



@restaurantatsui
www.atsui.com.br

OMAKASE TASTING 1

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

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

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

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)*

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*

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*

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

ROBATA prepared on the charcoal grill

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)

Shissô spicy tuna spicy salmon _____	44 42
Shissô uni (sea urchin) _____	86
Heart of palm with shissô _____	24
Shrimp _____	48
Cabocha 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)

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

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)

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)

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)

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

HOSSOMAKI (6 pieces)

Tuna	32
Toro with scallions	78
Salmon	28
Cucumber	22

BATERA (8 pieces)

Spicy tuna	52
Salmon	48

HOT ROLL (8 pieces)

Philadelphia	42
Salmon	44

SIDES

Gohan	Rice	12
Missoshiro	Miso soup	14

DESSERTS

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

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

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

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

CHAMPAGNE

Bottle
750ml

Glass
187ml

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

SPARKLING

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

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

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

CHILE

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

URUGUAY

Garzón Estate Pinot Grigio	Maldonado	150	
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PORTUGAL

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

ITALYBottle
750mlGlass
187ml

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

Premier Rendez-Vous Sauvignon Blanc ____ Gascogne _____ 160 _____ 45
Domaine Laroche Chablis _____ Bourgogne _____ 490**RED WINE****ARGENTINA**

La Danza Malbec _____ Mendoza _____ 140 _____ 40
Pulenta La Flor Cabernet Sauvignon ____ Mendoza _____ 200 _____ 55
Catena Malbec _____ Mendoza _____ 280**CHILE**

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**

Bayanegra Tempranillo _____ Albacete _____ 140**ITALY**

Bonacchi Primitivo IGT Puglia _____ Toscana _____ 190
Castello Banfi Brunello di Montalcino DOCG_ Toscana _____ 860**FRANCE**

Le Temps des Vendanges IGP Comté Tolosan ____ Cahors _____ 200**CORCK** _____ 100

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
YAMAMOTO Honke Nama Chozou	200	100
YAUEMON Honjozo Kanzukuri	380	190
TAKASHIMIZU Seisen	220	95

JUNMAI

HAKUTSURU Junmai Dry	210	65
HOKUSHIKA Kimoto Junmai		45
HAKUSHIKA Tokusen Junmai	480	240
YAUEMON Junmai Karakuti	540	270
SUIGEI Drunken Whale Tokubetsu Junmai	260	135
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 Daiguinjo Honjozo	480	65
AMANOTO Junmai Daiguinjo	320	
YAUEMON Daiguinjo Karakuti	440	220
DASSAI 45 Junmai Daiguinjo	540	
HAKUTSURU "YAMADAHO" Junmai Daiguinjo	520	
DASSAI 23 Junmai Daiguinjo	900	

NIGORI

HAKUTSURU SAYURI NIGORI	250	125
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SET (40ml each) 120ml

Honjozo, Junmai e Guinjo 50

ATSUI COCKTAILS

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

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

COSMOPOLITAN • <i>Lasting</i>	40
Cranberry infused vodka, cointreau, lime and cranberry juice	
MOSCOW MULE • <i>Tempered</i>	40
<i>Famous Moscow Mule with ginger foam created by Marcelo Serrano</i> 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

Will be a pleasure to prepare your favorite cocktail.

GIN & TÔNICA IN PORTHOLE INFUSER

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

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

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

MOCKTAILS

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

FRUITY _____	25
Strawberry, pineapple, blackberry, thyme and sugar syrup.	
HERBAL _____	25
Sparkling water, mint, cucumber, lemon juice and sugar syrup.	
COSMOFLOWER _____	25
Cranberry juice, hibiscus syrup and lime	
G&T _____	25
Juniper infusion, tonic, grapefruit and salvia	
MOSCOW MULE VIRGIN _____	25
Ginger ale and citric foam	

BEER

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

NON ALCOHOLIC BEVERAGES

Still or sparkling water _____	11
San Pellegrino Acqua Panna _____	24
Soft drinks _____	11
Natural juice • Lime orange pineapple watermelon _____	18
Tangerine natural juice _____	25
Homemade tomato juice _____	20
Feel Good Tea _____	15
Lemon grass iced lime _____	20
Hibiscus iced tea with lime _____	20
Homemade iced tea (ginger, tangerine and lime) _____	22
Coffee Tea _____	10