



Itachi Sushi

一打七・うちはイタチ

Chefs recommendation 👍 Popular ❤️ Spicy 🌶️ Beef 🐮 Soup 🍜

OTOSHI

101 SUNOMONO

Delicate Japanese cucumber salad marinated in rice vinegar, with a subtle sweetness and toasted sesame seeds

102 EDAMAME

Steamed young soybeans lightly salted, served in the pod for a simple and satisfying start

103 OYSTER WITH CAVIAR

Fresh oysters with ponzu, yuzu zest, and a hint of ginger, highlighting their natural ocean flavor

ENTRADAS

Entradas frias / Cold starters



1. WAKAME

Seaweed salad with sesame and a light dressing, fresh and rich in umami flavor

4€

2. SAKE CARPACCIO ❤️

Thin slices of fresh salmon with a citrus dressing, finished with soy and sesame accents

8€

3. SAKURA SALAD

Fresh blend of avocado, cucumber, cherry tomatoes, and salmon, served with teriyaki sauce, spicy mayo, and a hint of miso

8€

4. ITACHI CARPACCIO 🐮

Thin slices of marinated beef, topped with citrus dressing, fish roe, and spring onion

9€

5. TAKO CARPACCIO 🍷

Thin slices of octopus with ponzu sauce, fish roe, spring onion, and sesame

10€

Entradas quentes / Hot starters

105. MISO SHIRU 🍜

Classic Japanese miso soup with soft tofu, wakame seaweed, and enoki mushrooms, comforting and rich in umami flavor

4€

106. HARUMAKI ❤️

Crispy spring rolls filled with fresh shrimp and creamy cheese

2 pc 4€

107. GYOZAS ❤️

Crispy Japanese dumplings filled with seasoned chicken, served with soy sauce and a hint of vinegar

4 pc 5,5€

107C. SHRIMP GYOZAS

Elegant pink-hued fried dumplings filled with seasoned shrimp, served with a mild soy and vinegar dipping sauce

4 pc 6,5€

108. ITACHI SHIRU 🍷🍜

Traditional Japanese broth, rich and aromatic, ramen style

4,5€

109. JAPANESE TEMPURA SHRIMP ❤️

Fresh shrimp delicately battered in a light, crispy tempura, served with a refined tempura dipping sauce

4 pc 7,5€

110. TAKOYAKI 🍷

Octopus-filled golden dumplings with a soft interior, drizzled with special sauce, mayo, and bonito flakes

4 pc 8€

YAKITORI



111. FRANGO

Espetada de frango / Chicken skewers

2 pc 4€

112. LULA

Espetada de lula / Squid skewers

2 pc 4€

113. POLVO

Espetada de polvo / Octopus skewers

2 pc 4,5€

114. CAMARÃO 🍷

Espetada de camarão / Shrimp skewers

2 pc 4,5€

115. VACA 🐮

Espetada de lombo / Beef skewers

2 pc 4,5€

COLD ITACHI



17. SAKE TARTARE 🍷

Fresh salmon tartare with mango, avocado, onion, and olive oil, dressed with ponzu and Japanese spices, topped with quail egg and caviar. Served with crispy rice paper

10€

18. CEVICHE ❤️

White fish cubes marinated in citrus, with red onion, chili, cherry tomatoes, fresh cilantro, and a Japanese twist

