

N.O.A - Carcavelos
N.O.A - Alcoitão
YUKAI - Cascais



N.O.A
Sushi

MENU

MENU

“Executive”

ENTRADAS STARTERS

Sopa Miso ou Gyoza (2 un)
Soup Miso or Gyoza (2 un)

PRATO PRINCIPAL MAIN COURSE

Seleção de Sushi e Sashimi do Chef (20 un)
Bebida - Limonada ou Chá e Café
Chef's Selection of Sushi and Sashimi (20 un)
Drink - Lemonade or Tea and Coffee

19.95 €

MENU

“À la carte”

ENTRADAS FRIAS COLD STARTERS

- 1. Salada Kaisei • Kaisei Salad**
Pepino, Algas Wakame e Kaisei
Cucumber, Wakame and Kaisei Seaweed 5.95 €
- 2. Salada Edamame • Edamame Salad**
Edamame, Pimento, Abacate e Pepino
Edamame, Peppers, Avocado and Cucumber 6.95 €
- 3. Kimuchi Sake**
Salmão com molho kimuchi
Salmon with kimuchi sauce 9.95 €
- 4. Kimuchi Sake e Maguro • Kimuchi Sake and Maguro**
Salmão, Atum com molho kimuchi
Salmon, Tuna with kimuchi sauce 12.00 €
- 5. Tartare de Sake • Sake Tartare**
Salmão, Abacate, Morango, Massago e Molho Ponzu
Salmon, Avocado, Strawberry, Massago and Ponzu Sauce 11.00 €
- 6. Tartare de Maguro • Maguro Tartare**
Atum, Abacate, Morango, Massago e Molho Ponzu
Tuna, Avocado, Strawberry, Massago and Ponzu Sauce 12.00 €
- 7. Tartare de Sake e Maguro • Sake Tartare and Maguro**
Salmão, Atum, Abacate, Morango, Massago e Molho Ponzu
Salmon, Tuna, Avocado, Strawberry, Massago and Ponzu Sauce 12.00 €
- 8. Usuzukuri Sake (10 un)**
Salmão Fatiado com Molho Ponzu e Azeite Trufado com Batata Doce Frita • *Sliced Salmon with Ponzu Sauce and Truffle Olive Oil with Sweet Potato Fried* 12.50 €
- 9. Usuzukuri Shiromi**
Lirio Fatiado com Molho Ponzu e Azeite Trufado com Batata Doce Frita • *Sliced Greater Amberjack with Ponzu Sauce and Truffle Olive Oil with Sweet Potato Fried* 15.50 €
- 10. Ceviche Fusão**
Peixe Branco, Camarão, Cebola Roxa, Gengibre, Salsa, Pimento com Molho • *White Fish, Shrimp, Red Onion, Ginger, Parsley, Pepper with Sauce* 7.95 €
- 11. Edamame**
Feijão Salteado com Óleo de Sésamo e Alho
Sautéed Beans with Sesame Oil and Garlic 6.50 €

MENU

“À la carte”

ENTRADAS QUENTES HOT STARTERS

1. Miso Shiru

Miso Sopa, Cebolinho, Tofu Fresco e Algas
Miso Soup, Scallions, Fresh Tofu and Seaweed 3.95 €

2. Miso Shiru N.O.A

Miso Sopa, Cebolinho, Tofu Fresco, Algas, Salmão e Delícia do Mar • *Miso Soup, Chives, Fresh Tofu, Salmon, Seaweed and Sea Delight*..... 5.95 €

3. Gyoza Frango • *Chicken Gyosa* (4 un)

Ravioli Japonês de Legumes e Frango
Japanese Vegetable and Chicken Ravioli..... 7.95 €

4. Gyoza Vegetariano • *Vegetarian Gyosa* (4 un)

Ravioli Japonês de Legumes e Frango
Japanese Vegetable and Chicken Ravioli..... 7.95 €

5. Crepes Vegetarianos • *Vegetarian Crepes* (4 un)..... 5.95 €

6. Crepes de Camarão • *Shrimp Crepes* (4 un) 7.95 €

7. Takoyaki

Bolinhas de Polvo • *Octopus Balls* 3.95 €

8. Gohan

Arroz Japones • *Japanese Rice* 2.75 €

9. Camarão Especial N.O.A • *Special Shrimp N.O.A* (4 un)

Camarão, Salmão com Morango e Queijo
Shrimp, Salmon with Strawberry and Cheese..... 8.95 €

