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| TEISHOKU | Not available on weekends and holidays |
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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.

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

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

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

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| 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 € |

TEISHOKU

LUNCH MENUS

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| 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. | |













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| Omakase Gojuu 5 moments | | | |
| | | | 95,00 € per person |

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| Omakase Itamae 7 moments | | | |
| | | | 115,00 € per person |

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| Nigiri Omakase 16 pieces served at the sushi bar | | | |
| | | | 80,00 € per person |

CHEF'S BEST CHOICE
OMAKASE

STARTERS

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| Horensu no goma-ae  Steamed spinach w/ miso and sesame sauce | 7,50 € |
| Nasu dengaku  Fried eggplant w/ miso sauce | 10,50 € |
| Vegetable Gyozas   Grilled and steamed GoJuu dumplings w/ vegetable filling | 11,50 € |
| Meat Gyozas   Fried and steamed GoJuu dumplings w/ pork meat filling | 11,50 € |
| Special sunomono  Special rice vinegared sauced white fish in paper thin cucumber sliced rolls | 29,00 € |
| Ika mentaiko  Squid w/ spicy pollack roe | 11,00 € |
| Tai or Suzuki arai  Sea-bream or sea-bass almost raw on ice w/sweet miso sauce | 31,00 € |
| Maguro tataki  Sliced braised tuna w/ miso sauce | 33,00 € |
| Aji tataki Horse-mackerel tartare w/ leeks | 10,50 € |
| Chawanmushi  Smooth egg custard w/ fish broth, poultry and sea-food. | 7,00 € |
| Gyu tataki  Thin slices of grilled meat w/ rice vinegar sauce | 23,00 € |

SIDE DISHES AND SOUPS

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| 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 | 4,50 € |
| Oshinkomori GoJuu assorted pickles | 4,50 € | | |

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 |
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| Sukaretto shurinpu Large "carabineiro" shrimp | | | 16,50 € |
| Tai Sea-Bream | Jan to Mar - Aug to Sep | 15,50 € | 10,50 € |
| Suzuki Sea-bass | Nov to Feb | 15,50 € | 10,50 € |
| Shima aji Guelly Jack ("enxaréu") | May to Oct | 15,00 € | 9,00 € |
| Kampashi Amber Jack ("lirio") | Aug to Nov | 15,00 € | 9,00 € |
| Hirame Turbot | Apr to Maiy | 15,00 € | 9,00 € |
| Aji Horse-mackerel | Jan to Apr | | 5,50 € |
| Maguro Tuna | May to Sep | | |
| Akami Lean | | 17,50 € | 11,00 € |
| Chu-toro Medium fatty tuna | | 20,00 € | 13,00 € |
| Toro Fatty tuna | | 22,50 € | 15,00 € |
| Nodoguru Red sea-bream | Dec to May | 18,50 € | 13,50 € |
| Tako Octopus (lightly boiled) | | | 8,00 € |
| Ika Squid | Aug to Dec | 8,00 € | 8,50 € |
| Ebi Fresh shrimp from Algarve | May to Aug | | 8,50 € |
| Uni Sea-urchin | Nov to Apr | | 17,50 € |
| Unagui Eel (cooked and grilled) | Mar to Jun | | 14,50 € |
| Tamago Japanese Omelette | | | 4,50 € |

MORIAWASE SASHIMI



Assortment of daily caught fish and seafood

25 pieces

35,50 €

35 pieces 




47,50 €

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MAKIMONO

RICE ROLLS (6 units)

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| Toromaki Fatty Tuna | 13,50 € |
| Akami tekkamaki Lean tuna | 10,00 € |
| Ikuramaki Salmon roe | 13,50 € |
| Gyakumaki Inside out roll w/ prawns, avocado, tuna and sesame  | 14,50 € |
| Californiamaki Shrimp, avocado and tuna abacate | 11,50 € |
| Makimono moriwase Assorted plate (18 pieces) | 29,00 € |
| Oshinkomaki GoJuu Pickes  | 7,00 € |
| Kappamaki Cucumber and sesame  | 6,00 € |
| Tamagomaki Japanese Omelette | 7,00 € |



TOKUBETSU

SPECIAL of the Chef (includes Misoshiru soup)

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| Sushi tokujo 16 pieces   | 46,50 € |
| Sushi matsu 12 pieces   | 32,00 € |
| Sushi take 10 pieces | 27,00 € |

CHIRASHI



Bowl of rice topped w/
raw fish slices


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| Chirashi tsuru   Assortment of raw fish | 47,50 € |
| Unajyu Cooked and grilled eel | 45,50 € |

SUSHI & SASHIMI











MORIAWASE

Combo w/ assortment of
several types of fish and
seafood




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| 30 pieces  | 53,50 € |
| 40 pieces  | 76,00 € |

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| ATATAKAI RYÖRI |  |
| In a joint partnership with our friends from <i>Montado do Freixo do Meio</i> , we have integrated in our hot dishes their best seasonal products, organically grown with environmental care. | |


AGENOMONOS FRIED DISHES

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| Tempura Moriawase Selected assortment   | 23,00 € |
| Ebi Tempura Shrimps (5 pieces) and vegetables   | 31,00 € |
| Shojin-Age Vegetables   | 19,50 € |
| Kaki Age Vegetables w/ minced squid and shrimps   | 24,50 € |
| Tonkatsu Breaded Pork   | 21,00 € |

