

Wellcome!!!



# BAR

## COCKTAILS TESSEN

### LOTUS MARTINI

VODKA BELVEDERE INFUSED WITH TEA  
LYCHEE CREAM, GRAPEFRUIT,  
ST GERMAIN AND ORANGE BITTERS

36

### KATANA

GIN TANQUERAY, SAKE, YUZU PUREE,  
LEMON GRASS JUICE,  
MINT AND ORANGE BITTERS

32

### ORIENTAL FIZZ

BRUT SPARKLING WINE, YUZU LIQUOR,  
SAKE, LEMON SORBET AND CITRUS

36

### MISS GUEIXA

SAKE, HIBISCUS AND KINKAN ORANGE  
CORDIAL, LYCHEE, CITRUS AND  
GINGER FOAM

32

### TESSEN G&T

TANQUERAY INFUSED WITH RASPBERRY  
AND LEMON TEA, GRAPEFRUIT AND MINT

36

### TESSEN BLOOD MARY

VODKA KETEL ONE, TOMATO JUICE, BLOODY MIX,  
CELERY SALT AND SHICHIMI TOGARASHI PEPPER

38

### SHATYOU

BELVEDERE VODKA, RASPBERRY, PASSION FRUIT  
REDUCTION, GREEN APPLE NECTAR AND  
VERMOUTH CHAI

35

### TROPICAL SMASH

GIN TANQUERAY, LEMON GRASS JUICE,  
CITRUS, ORGEAT, MINT, PASSION FRUIT  
REDUCTION AND RED BULL TROPICAL EDITION

36

### ASIAN MIST

BRUT SPARKLING WINE, LYCHEE CREAM,  
HIBISCUS POWDER AND ROSES SCENT

30

### PENICILLIN

JHONNIE WALKER DOUBLE BLACK, HONEY - GINGER  
SYRUP, SICILIAN LEMON AND SMOKY SCENT

35

### WASABI SOUR

SAKE, GIN TANQUERAY, WASABI,  
LEMON AND GINGER FOAM

31

### GIN BASIL SMASH

GIN TANQUERAY, BASIL, CITRUS  
AND PAPPER MIX

32

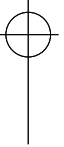
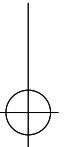


# BAR

## **CLASSIC COCKTAILS**

APEROL SPRITZ.....	32
BELVETONIC.....	36
BOULEVARDIER.....	33
COSMOPOLITAN.....	36
DRY MARTINI TANQUERAY TEN.....	50
MANHATTAN.....	36
MOJITO.....	26
NEGRONI.....	42
OLD FASHIONED.....	34
WHISKEY SOUR.....	38
NEW YORK SOUR.....	36
RUM OLD FASHIONED.....	32
MOSCOW MULE.....	32

\* TO CUSTOM COCKTAILS AND FURTHER OPTIONS ASK YOUR SERVER



# BAR

## ALCOHOL FREE COCKTAILS

<b>LEMON GRASS &amp; GINGER</b>	<b>15</b>
LEMON GRASS, CITRUS, MINT, GINGER BEER AND ORGEAT	
<b>TOMATO JUICE</b>	<b>15</b>
TOMATO JUICE, BLOODY MIX, LEMON JUICE, CELERY SALT AND SHICHIMI TOGARASHI PEPPER	

## BEVERAGES

WATER VOSS 800ml .....	39
WATER VOSS 375ml .....	19
WATER PRATA 300ml.....	7
SOFT DRINKS.....	8
NATURAL JUICE.....	12
FEVER - TREE [MEDITERRANEAN & LIGHT].....	16
RIVERSIDE - [ORIGINAL & LIGHT].....	16
RED BULL ENERGY DRINK .....	18
COFFEE.....	7
TEA.....	7

## BEER

GOOSE ISLAND SOFIE 6,5% [355ml].....	38
WALS EVITA 8,0% [375ml].....	48
WALS SESSION CITRA 3,9% [300ml].....	26
HOEGAARDEN 4,9% [330ml].....	23
CORONA EXTRA 4,5% [355ml].....	14
STELLA ARTOIS 5,0% [275ml].....	13