12€

TEMAKI



19. TEMAKI SAKE

Salmão / Salmon

1 pc 5€

21. TEMAKI CALIFORNIA

Camarão, abacate, pepino / Shrimp, avocado, cucumber

1 pc 6€

22. TEMAKI UNAGI 🍷

Enguia grelhada / Grilled eel

1 pc 6,5€

23. TEMAKI MAGURO

Atum / Tuna

1 pc 5,5€

24. TEMAKI SPICY MAGURO 🌶️

Atum picante / Spicy tuna

1 pc 5,5€

MORIAWASE / MIX



25. KYOTO

12 peças fritas / 12 fried sushi chef's selection

20€

26. NIGIRI LOVERS

10 nigiris seleção do chef/ 10 nigiris chef's selection

22€

27. OSAKA

16 peças mix seleção do chef/ 16 pieces mix chef's selection

24€

28. SASHIMI LOVERS ❤️

16 peças sashimi seleção do chef/ 16 pieces sashimi chef's selection

30€

29. GUNKAN LOVERS 🍷

8 peças gunkan seleção do chef/ 8 pieces gunkan chef's selection

26€

30. TOKYO

20 peças mix seleção do chef/ 20 pieces mix chef's selection

34€

31. OMAKASE ❤️

A personalized culinary journey featuring 24 expertly crafted pieces, where the chef showcases freshness and skill in every bite

42€

SPECIAL VEGETARIAN / ESPECIAL VEGETARIANO



33. NIGIRI TAMAGO

Omelete de ovo/Egg omelette

2 pc 4€

132. YAKITORI TOFU

Espetada de Tofu / Tofu skewers

2 pc 4€

136. HARU VEGGIE

Crepes vegetais / Veggie rolls

4 pc 4€

138. GYOZAS VEGGIE

Guiozas vegetais / Vegetable gyozas

4 pc 5€

37. TEMAKI VEGGIE

Abacate, pepino, tomate cereja/ avocado, cucumber, cherry tomato

1 pc 5€

39. HOSOMAKI VEGGIE

Vegetariano / Vegetarian

8 pc 7€

40. URAMAKI VEGGIE-MUST

Uramakis Fusion Vegetariano / Vegetarian

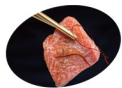
4 pc 7€

41. POKE ITACHI ❤️

Colorful mix of fresh and marinated vegetables on sushi rice, with special sauces to enhance the flavor

9€

SASHIMI



- 42. SASHIMI SAKE** 4 pc 5€
Salmão / Salmon
- 43. SASHIMI TAKO** 4 pc 6€
Polvo / Octopus
- 44. SASHIMI ROBALO** 4 pc 6€
Robalo / Sea bass
- 45. SASHIMI HOKKIGAI** 4 pc 7€
Ameijoia vermelha / Red clam
- 46. SASHIMI MAGURO** 4 pc 7€
Atum / Tuna
- 47. SAKE TATAKI** 5 pc 7€
Salmão tatakí / Salmon tatakí
- 48. MAGURO TATAKI** 6 pc 9€
Tuna tatakí with caviar and ponzu sauce
- 49. SASHIMI HOTATE** 4 pc 10€
Scallop slices, delicate and tender, enhanced with a subtle hint of yuzu and a light ponzu dressing, highlighting their natural sweet flavor
- 49A. TORO SASHIMI WITH GOLD LEAF AND TRUFFLE** 4 pc 19€
Exquisite slices of toro, the most prized cut of tuna, adorned with delicate gold leaf and a fragrant touch of truffle, delivering a sublime and luxurious experience

SUSHI HOTS

Sushi frito / Fried sushi



- 50. HOSOMAKI AKEMI TEMPURA** 8 pc 8€
Camarão / Shrimp
- 51. HOSOMAKI CRUNCHY** 8 pc 9€
Salmão e philadelphia / Salmon, philadelphia
- 52. URAMAKI SPECIAL ITACHI** 4 pc 8€
Special Chef's selection
- 53. URAMAKI FURIKAKE MAGURO** 4 pc 7€
Atum marinado em tempura / Marinated tuna in tempura
- 54. URAMAKI AKEMI** 4 pc 7€
Camarão, sésame, molho / Shrimp, sesame and sauce
- 55. URAMAKI KAKASHI CRISPY** 6 pc 10€
Especial frango / Chicken crispy
- 56. URAMAKI CRAB ROLL** 6 pc 12€
Caranguejo, espargos, molho / Crab, asparagus, sauce

