



Japanese & Brazilian fusion

**In 1908, “Kasato Maru”, a passenger ship, reached Brazil carrying the first japanese immigrants.**

**With them they also carried their precious ingredients and recipes from what was then a far-off, exotic and unknown land. Over one hundred years later, the Nippon-Brazilian culinary tradition has achieved worldwide fame, proud of its own strong identity.**

**Two nations and two cultures which have inspired this fusion of tastes, ingredients, colours and textures to create an absolutely unique cuisine.**

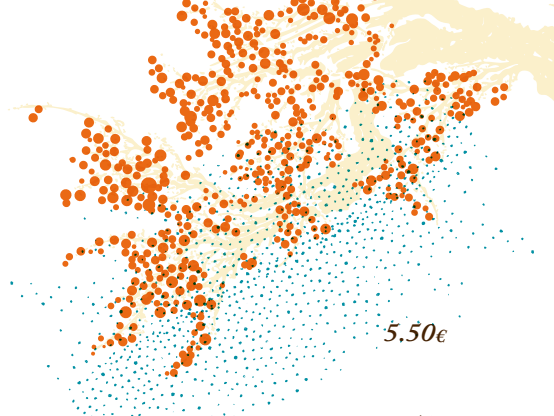
**Explore this route of tastes which have travelled the world, bringing Tokyo and São Paulo right to your table.**

**Ikibana offers a different experience with every dish.**

**Let yourself be surprised and enjoy the journey!**



## STARTERS



|                                                                                                                |        |
|----------------------------------------------------------------------------------------------------------------|--------|
| <b>Edamame</b> 🌱 🌿                                                                                             | 5.50€  |
| <i>Soybeans with Maldon salt</i>                                                                               |        |
| <b>Edamame Bode</b> 🌶️ 🌿                                                                                       | 6.50€  |
| <i>Fried edamame with Bode de Goias spicy pepper sauce</i>                                                     |        |
| <b>Pão de camarão</b>                                                                                          | 9.75€  |
| <i>Shrimp bread with spicy mayonnaise and sesame</i>                                                           |        |
| <b>Dadinho de tapioca</b> 🌶️ 🌿                                                                                 | 9.00€  |
| <i>Crispy tapioca cubes coated in panko and farofa with yellow chili mayonnaise and our spicy sauce</i>        |        |
| <b>Misoshiru Ikibana</b> 🌶️                                                                                    | 8.50€  |
| <i>Miso soup with wakame seaweed, smoked tofu, tender onion, shimeji mushrooms, and crispy spice bread</i>     |        |
| <b>Gyozas</b> 🍥                                                                                                | 12.00€ |
| <i>Steamed beef-filled dumplings served in dashi with green onion and shitake mushrooms</i>                    |        |
| <b>Gyozas Black Cod</b> 🌶️                                                                                     | 17.00€ |
| <i>Alaskan black cod, shrimp, vegetables, and Japanese sauce with spicy touches in gyoza form</i>              |        |
| <b>Foie</b> 🍥                                                                                                  | 19.00€ |
| <i>Grilled foie with smoked eel, wasabi bread and Teriyaki sauce</i>                                           |        |
| <b>Tomato garden</b> 🌿 🌱                                                                                       | 14.00€ |
| <i>Marinated cherry tomato salad with papaya, parsley emulsion, and caramelized pistachios</i>                 |        |
| <b>Lobster salad</b> 🍥 🍥                                                                                       | 29.00€ |
| <i>With pickled fresh mushrooms and light miso mayonnaise</i>                                                  |        |
| <b>Japan sarada</b> 🍥                                                                                          | 13.50€ |
| <i>Lettuce mille-feuille with pistachio, raspberry, caramelized pineapple reduction, and Parmesan shavings</i> |        |

🍥 SUGGESTION

🌿 VEGGIE

🌱 GLUTEN FREE

🌶️ A BIT SPICY

## OYSTERS

|                                                                                                                        | 3 Pcs  | 6 Pcs  |
|------------------------------------------------------------------------------------------------------------------------|--------|--------|
| <i>Natural oysters</i>                | 16.00€ | 29.00€ |
| <i>Oysters with Ponzu and Ginger</i>  | 17.00€ | 31.00€ |
| <i>Caipirinha Oysters</i>             | 18.00€ | 34.00€ |

## TEMPURA

|                                                        |        |
|--------------------------------------------------------|--------|
| <i>Ebi tempura</i>                                     | 19.00€ |
| <i>Prawn tempura with Ponzu sauce</i>                  |        |
| <i>Maitake tempura</i>                                 | 16.50€ |
| <i>Japanese mushrooms with black garlic mayonnaise</i> |        |

