

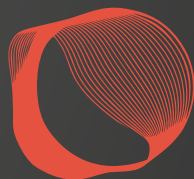


CORAL

A SUSHI CONCEPT

SUSHI  
&  
TEPPANYAKI



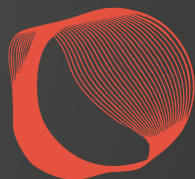


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## ENTRADAS APPETIZERS

MISO	4,95€
<i>Miso, tofu, alho francês, cebolinho, wakame, katsuobushi</i> <i>Miso, tofu, leek, chives, seaweed, dry fish flakes</i>	
SHAKE MISO SPICY	6,70€
<i>Miso, salmão, alho francês, wakame, cebolinho, molho sriracha (picante)   Miso, salmon, leek, seaweed, chives, sriracha (spicy) sauce</i>	
TEMPURA YASAI	16,40€
<i>Fritura de vegetais</i> <i>Fried Vegetables</i>	
TEMPURA MORIAWASE	18,40€
<i>Fritura de vegetais e camarão</i> <i>Fried vegetables and shrimp</i>	
TEMPURA EBI	19,20€
<i>Fritura de camarão</i> <i>Fried shrimp</i>	
EBI CHILLI PANKO (3 UNID.)	9,50€
<i>Camarões crocantes no panko c/maionese picante</i> <i>Crispy shrimp, spicy mayonnaise</i>	
HARUMAKI YASAI (3 UNID.)	9,90€
<i>Rolo crocante de vegetais, molho chilli doce</i> <i>Vegetables spring roll, sweet chilli sauce</i>	
GYOZA YASAI (3 UNID.)	6,20€
<i>Ravioli japonês de vegetais</i> <i>Vegetables japanese ravioli</i>	
GYOZA TORI (3 UNID.)	6,00€
<i>Ravioli japonês de frango e vegetais</i> <i>Chicken and vegetables japanese ravioli</i>	
GYOZA EBI (3 UNID.)	6,50€
<i>Ravioli japonês de camarão e cebolinho</i> <i>Shrimp and chives japanese ravioli</i>	
EDAMAME	6,50€
<i>Vagens de soja salteadas, óleo de sésamo, sal/picante</i> <i>Steamed soy beans in sesame oil with sea salt or spicy</i>	
SWEET HOTATE	25,00€
<i>Vieira, purê de batata roxa, molho de romã</i> <i>Scallops, purple mashed potato, pomegranate sauce</i>	

