

# 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 8 moments

Hassun  

Omiotsuke

Codfish misoshiro 

Mukozuke

Smoked hamachi sashimi smoked in pine needles 

Shimesaba sashimi with tomato and ginger 

Yakimono

Emperor fish nimono, pear, Umeshu and Shiso 

Sushi

Roasted tomato nigiri

Turbot nigiri

Horse mackerel nigiri 

Smoked akami nigiri 

Chutoro nigiri 



Braised toro nigiri 



Sakana

Codfish, Dengaku cabbage and pil pil 

Or

Gyuniku

Kakuni beef tongue, tomato and miso jam  
with Japanese mashed potatoes  

(Option of Wagyu for 55€ per person)  

Mae Dezato

Melon, wasabi and Sudachi 

Dezato

Soba tea, black sesame and Kurozato  

Price per person • 158 €  
With wine pairing • 260€  
With sake pairing • 348€

## Yama Menu 10 moments

Hassun  

Omiotsuke

Portuguese stew misoshiro 

Mukozuke

Squid sashimi with ham, dashi 

Red mullet sashimi and burnt miso butter  

Su-Zakana

Tako Su “ à Lagareiro” and sweet potatoes from Aljezur 

Yakimono

Kabayaki eel and pork head terrine 

Sushi

Roasted tomato nigiri

Turbot nigiri

Horse mackerel nigiri 

Smoked akami nigiri 





Chutoro nigiri 

Braised toro nigiri 

Sakana

Wreckfish, Renkon and asari on sakamushi “à bulhão pato” 

Butaniku

Sukiyaki Iberic pork shoulder, bell pepper and mushrooms    
(Option of Wagyu for 55€ per person)  

Mae Dezato

Melon, wasabi and Sudachi 

Dezato

Sakura, almond and cherry 

Price per person • 192€  
With wine pairing • 324€  
With sake pairing • 412€