## RAW

|                                                                                                                                                                                             |        |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <i>White Ceviche</i>      | 16.50€ |
| <i>Sea bass marinated in tiger's milk, red onion, lime, sweet potato, cilantro, and corn nuts</i>                                                                                           |        |
| <i>Hamachi Tiradito</i>   | 19.00€ |
| <i>Japanese white fish with green apple, kizami wasabi, and miso aioli</i>                                                                                                                  |        |
| <i>Toro Tiradito</i>                                                                                     | 27.00€ |
| <i>Slices of red tuna belly with truffle caviar, avocado emulsion, and kizami wasabi</i>                                                                                                    |        |
| <i>Beef tartare</i>                                                                                      | 21.00€ |
| <i>Cubes of beef tenderloin with confit shallots, grated egg yolk, and miso foam</i>                                                                                                        |        |
| <i>Tuna tartare</i>                                                                                      | 23.00€ |
| <i>Mediterranean red tuna marinated in ginger, soy, and togarashi, cured egg yolk, furikake, Japanese green onion, and masago</i>                                                           |        |
| <i>Add 10grs Caviar</i> <b>+21.50€</b>                                                                                                                                                      |        |

## SASHIMI

|                                             | 3Pcs   | 6Pcs   |
|---------------------------------------------|--------|--------|
| <i>Salmon · Salmon loin</i>                 | 8.50€  | 16.00€ |
| <i>Tuna · Mediterranean Bluefin</i>         | 11.00€ | 19.00€ |
| <i>Hamachi · Japanese white fish</i>        | 9.50€  | 17.00€ |
| <i>Toro · Tuna belly</i>                    | 14.00€ | 24.00€ |
| <hr/>                                       |        |        |
| <i>Sashimi Sansei</i> ————— 12Pcs           |        | 26.50€ |
| <i>Salmon, tuna, and hamachi</i>            |        |        |
| <i>Sashimi Sansei Especial</i> — 15Pcs      |        | 39.00€ |
| <i>Salmon, tuna, hamachi, toro, and eel</i> |        |        |
| <hr/>                                       |        |        |

## NIGIRI

|       |                                                                                                                                                                                     |        |
|-------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| 2Pcs  | <i>Sake</i>                                                                                        | 6.00€  |
|       | <i>Seared salmon with caramelized onion and a crunchy touch</i>                                                                                                                     |        |
|       | <i>Maguro</i>                                                                                      | 8.00€  |
|       | <i>Red tuna with mango and ginger</i>                                                                                                                                               |        |
|       | <i>Wagyu</i>                                                                                       | 12.50€ |
|       | <i>Wagyu beef with ponzu and creole sauce</i>                                                                                                                                       |        |
|       | <i>Hamachi</i>                                                                                     | 9.00€  |
|       | <i>Japanese white fish with yellow chili mayonnaise</i>                                                                                                                             |        |
|       | <i>Foie</i>   | 11.50€ |
|       | <i>Glazed foie gras with truffle caviar and Pedro Ximenez reduction</i>                                                                                                             |        |
|       | <i>Toro</i>                                                                                      | 13.50€ |
|       | <i>Red tuna belly, glazed foie and port sauce</i>                                                                                                                                   |        |
|       |  <i>Kobe D.O.</i>                                                                                | 29.00€ |
|       | <i>Japanese-origin meat from exclusive certified D.O KOBE production (Only young steers)</i>                                                                                        |        |
| <hr/> |                                                                                                                                                                                     |        |
|       | <i>Nigiri Platter</i> ————— 5Pcs                                                                                                                                                    | 21.00€ |
|       | <i>Sake, Maguro, Toro, Hamachi and Wagyu</i>                                                                                                                                        |        |
|       | <i>Nigiri Platter</i> ————— 10Pcs                                                                                                                                                   | 39.00€ |
|       | <i>Sake, Maguro, Toro, Hamachi and Wagyu</i>                                                                                                                                        |        |
| <hr/> |                                                                                                                                                                                     |        |

## ASSORTED SUSHI

**Paulista** — 28Pcs 67.00€

Assortment of makis, uramakis, sashimi, and nigiris  
Tuna, salmon, and white fish sashimi. Morango and Carnival Uramaki.  
Hokkai Maki. Nigiri with tuna, salmon, hamachi, and eel

