



@restaurantatsui  
www.atsui.com.br

## OMAKASE TASTING 1

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1° Otoshi (appetizer trio)	140
2° Pork gyoza	
3° Shisso tempura	
4° Tuna and salmon sashimi	
5° Selection of sushi and rolls	
6° Dessert	

## OMAKASE TASTING 2 Check out the delicacies of the day

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1° Otoshi (appetizer trio)	190
2° Shisso tempura	
3° Truffled salmon carpaccio	
4° Seared tuna sashimi	
5° Sushi selection	
6° Dessert	

## OMAKASE TASTING 3 Check out the delicacies of the day

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1° Otoshi (appetizer trio)	290
2° Shisso tempura	
3° Truffled salmon carpaccio	
4° Seared tuna sashimi	
5° Sushi selection	
6° Black cod	
7° Dessert	

OUR OMAKASE TASTING IS AVAILABLE UNTIL 9:30 PM.

## STARTERS

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Edamame _____	29
Grilled edamame ( <i>add white truffle olive oil</i> ) _____	32 (+7)
Sunomono _____	24
Kale salad with tahine dressing _____	27
Tuna tartare with avocado, tamarind dressing and ikura _____	57
Salmon tartare with massago _____	66
Chilean centella tartare _____	185
Atsui ceviche _____	92
Crispy rice spicy tuna   salmon - 6 pieces _____	50   45
Crispy squid with wasabi souce _____	48
House fries with rosemary and paprika _____	12
Shimeji and shitake mix _____	40
Hana-nirá with squid   spanish octopus _____	56   72
Pork guioza - 6 pieces _____	35
Spicy rock shrimp _____	62
Fresh oysters - 6 pieces _____	54

## CARPACCIO *add white truffle olive oil (+7) | (+14)*

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Tuna - 8   16 slices _____	48   90
White fish   salmon ussuzukuri - 16 slices _____	76   74
Salmon - 8   16 slices _____	40   74
Fatty salmon - 8   16 slices _____	48   90
Scalop with salmon and shrimp _____	66
Spanish octopus - 7 slices _____	90

## HOT DISHES *from our charcoal grill and oven*

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Sweet corn with herb butter _____	22
Grilled squid with herbs infused olive oil _____	32
Pork ribs whit house barbecue _____	32
Grilled shrimp, japanese mayonnaise aioli _____	44
Grilled black code with miso sauce, brocolis, aspargus and gohan _____	118

## BURGER *from our charcoal grill*

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Wagyu burger slider with açai bread and mozzarella cheese _____	39
Wagyu burger slider withbrioche bread and cheese _____	39

## ROBATA prepared on the charcoal grill

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Pancetta _____	20
Meat _____	34
Scallop whit salmon and massago _____	116
Spanish octopus _____	120
Asparagus _____	18
Broccoli _____	18
Zucchini _____	18
Coalho cheese _____	20
Crispy quail egg _____	20
Shitake _____	22
Shimeji with bacon _____	24

## TEMPURA (2 pieces)

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Shissô spicy tuna   spicy salmon _____	44   42
Shissô uni (sea urchin) _____	86
Heart of palm with shissô _____	24
Shrimp _____	48
Cabocho   japanese pumpkin _____	20
Eggplant _____	20
Broccoli _____	20
Carrot _____	20
Sweet potato _____	20
Onion _____	20
Asparagus _____	24
Shitake   shimeji _____	24
Corn _____	24

## TRADITIONAL SASHIMI (5 pieces)

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Maguro _____ Tuna _____	52
Toro _____ Fatty tuna _____	118
Akami bluefin _____ Thin bluefin tuna (one piece) _____	39
Chutoro bluefin _____ Semi-fat bluefin tuna (one piece) _____	45
Toro bluefin _____ Fatty bluefin tuna (one piece) _____	56
Hirame _____ Fluke _____	44
Tai _____ Snapper _____	44
Buri _____ Yellowtail _____	44
Katsuo _____ Bonito _____	44
Aji _____ Mackerell _____	44
Suzuki _____ Sea bass _____	46
Hamachi _____ Yellowtail _____	116
Shake _____ Salmon _____	44
Toro shake _____ Fatty salmon _____	56
Hotategai _____ Scallop _____	65
Tako _____ Spanish octopus _____	91
Sashimi Atsui (eight pieces) _____	66

## SPECIAL SASHIMI

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Salmon with black truffles and massago (5 pieces) _____	54
Salmon with quail egg, black truffles and massago (2 pieces) _____	44
Scallop with black truffles and massago (5 pieces) _____	75
Wagyu with foie gras and black truffle (2 pieces) _____	78
Wagyu (6 pieces) _____	78
Sealed tuna sashimi (6 pieces) _____	64
Sealed salmon sashimi (6 pieces) _____	56

