










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.	

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

<b>Sashimi Teishoku</b>  Raw fish Menu			
Includes rice, salad, miso soup and GoJuu pickles			25,50 €

<b>Sushi Teishoku</b>   Menu of raw fish over seasoned rice and rolls			
Includes rice, salad, miso soup and GoJuu pickles			25,50 €

<b>Obentou</b>    Special lunch layer tray box w/ sashimi, tempura, grilled fish, breaded pork meat and vegetables			
Includes rice, salad, miso soup and GoJuu pickles			28,00 €

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.	

<div>Omakase Gojuu</div> <div>5 moments</div>			
			<div>95,00 € per person</div>

Omakase Itamae 7 moments			
			115,00 € per person

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

OMAKASE

CHEF'S BEST CHOICE

STARTERS

<b>Horensu no goma-ae</b> Steamed spinach w/ miso and sesame sauce	7,50 €
<b>Nasu dengaku</b> Fried eggplant w/ miso sauce	10,50 €
<b>Vegetable Gyozas</b> Grilled and steamed GoJuu dumplings w/ vegetable filling	11,50 €
<b>Meat Gyozas</b> Fried and steamed GoJuu dumplings w/ pork meat filling	11,50 €
<b>Special sunomono</b> Special rice vinegared sauced salmon in paper thin cucumber sliced rolls	23,00 €
<b>Ika mentaiko</b> Squid w/ spicy pollack roe	11,00 €
<b>Tai or Suzuki arai</b> Sea-bream or sea-bass almost raw on ice w/sweet miso sauce	31,00 €
<b>Maguro tataki</b> Sliced braised tuna w/ miso sauce	33,00 €
<b>Aji tataki</b> Horse-mackerel tartare w/ leeks	10,50 €
<b>Chawanmushi</b> Smooth egg custard w/ fish broth, poultry and sea-food.	7,00 €
<b>Gyu tataki</b> Thin slices of grilled meat w/ rice vinegar sauce	21,00 €

SIDE DISHES AND SOUPS


<b>Gohan</b> Plain Japanese rice	3,00 €	<b>Misoshiru</b> Soy paste based soup	3,00 €
<b>Su gohan</b> Seasoned Japanese rice	3,50 €	<b>Suimono</b> Bonito broth w/vegetables	4,50 €
<b>Oshinkomori</b> 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
<b>Sukaretto shurinpu</b> Large "carabineiro" shrimp			15,50 €
<b>Tai</b> Sea-Bream	Jan to Mar - Aug to Sep	15,50 €	10,50 €
<b>Suzuki</b> Sea-bass	Nov to Feb	15,50 €	10,50 €
<b>Shima aji</b> Guelly Jack ("enxaréu")	May to Oct	15,00 €	9,00 €
<b>Kampashi</b> Amber Jack ("lirio")	Aug to Nov	15,00 €	9,00 €
<b>Hirame</b> Turbot	Apr to Maiy	15,00 €	9,00 €
<b>Shake</b> Salmon		10,50 €	8,00 €
<b>Ten'nen no shake</b> Wild salmon		14,50 €	9,50 €
<b>Aji</b> Horse-mackerel	Jan to Apr		5,50 €
<b>Maguro</b> Tuna	May to Sep		
<b>Akami</b> Lean		17,50 €	9,50 €
<b>Chu-toro</b> Medium fatty tuna		20,00 €	10,50 €
<b>Toro</b> Fatty tuna		22,50 €	13,00 €
<b>Nodoguru</b> Red sea-bream	Dec to May	15,50 €	10,50 €
<b>Tako</b> Octopus (lightly boiled)			8,00 €
<b>Ika</b> Squid	Aug to Dec	8,00 €	8,50 €
<b>Ebi</b> Fresh shrimp from Algarve	May to Aug		8,50 €
<b>Uni</b> Sea-urchin	Nov to Apr		17,50 €
<b>Unagui</b> Eel (cooked and grilled)	Mar to Jun		14,50 €
<b>Tamago</b> Japanese Omelette			4,50 €

# MORIAWASE SASHIMI

Assortment of daily caught fish and seafood			
25 pieces	34,00 €	35 pieces 	45,50 €

S  
A  
S  
H  
I  
M  
I

R  
A  
W  
F  
I  
S  
H



# MAKIMONO

RICE ROLLS (6 units)

<b>Toromaki</b> FattyTuna	13,50 €
<b>Akami tekkamaki</b> Lean tuna	10,00 €
<b>Ikuramaki</b> Salmon roe	13,50 €
<b>Shakemaki</b> Salmon	9,50 €
<b>Gyakumaki</b> Inside out roll w/ prawns, avocado, salmon and sesame	14,50 €
<b>Californiamaki</b> Shrimp, avocado and salmon abacate	11,50 €
<b>Makimono moriawase</b> Assorted plate (18 pieces)	29,00 €
<b>Oshinkomaki</b> GoJuu Pickes	7,00 €
<b>Kappamaki</b> Cucumber and sesame	6,00 €
<b>Tamagomaki</b> Japanese Omelette	7,00 €

# TOKUBETSU

SPECIAL of the Chef (includes Misoshiru soup)

<b>Sushi tokujo</b> 16 pieces	45,50 €
<b>Sushi matsu</b> 12 pieces	31,00 €
<b>Sushi take</b> 10 pieces	26,00 €

# CHIRASHI

Bowl of rice topped w/  
raw fish slices

<b>Chirashi tsuru</b>	
Assortment of raw fish	45,50 €
<b>Unajyu</b>	
Cooked and grilled eel	45,50 €

# SUSHI & SASHIMI

# MORIAWASE

Combo w/ assortment of  
several types of fish and  
seafood

<b>30 pieces</b>	51,00 €
<b>40 pieces</b>	72,50 €

S  
U  
S  
H  
I

R  
I  
C  
E  
·  
F  
I  
S  
H

ATATAKAI RYÖRI

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

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

NABEMONOS

Served and prepared at the table  
STEW OR BOILED DISHES

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

YAKIMONOS

GRILLED DISHES

<b>Tori teriyaki</b>	
Poultry w/ teriyaki sauce	20,50 €
<b>Kurodai misozuke</b>	
Golden-bream w/ miso	24,50 €
<b>Shake shio yaki</b>	
Salmon w/ with "flor de sal"	17,00 €
<b>Gyu misoyaki</b>	
Beef steak w/ miso	28,50 €

# 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	🥚	10,50 €
Special Sunomono	cucumber rolls w/ salmon and sesame	🥚	23,00 €
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 specialities:

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 Makerel 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)		26,00 €
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

GO JUU SPECIALTIES