**Kasato Maru** — 56Pcs 128.00€

Assortment of makis, uramakis, sashimi, and nigiris  
Tuna, salmon, and white fish sashimi. Birimbau, Carnival  
Wagyu uramaki, Bubaloo. Nigiri with tuna, salmon, and hamachi

## URAMAKIS

8Pcs **Carnaval uramaki** ④ 16.50€

Salmon, cream cheese, and avocado wrapped in kiwi and  
passion fruit sauce

**Toro uramaki** ② 22.50€

Spicy tuna uramaki, green asparagus coated in farofa,  
and caramelized pear. Wrapped in tuna belly (toro),  
katsobushi, and coconut sauce

**Paralelo uramaki** ⑧ 21.50€

Mi-cuit foie, banana chips, and dates wrapped  
in glazed foie and truffle caviar

**Copacabana uramaki** ② 18.75€

Crispy salmon, spicy mayonnaise, cucumber wrapped  
in smoked eel and tare sauce

**Wagyu uramaki** ⑧ 19.50€

Breaded mozzarella cheese, asparagus wrapped  
in Wagyu beef

**Morango uramaki** 17.00€

Cream cheese, strawberry, tempura shrimp, and Teriyaki sauce

**Birimbau uramaki** ② 18.00€

Tempura shrimp, spicy mayonnaise, tobikko,  
wrapped in seared salmon and caramelized onion

**Sashoku** ④ 14.50€

Vegetarian maki with bimi, asparagus, avocado,  
and apple, wrapped in pear

⑧ SUGGESTION

VEGGIE

④ GLUTEN FREE

② A BIT SPICY



## TEMPURA MAKIS

8Pcs

### **Hokkai** 🍣

17.75€

*Tempura-coated maki with salmon tartare, cream cheese, and tare sauce*

### **Bubaloo** 🌶️

19.50€

*Tempura-coated tuna maki with tuna tartare, strawberry, heart of palm, and jalapeño*

### **Fleming** 🌶️ 🍣

21.00€

*Tempura maki with Wagyu tartare, avocado, sesame, and ponzu with spicy mayonnaise and green onion*

### **Bossanova** 🌶️ 🌱

15.50€

*Vegetarian futomaki with wasabi mayonnaise, guacamole, and wakame seaweed goma*

## GUNKAN

2Pcs

### **Crispy Gunkan** 🌶️ 🍣

9.00€

*Filled with an explosive crunchy mix, spicy mayonnaise, chives, wrapped in salmon, and Teriyaki sauce*

### **Unagi Gunkan**

11.00€

*Filled with eel, wrapped in salmon, and Tare sauce*

### **King crab Gunkan with caviar** 🍷

27.00€

*Filled with king crab and Japanese mayonnaise, wrapped in avocado and Real caviar*