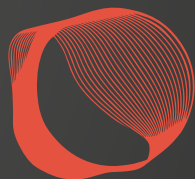


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## ENTRADAS APPETIZERS

USUZUKURI SHAKE	19,90€
Salmão laminado, óleo de trufa e flor de sal <i>Salmon carpaccio, truffle oil, salt flower</i>	
CARPACCIO TUNA	25,00€
Atum, sate, molho ponzu, wasabi kizame e molho Dijon <i>Tuna, sate, ponzu sauce, wasabi kizame, Dijon sauce</i>	
USUZUKURI HAMACHI	23,90€
Lírio laminado, molho vinagrete <i>Lírio carpaccio, vinaigrette sauce</i>	
CEVICHE KARE	15,00€
Salmão, camarão, cebola roxa, pimentos, caril, sésamo, coentros, molho kimuchi, molho ponzu, ikura   <i>Salmon, shrimp, purple onion, peppers, curry, sesame, coriander, kimuchi sauce, ponzu sauce, salmon roe</i>	
CEVICHE CONCEPT	14,00€
Dourada, polvo, cebola, coentros, tomate cherry, molho citrico <i>White fish, octopus, onion, coriander, cherry tomato, citric sauce</i>	
CEVICHE WHITE	16,50€
Robalo, camarão, cebola roxa, coentros, manga, coco laminado, kimuchi (picante), molho ponzu, gelado guacamole   <i>Sea bass, shrimp, red onion, coriander, mango, coconut, kimuchi (spicy), ponzu, guacamole ice cream</i>	
CEVICHE KIMUCHI	15,00€
Atum, salmão, alho francês, coentros, molho kimuchi e sriracha (picante), sésamo preto   <i>Tuna, salmon, leek, coriander, kimuchi and sriracha sauce (spicy), black sesame</i>	
TÁRTARO TORO HOTATE FOIE	29,90€
Toro, vieira, foie gras, azeite trufado, molho teriyaki <i>Tuna, scallop, foie gras, truffle oil, teriyaki sauce</i>	
TÁRTARO SHAKE	21,00€
Salmão, abacate, camarão, molho picante e molho ponzu <i>Salmon, avocado, shrimp, spicy sauce and ponzu sauce</i>	
TÁRTARO TUNA DIJON	24,00€
Atum, cebola, maionese, mostarda dijon, mel, malagueta, coentros, soja, gema de codorniz, alho francês crocante, tougarashi picante <i>Tuna, onion, mayonnaise, dijon mustard, honey, pepper, coriander, soy, quail egg, crispy leek, tougarashi spicy</i>	
SUNOMONO	6,90€
Pepino laminado, molho Su, sésamo <i>Cucumber, Su sauce, sesame</i>	
WAKAME	7,90€
Algas wakame, molho Su, sésamo <i>Wakame seaweed, Su sauce, sesame</i>	



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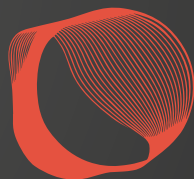
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## SUSHI & SASHIMI

	SUSHI 2 peças	SASHIMI 6 peças
BARRIGA DE ATUM Toro   <i>Fat tuna</i>	11,00€	21,60€
ATUM Akami   <i>Thin tuna</i>	9,00€	17,80€
SALMÃO Shake   <i>Salmon</i>	7,90€	14,00€
LÍRIO Hamachi   <i>Greater amberjack</i>	9,00€	17,80€
ROBALO Suzuki   <i>Seabass</i>	8,80€	16,80€
DOURADA Kurodai   <i>Gilt-head seabream</i>	8,40€	15,60€
CAVALA Sawara   <i>Cavala</i>	7,50€	11,20€
CAMARÃO Ebi   <i>Shrimp</i>	11,30€	27,70€
POLVO Tako   <i>Octopus</i>	6,70€	9,70€
ENGUIA Unagi   <i>Eel</i>	14,00€	30,24€
VIEIRA Hotate and ikura   <i>Scallop and salmon roe</i>	16,20€	23,40€
OSTRA Kaki   <i>Oyster</i>	13,50€	28,90€
OVAS DE SALMÃO Ikura   <i>Salmon Roe</i>	12,90€	
WAGYUT Lombo de wagyu selado, óleo de trufa, flor de sal <i>Wagyu tenderloin, truffle oil, salt flower</i>	14,00€	

## PEIXE MATURADO

AKAMI Matured Akami	10,80€	21,00€
LÍRIO Matured Lírio	10,80€	21,00€
PARGO Matured Snapper	11,00€	24,00€



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## GUNKAN 2 PEÇAS

GUNKAN TORO FOIE 17,00€

Barriga de atum, foie gras, ovo de codorniz, cebola caramelizada  
*Tuna belly, foie gras, quail egg, sweet onion*

GUNKAN TORO IKURA 14,00€

Barriga de atum, ovas de salmão  
*Tuna belly, salmon roe*

GUNKAN SHAKE MASAGO 10,90€

Salmão, ovas de capelão, azeite trufado, flor de sal  
*Salmon, capelin fish roe, truffle oil, salt flower*

GUNKAN SHAKE 7,90€

Salmão  
*Salmon*

GUNKAN ABURA SHAKE 8,40€

Salmão braseado, alho francês, queijo creme, molho teriyaki  
*Braised salmon, leeks, cream cheese, teriyaki sauce*

GUNKAN SHAKE FOIE 12,50€

Salmão, foie gras, cebola caramelizada  
*Salmon, foie gras, purple onion chutney*

