



Saikō was born from the desire to offer the finest fusion sushi in Portugal, to guests who value excellence in both cuisine and service, within a space so inviting and welcoming that it feels familiar.

Our mission is clear: to constantly demand the very best from ourselves in order to deliver a flawless experience to every guest, through the superior quality and freshness of our ingredients, the creativity and mastery of our fusion cuisine, and a service that is both efficient and genuinely attentive.

And why the name Saikō? In Japanese, it describes that special meal where everything you ate and drank was exceptional, enjoyed in wonderful company. That is exactly the experience we strive to offer you.

WELCOME TO THIS FOOD EXPERIENCE!

COUVERT

Edamame.....	5,20€
Green Soybean, with soft taste and texture, speckled with salt and grated sesame seeds.	
Sunomono.....	5,90€
Laminated and marinated cucumber salad finished with grated sesame seeds.	
Goma Wakame Salad	7,30€
A fresh salad that combines sesame seeds and seaweed wakame.	

OTOSHI - Entradas

Miso Shiro.....	6,60€
Miso and tofu soup, with wakame, leek and sesame, enriched with fresh salmon cubes.	
Ebi Especial.....	13,60€
For many, the best starter in Saikō. Breaded shrimp wrapped in salmon; a fresh touch of the leek combined with the creaminess of Kimutchi mayonnaise. A real delicacy with a touch of Chef's Taré, micro-herbs and roe.	
Gyosas.....	9,40€
The typical Japanese ravioli, fried or steamed: / 4 chicken and vegetables Gyosas, finalized with Chef's Taré, chive and roe / 4 vegetables Gyosas, finalized with Chef's Taré and chive	
Ebi Tempura.....	17,70€
The fried shrimp in tempura, the crispy texture combined with the sweetness of the Chef's Taré sauce and the taste of sesame seeds.	
Yasai Tempura.....	15,40€
Pepper, broccoli, carrot, eggplant and onion; a set of vegetables with a wonderful creamy texture inside, and light and crispy tempura outside. Finalized by the Chef's sauce.	
Nasu Dengaku.....	10,90€
The baked eggplant with its creamy texture, finished with Dengaku sauce, made from Miso, speckled with grated sesame seeds.	
Hotate Guriru.....	19,20€
The wonderful prime scallops sealed on the plate slightly watered with ponzo Chef's sauce, finished with micro-herbs and roe.	



CEVICHES AND CHOPPED FISH

Traditional Ceviche 18,60€

Very fresh, carefully cut and marinated white fish in citrus juices with a touch of purple onion and coriander.

Imperial Ceviche 19,40€

Prime scallops, shrimp and white fish, watered with ponzo sauce, with a touch of shallot and finalized with micro herbs.

Tropical Ceviche 20,90€

Mix of the three fish with mango and avocado, flavored with citrus juice, onion, peppers and finalized with coriander.

Moriawase Chopped Fish 20,80€

Mixture of salmon, tuna and white fish carefully chopped, goma wakame seaweed and finalized with aromatic herbal sauce and grated sesame seeds.

Kimutchi Moriawase 20,80€

For spicy lovers, salmon, tuna and white fish chopped into cubes, a leek, finished with the kimutchi and ponzo sauces.

Shake Kimutchi 18,90€

Fresh mixture of salmon chopped into cubes and cabbage, a touch of leek, finished with the kimutchi and ponzo sauces, and speckled with grated sesame seeds.



TATAKI AND CARPACCIO

Shake Tataki 21,90€

Sliced salmon glazed, finalized with Taré sauce, grated sesame seeds and roe.

Maguro Tataki 25,70€

Tuna glazed and sliced, finalized with aromatic herb sauce, grated sesame seeds and roe.

Usuzukuri Moriawase 19,70€

Salmon carpaccio, tuna and white fish with aromatic herbal sauce, ponzo sauce and finalized with grated sesame seeds and roe.

Usuzukuri Shake 18,60€

For salmon lovers, slices chopped into carpaccio with aromatic herbal Chef's sauce, ponzo sauce and finalized with grated sesame seeds and roe.