## TRADITIONAL SUSHIS (2 pieces)

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Maguro _____	Tuna _____	32
Toro _____	Fatty tuna _____	48
Akami bluefin _____	Thin bluefin tuna _____	77
Chutoro bluefin _____	Semi-fat bluefin tuna _____	86
Toro bluefin _____	Fatty bluefin tuna _____	108
Hirame _____	Fluke _____	30
Tai _____	Snapper _____	30
Buri _____	Yellowtail _____	30
Katsuo _____	Bonito _____	30
Aji _____	Mackerel _____	30
Toro Saba _____	Horse mackerel _____	30
Suzuki _____	Sea bass _____	32
Hamachi _____	Yellowtail _____	48
Shake _____	Salmon _____	30
Toro shake _____	Fatty salmon _____	36
Ikura _____	Salmon roe _____	48
Unagui _____	Eel _____	78
Ika _____	Squid _____	30
Ebi _____	Shrimp _____	40
Uni _____	Sea urchin _____	48
Tako _____	Octopus _____	48
Hotategai _____	Scallop _____	58

## SPECIAL SUSHIS (2 pieces)

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Seared tuna _____	36
Tuna with foie gras _____	56
Tuna with foie gras jo _____	54
lychee with foie gras _____	54
Seared salmon _____	34
Salmon with black truffles and massago _____	40
Quail egg jo with black truffles and massago _____	42
Ikura jo _____	52
Ikura jo with quail egg _____	54
Eel with avocado and massago _____	82
Squid with black truffles and massago _____	40
Octopus with curry and massago _____	52
Canadian scallop with black truffles and massago _____	66
Sea urchin with quail egg _____	66
Wagyu A5 beef _____	85
Bluefin tuna experience - Toro, Chutoro and Akami (one piece of each) _____	119

## URAMAKI (8 pieces)

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Spicy tuna _____	48
Salmon _____	44
Skin _____	33
Eel _____	82
Eel with avocado and cucumber _____	86
Special Ebiten _____	64
California _____	33

## HOSSOMAKI (6 pieces)

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Tuna _____	32
Toro with scallions _____	78
Salmon _____	28
Cucumber _____	22

## BATERA (8 pieces)

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Spicy tuna _____	52
Salmon _____	48

## HOT ROLL (8 pieces)

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Philadelphia _____	42
Salmon _____	44

## SIDES

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Gohan _____	Rice _____	12
Missoshiro _____	Miso soup _____	14

## DESSERTS

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Sweet japanese rice with vanilla beans and yuzu _____	28
Mochi ice cream ( <i>ice cream wrapped in a rice dough</i> ) _____	28
Brigadeiro on spoon ( <i>brazilian chocolate fudge, strawberry an nuts</i> ) _____	28
Chocolate cake with custard _____	28
Pineapple with brown sugar, lime zest and ice-cream _____	28
Cream   dulce de leche   belgian chocolate Ice-cream ( 2 scoops) _____	20
Fruit ( <i>seasonal</i> ) _____	20

## EXECUTIVE SUSHI AND SASHIMI

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1 starter	80
1 salmon   tuna temaki	
1 robata	
3 sashimi slices	
2 sushis	
4 parts of batera   hot roll	
1 missoshiro	
1 dessert	

## ATSUI EXECUTIVE

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1 starter	90
1 salmon   tuna temaki	
1 robata	
2 sushis	
4 parts of batera   hot roll	
1 hot dish	
1 missoshiro	
1 gohan	
1 dessert	

## EXECUTIVE WINE GLASS Ask the waiter about the wine options of the day.

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Red   White	20
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THE EXECUTIVE MENUS ARE AVAILABLE DURING LUNCH ONLY,  
EXCEPT WEEKENDS AND HOLIDAYS.

## CHAMPAGNE

Bottle  
750ml

Glass  
187ml

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Veuve Cliquot Brut _____	Reims - France _____	720	
Veuve Cliquot Rosé _____	Reims - France _____	760	
Dom Perignon Brut _____	Reims - France _____	2400	

## SPARKLING

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Cave Amadeu _____	Pinto Bandeira - Brazil _____	140	
Cave Amadeu Brut Rosé _____	Pinto Bandeira - Brazil _____	140	
Chandon Réserve Brut _____	Garibaldi - Brazil _____	150	60
Chandon Brut Rosé _____	Garibaldi - Brazil _____	170	70

## ROSÉ WINE

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A Mare Rosato _____	Puglia - Italy _____	140	40
Garzón Pinot Noir _____	Maldonado - Uruguay _____	180	
Lou Parais _____	Provence - France _____	180	
M de Minuty _____	Provence - France _____	490	