GUNKAN



- 57. GUNKAN SPICY MAGURO** 2 pc 7,5€
Atum, algas / Tuna, seaweed
- 58. GUNKAN SPECIAL FOIE GRAS** 2 pc 8€
Foie gras, atum / Foie gras, tuna
- 59. GUNKAN UNAGI** 2 pc 9€
Ovas, enguia, salmão / Roe, grilled eel, salmon
- 60. GUNKAN SPECIAL ITACHI** 2 pc 9,5€
Salmão, Ikura, ovo cordoniz / Salmon, ikura, quail egg
- 60A. GUNKAN UNI** 2 pc 10€
Exquisite gunkan topped with fresh sea urchin, featuring a creamy texture and intense ocean flavor
- 60B. GUNKAN WAGYU** 2 pc 14€
Sumptuous gunkan topped with juicy wagyu slices, enhanced with Himalayan salt and a delicate hint of foie gras

HOSOMAKI



- 61. HOSOMAKI SAKE** 8 pc 7€
Salmão / Salmon
- 62. HOSOMAKI MAGURO** 8 pc 8€
Atum / Tuna
- 63. HOSOMAKI UNAGI** 8 pc 9,5€
Enguia grelhada, pepino / Grilled eel, cucumber

NIGIRI



- 64. NIGIRI EBI** 2 pc 3,5€
Camarão cozido / Boiled shrimp
- 65. NIGIRI SAKE** 2 pc 3,5€
Salmão / Salmon
- 66. NIGIRI TAKO** 2 pc 4€
Polvo / Octopus
- 67. NIGIRI SPECIAL SAKE** 2 pc 4€
Salmão flamejado / Flamed salmon
- 68. NIGIRI PEIXE BRANCO** 2 pc 4€
Peixe branco / White fish
- 69. NIGIRI MAGURO** 2 pc 4,5€
Atum / Tuna
- 70. NIGIRI HOKKIGAI** 2 pc 5€
Ameijoia vermelha / Red clams
- 71. NIGIRI AMAEBI** 2 pc 5€
Camarão doce / Sweet shrimp
- 72. NIGIRI SPECIAL ITACHI** 2 pc 5€
Foie gras flamejado / Flamed foie gras
- 73. NIGIRI UNAGI** 2 pc 5,5€
Enguia grelhada / Grilled eel
- 74. NIGIRI HOTATE** 2 pc 6€
Delicate slices of fresh scallop, naturally sweet and tender
- 74A. TORO NIGIRI** 2 pc 9€
Delicate slices of toro tuna, the richest and most tender cut, served atop perfectly seasoned sushi rice
- 74B. WAGYU NIGIRI** 2 pc 11€
Exquisite slices of wagyu, renowned for its marbling and tenderness

URAMAKI

Uramakis Fusion



- 75. CLASSIC CALIFORNIA** 4 pc 7€
Shrimp, avocado, tobiko, sweet cucumber and spicy mayonnaise
- 76. TAMAGO E FOIE** 4 pc 9€
Egg sheet, salmon, shrimp tempura and foie gras
- 77. MONTE FUJI COM CAVIAR** 4 pc 8€
Salmon, Philadelphia, caviar and Japanese spices
- 78. ABURI SPECIAL SAKE** 4 pc 8€
Flamed salmon with avocado, ikura and Japanese maionese
- 80. URAMAKI UNAGI** 6 pc 16€
Smoked eel, fry soft shell crab, salmon, fish eggs and caramelized onions

HOTS ITACHI

(Vegan available)