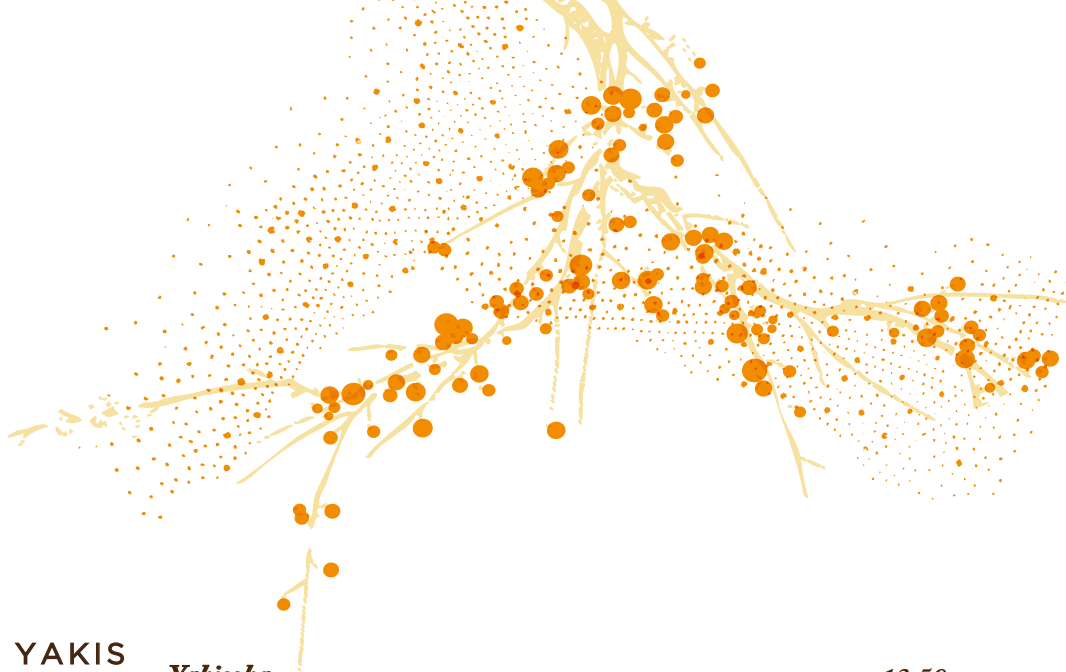
## GRILL/ROBATA

Robata is a Japanese cooking technique that involves grilling foods such as seafood, meats, and vegetables over hot charcoal. This method emphasizes the natural quality of the ingredients through simple preparation, enhancing the natural flavors of the foods

|      |                                                              |        |
|------|--------------------------------------------------------------|--------|
| 3Pcs | <b>Chicken</b> ☒                                             | 12.50€ |
|      | <i>Marinated with sweet chili, green onions, and peanuts</i> |        |
|      | <b>Tiger Prawns</b> ☒                                        | 17.00€ |
|      | <i>Grilled tiger prawns with X.O. sauce</i>                  |        |
|      | <b>Roasted eggplant</b> 🌱 ☒                                  | 8.50€  |
|      | <i>With red miso sauce and sesame</i>                        |        |
|      | <b>Maitake</b> 🌱 ☒                                           | 14.00€ |
|      | <i>Maitake and Shiitake mushrooms on the Robata grill</i>    |        |
|      | <b>Octopus</b> ☒                                             | 18.00€ |
|      | <i>With confit potato and black garlic mayonnaise</i>        |        |

## OUR DISHES

|  |                                                                                              |        |
|--|----------------------------------------------------------------------------------------------|--------|
|  | <b>Mediterranean sea bass</b> ☒                                                              | 26.00€ |
|  | <i>With sake cream, ginger, tirabeques, and peanuts</i>                                      |        |
|  | <b>Alaskan wild Gindara</b> 🍷 ☒                                                              | 32.50€ |
|  | <i>Black cod glazed with red miso sauce, creamy celeri-yuzu, and grilled green asparagus</i> |        |
|  | <b>Salmon Teriyaki</b> ☒                                                                     | 21.50€ |
|  | <i>Salmon cooked at low temperature glazed with Teriyaki and seasonal vegetables</i>         |        |
|  | <b>Lobster</b> 🍷 ☒                                                                           | 36.00€ |
|  | <i>Half-grilled lobster with yuzu hollandaise and tarragon butter</i>                        |        |
|  | <b>Duck Breast</b>                                                                           | 22.00€ |
|  | <i>Slow-cooked duck breast with beefjuice, Teriyaki, and ground roasted corn</i>             |        |
|  | <b>Iberian Acorn-fed Pork Shoulder</b> ☒                                                     | 19.00€ |
|  | <i>With pineapple chutney and plum sauce</i>                                                 |        |



## YAKIS

### ***Yakisoba***

*Stir-fried soba noodles with chicken, vegetables and Yakisoba Sauce*

13.50€

*Veggie* 12.00€

### ***Yakimeshi*** 🌶️

*Fried rice with chicken, vegetables, slow-cooked egg, kimchi, green onions, and teriyaki sauce*

14.75€

*Veggie* 13.00€

## OUR SPECIAL SELECTION JOSPER GRILLED MEATS

### ***Organic beef entrecote*** 🍴

*Grilled beef entrecote with vegetables, miso mustard sauce and yakiniku*

36.00€

### ***Wagyu Sirloin*** 🍴

*Grilled Wagyu sirloin with truffled Teriyaki sauce, crispy cassava and yellow chili mayonnaise*

64.00€



### ***Kobe D.O*** 🍴

*Kobe Ribeye with Grilled Maitake and Shiitake mushrooms*

60grs 62.00€

120grs 115.00€

*All our sauces are homemade*

SUGGESTION 🍴

VEGGIE 🌱

GLUTEN FREE 🍴

A BIT SPICY 🌶️



VEGETARIAN TASTING MENU

THE GARDEN

55€

PRICE PER PERSON  
MINIMUM 2 PEOPLE

STARTER

***Edamame***

*Soybeans with Maldon salt*

IN BETWEEN

***Dadinhos de tapioca***

*Crispy tapioca cubes coated in panko and farofa with yellow chili mayonnaise  
and our spicy sauce*