## WHITE WINE

### ARGENTINA

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Sophenia Altosur Reserve Chardonnay _____	Mendoza _____	140	40
Catena Chardonnay _____	Mendoza _____	340	
Serbal Chardonnay _____	Mendoza _____	160	

### CHILE

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Petirrojo Sauvignon Blanc _____	Valle de Aconcagua _____	140	
Terrapura Sauvignon Blanc _____	Valle Central _____	140	40
Arboleda Sauvignon Blanc _____	Valle del Colchagua _____	290	

### URUGUAY

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Garzón Estate Pinot Grigio _____	Maldonado _____	150	
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### PORTUGAL

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Villa Rosa Bical, Maria-Gomes, Arinto _____	Bairrada _____	140	
Regueiro Trajadura Alvarinho _____	Monção and Melgaço _____	140	

**ITALY**Bottle  
750mlGlass  
187ml

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Barone Montalto Acquerello Pinot Grigio	Sicilia	160	45
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**FRANCE**

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Premier Rendez-Vous Sauvignon Blanc	Gascogne	160	45
Domaine Laroche Chablis	Bourgogne	490	

**RED WINE****ARGENTINA**

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La Danza Malbec	Mendoza	140	40
Pulenta La Flor Cabernet Sauvignon	Mendoza	200	55
Catena Malbec	Mendoza	280	

**CHILE**

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Mancura Etnia Cabernet Sauvignon	Valle Central	140	40
Petirrojo Cabernet Sauvignon	Valle de Aconcagua	140	
Leyda Reserva Pinot Noir	Valle de Leyda	140	40
Arboleda Pinot Noir	Valle de Aconcagua	290	

**SPAIN**

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Bayanegra Tempranillo	Albacete	140	
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**ITALY**

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Bonacchi Primitivo IGT Puglia	Toscana	190	
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**FRANCE**

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Le Temps des Vendanges IGP Comté Tolosan	Cahors	200	
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<b>CORCK</b>		100	
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## JAPANESE WHISKIES

Glass  
50ml

Yamazaky single malt _____	120
Yamazaky 12 years old single malt _____	150
Hakushu single malt _____	120
Hakushu 12 years old single malt _____	150
Chita single grain _____	90
Hibiki Harmony blend _____	120
Kakubin blend _____	90

**SET (20ml each)** \_\_\_\_\_ 60ml

Chita single grain, Yamazaky single malt and Hibiki Harmony blend \_\_\_\_\_ 120

## SAKES

1800ml      720ml      300ml      Glass  
180ml

### FUTSUSHU

MIYAKO Homare Dry _____	40
KING BANSHUNISHIKI Josen _____	40

### HONJOZO

HAKUTSURU Josen _____	340	_____	45
HONJIKOMI Urakasumi _____	_____	140	_____
HAKUSHIKA Honjozo _____	360	180	50
YAMAMOTO Honke Nama Chozou _____	_____	200	100
YAUEMON Honjozo Kanzukuri _____	380	190	95
TAKASHIMIZU Seisen _____	_____	220	_____

### JUNMAI

HAKUTSURU Junmai Dry _____	210	_____	65
HOKUSHIKA Kimoto Junmai _____	_____	_____	45
HAKUSHIKA Tokusen Junmai _____	480	240	60
YAUEMON Junmai Karakuti _____	540	270	135
SUIGEI Drunken Whale Tokubetsu Junmai _____	_____	260	_____
NIIDA Shizenshu Kan Atsurae Kimoto Junmai _____	_____	480	_____

### GUINJO

HAKUTSURU Junmai Guinjo _____	250	_____	125
YAMAMOTO Honke Mizuno Shirabe _____	_____	450	_____
KIKUSUI Junmai Guinjo _____	700	_____	350
KOSHI NO KANBAI Sai Junmai Guinjo _____	_____	460	_____
JOZEN Mizuno Gotoshi (Jozen White) _____	960	_____	480
NIIDA Shizenshu Junmai Guinjo _____	_____	520	_____
TAKASAGO Junmai Taisetsu Ice Dome _____	640	_____	320

### DAIGUINJO

HAKUTSURU Daiginjo Honjozo _____	480	_____	65
AMANOTO Junmai Daiginjo _____	_____	320	_____
YAUEMON Daiginjo Karakuti _____	_____	440	220
DASSAI 45 Junmai Daiginjo _____	_____	540	_____
HAKUTSURU "YAMADAHO" Junmai Daiginjo _____	_____	520	_____
DASSAI 23 Junmai Daiginjo _____	_____	900	_____

### NIGORI

HAKUTSURU SAYURI NIGORI _____	250	_____	125
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**SET (40ml each)** \_\_\_\_\_ 120ml

Honjozo, Junmai e Guinjo \_\_\_\_\_ 50

## ATSUI COCKTAILS

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Cocktails created by mixicologist Jéssica Sanches with flavours of our culinary.

