

緑 M I D O R I

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 Resort 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, passion 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.

Prices shown include VAT at the current rate.




Kiri Menu

10 moments


Sakizuke

Sake, yuzu and mentha aquatica 


Hassun

Toro tartar 
Ray agemono 
Tori karaage 


Omiotsuke

"Bulhão pato" misoshiro 



Mukozuke

Shimesaba sashimi with tomato e ginger 




Yakimono

Dengaku cabbage with codfish pilpil 


Temaki Zushi

Spider crab, yuzu kosho and caviar temaki  

Sushi


Smoked akami nigiri 
Chutoro nigiri 
Braised otoro nigiri 

Yasai




Mushroom and truffle ochazuke  

Or







Sakana

Wreckfish no sakamushi and edamame 

Dezato

Soba tea, black sesame and Kurozato   

Mizumono


Lychee and hibiscus  
Kurozato and miso caramel  
Sancho Pepper and almond  

Price per person • 158€
With wine pairing • 263€
With sake pairing • 348€



Yama Menu

12 moments


Sakizuke

Sake, yuzu and mentha aquatica 




Hassun

Toro tartar 
Ray agemono 
Tori Karaage 



Omiotsuke

Portuguese stew misoshiro 



Mukozuke

Hamachi sashimi and carrot "algarvia" 
Red mullet sashimi and brown miso butter  




Shiizakana

Iberic pork Sukiyaki and bell pepper  

Temaki Zushi

Spider crab, yuzu kosho and caviar temaki  



Sushi

Smoked akami nigiri 
Chutoro nigiri 
Braised otoro nigiri 




Yasai

Mushroom and truffle ochazuke  


Ramu Niku

Lamb, plum and shiso "esparregado" 
(Option of Wagyu for 60€ per person) 







Mae Dezato

Melon, wasabi and Sudachi   

Dezato

Sakura, almond and cherry 

Mizumono

Lychee and hibiscus  
Kurozato and miso caramel  
Sancho Pepper and almond  

Price per person • 192€
With wine pairing • 328€
With sake pairing • 412€