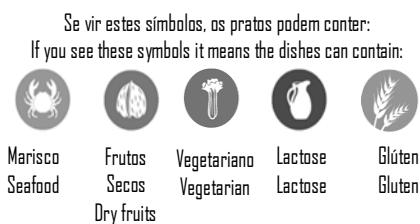


緑 MIDORI

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. 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.



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

Menu Kiri




8 moments

Hassun


Miso Soup

Salt Cod miso soup with coriander, smoked pepper and crispy fish skin 



Mukozuke

Red mullet sashimi with miso butter  
Shime aji sashimi with turnip cooked in the ground 



Nimono

Scorpion Fish with shisô and yuzu dashi an umeshu pear 



Sushi

Shitake mushroom nigiri in sunomono
Grilled mackerel nigiri with tofunese
Algarve shrimp nigiri with shrimp head jus "à guilho" and caviar finger lime 
Squid nigiri with lime and salt
Smoked tuna nigiri with muxama
Japanese charcoal seared toro nigiri 

Yasai

Mushroom and truffle Oshazuke with an egg cooked at a low temperature  

Sakana

Beltfish tempura with banana and miso purée  

Mae Dezato

Alcobaça apple Anmitsu with ginger and azuki beans

Dezato

Yuzu mousse coral with kodium sorbet  


Price per person - 115 €
With our wine pairing - 195€
With choice of one main course.

Menu Yama




10 moments

Hassun

Miso Soup

"Caldo Verde" Miso Shiro 

Mukozuke

Squid Sashimi with cured ham dashi  
Lobster sashimi with pennyroyal 



Agemono

Dengaku cabbage with codfish pilpil 



Yakimono

"Cabeça de xara" with unagi kabaiyaki 

Sushi

Shitake mushroom nigiri in sunomono
Grilled mackerel nigiri with tofunese
Algarve shrimp nigiri with shrimp head jus "à guilho" and caviar finger lime 
Squid nigiri with lime and salt
Smoked tuna nigiri with muxama
Japanese charcoal seared toro nigiri 

Sakana

Cured scarlot shrimp with carrot purée from Algarve  



Niku

Spinach and shisô "esparregado" with matured beef 

Mae Dezato

Alcobaça apple Anmitsu with ginger and azuki

Dezato

Green tea and strawberries  

Price per person - 145 €
With our wine pairing - 250€