M.I.S (Mommy, I'm Sorry) • <i>Sour</i>	40
Gin, Luxardo Maraschino, Peychaud bitters and bubble gum syrup	
PINK LEMONADE • <i>Classic refreshing</i>	40
Vodka, citric soda, natural hibiscus tea and strawberry shrub	
LILLET ON THE ROCKS • <i>Try with sashimi</i>	40
Gin, tonic shrub, Lillet, citric acid and sicilian lemon	
WHITE JULEP BY VIZINHO • <i>Classic from Vizinho Gastrobar, in Rio de Janeiro</i>	40
Gin, mint, pineapple shrub, citric soda and ginger foam	
COFFEE NEGRONI • <i>Bitter</i>	40
Coffee infused gin, vermouth, Campari and dark chocolate	
MARTINI 50/50 • <i>Persistent</i>	50
Plymouth gin, dry vermouth and limon spray	
YUZU SOUR (By Rubens Lima) • <i>Refreshing</i>	45
Miyako dry sake , gin, yuzu, sicilian lemon, melon liqueur and mint leaves	

## NAKKA CLASSICS

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MARMALADE N. 1 • <i>Tasty</i>	45
Tanqueray gin, grapefruit marmalade, limongrass and lychee	
PLUM • <i>Tasty and fruity</i>	40
Vodka, grapefruit, Peychaud's bitters and japanese plum soda	
ON THE WOOD • <i>Fluffy</i>	40
Sake, gin, grapefruit saccharum oil and melon foam	
SMOKE ON THE WATER • <i>Fruity and Smoked</i>	40
Bacardi 8 años, pineapple shrub, popcorn syrup and Laphroaig Islay whisky	

## OLD IS COOL

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COSMOPOLITAN • <i>Lasting</i>	40
Cranberry infused vodka, cointreau, lime and cranberry juice	
MOSCOW MULE • <i>Tempered</i>	40
Famous Moscow Mule with ginger foam created by Marcelo Serrano vodka, Atsui's ginger ale and ginger foam	
BRAMBLE • <i>Refreshing and fruity</i>	40
Gin, blackberries cream and lemon	
BLOODY MARY • <i>Flavoured</i>	40
Celery infused vodka, freshmade tomato juice and asian spice mix	
MACUNAÍMA • <i>Flavoured</i>	40
Cachaça, lemon juice, sugar syrup and white Fernet.	
FITZGERALD • <i>Cítrico e refrescante</i>	45
Gin, lemon, sugar syrup and Angostura bitters.	
PENICILLIN • <i>Intense</i>	45
Honeycomb infused whisky, ginger syrup, Laphroaig Islay whisky and lapsang souchong-salt	

## CLASSIC COCKTAILS

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Will be a pleasure to prepare your favorite cocktail.

## GIN & TÔNICA IN PORTHOLE INFUSER

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Choose your favorite gin infusion

FLORAL _____	42
Hibiscus flower, red fruit, cinnamon and roiboos	
FRUITY _____	42
Tangerine, earl grey, mango and cranberry	
CITRIC _____	42
Ginger, cucumber, mint and lemon	
WHAT'S UP? _____	42
Ask bartender about our special infusion of the day	

## CAIPIRINHAS

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

With cachaça Âmago _____	35
With vodka Ketel One _____	42
With sake Miyako Homare Dry _____	42

## MOCKTAILS

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

FRUITY _____	22
Strawberry, pineapple, blackberry, thyme and sugar syrup.	
HERBAL _____	22
Sparkling water, mint, cucumber, lemon juice and sugar syrup.	
COSMOFLOWER _____	22
Cranberry juice, hibiscus syrup and lime	
G&T _____	22
Juniper infusion, tonic, grapefruit and salvia	
MOSCOW MULE VIRGIN _____	22
Ginger ale and citric foam	

## BEER

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Stella Artois _____	16
Heineken _____	16
Cerpa _____	18
Cortona _____	16
Praya _____	22

## NON ALCOHOLIC BEVERAGES

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Still or sparkling water _____	9
San Pellegrino   Acqua Panna _____	20
Soft drinks _____	9
Natural juice • <i>Lime   orange   pineapple   watermelon</i> _____	15
Tangerine natural juice _____	20
Homemade tomato juice _____	20
Feel Good Tea _____	12
Lemon grass iced lime _____	18
Hibiscus iced tea with lime _____	18
Homemade iced tea ( <i>ginger, tangerine and lime</i> ) _____	18
Coffee   Tea _____	10