



IZAKAYA

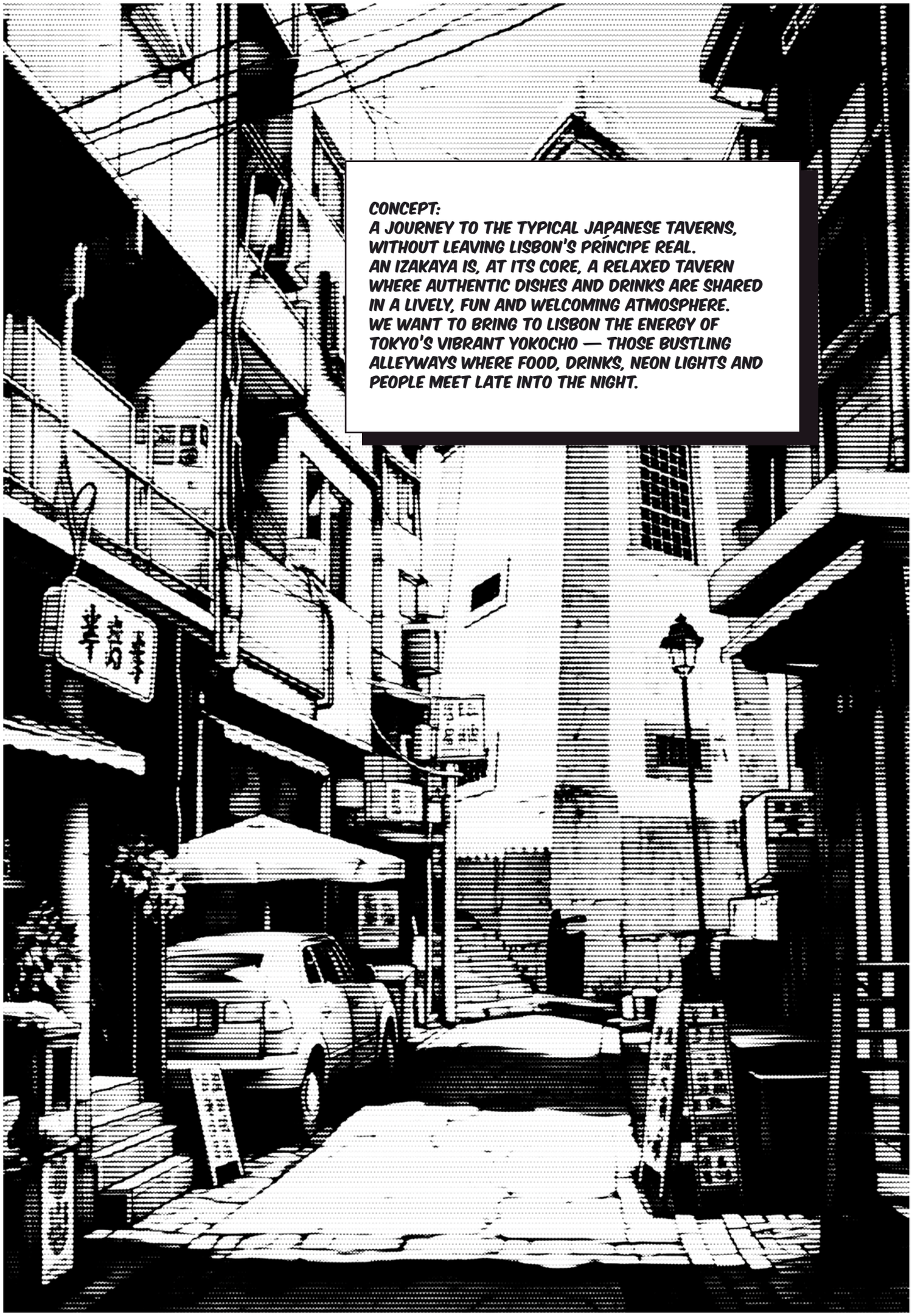




酒居屋

限定版

MANGA 007
EN01


CONCEPT:
A JOURNEY TO THE TYPICAL JAPANESE TAVERNS, WITHOUT LEAVING LISBON'S PRÍNCIPE REAL.
AN IZAKAYA IS, AT ITS CORE, A RELAXED TAVERN WHERE AUTHENTIC DISHES AND DRINKS ARE SHARED IN A LIVELY, FUN AND WELCOMING ATMOSPHERE.
WE WANT TO BRING TO LISBON THE ENERGY OF TOKYO'S VIBRANT YOKOCHO — THOSE BUSTLING ALLEYWAYS WHERE FOOD, DRINKS, NEON LIGHTS AND PEOPLE MEET LATE INTO THE NIGHT.





