

緑 MIDORI

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**

Seafood is critical for the health of our planet, the communities where we do business, the business we operate, and the guests we serve. Our global portfolio of hotels carries this responsibility to source the most responsible seafood in support of our Serve 360 2025 sustainability & social impact goals.

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 all the table.

Prices shown include VAT at the current rate.

Kiri Menu


7 moments

Hassun    

Omiotsuke

Codfish Misoshiro 

Mukozuke

Snapper Sashimi, Kombu Jime and Algae
Shimesaba Sashimi, Ginger and Tomato 

Yakimono

Bluemouth Rockfish Nimono, Pear, Umeshu and Shiso 

Sushi

Roasted Tomato nigiri  

John Dory nigiri 

Squid nigiri 

Smoked Akami nigiri and Muxama 

Chutoro nigiri 

Japanese charcoal seared Toro nigiri 

Sakana

Codfish, Dengaku Cabbage and Pilpil

Butaniko

Iberic Pork Shoulder Sukyaki, Pepper and Mushrooms 

Dezato

Snow Crab, Bergamot and Yogurt in different Textures  

Hachi, Oats and Honey  

Price per person • 154 €

With wine pairing • 254€

Choice of one Main Course – Sakana or Butaniku

Yama Menu

9 moments

Hassun    

Omiotsuke

Portuguese Stew Misoshiro 

Mukozuke

Smoked Hamachi Sashimi 

Red Mullet sashimi with Miso butter 

Su-Zakana

Tako Su and sweet Potato from Aljezur 

Yakimono

Kabayaki Eel and Pork Terrine 

Sushi


Roasted tomato nigiri  

John Dory nigiri 

Squid nigiri 

Smoked Akami nigiri with Muxama 

Chutoro nigari 

Japanese charcoal seared Toro nigiri 

Sakana

Tuna, Caviar and Potatos in different Textures

Niku

Beef Tongue Kakuni, Smoked Eggplant and Tomato 

Dezato

Potato and Miso  

Hachi, Oats and Honey  

Price per person • 186€

With wine pairing • 314€

Suplement of Wagyu for 50€ per person – Niku or Butaniku