



@restaurantatsui

www.atsui.com.br

STARTERS

Edamame _____	22
Grilled edamame <i>(add white truffle olive oil)</i> _____	25 (+5)
Sunomono _____	20
Rice cracker with white fish, wasabi dressing and watermelon vinaigrette _____	26
Focaccia with wagyu tartare _____	42
Tuna tartare with avocado and tamarind dressing _____	57
Salmon tartare _____	59
Special tartare- <i>Salmon, scallop and shrimp</i> _____	66
Ceviche Atsui _____	86
Crispy rice salmon or spicy tuna _____	45
Crispy squid with wasabi sauce _____	46
Shimeji and shitake mix _____	40
Hana-Nirá with octopus _____	72
Pig guioza _____	28
Wagyu with foie gras guioza _____	37
Spicy rock shrimp _____	50

CARPACCIO

Tuna _____	37
Salmon - <i>8 slice (add white truffle olive oil)</i> _____	33 (+5)
Salmon - <i>16 slice (add white truffle olive oil)</i> _____	60 (+10)
Fatty salmon - <i>8 slice (add white truffle olive oil)</i> _____	40 (+5)
Fatty salmon - <i>16 slice (add white truffle olive oil)</i> _____	73 (+10)
White fish with cucumber and radish sunomono _____	37
Scalop with salmon and shrimp _____	56
Octopus _____	98
Wagyu with sauce made of karashi, balsamic vinegar and olive oil _____	42
Ussuzukuri _____	57

SALADS

Kale with tahine dressing _____	27
Spinach and baby arugula with grayfish _____	30

OYSTERS

Oysters with watermelon mignonette - <i>2 pieces</i> _____	32
Breaded oysters - <i>2 pieces</i> _____	22
Grilled oysters- <i>2 pieces</i> _____	25
Fresh oysters - <i>6 pieces</i> _____	45
Miso soup with breaded oyster _____	18

GIAVERI CAVIAR

Tuna tartare with caviar _____	130
Toro tartare with caviar (check availability) _____	178
Toro sushi with caviar <i>(2 pcs) (add uni)</i> _____	152 (+10)
Siberian Baerii <i>(15g/0.5 oz can)</i> _____	380
Ossetra <i>(15g/0.5 oz can)</i> _____	420
Beluga Siberian <i>(15g/0.5 oz can)</i> _____	490

HOT DISHES from our charcoal grill and oven

Pork ribs whit house barbecue _____	32
Chicken with tonkatsu sauce _____	26
Chorizo wagyu with panko farofa _____	70
Shredded duck confit with berry sauce _____	110
Grilled shrimp, japanese mayonnaise aioli _____	40
Shrimp tempura _____	44
Grilled squid with herbs infused olive oil _____	26
Scallops with ginger, garlic and pepper sauce _____	112
Baby lobster au gratin with walnut and nirá crust _____	130
Grilled octopus tentacles with fleur de sel and balsamic vinegar _____	98
Octopus with grilled vegetables and mashed yam with bacon _____	98
Snapper in champagne sauce with vegetables in pomegranate honey _____	72
Grilled salmon with miso sauce, brocolis, asparagus and gohan _____	53
Grilled sea bass with momotaro, red onion and parsley - prep. 30 min _____	180
Grilled eggplant with katsuobushi _____	16
Sweet corn with herb butter _____	16
Roasted cauliflower with yogurt sauce _____	16
Parsnio with togarashi and rosemary _____	16
Sweet potato with balsamic and honey reduction _____	16
Palm heart with herbs dressing _____	21

BURGER (slider)

Wagyu burger slider with açai bread and mozzarella cheese _____	35
Wagyu burger slider withbrioche bread and cheese _____	35
Crayfish slider on açai bread tube _____	35
Crayfish slider on milk bread tube _____	35
Breaded oysters in açai bread tube _____	28
Breaded oysters in milk bread tube _____	28
House fries with rosemary and paprika _____	14

BATERA

Salmon _____	37
Spicy tuna _____	37

HOT ROLL

Philadelphia _____	37
Salmon _____	37

URAMAKI

Salmon _____	35
California _____	26
Spicy tuna _____	37
Skin _____	33
Special ebiten _____	51
Eel with avocado and cucumber _____	120
Soft crab _____	50

HOSOMAKI

Tuna _____	26
Fatty tuna with scallions _____	66
Salmon _____	22
Cucumber _____	19
Shrimp _____	30