GUNKAN SHAKE TOBIKO CRAB 13,00€

Salmão, caranguejo, maionese, molho sriracha (picante), ovas de peixe voador | *Salmon, crab, mayonnaise, sriracha sauce (spicy), flying fish roe*

GUNKAN CEVICHE 11,90€

Lírio, cebola roxa, coentros, pimentos, molho tigre, lima, maçã  
*Lirio, purple onion, coriander, pepper, tiger sauce, lime, apple*

GUNKAN HOTATE IKURA 14,20€

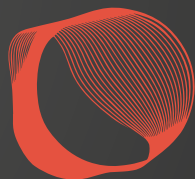
Salmão, vieira, ovas de salmão, alho francês  
*Salmon, scallop, salmon roe, leek*

GUNKAN WAGYU TARTAR 15,50€

Wagyu picado, gema de codorniz, alcaparras, azeite trufado  
*Chopped wagyu, quail egg, capers, truffle oil*

GUNKAN VEGGIE 5,00€

Pepino, manga, wasabi, sésamo  
*Cucumber, mango, wasabi, sesame*

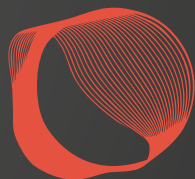


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## HOSOMAKI 6 PEÇAS

TEKKAMAKI	11,50€
Atum <i>Tuna</i>	
TORO MASAGO MAKI	17,00€
Barriga de Atum, ovas massago, kizame <i>Tuna belly, massago roe, kizame</i>	
SPICYTUNAMAKI	11,80€
Atum picante <i>Spicy tuna</i>	
SHAKEMAKI	9,50€
Salmão <i>Salmon</i>	
FUTOMAKI (12 PÇS)	20,90€
Tomate seco, salmão, atum, maionese japonesa, furikake, rúcula, ovas peixe voador, molho pesto <i>Dry tomato, salmon, tuna, japanese mayonnaise, furikake, flying fish roe, pesto sauce</i>	
KAPPAMAKI	8,40€
Pepino <i>Cucumber</i>	
AVOCADOMAKI	8,90€
Abacate <i>Avocado</i>	



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## TEMAKI 1 UNIDADE

TORO 20,80€

Barriga de atum, molho nikiri, cebolinho  
*Tuna belly, nikiri sauce, chives*

TUNA SPICY 15,90€

Atum, alho francês, molho sriracha (picante)  
*Tuna, leeks, green beans, sriracha sauce (spicy)*

SHAKE 12,00€

Salmão  
*Salmon*

CORAL ESPECIAL 12,10€

Salmão, queijo creme, alho francês, cebolinho  
*Salmon, cream cheese, leek, chives*

CALIFÓRNIA 16,70€

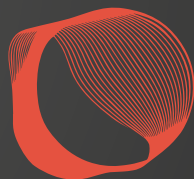
Salmão, abacate, camarão, sésamo  
*Salmon, avocado, shrimp, sesame*

EBI ESPECIAL 13,90€

Camarões crocantes, queijo creme, alho francês, molho teriyaki  
*Crispy shrimp, cream cheese, leeks, teriyaki sauce*

VEGGIE 9,90€

Espargos, cenoura, shimeji  
*Asparagus, carrot, shimeji mushroom*



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## URAMAKI 8 PEÇAS

CALIFORNIA 17,80€

Salmão, abacate, camarão, sésamo  
*Salmon, avocado, shrimp, sesame*

TOBIKO 20,90€

Salmão, manga, queijo creme, ovas tobiko  
*Salmon, mango, cream cheese, tobiko roe*

SHAKE ESPECIAL 21,00€

Salmão, abacate, queijo creme, cobertura de salmão braseado, alho francês, ovas massago, molho teriyaki | *Salmon, avocado, cream cheese, braised salmon, leeks, massago roe, teriyaki sauce*