<b>APPLE MOJITO</b>	<b>16</b>
CLUB SODA, GREEN APPLE NECTAR, MINT SYRUP AND CITRUS	

## DIGESTIVOS

LICOR NIGORI YUZU [Hakutsuru].....	29
LICOR UMESHU [Hakutsuru].....	29
HERENCIA coffee.....	35
JÄGERMEISTER.....	27
LICOR 43.....	28
GRAND MARNIER ORANGE.....	30
BAILEYS IRISH CREAM.....	29
ANTICA FÓRMULA.....	39
HENNESSY v.s.....	55
HENNESSY x.o.....	278



# BAR

## DESTILADOS

### VODKA

BELVEDERE natural.....	31
BELVEDERE unfiltered.....	36
KETEL ONE.....	24

### GIN

TANQUERAY N°10.....47% England.....	42
TANQUERAY.....47% England.....	29
MARTIN MILLER'S .....40% England.....	49
PLYMOUTH.....41,2% England.....	35
BEEFEATER 24.....45% England.....	36
CITADELLE.....44% France.....	35
HENDRICK'S.....44% Scotland.....	42
BOBBY'S.....42% Netherlands.....	49
LONDON N1.....47% England.....	49
MONKEY 47.....47% Germany.....	68

### RUM

ZACAPA 23.....Guatemala.....	59
APPLETON Estate.....Jamaica.....	29
BACARDI 8.....Porto Rico.....	29
BACARDI Carta Blanca.....Brazil.....	22

### TEQUILA

DON JULIO BLANCO.....	89
HERÊNCIA plata reposado.....	39
HERÊNCIA plata añejo.....	42

### BLENDED WHISKY

JOHNNIE WALKER BLUE LABEL.....	98
JOHNNIE WALKER PLATINUM 18 Years.....	67
JOHNNIE WALKER GOLD LABEL.....	57
JOHNNIE WALKER GREEN LABEL 15 Years.....	52
JOHNNIE WALKER DOBLE BLACK.....	29
JOHNNIE WALKER BLACK 12 Years.....	29
BUCHANAN'S 12 Years.....	32
BALLANTINE'S 17 Years.....	45
DEWAR'S 12 Years.....	30
JAMESON IRISH.....	23

### MALT WHISKY

GLENMORANGIE 10.....	69
GLENMORANGIE nectar d'or 12 years.....	75
ARDBEG 10 years.....	72
TALISKER 10 years.....	72
THE MACALLAN amber.....	85
GLENFIDDICH 12 years.....	39

### AMERICAN WHISKEY




BULLEIT.....	27
JACK DANIELS.....	25
GENTLEMAN JACK.....	31
MAKER'S MARK.....	39

### CACHAÇA

YAGUARA ORGÂNICA.....	24
LEBLON.....Espírito Santo.....	20

# FRESH STARTERS




 <b>NORI CAESAR SALAD</b> .....	32
[romaine lettuce, parmesan and caesar sauce]	
<b>QUINOA SALAD THAI</b> .....	36
[salmon, honey sauce, shoyu and quinoa]	
 <b>SASHIMI SALAD</b> .....	58
[gren leaves, radish, tangerine, sashimi and wafu sauce]	
<b>MINI CONE CROCANTE</b> .....	30
[4un - salmon tartare, ikura (salmon roe), fraiche cream w/ wasabi]	
<b>VINAGRETE DE POLVO</b> .....	45
[octopus, sweet potatoe, tangerine, tomato, onion, wakame and lemon]	
<b>THE MIST</b> .....	42
[tuna or salmon; shrimp, squid, octopus, cold smoked, egg yolk; spicy misso sauce or poke sauce]	
<b>TARTARE DE ATUM, GUACAMOLE E CHIPS DOCE</b> .....	44
[tuna, jalapeño , guacamole and chips]	
<b>TARTARE DE BARRIGA DE SALMÃO E CHIPS DE NORI</b> .....	42
[salmon, cucumber, green apple, fraiche cream, sicilian lemon, olive oil and nori chips]	
<b>WAGYU TARTARE</b> .....	47
[wagyu, shitake, lotus root, asian pear, karashi and confit egg yolk]	
<b>TUNA OR SALMON NORI TACO</b> .....	22
<b>SOFT SHELL CRAB NORI TACO</b> .....	34
<b>CENTOLLA NORI TACO</b> .....	36

