioned in the letter may contain ingredients with traces of cereals (gluten), peanuts or similar, sesame seeds, crustaceans, eggs, milk, molluscs, among others. If you suffer from any allergies please inform one of our staff. Valid prices, except typographical error and out of stock. VAT included at the current rate. This price list cancels the previous ones.