- 180. YAKIMESHI** 10€
a) Chicken b) Pork or c) Shrimp fry rice
- 181. YAKISOBA** 10€
a) Chicken b) Pork or c) Shrimp fry noodles
- 182. SOBA NOODLES WITH OCTOPUS** 14€
Thin buckwheat noodles paired with tender octopus pieces, served with a delicate soy-based sauce and fresh garnishes
- 183. UDON NOODLES** 11€
Vaca, legumes, massa / Beef, vegetables, noodles
- 184. GYUDON WITH RICE** 12€
Tender thinly sliced beef served over Japanese white rice, accompanied by red onion, quail egg, sesame, and a soy-based sauce with a subtle sweet touch
- 185. TEMPURA MORIAWASE** 14€
Ingredientes sazonais / Seasonal ingredients
- 186. UNAGI RICE** 16€
Japanese rice delicately topped with tender grilled eel glazed with sweet soy sauce, accompanied by quail egg, caramelized onions, roe, and scallions
- 187. RAMEN SHIRU** 14€
Creamy and rich tonkotsu broth served with roasted pork (chashu), marinated egg, nori seaweed, bamboo shoots (menma), and scallions
- 188. OSAKA'S HOTATE RAMEN** 18€
Ramen with a delicate and flavorful broth, fresh scallops, al dente noodles, and traditional garnishes



SOBREMESAS

Desserts

201. MOCHI ICE CREAM JAPONÊS

4€

Bolinho de arroz glutinoso com recheios de sabores diferentes, tais como matcha, chocolate, morango.
Glutinous rice cake with fillings of different flavors, such as matcha, chocolate, strawberry.

202. DORAYAKI

4,5€

Duas deliciosas panquecas recheadas de anko(pasta de feijão) ao estilo japonês.
Two delicious pancakes filled with Japanese-style anko (bean paste).

203. CHEESECAKE

5,5€

Torta com uma textura incrivelmente leve. Perfeito para os amantes de queijo. Finalizada com uma calda à escolha.
Pie with an incredibly light texture. Perfect for cheese lovers. Finished with a syrup of your choice.

204. GELADO DE CHÁ VERDE/SÉSAMO

5,5€

Uma delícia refrescante, equilibrando a intensidade do matcha/sésamo com uma textura cremosa.
A refreshing delight, balancing the intensity of matcha/sesame with a creamy texture.

205. ITACHI FRUTAS

6,5€

Combinação das mais frescas e saborosas frutas da época. Um prato colorido e refrescante.
Combination of the freshest and most delicious seasonal fruits. A colorful and refreshing dish.

207. PETIT-GATEAU C/GELADO

6,5€

Uma combinação perfeita entre a intensidade do petit-gâteau e a suavidade do gelado.
A perfect combination between the intensity of petit-gâteau and the smoothness of ice cream.

208. CHOCOLATE LOVERS

6,5€

Esta sobremesa "3 Chocolates" oferece uma tentadora tripla de chocolates - ao leite, meio amargo e branco.
This "3 Chocolates" dessert offers a tempting triple of chocolates - milk, semisweet and white.

209. SPECIAL ITACHI

15€

Combinação irresistível de várias sobremesas Itachi.
Irresistible combination of Itachi desserts.

COCKTAILS CLÁSSICOS

Classic cocktails

310. MOCKTAIL ITACHI	7€
311. CAIPIROSKA ITACHI	7€
312. CAIPIRINHA ITACHI	7€
313. MOJITO ITACHI	8€
314A. SANGRIA TINTA/BRANCA(CUP)	6,5€
314B. SANGRIA ESPUMANTE/SAKE(CUP)	7,5€

SANGRIA

Classic Portuguese drinks

315. SANGRIA TINTA/BRANCA 1LT	17€
315A. SANGRIA VINHO DE PORTO 1LT	18€
316. SANGRIA TINTA/BRANCA 1.8LT	25,5€
317. SANGRIA ESPUMANTE MARACUJÁ 1LT	19,5€
318. SANGRIA ESPUMANTE MARACUJÁ 1.8LT	30€
319. SANGRIA DE SAKE 1LT	19€

