ikibana

Japanese & Brazilian fusion

In 1908, the passenger ship "Kasato Maru" arrived in Brazil carrying the first Japanese immigrants. With them came the prized ingredients and recipes from a distant, exotic, and then-unknown land.
More than a hundred years later, the Japanese-Brazilian culinary tradition is world-renowned and has a strong identity of its own.

Two nations and two cultures that have successfully blended flavors, ingredients, colors, and textures to create a truly unique culinary tradition.

Take a journey through a variety of flavors that have traveled the globe and brought Tokyo and São Paulo closer together.

IKIBANA
It offers you a unique experience with every dish.

Let yourself be surprised...

TO SHARE

EDAMAME BODE 6.5€
Fried edamame with spicy Bode de Goiás pepper sauce

PÂO DE QUEIJO 8€
Brazilian artisanal bread with shiso butter

TAPIOCA CUBES 9.5€
Crispy tapioca cubes coated in panko and farofa, served with a chili and pink guava emulsion

TOMATO GARDEN 13.5€
Cherris marinados con papaya, emulsión de perejil y pistacho caramelizados

JAPAN SARADA 12€
Lettuce mille-feuille salad with pistachios, caramelized pineapple, raspberries, and Parmesan cheese

STEAK TARTAR BRIOCHE 16€
Beef tenderloin tartare, piparra pepper and shallot mayonnaise, and mandarin orange emulsion

WAGYU TIRADITO 29€
Slices of Japanese Wagyu beef with pickled radish and mustard ponzu sauce

EBI TEMPURA 19€
Tempura Shrimp with Ponzu Sauce

GYOZAS 13.5€
Japanese pastry filled with beef in dashi, scallions, and shiitake mushrooms

BLACK COD GYOZAS 17.5€
Made with Alaskan black cod, shrimp, vegetables, and a Japanese sauce with a hint of spice

FRANGO COXINHAS 10.5€
Chicken Stuffed with Light Yuzu Mayonnaise

FOIE IKIBANA 19€
Grilled foie gras on brioche, smoked eel, mango jam, and teriyaki

RAW BAR

OUR SELECTION OF FRESH SEAFOOD

NORMANDIE OYSTERS

NATURAL	1 *un.* **4.5€**	6 *un.* **24€**
PONZU GINGER	1 *un.* **4.9€**	6 *un.* **26€**
REAL OSETRA CAVIAR	1 *un.* **18€**	

CEVICHE 17.75€

Sea bass marinated in leche de tigre, onion, lime, sweet potato, cilantro, and crispy corn

TORO TIRADITO 28€

Balfego tuna belly with truffle caviar, avocado emulsion, and kizami wasabi

AKAMI TARTAR 26€

Balfego tuna loin marinated in white soy sauce, pickled jalapeño, and carasau bread

SAKE TARTAR 16€

Japanese-style marinated salmon with mango, avocado, and crispy plantain chips

FROM OUR BAR

SASHIMI 3pcs

SALMON 9.5€
TUNA 12€
TORO 15€

NIGIRI 2pcs

SALMON *With mayo, yellow aji, ikura* 8€
ATÚN *With kizami ginger* 9€
WAGYU *With Ponzu sauce and shallots* 15.5€
FOIE *With truffle caviale* 11.5€
TORO *With mayo & yuzu* 13.5€
UNAGI *Fresh eel with Tare sauce* 13€
KOBE D.O *Japanese beef produced exclusively under the Kobe D.O certification (calves and young bulls only)* 27€

NIGIRIS TABLE 10pcs 39€
Sake, Maguro, Toro, Hamachi & Wagyu

URAMAKI 8pcs

CARNAVAL URAMAKI 16.5€
Salmon, cream cheese, and avocado, wrapped in kiwi and served with passion fruit sauce

PARALELO URAMAKI 21.5€
Semi-cooked foie gras, plantain chips, and dates, wrapped in glazed foie gras and truffle caviar

COPACABANA URAMAKI 17.5€
Semi-cooked foie gras, plantain chips, and dates, wrapped in glazed foie gras and truffle caviar

ACEVICHADO 18.5€
Sea bass marinated in leche de tigre, avocado, and crispy sweet potato

MORANGO URAMAKI 16.5€
Cream cheese, strawberries, tempura shrimp, and teriyaki sauce

BIRIMBAU URAMAKI 17.5€
Tempura shrimp, spicy mayonnaise, tobikko, wrapped in seared salmon and caramelized onions

SPICY TUNA 19.5€
Spicy tuna, apple, avocado, and mango pearls

WAGYU URAMAKI 19.5€
Panko-crusted mozzarella cheese, asparagus, wrapped in Wagyu beef

TEMPURA MAKI 8pcs

HOKKAI 17.75€
Tempura-style maki with salmon tartare, cream cheese, and Tare sauce

BUBALOO 19.5€
Tempura maki with tuna, strawberries, heart of palm, and jalapeño

BOSSANOVA 15.5€
Vegetarian futomaki, wasabi mayonnaise with guacamole, and wakame seaweed

FLEMING 21€
Tempura maki with Wagyu tartare, avocado, sesame, and ponzu, served with spicy mayonnaise and scallions

GUN KAN 2pcs

CRISPY SALMON 10€

Filled with an explosive crispy mixture, spicy mayonnaise, and chives, wrapped in salmon and teriyaki sauce