SPECIAL MAKIS

These are the Makis that make **Saikō** a fusion Sushi restaurant different from all others. Experience the freshest ingredients, the best combinations and flavors explosions. (8 pieces)

Saikō Special24,70€

The star of the Menú, this stuffed maki of breaded shrimp, Japanese sesame mayonnaise and cucumber. Covered by a slice of salmon sashimi, finalized with Sweet Chili and Taré-based sauce, grated sesame seeds, chives and roe.

Yawarakai..........19,40€

Spectacular futomaki stuffed with breaded soft crab. The taste of the crab combined with the Japanese sesame mayonnaise, finalized with the freshness of the seaweed wakame, roe, ponzo sauce and Taré. (10 pieces)

Bô Shake..........19,10€

Bô is an elaborate maki without Nori. It is wrapped only in rice, a pleasant sushi experience. Stuffed with salmon, cream cheese, chives and roe, and finalized with brased salmon, sesame mayonnaise and chive.

Hakusai..........19,90€

Hakusai means cabbage in Japanese. This is a maki where the rice is wrapped in Cabbage, at the top chopped salmon with cream cheese, finalized with toasted corn flakes and Taré sauce.

Caju & Ginger..........20,50€

Perfect combination of ground cashew and caramelized ginger. Stuffed salmon, brie cheese and finalized with ponzo sauce.

Ebi Burakkraisu..........20,80€

A black rice Maki stuffed with salmon and breaded shrimp. Finished with chopped salmon, cream cheese and sweet chili-based sauce.

Shake Skin..........15,60€

Maki stuffed with the grilled skin and salmon. With cream cheese, cucumber and grated sesame. Finished with a slice of salmon, chives and Taré.

Shiromi Sweet..........22,20€

A white fish Maki stuffed with Shitake mushrooms, leek and fried onion. On top, white fish sashimi, sweet chili-based sauce and roe.

Red Maguro..........26,70€

The fresh color red of the tuna, in contrast with the green of the aromatic herbs sauce. A maki stuffed from tuna, leek and avocado. Covered by tuna sashimi, the aromatic herbal sauce and grated sesame.

Ringo..........19,80€

A sweet Maki with salmon, apple and cream cheese, finished with toasted laminated almonds and slightly caramelized apple.

Abokado Tamanegi20,20€

Maki of breaded shrimp with cream cheese and leek, finished with thin slices of avocado.

Ebitem..........18,70€

Maki of shrimp in tempura with cream cheese, finalized with roe and Taré.



This restaurant has a complaint / price book include VAT at the rate in force by law / no dish, food or drink, including couvert, can be charged if not requested by the customer or by this is unused (DL # 10/2015 Art. January 16) / Some products may contain allergens or substances likely to cause food intolerances. For more information ask for employees / this Establishment has a Complint Book at your disposal / vat included at legal tax. In the meal, food or drink, including the couvert, can be charged if not ordered and consumed by the customer (dl # 10/2015 article 135 of 16 january) / some food products / For further information, please ask your waiter.

GUNKANS

Gunkans are the most special pieces of fusion sushi. Delicate, each one reserves something different that makes this sushi simply wonderful. (2 pieces)

Gunkan Egg.....11,40€

Amazing salmon Gunkan with a quail egg on top, finished with chives, Taré sauce and roe.

Gunkan Hotate.....17,90€

Tuna Gunkan with a touch of sesame mayonnaise, scallops and finished with roe and micro-herbs.

Gunkan Shiromi14,70€

Gunkan wrapped in white fish, finalized with chopped white fish, Dengaku sauce, roe and micro herbs.

Gunkan Ebi Tempura12,10€

Gunkan wrapped in salmon and, at the top, shrimp tempura, finalized with sweet chili-based sauce, roe and micro herbs.

Gunkan Ebi10,90€

Salmon Gunkan filled with a combination of cooked shrimp, dry tomato, arugula and cream cheese. Finished with Taré and roe.

Gunkan Hot Shake10,80€

A totally different Gunkan. Breaded rice base wrapped in salmon, finalized with chopped salmon and cream cheese, with sesame mayonnaise and Taré.

Gunkan Flambé (4 peças)20,40€

A dish that arrives at the table on fire. Salmon gunkan with chopped almonds, on top, chopped salmon with cream cheese and Taré.