おつまみ
OTSUMAMI

揚げ出し豆腐 - AGEDASHI TOFU - 6,50€
TOFU, TENTSUYU

なすでんがく - NASU DENGAKU - 9,00€
AUBERGINE, MISO

なんばずけ - NANBANZUKE -9,00€
FISH ESCABECHE

ポン酢牡蠣 - PONZU KAKI - 13,00€
OSTRAS, PONZU, LEMON KOSHO

あさりのさかむし - ASARI NO SAKAMUSHI - 18,00€
CLAMS, SAKE, DASHI

賀茂餃子 - KAMO GYOZA - 12,00€
DUCK, FOIE GRAS, MUSHROOMS

カツサンド - KATSUSANDO - 18,00€
PORK CUTLET SANDWICH

やきいか - YAKI IKA - 19,00€
SQUID, BUTTER, MISO

かにおにぎり - KANI ONIGIRI - 13,00€
RICE, CRAB



おつまみ
OTSUMAMI

お好み焼き - OKONOMIAKY - 12,00€
JAPANESE SAVOURY PANCAKE

たこ焼き - TAKOYAKI - 14,00€
OCTOPUS, CARROT, GINGER

ほたて貝バタ焼き - HOTATE BATAYAKI - 12,00€
SCALLOP, BUTTER, MISO

手羽餃子 TEBA GYOZA - 16,00€
STUFFED CHICKEN WINGS

牛タン サンド - GYUTAN SANDO - 19,00€
WAGYU TONGUE, PICKLES, KIMCHI MAYONNAISE





むこずけ
MUKOZUKE

ウスクリハマチ - USUZUKURI HAMASHI - 12,00€
YELLOWTAIL AMBERJACK, PONZU, SESAME