KING CRAB WITH CAVIAR 28€

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

ASSORTED

PAULISTA 28pcs 69€

Assortment of maki, uramaki, sashimi, and nigiri
Tuna, salmon, and white fish sashimi. Strawberry and Paralelo uramaki
Hokkai. Carnival uramaki. Tuna, salmon, and hamachi nigiri

KASATO MARU 56pcs 129€

Assortment of maki, uramaki, sashimi, and nigiri
Tuna, salmon, and white fish sashimi. Birimbau, Carnaval
Acevichado, Bubaloo. Tuna, salmon, and white fish nigiri. Toro nigiri and Wagyu nigiri

FROM OUR KITCHEN

CHICKEN SATAY YAKIMESHI 15€
Josper-grilled boneless chicken thigh with peanut sauce served over fried rice and a low-temperature-cooked egg

IKISOBA 19€
Tataki beef tenderloin served over artisanal pasta with onion, ginger and nuts

BAHIAN-STYLE MUQUECA 27€
A classic Brazilian dish featuring sea bass, shrimp, coconut rice, and fried cassava

GINDARA 38€
Alaskan black cod marinated in red miso, served with a creamy yuzu sauce and grilled asparagus

FROM OUR GRILL

ANGUS ENTRECÔTE 35€
Grilled on the Josper with roasted peppers and chimichurri

WAGYU PICANHA 52€
Grilled on a Josper grill with potatoes and Padrón peppers, mustard demi-glace, and Sancho pepper

WAGYU SIRLOIN 67€
Grilled on a Josper grill with fried cassava and truffle teriyaki sauce

KOBE D.O 80€
80g. sliced thinly to be cooked at the table, served with roasted peppers and potatoes

OMAKASE MENU

52€

FULL-COURSE MEAL MENU
PRICE PER PERSON
MINIMUM OF 2 PEOPLE

STARTERS

EDAMAME
Green soybeans with Maldon salt

DADINHO
Crispy tapioca cubes coated in panko and farofa, served with a chili and pink guava emulsion

SALMON CHIPS
Salmon, avocado marinated in ponzu, and kizami wasabi

URAMAKI SUSHI

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

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

ACEVICHADO
Sea bass marinated in leche de tigre, avocado, and crispy sweet potato

MORANGO URAMAKI
Cream cheese, strawberries, tempura shrimp, and teriyaki sauce

HOT DISHES

VEAL ENTRECÔTE
Grilled on a Josper oven with roasted peppers and chimichurri

DESSERTS

PASSION FRUIT MOUSSE
Delicious creamy passion fruit mousse, red berry jelly, and whipped cream

MERENGUINHO
Crispy meringue with vanilla cream, strawberries, lime jelly, and gold dust

KOUFUKU MENU

68€

FULL-COURSE MEAL MENU
PRICE PER PERSON
MINIMUM OF 2 PEOPLE

STARTERS

EDAMAME BODE
Fried edamame with spicy Bode pepper from Goiás

CEVICHE
Sea bass marinated in leche de tigre, onion, lime, sweet potato, cilantro, and crispy corn

BLACK COD GYOZAS
Made with Alaskan black cod, shrimp, vegetables, and Japanese sauce with spicy notes

EBI TEMPURA
Tempura-fried shrimp with ponzu sauce

URAMAKI SUSHI

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

PARALELO URAMAKI
Mi-cuit foie gras, plantain chips and dates, glazed foie gras, and truffle caviar

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

ACEVICHADO
Sea bass marinated in leche de tigre, avocado, and crispy sweet potato

HOT DISHES

WAGYU PICANHA
Grilled on a Josper oven with potatoes and Padrón peppers, mustard demi-glace, and Sancho pepper

DESSERTS

MATCHA TEA COULANT
Matcha green tea coulant, white chocolate cream, and pistachio ice cream

COTTON LEMON PIE
Japanese sponge cake topped with lemon citrus cream and toasted meringue

HAKKODA MENU

98€

FULL-COURSE MEAL MENU
PRICE PER PERSON
MINIMUM OF 2 PEOPLE

STARTERS

NORMANDIE OYSTERS

TORO TIRADITO
Balfego tuna ventresca with truffle caviar, avocado emulsion, and kizami wasabi

FOIE IKIBANA
Grilled foie gras on brioche, smoked eel, mango jam, and teriyaki

SUSHI

NIGIRI KOBE DO
NIGIRI TORO
NIGIRI FOIE

PARALELO URAMAKI
Mi-cuit foie gras, plantain chips and dates, glazed foie gras, and truffle caviar

BUBALOO
Tempura-coated tuna maki, tuna tartare, strawberries, heart of palm, and jalapeño

BIRIMBAU
Tempura-fried shrimp, spicy mayonnaise, tobikko, wrapped in seared salmon and caramelized onions

HOT DISHES

GINDARA
Alaskan black cod marinated in red miso, creamy yuzu sauce, and grilled asparagus

WAGYU SIRLOIN
Grilled on a Josper oven with fried cassava and truffle teriyaki sauce

DESSERTS

BANANA MISO BLISS
The natural sweetness of Brazilian bananas combined with the savory intensity of traditional miso

CHOCOLATE SINS
Brazilian dark chocolate, subtle notes of caramel, and hazelnut crunch



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Slightly spicy

Gluten-free

Vegetarian

Suggestion