


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 establishment since 1992.


The most recent concept of Midori is the portrayal of the heart of Chef Pedro Almeida and his team. A heart that occupies an area larger than that of the restaurant, and that expresses the philosophy of the Chef, who does not hesitate in diving into his own ideas, creating an innovative concept.

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 is most important is the quality and origin of the products.


Se vir estes símbolos, os pratos podem conter:  
If you see these symbols it means the dishes can contain:




Marisco  
Seafood




Frutos  
Secos  
Dry fruits



Vegetariano  
Vegetarian



Lactose  
Lactose



Glúten  
Gluten

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

Food or drink not ordered will not be charged.

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

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

Kiri Menu  
8 moments

Hassun

Omiotsuke

Ray fish stew misoshiro with coriander

Mukozuke

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

Yakimono

Dengaku cabbage with codfish pilpil

Sushi

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

Sakana

Hake with seaweed and potato in different textures

Mae Dezato

Peach and wasabi

Dezato

Rice textures

Price per person • 129 €  
With our wine pairing • 214€

Yama Menu  
9 moments

Hassun

Omiotsuke

Codfish misoshiro with crispy chickpea

Mukozuke

Red mullet sashimi with miso butter  
Tuna sashimi “à Brás”

Yakimono

Gyosa and chicken soup  
Hokaido pumpkin pie with sancho pepper

Sushi

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

Sakana

Kabayaki monkfish with spring vegetables

Niku

Pork sukiyaki with smoked paprika

Mae Dezato

Peach and wasabi

Dezato

Yuzu and mousse coral with kodium sorbet

Price per person • 159€  
With our wine pairing • 274€