薄造りのこぶ締め - USUZUKURI NO KOBUJIME - 14,00€
SEA BREAM, PONZU, WASABI



修食
GOHAN

とろよっけちらし - TORO YOKKE CHIRASHI - 24,00€
TORO, IKURA, YOLK

海老天丼 - EBI TENDON - 16,50€
SHRIMP TEMPURA, RICE

牛丼 - GYUDON - 24,00€
WAGYU, YOLK, FURIKAKE

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XXX

揚げもの

あげもの
AGEMONO

とりから揚げ - TORI KARAAGE - 10,00€
DEEP-FRIED CHICKEN, GARLIC MAYONNAISE

手羽先 - TEBAZAKI - 10,00€
CARAMELISED CHICKEN WINGS

かき揚げ - KAKIAGE - 20,00€
VEGETABLE TEMPURA, SHRIMP, SQUID

エビの天ぷら - EBI TEMPURA - 16,00€
SHRIMP TEMPURA

福彩
FUKUSAI

やさいの胡麻和え - YASAI NO GOMAE - 14,00€
VEGETABLES, SESAME SAUCE

キムチ - KIMCHI - 6,50€
SPICY FERMENTED VEGETABLES

枝豆 - EDAMAME - 6,00€
SMOKED SOYBEANS

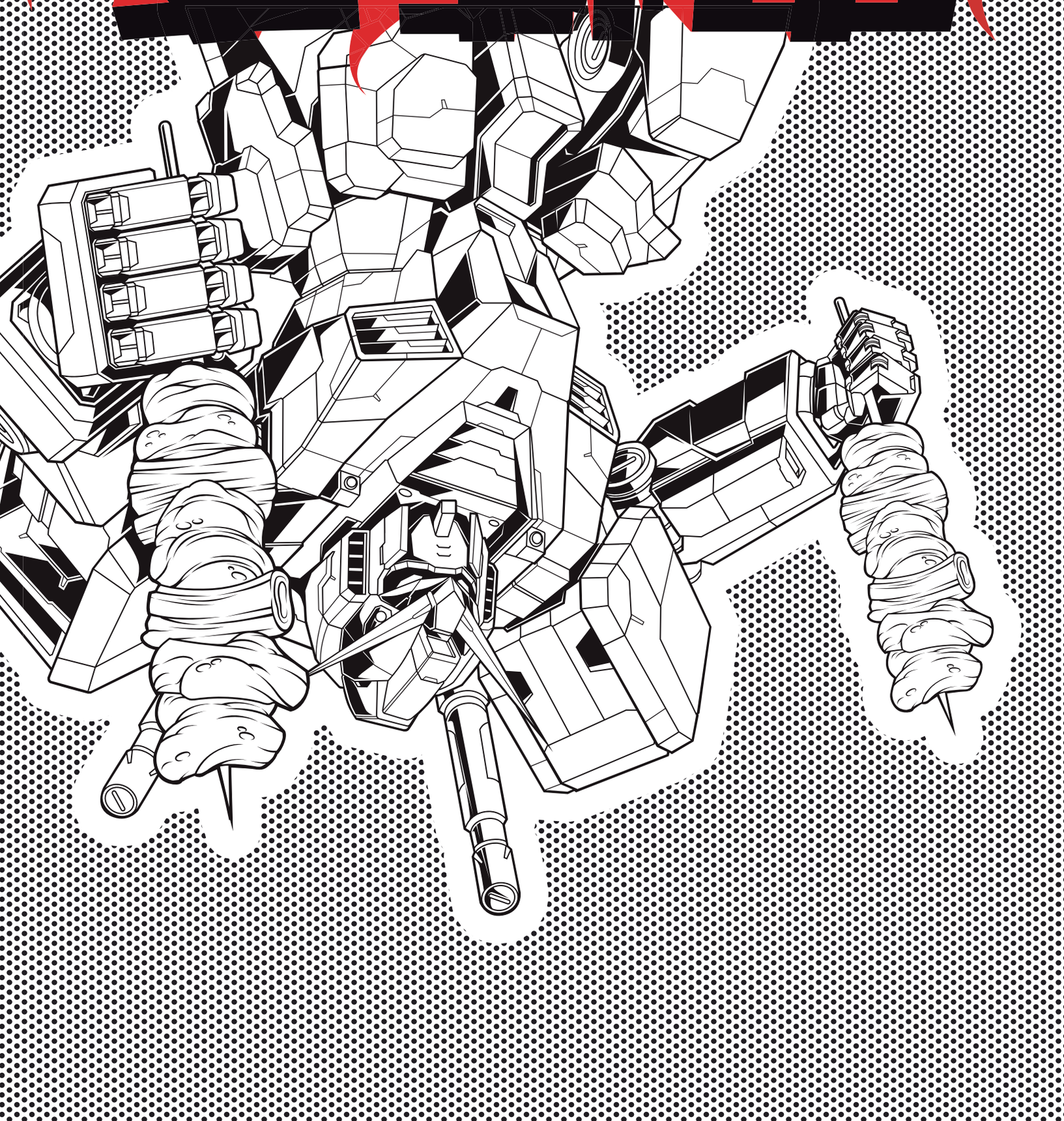
やきめし - YAKIMESHI - 8,00€
FRIED RICE

ポテトサラダ - POTETOSARADA - 8,00€
POTATO SALAD

漬物 - TSUKEMONO - 6,50€
