

TEISHOKU	Not available on weekends and holidays
Traditionally, at lunch time, Japanese restaurants offer set menus which are simpler, swifter to offer and more convenient. This tradition addresses different needs and several personal circumstances. Below, GoJuu embraces such a spirit and humbly contributes to this Japanese tradition.	

Tempura Teishoku    Fried menu			
Includes rice, salad, miso soup and GoJuu pickles			21,00 €

Sashimi Teishoku  Raw fish Menu			
Includes rice, salad, miso soup and GoJuu pickles			27,50 €

Sushi Teishoku   Menu of raw fish over seasoned rice and rolls			
Includes rice, salad, miso soup and GoJuu pickles			27,50 €

Obentou    Special lunch layer tray box w/ sashimi, tempura, grilled fish, breaded pork meat and vegetables			
Includes rice, salad, miso soup and GoJuu pickles			32,50 €

OMAKASE	To be served at the sushi counter only. It must be ordered once the reservation is made and for the entire party of Clients. It will start being served before 21:00 (since the sequence may take up to 90 minutes).
Give in and fully trust the experienced hands of the Chef. Choose the number of tasting moments of your experience and inform him of your allergies and intolerances. Then, relax and enjoy sequences of the best of the day and of the season, in an array of delicate flavors, textures and contrasts, all beautifully presented.	

Omakase GoJuu 5 moments			
			110,00 € per person

Omakase Itamae 7 moments			
			130,00 € per person

Nigiri Omakase 16 pieces served at the sushi bar			
			90,00 € per person

C
H
E
F
/
S
B
E
S
T
C
H
O
I
C
E

O
M
A
K
A
S
E

STARTERS

Horensu no goma-ae 	9,50 €
Steamed spinach w/ miso and sesame sauce	
Nasu dengaku 	11,50 €
Fried eggplant w/ miso sauce	
Vegetable Gyozas  	11,50 €
Grilled and steamed GoJuu dumplings w/ vegetable filling	
Meat Gyozas  	13,00 €
Fried and steamed GoJuu dumplings w/ pork meat filling	
Special sunomono 	32,00 €
Special rice vinegared sauced white fish in paper thin cucumber sliced rolls	
Ika mentaiko 	13,00 €
Squid w/ spicy pollack roe	
Tai or Suzuki arai 	35,00 €
Sea-bream or sea-bass almost raw on ice w/sweet miso sauce	
Maguro tataki 	35,00 €
Sliced braised tuna w/ miso sauce	
Aji tataki	12,50 €
Horse-mackerel tartare w/ leeks	
Chawanmushi 	9,00 €
Smooth egg custard w/ fish broth, poultry and sea-food.	
Gyu tataki 	23,00 €
Thin slices of grilled meat w/ rice vinegar sauce	

SIDE DISHES AND SOUPS

Gohan Plain Japanese rice	3,00 €	Misoshiru  Soy paste based soup	3,00 €
Su gohan Seasoned Japanese rice	3,50 €	Suimono Bonito broth w/vegetables	6,50 €
Oshinkomori GoJuu assorted pickles	5,50 €		

SASHIMI / NIGIRI

Sashimi (6 pieces) Sliced raw daily caught fish
Nigiri (2 pieces) Seasoned rice topped with a slice of daily caught fish

	Ideal Season	Sashimi	Nigiris
Sukaretto shurinpu Large "carabineiro" shrimp			21,00 €
Tai Sea-Bream	Jan to Mar - Aug to Sep	21,50 €	11,50 €
Suzuki Sea-bass	Nov to Feb	21,50 €	11,50 €
Shima aji Guelly Jack ("enxaréu")	May to Oct	16,00 €	9,00 €
Kampashi Amber Jack ("lirio")	Aug to Nov	17,00 €	9,50 €
Hirame Turbot	Apr to Maiy	23,50 €	16,00 €
Aji Horse-mackerel	Jan to Apr		7,50 €
Maguro Tuna	May to Sep		
Akami Lean		20,00 €	12,00 €
Chu-toro Medium fatty tuna		21,50 €	14,00 €
Toro Fatty tuna		23,50 €	16,00 €
Nodoguru Red sea-bream	Dec to May	23,50 €	16,00 €
Tako Octopus (lightly boiled)			8,00 €
Ika Squid	Aug to Dec	19,00 €	9,50 €
Ebi Fresh shrimp from Algarve	May to Aug		10,50 €
Uni Sea-urchin	Nov to Apr		19,50 €
Unagui Eel (cooked and grilled)	Mar to Jun		15,50 €
Tamago Japanese Omelette			5,50 €

MORIAWASE SASHIMI

Assortment of daily caught fish and seafood			
25 pieces	37,50 €	35 pieces 	49,50 €

S
A
S
H
I
M
I

R
A
W
F
I
S
H

MAKIMONO

RICE ROLLS (6 units)

Toromaki FattyTuna	14,50 €
Akami tekkamaki Lean tuna	12,00 €
Ikuramaki Salmon roe	14,50 €
Gyakumaki Inside out roll w/ prawns, avocado, tuna and sesame	15,50 €
Californiamaki Shrimp, avocado and tuna abacate	13,50 €
Makimono moriawase Assorted plate (18 pieces)	31,00 €
Oshinkomaki GoJuu Pickes	7,00 €
Kappamaki Cucumber and sesame	7,00 €
Tamagomaki Japanese Omelette	8,00 €