TRADITIONAL SASHIMI *(five pieces)*

Maguro _____ Tuna _____	44
Toro _____ Fatty tuna _____	102
Akami bluefin _____ Thin bluefin tuna <i>(one piece)</i> _____	35
Chutoro bluefin _____ Semi-fat bluefin tuna <i>(one piece)</i> _____	39
Toro bluefin _____ Fatty bluefin tuna <i>(one piece)</i> _____	49
Hamachi _____ Yellowtail _____	44
Shake _____ Salmon _____	39
Toro shake _____ Fatty salmon _____	55
Suzuki _____ Sea bass _____	31
Hirame _____ Fluke _____	31
Tai _____ Snapper _____	31
Buri _____ Yellowtail _____	31
Katsuo _____ Bonito _____	31
Aji _____ Mackerell _____	31
Tako _____ Octopus _____	88
Hotategai _____ Scallop _____	59
Sashimi Atsui <i>(eight pieces)</i> _____	48

SPECIAL SASHIMIS

Truffled salmon <i>(five pieces)</i> _____	66
Truffled scallop <i>(five pieces)</i> _____	66
Salmon with truffled quail egg <i>(two pieces)</i> _____	40
Wagyu with foie gras and black truffle <i>(two pieces)</i> _____	51
Wagyu <i>(six pieces)</i> _____	75

TRADITIONAL SUSHIS *(two pieces)*

Maguro _____	Tuna _____	30
Toro _____	Fatty tuna _____	44
Akami bluefin _____	Thin tuna bluefin _____	70
Chutoro bluefin _____	Semi-fat bluefin <i>tuna</i> _____	78
Toro bluefin _____	Fatty bluefin tuna _____	98
Hamachi _____	Yellowtail _____	102
Shake _____	Salmon _____	29
Toro shake _____	Fatty salmon _____	33
Suzuki _____	Sea bass _____	26
Hirame _____	Fluke _____	24
Tai _____	Snapper _____	26
Buri _____	Yellowtail _____	26
Katsuo _____	Bonito _____	24
Aji _____	Mackerel _____	24
Toro Saba _____	Horse mackerel _____	29
Ebi _____	Shrimp _____	37
Ika _____	Squid _____	31
Tako _____	Octopus _____	52
Hotategai _____	Scallop _____	54
Uni _____	Sea urchin _____	37
Ikura _____	Salmon roe _____	48
Unagui _____	Eel _____	120

SPECIAL SUSHIS *(two pieces)*

Truffled quail egg jo _____	40
Truffled salmon _____	40
Truffled squid _____	40
Truffled scallop _____	59
Tuna with foie gras _____	42
Tuna with foie gras jo _____	40
Lichi with foie gras _____	42
Seared tuna _____	35
Seared salmon _____	30
Salmon roe jo _____	48
Salmon roe jo with quail egg _____	50
Octopus with curry and massago _____	60
Sea urchin with quail egg _____	46
Wagyu A5 beef _____	85
Eel with avocado and roe _____	120
Bluefin tuna experience - <i>Toro, Chutoro e Akami (one piece of each)</i> _____	107

SIDES

Gohan _____	Rice _____	10
Missoshiro _____	Miso soup _____	11

DESSERTS

Sweet rice with vanilla beans and yuzu _____	24
Mochi ice cream (<i>ice cream wrapped in a rice dough</i>) _____	24
Brigadeiro on spoon (brazilian chocolate fudge, strawberry an nuts) _____	24
Chocolate cake with custard _____	24
Pineapple with brown sugar, lime zest and a scoop of ice-cream _____	24
Ice-cream _____	16
Fruit (seasonal) _____	16

CHAMPAGNE

Bottle
750ml

Glass
187ml

	<i>Reims - France</i>	580	
Veuve Cliquot Brut	<i>Reims - France</i>	620	
Veuve Cliquot Rose	<i>Reims - France</i>	1800	
Dom Perignon Brut			

SPARKLING

	<i>Garibaldi - Brazil</i>	140	50
Chandon Réserve Brut	<i>Garibaldi - Brazil</i>	160	60
Chandon Brut Rosé			

ROSÉ WINES

Maxime	<i>Provence - France</i>	140	40
Garzón Pinot Noir	<i>Maldonado - Uruguay</i>	160	45
M de Minuty	<i>Provence - France</i>	360	
Minuty Prestige	<i>Provence - France</i>	490	
Minuty 281	<i>Provence - France</i>	920	

WHITE WINES

ARGENTINA

Andeluna Raíces Chardonnay	<i>Mendoza</i>	120	
Sophenia Altosour Reserve Chardonnay	<i>Mendoza</i>	140	40
Alto Las Hormigas Chenin Blanc	<i>Mendoza</i>	180	
Catena Chardonnay	<i>Mendoza</i>	270	

CHILE

Punta de Los Lobos Chardonnay	<i>Valae del Colchagua</i>	130	
Terrapura Sauvignon Blanc	<i>Valle Central</i>	140	40
Armador Sauvignon Blanc Orgánico	<i>Valle de San Antonio</i>	155	
Arboleda Sauvignon Blanc	<i>Valle del Colchagua</i>	290	

