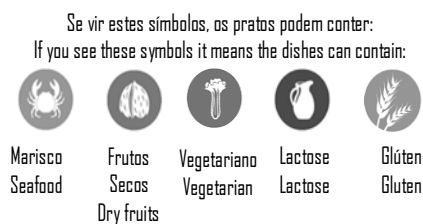


緑 MIDORI

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.

Menu Kiri

8 moments

Hassun

Miso Soup

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

Mukozuke

Red Mullet sashimi with leaves, butter and miso sauce
Shime aji sashimi with turnip cooked on the ground

Nimono

Sweet lip emperor with shisô dashi, yuzu and drunk pear

Sushi

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

Yasai

Mushroom and truffle Ochazuke

Sakana

Beltfish tempura with banana and miso puré

Niku

Spinach and corn bread "esparregado" with matured beef

Mae Dezato

Alcobaça apple Anmitsu with ginger and azuki

Dezato

Yuzu mousse coral with kodium sorbet

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

Menu Yama

9 moments

Hassun

Miso Soup

"Caldo Verde" Miso Shiro

Mukozuke

Squid Sashimi with dashi broth
Lobster sashimi with pennyroyal

Agemono

Dengaku cabbage with cod and garlic pilpil

Yakimono

"Cabeça de xara" with unagi

Sushi

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

Sakana

Cured crayfish with carrot from Algarve

Niku

Spinach and corn bread "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€