EBI CHILLI SAKE 20,50€

Camarão crocante, cobertura de salmão braseado, molho chilli doce | *Crispy shrimp, braised salmon, sweet chilli sauce*

TUNA EBI AVOCADO 20,60€

Atum, camarão crocante, maionese, ovas, cobertura de abacate  
*Tuna, crispy shrimp, mayonnaise, fish roe, avocado*

SPICY TUNA 20,90€

Atum, alho francês, cebola crocante, molho sriracha (picante)  
*Tuna, leeks, crunchy onion, sriracha sauce (spicy)*

SHAKE CRAB 25,50€

Salmão, caranguejo de casca mole, maionese, mostarda, azeite trufado, flor de sal  
*Salmon, soft shell crab, mayonnaise, mustard, Truffle oil, salt flower*

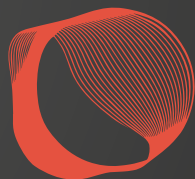
CORAL SHAKE FOIE 25,00€

Salmão crocante, foie gras, maionese de wasabi, pepino, cebola caramelizada, teriyaki  
*Crispy salmon, foie gras, wasabi mayonnayse, cucumber, onion caramelized, teriyaki sauce*

VEGGIE 15,80€

Espargos, shimeji, abacate, maionese vegan  
*Asparagus, shimeji mushroom, avocado, vegan mayonnaise*





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## HOT ROLL

SHAKE FRY ESPECIAL (8 PÇS) 19,90€

Salmão, envolto em salmão, topping de queijo crême, molho teriyaki | *Salmon, wrapped in salmon, cream cheese topping, teriyaki sauce*

CHEF HOT ROLL (12 PÇS) 22,90€

Salmão, cebolinho, queijo creme, panko crocante, molho teriyaki | *Salmon, chives, cheese, crunchy panko, teriyaki sauce*

SPICY & HOT (8 PÇS) 24,50€

Salmão, atum, topping de salmão e atum em molho sriracha (picante) e alho francês

*Salmon and tuna, salmon and tuna in sriracha sauce (spicy) and leek topping*

CRAB CRISPY ROLL (8 PÇS) 27,00€

Camarão, topping de caranguejo, maionese e ovas de salmão | *Shrimp, crab legs, mayonnaise and salmon roe topping*

HARUHOT (8 PÇS) SEM ARROZ 20,80€

Salmão, camarão, queijo creme, alho francês e cebolinho em massa de harumaki, molho teriyaki

*Salmon, shrimp, cream cheese, leek and chives in harumaki pastry, teriyaki sauce*

SPICY HOTATE (6 PÇS) 27,00€

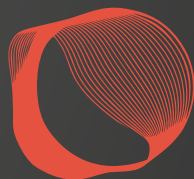
Camarão, topping de vieiras, maionese, ovas massago, molho sriracha (picante)

