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MIDORI means green taking influence from the magnificent green landscapes around the Sintra Mountains. It is the oldest Japanese restaurant in Portugal, having been present in the Penha Longa Establishment since 1992.

The most recent concept of Midori is the portrayal of the heart of Chef Pedro Almeida and his team. It is the ultimate expression of his philosophy, ideas, passions and experiences. At Midori you will find a connection between Japan and Portugal, on a journey back to the origins where Portugal had an important influence in Japanese gastronomy.

This is a concept of Japanese cuisine with traditional and genuine Portuguese flavors with current influences, where the most important is the quality and origin of the products.

Vegetarian Spicy Contains lactose Contains gluten Contains seafood

Any dish is subject to change due to the seasonality of the products and daily availability.

Food or Drinks not ordered will not be charged.

To ensure the best experience possible the chosen menu needs to be the same for the all the table.

Prices shown include VAT at the current rate of 13%.



Kiri Menu
8 moments

Hassun    

Omiotsuke

Stingray stew misoshiro with coriander 









Mukozuke

Shimesaba Sashimi with tomato 
Yellowtail sashimi cured in eucalyptus,
Shiitake mushroom and pine infusion 



Yakimono

Dengaku cabbage with codfish pilpil  

Sushi

Roasted tomato nigiri  
Grilled horse mackerel nigiri 
Red prawn nigiri  
Smoked tuna nigiri with muxama 
Conserved chutoro nigiri 
Japanese charcoal seared toro nigiri 

Sakana

Toro Yakimono and potato in different textures  

Mae Dezato

Chesnut, aniseed and binchotan   

Dezato

Miso and Potato   

Price per person • 144 €
With our wine pairing • 235€



Yama Menu
9 moments

Hassun    



Omiotsuke

Codfish Misoshiro 









Mukozuke

Squid sashimi with cured ham dashi 
Red mullet sashimi with miso butter 

Yakimono

Tako Su and sweet potato from Aljezur 
Carabineer with carrot from Algarve
and chawanmushi 

Sushi

Roasted tomato nigiri  
Grilled horse mackerel nigiri 
Red prawn nigiri  
Smoked tuna nigiri with muxama 
Conserved chutoro nigiri 
Japanese charcoal seared toro nigiri 

Sakana

Turbot, chorizo, broa and teriyaki  

Niku

Pork sukiyaki with bell pepper 

Mae Dezato

Chestnut, aniseed and binchotan  

Dezato

Snow crab, bergamot
and yogurt in diferent textures   

Price per person • 177€
With our wine pairing • 297€