TOKUBETSU

SPECIAL of the Chef (includes Misoshiru soup)

Sushi tokujo 16 pieces	49,00 €
Sushi matsu 12 pieces	35,00 €
Sushi take 10 pieces	29,00 €

CHIRASHI

Bowl of rice topped w/
raw fish slices

Chirashi tsuru	49,50 €
Unajyu Cooked and grilled eel	47,50 €

SUSHI & SASHIMI MORIAWASE

Combo w/ assortment of
several types of fish and
seafood

30 pieces	57,00 €
40 pieces	80,00 €

SUSHI
RICE · FISH

ATATAKAI RYŌRI

In a joint partnership with our friends from *Montado do Freixo do Meio*, we have integrated in our hot dishes their best seasonal products, organically grown with environmental care.

AGENOMONOS

FRIED DISHES

Tempura Moriawase Selected assortment	27,00 €
Ebi Tempura Shrimps (5 pieces) and vegetables	35,00 €
Shojin-Age Vegetables	21,00 €
Kaki Age Vegetables w/ minced squid and shrimps	27,00 €
Tonkatsu Breaded Pork	24,00 €

NABEMONOS

Served and prepared at the table
 STEW OR BOILED DISHES

Sukiyaki (national beef - 150g)	Selected vegetables' stew in soy and saké sauce w/ thin slices of beef	71,50 €
Sukiyaki (Wagyu beef) - 150g	Selected vegetable stew in a soy sauce and sweet sake w/ thin slices of meat	139,00 €
Kimchi Nabe	Hot miso and kimchi broth w/ fish, seafood, poultry and selected vegetables	65,00 €

YAKIMONOS

GRILLED DISHES

Tori teriyaki	Poultry w/ teriyaki sauce	23,00 €
Kurodai misozuke	Golden-bream w/ miso	27,00 €
Unagui Kabayaki	Charcoal Grilled Eel, Kabayaki Sauce, Sansho Pepper	25,00 €

TRIBUTE

Tribute to AYA and its ITAMAE

TAKASHI YOSHITAKE	ITAMAE in Japan means more than a sushi Chef in a known restaurant. He is the person deemed to embody its spirit and the source of inspiration from which stems an extraordinary experience, in an restaurant that excels.

Takashi Yoshitake was the Itamae-san of AYA. He raised Chefs, taught suppliers and charmed Clients. Made Friends, started a school of Chefs, created Followers and ... left "Saudades". In the words of his friend MEC, *"Yoshitake used all tecniques to give back to the fish what he had taken away: their life"*. With some of his disciples, using his ceramics, table settings, recipes and teachings, GoJuu pays tribute to the Friend and the Teacher by bringing life to his memory... dish by dish, recipe by recipe.

Nasu dengaku Eggplant w/ miso sauce	11,50 €
Special Sunomono cucumber rolls w/ white fish and sesame	32,00 €
Aji tataki Horse-mackerel tartare w/ leek and grated ginger root	12,50 €
Tai arai Sea-bream on ice	35,00 €
Yoshitake maki The Masters' Special Roll	25,00 €
Kabutoni Sea-bream's head slowly cooked in a soy sauce broth	42,50 €

GO JUU SPECIALTIES

From AYA's legacy, we have created own specialities:

Ostras w/ponzu sauce (served since 2015)	21,00 €
Guioza of fresh local shrimp (served since 2020)	16,00 €
Eggplant, miso and clarified butter (served since 2021)	13,50 €
Marinated Chub Makerel with beetroot cubes (served since 2019)	13,00 €
Rose cooked Duck, onion petals in su and angel hair (served since 2017)	18,00 €
Tuna sunomono (served since 2017)	35,00 €
Olive oil marinade of baby sardines/mackerel w/ pepers (served since 2019)	11,00 €
Fatty tuna tartar, wasabi, tobiko, thinly cut fried leek (served since 2015)	34,00 €
Fatty tuna tartar, wasabi and sturgeon roe (served since 2020)	74,00 €
Wild mushrooms, uni, wasabi and egg yolk (served since 2018)	32,00 €

TRIBUTE TO AYA

GO JUU SPECIALTIES

1543 WAGYU
ポルトガル

25,50 €
(2 units)

18,00 €

68,50 €

90,00 €

Green Tea Ice-Cream			
Maccha Ice w/ or w/o Ogura		5,00 € / 6,00 €	

Ginger Ice-Cream			
Shoga Ice		5,00 €	

Sesame Ice-Cream			
Goma Ice		5,00 €	

Ice-Cream Assortment try-out	
Ice-Moriawase	
	7,50 €

Soft rice pastry filled w/ Cream			
Ichigo Daifuku		7,00 €	

Gojuu green tea cake			
Macha Kasutera w/ or w/o ice cream		8,00 € / 9,50 €	

Ice Flakes, Fig Syrup, Whipped Cream, Tapioca			
Ichijiku Kakigori		7,50 €	

Freshly made fruit salad			
Kudamono		7,00 €	

Fruit Salad w/ sweet beans, ice-cream and sea-weed jelly			
Cream Anmitsu		9,50 €	

Mio's pudding			
Mio's velvety custard flan		7,50 €	

DESSERTS
JAPANESE SELECTION