TEMPURAS

1. Ebi Tempura (4 un)

Tempura de Camarão • *Shrimp Tempura* 12.95 €

2. N.O.A Spicy Ebi Tempura

Camarão Tempura c/ Azeite Trufado e Spicy Mayo
Tempura Shrimp with Truffle Oil and Spicy Mayo..... 9.50 €

3. Tempura Moriwase Vegeteriana

Vegeterian Moriwase Tempura
Tempura Legume Mix. 12.95 €

4. Ebi Tempura com Amêndoa • *Ebi Tempura with Almond*

Tempura de Camarão com Amêndoa
Shrimp Tempura with Almonds 5.95 €

5. Ebi Furai

Gambas Panadas • *Panada Prawns*..... 7.50 €

6. N.O.A Tempura Moriwase

Camarão 2 un, Caranguejo 1 un, Legume 10 un
Shrimp 2 un, Crab 1 un, Vegetable 10 un..... 19.95 €

MENU

“À la carte”

SASHIMI (6 un)

- 1. Sake**
Salmão • *Salmon* 8.95 €
- 2. Sake Braseado**
Salmão Braseado • *Torched Salmon* 9.95 €
- 3. Robalo / Pampo • Sea Bass / Pompano** 9.95 €
- 4. Aji**
Carapau • *Horse Mackerel* 9.95 €
- 5. Maguro**
Atum • *Tuna* 10.95 €
- 6. Tako**
Polvo • *Octopus* 10.95 €
- 7. Hokkigai**
Amêijoa Vermelha • *Red Clam* 12.00 €
- 8. Vieira • Scallop** 12.00 €
- 9. Maguro Tataki**
Tataki de Atum • *Tuna Tataki* 12.95 €
- 10. Lirio**
Greater Amberjack 12.95 €
- 11. Sashimi Mariwage (24 un)**
Combinado Sashimi • *Sashimi Combo* 35.00 €
- 12. Combinado com Caviar • Caviar Combo**
Sashimi (12 un) com SPHERIKA Caviar Baeri 20 gr.
Sashimi (12 un) with SPHERIKA Caviar Baeri 20 gr. 78.00 €

MENU

“À la carte”

GUNKAN (2 un)

- 1. Sake**
Salmão • *Salmon* 4.95 €
- 2. Sake Braseado**
Salmão Braseado • *Torched Salmon* 5.95 €
- 3. Maguro**
Atum • *Tuna* 6.50 €
- 4. Ikura**
Ovas de Peixe com Algas Nori e Kizami Wasabi
Fish Roe with Nori Seaweed and Kizami Wasabi 7.50 €
- 5. Chef Especial de Sake • *Special Sake Chef***
Salmão, Unagi, Camarão com Molho Spicy Mayo
Salmon, Unagi, Shrimp with Spicy Mayo Sauce 7.50 €
- 6. Chef Especial de Maguro • *Special Maguro Chef***
Salmão, Unagi, Camarão com Molho Spicy Mayo
Salmon, Unagi, Shrimp with Spicy Mayo Sauce 8.50 €
- 7. Gunkan Trufa e Vieira • *Truffle and Scallop Gunkan***
Atum com Trufa, Vieira e Ikura
Tuna with Truffle, Scallop and Ikura 9.00 €
- 8. N.O.A Especial • *Special N.O.A***
Peixe Branco, Ovas e Molho Chef
White Fish, Roe and Chef Sauce 6.50 €
- 9. Caranguejo • *Crab***
Peixe Branco com Caranguejo e Molho Mayo
White Fish with Crab and Mayo Sauce 8.00 €
- 10. Vegetariano • *Vegetarian***
Pepino, Abacate, Morango e Queijo 5.50 €
- 11. Gunkan Mix (6 un)**
Salmão 2 un, Atum 2 un, Peixe Branco 2 un
Salmon 2 un, Tuna 2 un, White Fish 2 un 15.00 €
- 12. Gunkan Mix Especial • *Special Gunkan Mix (6 un)***
Chef Especial • *Chef Special* 19.95 €