URUGUAY

Garzón Estate Pinot Grigio	<i>Maldonado</i>	150	
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PORTUGAL

Villa Rosa Bical, Maria-Gomes, Arinto	<i>Bairrada</i>	120	
Luis Pato Maria Gomes	<i>Bairrada</i>	190	
Pacheca Superior	<i>Douro</i>	190	

SPAIN

Bayanegra Airen Blanco	<i>La Mancha</i>	135	
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ITALY		Bottle 750ml	Glass 187ml
Arcaica Pinot Grigio Terre Siciliane IGT	<i>Sicilia</i>	110	35
Barone Montalto Acquerello Pinot Grigio	<i>Sicilia</i>	140	40
Bonacchi Pinot Grigio delle Venezie	<i>Toscana</i>	150	

FRANCE

Premier Rendez-Vous Sauvignon Blanc	<i>Gascogne</i>	140	40
Prince de Gascogne Sauvignon Blanc	<i>Gascogne</i>	160	
Domaine de Pedrycourt Chablis	<i>Bourgogne</i>	400	
Domaine Laroche Chablis	<i>Bourgogne</i>	540	

RED WINES

ARGENTINA

Alto Las Hormigas Malbec	<i>Mendoza</i>	140	40
Pulenta La Flor Carbenet Sauvignon	<i>Mendoza</i>	180	50
Catena Malbec	<i>Mendoza</i>	280	
El Enemigo Cabernet Franc	<i>Mendoza</i>	380	

CHILE

Mancura Etnia Carbenet Sauvignon	<i>Valle Central</i>	120	35
Leyda Reserva Pinot Noir	<i>Valle de Leyda</i>	140	40
Armador Carmenère Orgánico	<i>Valle de San Antonio</i>	155	
Arboleda Pinot Noir	<i>Valle de Alconcagua</i>	290	

SPAIN

Bayanegra Tempranillo	<i>Albacete</i>	140	
Marqués de Murrieta Reserva	<i>Rioja</i>	480	
Valbuena n. 5	<i>Ribera del Duero</i>	2300	

ITALY

Bonacchi Primitivo IGT Puglia	<i>Toscana</i>	150	
Fantini Montepulciano d'Abruzzo	<i>Abruzzo</i>	180	

FRANCE

Le Temps des Vendanges IGP Comté Tolosan	<i>Cahors</i>	180	
D. Laurent Bourgogne "Cuv Numero 1"	<i>Bourgogne</i>	690	
Phillipe Pacalet Gevrey Chambe	<i>Bourgogne</i>	1250	

FUTSUSHU

MIYAKO Homare Dry				35
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HONJOZO

YAMAMOTO Honke Nama Chozou				180
HAKUSHIKA Honjoso	380	180		54
TAKASHIMIZU Seisen			260	
HAKUTSURU Josen	340			45
YAUEMON Honjoso Kanzukuri	390	190	100	

JUNMAI

HAKUSHIKA Tokusen Junmai	420	190		57
NIIDA Shizenshu Kan Atsurae Kimoto Junmai		400		120
YAUEMON Junmai Karakuti	500	240	140	

GUINJO

YAMAMOTO Honke Mizu no Shirabe			320	
KIKUSUI Junmai Guinjo	880	480		145
TAKASAGO Junmai Taisetsu Ice Dome		640	310	
JOZEN Mizuno Gotoshi (Jozen White)	910	490		147

DAIGUINJO

DASSAI 45 Junmai Daiginjo			460	
ZAKU Miyabi No Tomo Nakadori Junmai Daiginjo			690	
YAUEMON Daiginjo Karakuti		420		220

ATSUI

Cocktails created by mixicologist Jássica Sanches with flavours of our culinary

M.I.S. (Mommy, Im Sorry) • <i>Sour</i> _____	34
Gin, Luxardo Maraschino, peychaud bitters, bubble gum syrup	
PINK LEMONADE • <i>Classic refreshing</i> _____	32
Vodka, Citric soda, Natural hibiscus tea, Strawberry shrub	
LILLET ON THE ROCKS • <i>Try with sashimi</i> _____	34
Gin, Tonic syrup, Lillet, Citric acid, Sicilian lemon	
WHITE JULEP BY VIZINHO • <i>Clássico from Vizinho Gastrobar, in Rio de Janeiro</i> _____	32
Gin, Mint, Pineapple shrub, Citric soda and Ginger foam	
COFFEE NEGRONI _____	35
Gin infused in coffee, Vermute, Campari and Dark chocolate	
MARTINI 50/50 • <i>Persistente</i> _____	45
Plymouth gin, Vermute dry and spray of limon	