*Shrimp, scallops, mayonnaise, massago roe and sriracha sauce (spicy) topping*

VEGGIE AVOCADO (8 PÇS) 15,30€

Abacate, cebola roxa, pimentos, molho teriyaki

*Avocado, purple onion, pepper, teriyaki sauce*



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## COMBINADOS ASSORTMENT

### SASHIMI

MORIAWASE I 26,00€

Seleção de 12 peças de sashimi variado

*12 pieces sashimi assortment*

MORIAWASE ESPECIAL 49,90€

Seleção de 20 peças de sashimi variado

*20 pieces sashimi assortment*

### SUSHI

SUSHI GUNKAN 33,90€

Seleção de 8 peças de gunkan

*8 pieces gunkan assortment*

SUSHI HOT ROLL 34,00€

Seleção de 15 peças de sushi quente

*15 pieces hot roll sushi assortment*

SUSHI VEGGIE 27,90€

Seleção de 15 peças de sushi vegetariano

*15 pieces vegetarian sushi assortment*

### SUSHI & SASHIMI

SUSHI & SASHIMI ESPECIAL 46,00€

Seleção especial de 20 peças de sushi & sashimi

*20 special pieces sushi & sashimi assortment*

SUSHI & SASHIMI TRADICIONAL I 36,40€

Seleção de 18 peças de sushi & sashimi tradicional

*18 pieces traditional sushi & sashimi assortment*

SUSHI & SASHIMI TRADICIONAL II 69,00€

Seleção de 36 peças de sushi & sashimi tradicional

*36 pieces traditional sushi & sashimi assortment*

SUSHI & SASHIMI FUSÃO I 37,00€

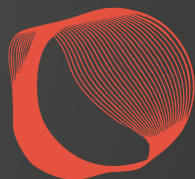
Seleção de 18 peças de sushi & sashimi fusão

*18 pieces fusion sushi & sashimi assortment*

SUSHI & SASHIMI FUSÃO II 69,60€

Seleção de 36 peças de sushi & sashimi fusão

*36 pieces fusion sushi & sashimi assortment*



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## TEPPANYAKI

EBI 20,90€

Camarão na chapa acompanhado com vegetais salteados  
*Shrimp on plate served with sautéed vegetables*

SHAKE 21,50€

Salmão na chapa acompanhado com vegetais salteados  
*Salmon on plate served with sautéed vegetables*

WAGYU 37,50€

Lombo de wagyu na chapa, molho picante acompanhado com vegetais salteados | *Wagyu tenderloin on plate served with sautéed vegetables*

## YAKISOBA

YAKISOBA YASAI 15,80€

Massa japonesa salteada, vegetais, molho yakisoba  
*Japanese noodles, vegetables, yakisoba sauce*

EBI YAKISOBA 22,40€

Massa japonesa salteada com camarões e vegetais, molho yakisoba | *Japanese noodles, shrimp, vegetables, yakisoba sauce*

YAKISOBA TORI 20,60€

Massa japonesa salteada com frango e vegetais, molho yakisoba  
*Japanese noodles, chicken, vegetables, yakisoba sauce.*

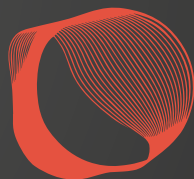
## ACOMPANHAMENTOS SIDE DISHES

YASAI 4,90€

Taça de vegetais salteados  
*Sautéed vegetables bowl*

SHARI 4,50€

Taça de arroz de sushi  
*Sushi rice bowl*



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## MENU ALMOÇO LUNCH MENU

### MENU SUSHI

32,50€

1 Miso  
3 Gyozas  
Sushi & Sashimi (12 pçs)  
1 Mochi

### MENU TEPPAN

32,50€

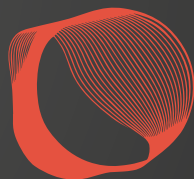
1 Miso  
1 Harumaki yasai  
1 Ebi Teppanyaki  
1 Macha ice cream

### MENU VEGGIE

32,50€

1 Miso  
1 Wakame  
Sushi Veggie (12 pçs)  
Fruta Moriawase

(Válido de segunda a sexta-feira ao almoço,  
exceto dias de feriado)



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## SOBREMESAS DESSERT

GELADO MACHA & GOMA 6,00€

1 bola de gelado de chá verde +1 bola de gelado de sésamo  
*1 scoop of Green tea ice cream +1 scoop of sesame ice cream*

MOCHI ARTESANAL (1UNID) 6,20€

Bolo tradicional japonês de massa de arroz recheado com creme  
*Traditional Japanese stuffed rice cake with cream*

CHEESECAKE YUZU 6,90€

Base de bolacha, creme de mascarpone, curd de yuzu, caramelo de sesamo | *Cookie, mascarpone cream, yuzu curd, sesame caramel*

MACHA TIRAMISU 6,90€

Semi-frio de biscoito e creme de chá verde, gelado de chá verde  
*Green tea ice cream cake with green tea ice cream*

DARK GINGER 6,90€

Tarte de chocolate negro com calda de gengibre e maracujá  
*Dark chocolate tart, ginger and passionfruit syrop*