MENU

“À la carte”

NIGIRI (2 un)

- 1. Sake**
Salmão • *Salmon* 4.95 €
- 2. Sake Braseado • Torched Sake**
Salmão • *Salmon* 5.95 €
- 3. Toro de Sake • Sake Toro**
Barriga de Salmão com Wasabi Kizami
Salmon Belly with Wasabi Kizami 6.95 €
- 4. Maguro**
Atum • *Tuna* 5.95 €
- 5. Maguro com Foie Gras**
Atum com Foie Gras • *Tuna with Foie Gras* 6.95 €
- 6. Robalo / Pampo • Sea Bass / Pampo** 4.95 €
- 7. Lirio**
Greater Amberjack 7.95 €
- 8. Aji**
Carapau • *Horse Mackerel* 4.95 €
- 9. Ebi**
Camarão • *Shrimp* 4.50 €
- 10. Unagi**
Enguia • *Eel* 6.50 €
Enguia com Foie Gras • *Eel with Foie Gras* 8.50 €
- 11. Tako**
Polvo • *Octopus* 4.95 €
- 12. Abacate • Avocado** 4.50 €
- 13. Inari**
Tofu 4.50 €
- 14. Vieira • Scallop**
Vieira com Gengibre e Raspa de Lima
Scallop with Ginger and Lime Zest 8.50 €
- 15. Nigiri Mix (8 un)**
Peixe Branco (2 un), Salmão (2 un), Atum (2 un)
e Camarão (2 un) • *White Fish (2 un), Salmon (2 un),
Tuna (2 un) and Shrimp (2 un)* 15.00 €
- 16. Nigiri Mix Especial • Special Nigiri Mix (8 un)**
Chef Especial • *Chef Special* 19.95 €

MENU

“À la carte”

URAMAKI (4 P / 8 P)

- 1. Maki de Salmão e Abacate • *Salmon and Avocado Maki***
Salmão, Abacate com Massago
Salmon, Avocado with Massago 6.50 € / 10.95 €
- 2. Maki de Salmão e Manga • *Salmon and Mango Maki***
Salmão, Manga com Topping Salmão
Salmon, Mango with Salmon Topping 6.95 € / 11.50 €
- 3. Maki Crocante • *Crispy Maki***
Pele de Salmão, Cebola Frita, Queijo e Topping
Sesame • *Salmon Skin, Fried Onion, Cheese
and Sesame Topping* 6.50 € / 10.95 €
- 4. Spicy Maguro**
Atum com Molho Spicy
Tuna with Spicy Sauce 7.50 € / 14.00 €
- 5. Califórnia Clássico • *Classic California***
Surimi, Abacate, Pepino, Queijo e Sesame
*Surimi, Avocado, Cucumber, Cheese
and Sesame* 7.00 € / 14.00 €
- 6. Black Maki**
Arroz Preto, Salmão, Queijo e Feijão Verde com Topping
Masago Arare • *Black Rice, Salmon, Cheese and Green
Beans with Masago Arare Topping* 7.00 € / 14.00 €
- 7. Dragão Maki • *Maki Dragon***
Salmão, Camarão, Pepino, Abacate, Tempura
com Molho Chef • *Salmon, Shrimp, Cucumber,
Avocado, Tempura with Chef Sauce* 7.00 € / 14.00 €
- 8. N.O.A Special**
Salmão, Abacate com Molho Spicy e Topping Salmão
Braseado c/ Cebolinho e Tobiko • *Salmon, Avocado
in Spicy Sauce and Sautéed Salmon Topping
with Chives and Tobiko* 9.00 € / 17.00 €
- 9. Uramaki com Folha de Soja • *Uramaki Soybean Leaf***
Folha de Soja com Camarão
Soy Leaf with Shrimp 7.00 € / 14.00 €
- 10. Kyuri Maki**
Salmão, Atum, Camarão, Peixe Branco
e Pepino • *Salmon, Tuna, Shrimp, White Fish
and Cucumber* 7.00 € / 13.00 €
- 11. Maki Vegeteriano • *Vegeterian Maki***
Pepino / Abacate / Manga
Cucumber / Avocado / Mango 6.50 € / 9.50 €
- 12. Camarão Spicy • *Spicy Shrimp***
Camarão Panado com Spicy Togarashi
Breaded Shrimp with Spicy Togarashi 7.00 € / 14.00 €
- 13. Volcano Maki**
Salmão, Abacate, Topping camarão picado com molho
Mayo e Kimuchi • *Salmon, Avocado, Minced Shrimp
Topping with Mayo and Kimuchi Sauce* 7.00 € / 14.00 €
- 14. Kani Maki**
Delícia de Mar Panado, Pepino, Mayonesa e Massago
*Delight of Breaded Sea, Cucumber, Mayonesa
and Massago* 7.00 € / 14.00 €
- 15. Caranguejo Maki • *Maki Crab***
Tempura Caranguejo com Topping Peixe Branco
Braseado e Spicy Mayo • *Crab Tempura with
Sautéed White Fish and Spicy Mayo Topping* ... 9.95 € / 19.00 €