PICKLES



2 Minutes



串焼き
KUSHIYAKI

焼き鳥
YAKITORI

ネギま - NEGIMA (CHICKEN THIGH WITH SPRING ONION) - 8,00€

カワ - KAWA (CRISPY CHICKEN SKIN) - 5,00€

つくね - TSUKUNE (CHICKEN MEATBALL) - 9,00€

初 - HATSU (CHICKEN HEART) - 8,00€

レバ - REBA (CHICKEN LIVER) - 6,00€

ささみ - SASAMI (CHICKEN BREAST) - 9,00€

初本 - HATSUMOTO (CHICKEN TOP OF THE HEART) - 8,00€

ぼんじり - BONJIRI (CHICKEN TAIL) - 8,00€

スマイルデス - SORI DESU (CHICKEN OYSTER) - 9,00€

やさい串焼き
YASAI KUSHIYAKI

アスパラガス - ASUPARAGASU (ASPARAGUS) - 8,00€

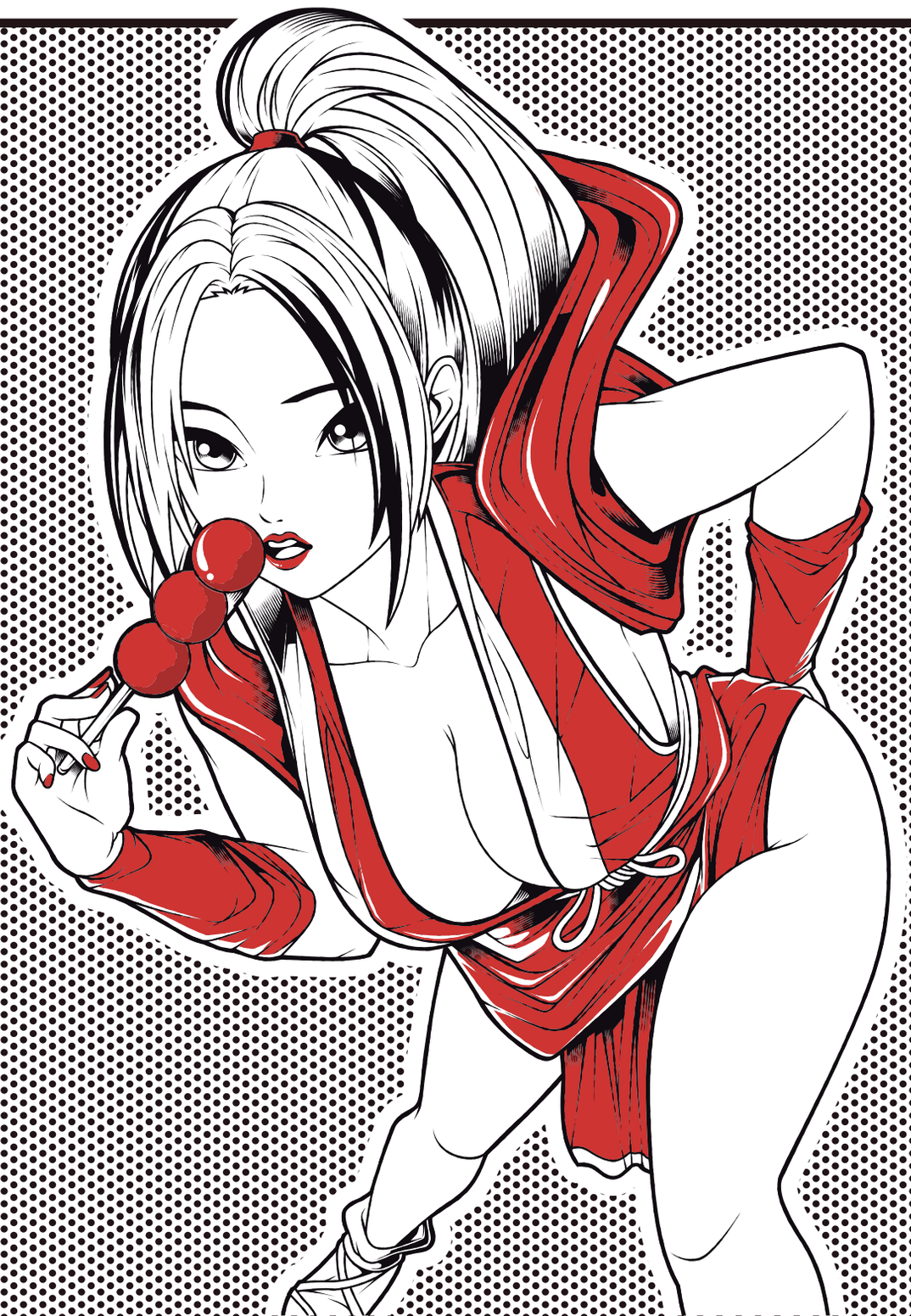
しいたけ - SHIITAKE MUSHROOMS - 8,00€

デザと
DEZATO

ミルク 線ーこ - **MIRUKU SAN-KO - 6,50€**
TRÊS LECHES

リンゴとチョコレート - **RINGO NO CHOKORETO - 8,00€**
APPLE, MISO CARAMEL, WHITE CHOCOLATE

フレンチトースト - **FURENCHI TŌSUTO - 8,00€**
HOKKAIDO BRIOCHE FRENCH TOAST



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