

# 緑 MIDORI

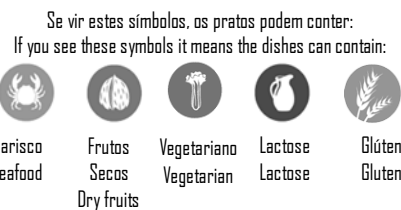
MIDORI means green taking influence from the magnificent green landscapes around the Sintra Mountains. It is the oldest Japanese restaurant in Portugal, having been present in the Penha Longa Establishment since 1992.

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 flavors with current influences, where what it most important is the quality and origin of the products



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 shwon include VAT at the current rate of 13%

## Kiri Menu

8 moments

Hassun

### Omiotsuke

Stingray stew misoshiro with coriander

### Mukozuke

**Shimesaba Sashimi** with tomato   
Yeallowtail 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€