***Tomato garden***

*Marinated cherry tomato salad with papaya, parsley emulsion,  
and caramelized pistachios*

SUSHI

***Avocado nigiri***

***Bossanova***

*Vegetarian futomaki with wasabi mayonnaise, guacamole, and wakame seaweed goma*

***Sashoku***

*Vegetarian maki with bimi, asparagus, avocado, and apple, wrapped in pear*

ROBATA

***Eggplant skewer***

*With red miso sauce and sesame*

***Maitake***

*Maitake and Shiitake mushrooms on the Robata grill*

DESSERTS

***Passion fruit mousse · Tapioca***

TASTING MENU  
**OMAKASE**

**58€**

PRICE PER PERSON  
MINIMUM 2 PEOPLE

**STARTER**

***Edamame***

*Soybeans with Maldon salt*

***Pão de camarão***

*Shrimp bread with spicy mayonnaise and sesame*

**IN BETWEEN**

***Gyozas***

*Steamed dumplings filled with beef, served in dashi with green onion and shitake mushrooms*

***White ceviche***

*Sea bass marinated in tiger's milk, red onion, lime, sweet potato, cilantro, and corn nuts*

**SUSHI**

***Carnaval uramaki***

*Salmon, cream cheese and avocado, wrapped in kiwi and passion fruit sauce*

***Hokkai***

*Tempura-coated maki with salmon tartare, cream cheese, and Tare sauce*

***Morango uramaki***

*Cream cheese, strawberry, tempura shrimp, and Teriyaki sauce*

**HOT DISH**

***Yakimeshi***

*Stir-fried rice with chicken, vegetables, low-temperature egg, kimchi, spring onion and Teriyaki sauce*

***Iberian Acorn-fed Pork Shoulder***

*With pineapple chutney and plum sauce*

**DESSERTS**

***Passion Fruit Mousse · Merengueinho***

TASTING MENU  
KOUFUKU

72€

PRICE PER PERSON  
MINIMUM 2 PEOPLE

STARTER

**Edamame**

*Soybeans with Maldon salt*

**Gyozas black cod**

*Alaskan black cod, shrimp, vegetables, and Japanese sauce with spicy touches in gyoza form*

IN BETWEEN

**Beef Tartare**

*Cubes of beef tenderloin with confit shallots, cured egg yolk, and miso foam*

**Ebi tempura**

*Prawn tempura with Ponzu sauce*

SUSHI

**Hokkai**

*Tempura-coated maki with salmon tartare, cream cheese, and Tare sauce*

**Wagyu uramaki**

*Breaded mozzarella cheese, asparagus wrapped in Wagyu beef*

**Copacabana uramaki**

*Crispy salmon, spicy mayonnaise, cucumber wrapped in smoked eel and Tare sauce*

HOT DISH

**Mediterranean sea bass**

*With sake cream, ginger, tirabecs and peanuts*

**Organic beef entrecote**

*Grilled beef entrecote with vegetables, miso mustard sauce and yakiniku*

DESSERTS

*Thai Café • Chocolate sins*

TASTING MENU  
**HAKKODA**

**98€**

PRICE PER PERSON  
MINIMUM 2 PEOPLE

**STARTER**

***Edamame bode***

*Fried edamame with Bode de Goias spicy pepper sauce*

***Caipirinha oysters***

**IN BETWEEN**

***Tiradito de Toro***

*Slices of red tuna belly with truffle caviar, avocado emulsion, and kizami wasabi*

***Foie***

*Glazed foie gras with truffle caviar and Pedro Ximenez reduction*

**NIGIRI**

***Kobe nigiri***

Japanese-origin meat from exclusive certified D.O KOBE  
production (Only young steers)



**URAMAKI SUSHI**

***Bubaloo***

*Tempura-coated tuna maki with tuna tartare, strawberry, heart of palm, and jalapeño*

***Paralelo uramaki***

*Mi-cuit foie, banana chips, and dates wrapped in glazed foie and truffle caviar*

***Birimbau uramaki***

*Tempura shrimp, spicy mayonnaise, tobikko, wrapped in seared salmon and caramelized onion*

**HOT DISH**

***Wild Alaskan Gindara***

*Glazed black cod with red miso sauce, creamy celeri-yuzu and grilled green asparagus*

***Wagyu sirloin***

*Grilled Wagyu sirloin with truffled Teriyaki sauce, crispy cassava and yellow chili mayonnaise*

**DESSERTS**

***Amai Maki · Yuzu blanc***





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