NAKKA CLASSICS

MARMALADE N. 1 • <i>Tasty</i> _____	32
Gin Tanqueray, grapefruit marmalade, limongrass and lychee	
PLUM • <i>Tasty and fruity</i> _____	32
Vodka, grapefruit, Peychaud's Bitters and japanese plum soda	
ON THE WOOD • <i>Fluffy</i> _____	32
Sake, gin, grapefruit saccharum oil and melon foam	
DON'T TOUCH MY COCKTAIL • <i>Bitter</i> _____	32
Amaros mix, Nakka's ginger ale, Fernet and sour foam	
TRY #1 • <i>Refreshing</i> _____	32
Lemongrass infused gin, handcrafted watermelon tonic, lime and celery bitter	
SMOKE ON THE WATER • <i>fruity and smoked</i> _____	40
Bacardi 8 Años, pineapple shrub, popcorn syrup and Laphroaig Islay whisky	

OLD IS COOL

COSMOPOLITAN • <i>Lasting</i> _____	40
Cranberry infused vodka, Cointreau, lime and cranberry juice	
PENICILLIN • <i>Intense</i> _____	38
Honeycomb infused whisky, ginger syrup, Laphoag Islay Whisky and Lapsang souchong-salt	
AVIATION • <i>Floral and elegant</i> _____	38
Gin, violet liqueur, maraschino and lemon	
MOSCOW MULE • <i>Tempered</i> _____	40
Famous Moscow Mule with ginger foam created by Marcelo Serrano Vodka, Nakka's ginger ale and ginger foam	
BRAMBLE • <i>Refreshing and fruity</i> _____	40
Gin, blackberries cream and lemon	
BLOODY MARY • <i>Flavoured</i> _____	38
Celery infused vodka, freshmade tomato juice and asian spice mix	

CLASSIC COCKTAILS

Will be a pleasure to prepare your favorite cocktail

GIN AND TÔNICA IN PORTHOLE INFUSER

Choose your favorite gin infusion	1 person	4 people
FLORAL _____ Hibiscus flower, red fruit, cinnamon and roiboos	42	125
FRUITY _____ Tangerine, Earl Grey, mango and cranberry	42	125
CITRIC _____ Ginger, cucumber, mint and lemon	42	125
WHAT'S UP? _____ Ask bartender about our special infusion of the day	42	125

CAIPIRINHAS

Try our traditional recipe or choose your distilled and ask bartender about fruit options for the day

CAIPIRINHA _____ Cachaça, lime and sugar	25
With Vodka Ketel One _____	32
With Sake _____	32

MOCKTAILS

Keep up with your party with the same intensity, but without alcohol

COSMOFLOWER _____ Cranberry juice, Hibiscus syrup and Lime	16
G&T _____ Juniper infusion, tonic, grapefruit and salvia	16
MOSCOW MULE VIRGIN _____ Ginger Ale and citric foam	16

BEER

Stella Artois _____	16
Heineken _____	16
Cerpa _____	18
Kirin _____	16
Corona _____	16
Praya _____	22
Sapporo • 650ml _____	60

SAKE BEER

Yuzu Witbier • 500ml _____	35
Koy Life • 500ml _____	46
Koy Ultimate Life • 720ml _____	120

NON ALCOHOLIC BEVERAGES

Still or sparkling water _____	8
Acqua Panna _____	15
San Pellegrino _____	15
Fever Tree Tonic _____	15
Soft drinks _____	9
Feel Good Tea _____	10
Coconut water _____	15
Natural juice • Lime, orange, pineapple and watermelon _____	15
Natural tangerine juice _____	18
Coffee _____	8
Tea _____	8
House made tomato juice _____	16
Lemon grass iced lime _____	10
Hibiscus iced tea with lime _____	10
House made iced tea (ginger, tangerine and lime) _____	10

EXECUTIVO SUSHI

70

- 1 Entrada do dia
- 1 Missoshiro
- 6 Unidades de sushis variados
- 4 Peças de batera ou hot roll
- 1 Sobremesa

EXECUTIVO SASHIMI

70

- 1 Entrada do dia
- 1 Missoshiro
- 1 Temaki de atum ou salmão
- 9 Fatias de sashimis variados
- 1 Gohan
- 1 Sobremesa

EXECUTIVO ATSUI

70

- 1 Entrada do dia
- 1 Missoshiro
- 1 Temaki de atum ou salmão
- 1 Peixe grelhado ou Beef shogayaki
- 1 Gohan
- 1 Sobremesa

OS MENUS EXECUTIVOS ESTÃO DISPONÍVEIS APENAS DURANTE O ALMOÇO, EXCETO FINAIS DE SEMANA E FERIADOS.

ATSUI