-  Ask for Vegetarian option
-  Spicy
-  Ask for gluten free option



# HOT STARTERS

 <b>TESSEN EDAMAME</b> .....	27
[ponzu sauce (lemon based), truffle olive oil and salt]	
<b>CROQUETA DE CAMARÃO (SHRIMP CROQUETTE)</b> .....	32
[5 un - w/ béchamel and miso and sweetcorn]	
<b>DADINHOS DE ARROZ CROCANTE COM TARTARE (CRISPY RICE TARTARE)</b>	
[5 un - tuna or salmon] .....	32
[5 un - wagyu w/ egg yolk].....	39
[5 un - centolla].....	56
 <b>MILHO DOCE GRELHADO</b> .....	28
[8un - sweet corn, parmesan, kewpie and sashimi]	
 <b>ROCK SHRIMP</b> .....	42
[shrimp tempura w/ spicy mayo]	
<b>CAMEMBERT GUIOZA</b> .....	31
[3 un - filled w/ camembert and honey truffle teriyaki]	
<b>CHICKEN POP</b> .....	29
[bittersweet chicken w/ peanuts]	
<b>OVO SIM</b> .....	29
[mollet egg, salmon roe, sweet potato, mushrooms and grilled vegetables]	
<b>CHICKEN WRAPS</b> .....	32
[chicken satay chopped w/ vegetables, peanut sauce to wrap in mini romaine lettuce]	
 <b>BATATA TRUFADA</b> .....	22
[fritas especiais da casa, trufadas, com furikake e parmesão]	
<b>WAGYU BURGUER</b> .....	24
[w/ camembert cheese, caramelized onion and tonkatsu sauce]	

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# SUSHIBAR

## CARPACCIO




SALMON BELLY [w/ sicilian lemon, salt and truffle butter].....	30
SALMON [w/ crispy vegetables, butter and truffle olive oil].....	30
SEA BASS [w/ rice vinegar, kewpie, grapefruit and yuzu sauce]....	28
WAGYU [w/ wakame and momoji oroshi] .....	34
OCTOPUS [w/ shisso olive oil and sriracha].....	34

## SASHIMIS SPECIALS

TUNA TATAKI [w/ wakame and fried garlic].....	29
TUNA FOIE GRAS [w/ balsamic reduction].....	58
YELLOW TAIL TATAKI.....	29
OCTOPUS MISSO SPICY.....	32
SALMON DRY MISSO [w/ pear and truffle ponzu sauce].....	29
TRUFFLE SALMON W/ CONFIT EGG YOLK.....	49
SCALLOPS W/ CAPELIN FISH ROE [w/ citrus sauce].....	40
SEALED SCALLOPS, FOIE GRÁS AND LYCHEE TARTARE .....	54

## SUSHIS SPECIALS (2 UN)

TUNA W/ PIG CHEEK AND TARE SAUCE.....	28
UNAGUI TENPURA W/ FOIE GRAS.....	46
URCHIN, SALMON ROE, EGG YOLK.....	38
SCALLOPS W/ FOIE GRAS.....	38
WAGYU, URCHIN AND FOIE GRAS.....	42
SALMON BELLY, AVOCADO TEMPURA AND EGG YOLK.....	32
TUNA AND FOIE GRAS.....	34
TRUFFLED SALMON BELLY.....	28
✓ GUNKAN WAKAME AND MOMOTARO.....	20
TUNA JYO, FOIE GRAS AND EGG YOLK.....	34
SALMON JYO, TRUFFLED OIL AND EGG YOLK.....	30
TUNA JYO, URCHIN AND EGG YOLK.....	30
JWAGYU JYO, FOIE GRAS EGG YOLK.....	30
SALMON JYO, SCALLOPS AND TRUFFLED BUTTER.....	42
TRUFFLED SQUID.....	30
SNAPPER, UME SHISSO AND SICILIAN LEMON.....	22
SHISO TEN SPICY [salmon   tuna].....	30
TRUFFLE SCALLOPS.....	32
WAGYU FOIE GRAS.....	36
GUNKAN CENTOLLA AND MASSAGO WASABI.....	48