BEBIDAS C/ÁLCOOL

Alcohol drinks

320. IMPERIAL Draft beer	2,5€
321. CANECA Draft beer	4,5€
322. SAPPORO JAPONESA 33CL Japanese beer	3,8€
323. ASAHI JAPONESA 33CL Japanese beer	3,8€
324. KIRIN ICHIBAN 33CL Japanese beer	3,8€
325. SUPER BOCK 33CL	3€
326. SUPER BOCK STOUT 33CL	3€
327. SUPER BOCK SEM ÁLCOOL 33CL	3€
328. SOMERSBY Cider	3,2€
329. SOJU 360ML	8€

BEBIDAS

Drinks

330. ÁGUA LUSO 1LT	4€
331. ÁGUA C/ GÁS 25CL	3€
332. ÁGUA TONICA 25CL	3€
333. COCA COLA	3€
334. COCA COLA ZERO	3€
335. FANTA	3€
336. SEVEN UP	3€
337. ICE TEA	3€
338. CHÁ FRIO	3,5€
339. SUMO NATURAL Orange juice	4,5€

ESPUMANTE

Sparkling wine

340. QUINTA ORTIGÃO BRUTO	19,5€
341. VERTICE BRANCO BRUTO	30€
342. CANARD DUCHENE CHARLES VII BRUTO	70€
343. MOET CHANDON BRUTO	75€

VINHO ROSÉ

Rose wine

345. FIUZA Dry	15€
346. MATEUS ROSÉ 750ML Sweet	14,5€
347. MATEUS ROSÉ 375ML Sweet	8€
348. QUINTA VENTOZELO Dry	25€

VINHO VERDE

Green wine

349. GAZELA Semi-dry	14€
350. CASAL GARCIA Sweet	15€
351. MURALHAS Semi-dry	16€
352. QUINTA SANTIAGO LOUREIRO Semi-dry	21,5€

VINHO DO PORTO

Porto wine cup

353. PORTO LBV RED	6€
353A. PORTO LBV WHITE	8€
354. GRAHAM'S TAWNY 10 ANOS	8€

VINHO TINTO

Red wine

355. EVEL	16€
356. RED WINE CUP	4,5€
357. QUINTA DE CRASTO	24€
358. MEANDRO	34€
359. ESPORÃO COLHEITA	22€
360. ESPORÃO RESERVA	35€
361. MOUCHÃO	80€

VINHO BRANCO

White wine

362. FIUZA Sweet	15€
363. EVEL Sweet-acid	16€
364. WHITE WINE CUP	4,5€
365. PLANALTO 750ML Dry	16,5€
366. PLANALTO 375ML Dry	9€
367. VALE D.MARIA SUPERIOR Citric	22€
368. TABOADELLA Dry	24€
369. QUINTA CRASTO Dry	24€
370. QUINTA VENTOZELO Floral	26€
371. CARTUXA Dry	30€

WHISKY

372. NIKKA FROM THE BARREL	9,5€
373. NIKKA DAYS	7,5€
374. JACK DANIELS	5,5€
375. JOHNNIE WALKER BLACK LABEL	6,5€
376. MONKEY	6,5€

GIN FACTORY

377. BOMBAY SAPPHIRE	8€
378. BEEFEATER 24	9€
379. ROKU	10€
380. HENDRICKS	11€
381. JINZU	12€

APERITIVOS

Digestive drinks

382. SAKE SHOT	3€
383. JARRO SAKE 300ML	11€
384. SAKE SUPERIOR 300ML	15€
385. JAPANESE PLUM WINE UMESHU	5€
386. PORTUGUESE PLUM WINE	4€

CAFETARIA

Hot Beverages

TEA

387. INFUSÕES Herbal infusions	4€
388. CHÁ VERDE Green tea	4,5€
389. CHÁ JASMIN Jasmine tea	5€

COFFEE

390. CAFÉ Coffee	1,5€
391. AMERICANO Americano coffee	1,8€
392. MEIA DE LEITE Coffee with milk	2,5€