MENU

“À la carte”

HOSSOMAKI (6 un)

1. Sake

Salmão • *Salmon* 7.95 €
Salmão com Abacate • *Salmon with Avocado* 8.50 €

2. Maguro

Atum • *Tuna* 8.95 €

3. Ebi

Camarão • *Shrimp* 8.95 €

4. Manga • *Mango* 5.95 €

5. Abacate • *Avocado* 5.95 €

6. Kappa

Pepino • *Cucumber* 5.95 €

TEMAKI

1. Sake

Salmão com Queijo • *Salmon with Cheese* 5.95 €

2. Sake Braseado • *Torched Sake*

Salmão Braseado, Queijo e Molho Teriyaki
Braised Salmon, Cheese and Teriyaki Sauce 6.50 €

3. Maguro

Atum • *Tuna* 6.50 €

4. Spicy Maguro

Atum com Molho Spicy • *Tuna with Spicy Sauce* 6.50 €

5. Vegetariano • *Vegetarian*

Manga / Pepino / Abacate / Morango / Inari
Mango / Cucumber / Avocado / Strawberry / Inari 4.95 €

6. Ebi Furai

Camarão Panado com Molho Spicy Mayo
Breaded Shrimp with Spicy Mayo Sauce 6.95 €

7. Califórnia • *California*

Camarão, Pepino e Abacate
Shrimp, Cucumber and Avocado 5.95 €

MENU

“À la carte”

HOT SUSHI FRITO FRIED HOT SUSHI

- 1. Hosso Frito Salmão • Salmon Fried Hosso (8 un)** 8.95 €
- 2. Hosso Frito Especial • Special Fried Hosso (8 un)**
Hossomaki Salmão Frito c/ Morango, Molho Teriyaki e Agridoce • *Hossomaki Fried Salmon with Strawberry, Teriyaki and Sweet Chill Sauce* 10.95 €
- 3. Uramaki Frito • Fried Uramaki (4/8)** 6.95 € / 10.95 €
- 4. Harumaki Frito • Fried Harumaki (4/8)** 6.95 € / 10.95 €
- 5. Uramaki Vegetariano Frito • Fried Vegetarian Uramaki (4/8)**
Abacate, Manga, Morango Queijo com Molho Teriyaki e Agridoce • *Avocado, Mango, Strawberry Cheese with Teriyaki and Sweet and Sour Sauce* 6.50 € / 9.50 €
- 6. N.O.A Hot Frito • Fried Hot N.O.A (4/8)**
Hossomaki com camarão e Salmão
Hossomaki with Shrimp and Salmon 6.95 € / 10.95 €
- 7. Combinado Hot Frito • Fried Hot Combo (20 un)**
Harumaki 5 un, Uramaki 5 un, Hossomaki 5 un, Futomaki 5 un • *Harumaki 5 units, Uramaki 5 units, Hossomaki 5 units, Futomaki 5 units* 19.95 €
- 8. Temaki Sake Frito • Fried Temaki Sake**
Temaki Salmão frito com Queijo e Molho Teriyaki
Fried Temaki Salmon with Cheese and Teriyaki Sauce ... 6.95 €