NABEMONOS Served and prepared at the table STEW OR BOILED DISHES

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| Sukiyaki (national beef - 150g)  | 71,50 € |
| Selected vegetables' stew in soy and saké sauce w/ thin slices of beef | |
| Sukiyaki (Wagyu beef) - 150g  | 139,00 € |
| Selected vegetable stew in a soy sauce and sweet sake w/ thin slices of meat | |
| Kimchi Nabe  | 61,50 € |
| Hot miso and kimchi broth w/ fish, seafood, poultry and selected vegetables | |

YAKIMONOS GRILLED DISHES

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| Tori teriyaki  | 20,50 € |
| Poultry w/ teriyaki sauce | |
| Kurodai misozuke | 24,50 € |
| Golden-bream w/ miso | |
| Gyu misoyaki | 28,50 € |
| Beef steak w/ miso | |





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HOT DISHES

TRIBUTE

Tribute to AYA and its ITAMAE







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| 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 a restaurant that excels. |
| <p>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 techniques 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.</p> | |

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| Nasu dengaku Eggplant w/ miso sauce  | 10,50 € |
| Special Sunomono cucumber rolls w/ white fish and sesame  | 29,00 € |
| Aji tataki Horse-mackerel tartare w/ leek and grated ginger root | 10,50 € |
| Tai arai Sea-bream on ice  | 31,00 € |
| Yoshitake maki The Masters' Special Roll  | 23,00 € |
| Kabutoni Sea-bream's head slowly cooked in a soy sauce broth | 40,50 € |

GO JUU SPECIALTIES





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


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| Ostras w/ponzu sauce (served since 2015) | 31,00 € |
| Guioza of fresh local shrimp (served since 2020)  | 15,00 € |
| Eggplant, miso and clarified butter (served since 2021)   | 13,50 € |
| Marinated Chub Mackerel with beetroot cubes (served since 2019) | 10,00 € |
| Rose cooked Duck, onion petals in su and angel hair (served since 2017) | 16,00 € |
| Tuna sunomono (served since 2017) | 31,00 € |
| Olive oil marinade of baby sardines/mackerel w/ pepers (served since 2019)  | 9,00 € |
| Fatty tuna tartar, wasabi, tobiko, thinly cut fried leek (served since 2015)  | 31,00 € |
| Fatty tuna tartar, wasabi and sturgeon roe (served since 2020)  | 70,00 € |
| Wild mushrooms, uni, wasabi and egg yolk (served since 2018)    | 29,50 € |


TRIBUTE TO AYA

GOJUUSPECIALTIES

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| BLACK WA GYU | The first animals born and raised of this special breed in Portugal |  |
| <p>With great joy Gojuu announces its new Partnership with 1543 Wagyu. 1543 Wagyu is a brand created by four 100% Wa Gyu local cattle raisers, who adopted in their name the year the Portuguese first arrived in Japan. The breed was introduced in Portugal in 2015, requiring a very particular feeding and handling to reach the perfect marbling of the meat. This perfect marbling is our common joint goal, but until it is ultimately reached - and it will be - a high quality meat can already be enjoyed at Gojuu.</p> | | |


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| <h2>Wa Gyu Teishoku</h2> <p>(available only at lunch on weekdays, other than holidays)</p> | |  |
| <p>100% meat hamburgers (110g each) Includes rice, salad, soup and Japanese pickles</p> | | |
| | | 20,00 € (1 unit) |
| | | 25,50 € (2 units) |



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| <h2>STARTER</h2> | |  |
| <p>Wa Gyu and Oysters Tartar (2 units)</p> | | |
| | | 18,00 € |



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| <h2>YAKIMONOS</h2> <p>GRILLED DISHES</p> | |  |
| <p>Wa Gyu grilled w/ salt blossom - 150g</p> | | |
| | | 31,50 € |
| <p>Wa Gyu misoyaki - 150g <i>Wa Gyu beef w/ miso</i></p> | | |
| | | 37,00 € |
| <p>Wa Gyu Grilled T-Bone - 700g w/ salt blossom for two guests</p> | | |
| | | 68,50 € |


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| <h2>NABEMONOS</h2> <p>Served and prepared at the table STEWED/ BOILED DISHES</p> | |  |
| <p>Wa gyu Sukiyaki - 150g </p> <p>Selected vegetables stew in soy and saké sauces w/ thin slices of wa gyu</p> | | |
| | | 90,00 € |
| <p>Shabu Shabu de wa gyu - 150g</p> <p>Japanese fondue w/ thin slices of wa gyu and vegetables, boiled in a broth and served with sauces</p> | | |
| | | 90,00 € |


C A R N E B L A C K W A G Y U
 RAÇA BOVINA JAPONESA



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| Green Tea Ice-Cream | Maccha Ice w/ or w/o Ogura |  | 5,00 € / 6,00 € |
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| Ginger Ice-Cream | Shoga Ice |   | 5,00 € |
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| Sesame Ice-Cream | Goma Ice |    | 5,00 € |
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| Ice-Cream Assortment try-out | |
| Ice-Moriawase | |
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| | 7,50 € |



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| Soft rice pastry filled w/ Cream | Ichigo Daifuku |  | 6,00 € |
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| Gojuu green tea cake | Macha Kasutera w/ or w/o ice cream |   | 8,00 € / 8,50 € |
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| Sweet potato cheesecake | Satsuma imo chizu cake |   | 7,50 € |
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| Freshly made fruit salad | Kudamono | | 7,00 € |
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| Fruit Salad w/ sweet beans, ice-cream and sea-weed jelly | Cream Anmitsu |  | 9,00 € |
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| Mio's pudding | Mio's velvety custard flan |   | 7,00 € |
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DESSERTS
 JAPANESE SELECTION