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# SUSHIBAR

## **SUSHI 2un | SASHIMI 3un | TEMAKI 1un**

ATUM / TUNA.....	24
ATUM GORDO / FAT TUNA.....	pd
BLUEFIN .....	pd
SALMÃO / SALMON.....	22
BARRIGA DE SALMÃO / SALMON BELLY.....	26
ROBALO / SEABASS.....	22
LINGUADO / FLUKE.....	22
BURI / YELLOWTAIL.....	22
BURI TORO / FAT YELLOWTAIL.....	24
PARGO / SNAPPER.....	22
CARAPAU* / JACK.....	18
SERRA* / BONITO.....	21
CAVALINHA* / MACKEREL.....	18
SOROROCA* / SPANISH MACKEREL.....	20
LULA / SQUID.....	24
UNAGUI / EEL.....	38
CAMARÃO ROSA / SHRIMP.....	36
VIEIRAS / SCALLOPS.....	30
OSTRA / OYSTERS.....	28
POLVO / OCTOPUS.....	28
OVAS DE CAPELIM / MASSAGÔ.....	22
OVAS DE SALMÃO / IKURÁ.....	32
OVAS DE OURIÇO / SEA URCHIN.....	36
CENTOLLA.....	48
WAGYU.....	38

**\*seasonal fish**

## **ROLLS** (8 UN)

HATTORI [shrimp tempura, salmon, cucumber].....	34
YAKUZA [soft shell crab, asparagus, tonkatsu].....	40
SEXY ROLL [eel, cucumber, avocado and sanshō].....	49
SPICY TUNA .....	30
GUEIXA [salmon, avocado, jalapeño and massago].....	34
THE KING [centolla, mayo chipotle, asparagus, crispy tempura, massago] <b>[5un]</b> .....	68


## **SUSHIMEN SELECTION**

SUSHI CONFIANCE [7un].....	118
SASHIMI SELECTION [18 un].....	130
CHIRASHI SUSHI.....	135
SASHIMI TOKUJO [15 un].....	90
SETTO BLUEFIN.....	238

# MAIN COURSES

## MEAT


**COSTELA NITSUKE** ..... 89  
[cow ribs, cooked for 46 hours, cara and wasabi puree]

 **SPICY BEEF** ..... 58  
[filet mignon w/ spicy sauce, layu and chives]

**CARRÉ DE CORDEIRO** ..... 68  
[rack of lamb w/ balsamic sauce, caramelized pumpkin and panko crust]

**PORK BELLY** ..... 62  
[w/ pumpkin puree, kimchi and bok choi]


## SEA FOOD

 **ATUM PUPUNHA** ..... 55  
[tuna, balsamic teriyaki and pupunha fettuccini in truffled grana padano sauce]

**MR. TAKO** ..... 72  
[octopus, pork cheeks, sweet corn puree, vegetables and honey]

 **MISSO COD** ..... 80  
[black cod marinated during 72 hours in misso, bok choy and pickles]

**SALMÃO TERIYAKI** ..... 55  
[teriyaki salmon and grilled vegetables]

 **ROBALO COM CRISPY DE COUVE** ..... 69  
[seabass w/ grilled vegetables]

## PASTA

 **GNOCCHI COGUMELOS** ..... 49  
[gnocchi w/ grana padano, mushrooms and truffle sauce]

 **TESSER YAKISOBA** ..... 58  
[meat, chicken, vegetables and fried egg]

## ACOMPANHAMENTOS

 **MISSOSHIRU** ..... 12      **MIX DE LEGUMES** [grilled vegetables] ..... 25

 **MIX DE COGUMELOS** ..... 36      **ROBATA DE ASPARGOS** [grilled asparagus] ..... 36  
[shimeji, shitake and paris mushroom]

 **GOHAN** ..... 12     **CHAHAN** ..... 12  
[japanese rice]     [fried rice w/ vegetables, egg and bacon]

 Ask for Vegetarian option

 Spicy

 Ask for gluten free option



# DESSERT

<b>LAVA CAKE</b> .....	<b>30</b>
[belgian chocolate and nutella cake w/ soft fill and belgian chocolate ice cream]	
<b>SANDUÍCHE DE CHURROS</b> .....	<b>28</b>
[churros filled w/ icecream and dulce de leche topping]	
<b>FUJI CAKE</b> .....	<b>28</b>
[cake w/ coconut candy, pineapple, coconut ice cream and meringue]	
<b>YUZU SUGAR GLASS</b> .....	<b>32</b>
[yuzu cream, cocoa powder, yellowfruits and lemon sorbet]	
<b>AQUELE QUE BATE</b> .....	<b>26</b>
[Brownie, berries jelly, sicilian lemon, and vanilla chocolate ice cream]	
<b>ICE CREAM</b> .....	<b>16</b>
[belgian chocolate   cream   lemon]	
<b>FRUITS</b> .....	<b>16</b>