COZINHA KITCHEN

- 1. Yakisoba Frango / Camarão**
Yakisoba Chicken / Shrimp 13.95 €
- 2. Arroz Chau-Chau de Frango / Camarão**
Chau-Chau Rice Chicken / Shrimp 10.95 €
- 3. Udon Chef Especial • Special Chef Udon**
Massa de Arroz, Legume, Camarão, Tofu, Ovo em Caldo
Rice Noodles, Vegetables, Shrimp, Tofu, Egg in Broth 13.95 €
- 4. Salmão Teriyaki Donburi • Teriyaki Donburi Salmon**
Salmão Teriyaki, Legumes e Arroz
Teriyaki Salmon, Vegetables and Rice 15.95 €
- 5. Nasu Dengaku**
Beringela Frita com molho miso
Fried Eggplant with miso sauce 6.95 €
- 6. Arroz Salteado N.O.A Especial**
Rice Fried Special N.O.A
Arroz Salteado com Trufa • *Rice Fried with Trufa* 15.00 €

MENU

COMBINADOS COMBOS

1. Tradicional • *Traditional* (24 un)

Sashimi Salmão (4 un), Atum (4 un), Peixe Branco (4 un), Nigiri Salmão (2 un), Nigiri Atum (2 un), Nigiri Peixe Branco (2 un), Nigiri Camarão (2 un), Hossomaki (4 un)
Sashimi Salmão (4 un), Atum (4 un), Peixe Branco (4 un), Nigiri Salmão (2 un), Nigiri Atum (2 un), Nigiri Peixe Branco (2 un), Nigiri Camarão (2 un), Hossomaki (4 un) . . . 24.95 €

2. Salmão Lover • *Salmon Lover* (22 un)

Sashimi (6 un), Nigiri (4 un), Gunkan (4 un), Uramaki top Salmão (4 un), Hossomaki (4 un) • *Sashimi (6 un), Nigiri (4 un), Gunkan (4 un), Uramaki top Salmon (4 un), Hossomaki (4 un)* 22.95 €

3. Hot Especial de Salmão • *Special Hot Salmon* (22 un)

Sashimi Braseado (6 un), Nigiri Braseado (4 un), Gunkan Braseado (2 un), Uramaki Braseado (2 un), Hossomaki Frito c/ Queijo e Morango (8 un) • *Braised Sashimi (6 un), Braised Nigiri (4 un), Braised Gunkan (2 un), Braised Uramaki (2 un), Fried Hossomaki with Cheese and Strawberry (8 un)* 22.95 €

4. Vegetariano • *Vegetarian* (18 un)

Uramaki Misto (4 un), Gunkan com Pepino, Morango e Abacate (2 un), Nigiri Inari (2 un), Nigiri Abacate (2 un), Hossomaki (4 un), Hossomaki Manga Frito com Queijo e Morango (4 un) • *Mixed Uramaki (4 un), Gunkan with Cucumber, Strawberry and Avocado (2 un), Nigiri Inari (2 un), Nigiri Avocado (2 un), Hossomaki (4 un), Fried Mango Hossomaki with Cheese and Strawberry (4 un)* 18.95 €

5. Combinado Fusão • *Combo Fusion* (30 un)

Sashimi Salmão (5 un), Sashimi Atum (4 un), Nigiri Salmão (2 un), Nigiri Atum (1 un), Gunkan Salmão (2 un), Uramaki top Salmão (4 un), Hossomaki Salmão (4 un), Uramaki Frito (4 un) e Hossomaki Frito (4 un)
Sashimi Salmon (5 un), Sashimi Tuna (4 un), Nigiri Salmon (2 un), Nigiri Tuna (1 un), Gunkan Salmon (2 un), Uramaki top Salmon (4 un), Hossomaki Salmon (4 un), Fried Uramaki (4 un) and Fried Hossomaki (4 un) 31.95 €

6. Chef Especial (50 un)

Tempo de confecção: ~30 min • *Cooking time: ~30 min*
Seleção do Chef • *Chef's Selection* 90.00 €

N.O.A

Sushi

MENUS ONLINE




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RESERVAS • RESERVATIONS

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