Gunkan Ikura.....22,00€

Traditional rice gunkan wrapped in salmon, with salmon roe at the top,

Gunkan Shitake Shake.....9,90€

Salmon Gunkan with traditional Shitake mushrooms. Enriched with sesame mayonnaise and finalized with Taré and chive.

Gunkan Moriwase.....57,20€

Salmon Gunkan with traditional Shitake mushrooms. Enriched with sesame mayonnaise and finalized with Taré and chive.



HOT SUSHI

Hot sushi or sushi in tempura. The combination of different flavors and the best fish inside the maki, which is then fried and sliced. For lovers or, also, the perfect start for beginners. (8 pieces)

Hot Uramaki16,70€

The most typical Hot Sushi Maki, stuffed with salmon and cream cheese, finished with Tarê sauce and chives. So simple and so delicious.

Hot Shake Maki..........17,90€

The Salmon Hosomaki in Tempura, which combines rice and salmon, finished with minced salmon, cream cheese and chives.

Hot Maguro Maki21,70€

The Tuna Hosomaki in Tempura finished with minced tuna and leek and a slightly spicy Red Fruit sauce.

Hot Harumaki16,10€

Salmon wrapped in Harumaki leaf, the fryied crispy leaf, finished with Kimutchi mayonnaise and chives.

Hot Ebi Filadélfia19,30€

Maki stuffed with breaded Shrimp and Salmon, enriched with cream cheese cream, finished with Tarê sauce and chives. (6 pieces)

Hot Prawn19,90€

Rice-free Maki, stuffed with Salmon, breaded Shrimp and Goma Wakame, a surprise for the palate. Finished with roe and taré sauce. (6 pieces)

Hot Especial Saikō19,90€

Rice-free Maki, stuffed with Salmon, with Brie Cheese and arugula, enriched with roasted almonds and Taré sauce. (6 pieces)



TEMAKIS

A different way to eat Sushi. Cone-shaped, filled with the freshest and most flavorful ingredients.

Shake 9,80€

Salmon temaki sprinkled with chives.

Califórnia 9,60€

Salmon temaki with cucumber, mango and sesame seeds.

Filadélfia 10,10€

Salmon temaki with cream cheese, finished with chopped chives.

Maguro 14,70€

Tuna temaki sprinkled with leek.

Spice Maguro 14,80€

Slightly spicy Tuna minced temaki with leek.

Ebi Furai 10,80€

Shrimp in Tempura Temaki with cream cheese and cucumber, finished with roe, sesame seeds and Taré sauce.

Chef's Special 16,70€

A Temaki not to be missed! Shrimp, braised salmon, sun-dried tomato, Wakame ... and I won't say more.

BAO's

Kumo Ebi Bao 9,80€

Steamed Bao filled with light, crispy shrimp tempura, wrapped in a smooth spicy mayonnaise, delivering a delicate balance of texture, freshness and a subtle hint of heat.

Shiro Midori Bao 9,60€

Soft steamed Bao with golden fried white fish, set on a creamy guacamole base.

Soft Krab Royale 11,20€

Steamed Bao featuring crispy soft-shell crab, paired with a spicy mayonnaise and finished with teriyaki sauce.

SUSHI FUSION SELECTION

Fusion Selection (20 pieces, 1 person) 39,80€

Combined dish of Sashimi, special Makis, fusion Gunkans and hot Sushi.

Fusion Selection (40 pieces, 2 people) 79,60€

Combined dish of Sashimi, special Makis, fusion Gunkans and hot Sushi.

Traditional Sushi Selection (20 pieces, 1 person) 39,20€

Combined dish of Sashimi, Nigiris, Hosomakis, traditional Gunkans and Uramakis.

Traditional Sushi Selection (40 pieces, 2 people) 78,40€

Combined dish of Sashimi, Nigiris, Hosomakis, traditional Gunkans and Uramakis.

Vegetarian Combined Dish ((20 pieces, 1 person) 31,70€

Combined dish of vegetarian Makis and Gunkans, and hot vegetarian Sushi.

Omakase (40 pieces - almost no rice) 98,50€

Combined dish of Sashimi, Makis with no rice and special Gunkans.

TRADICIONAL SUSHI

For **Traditional Sushi** lovers, the pieces that combine only fish and rice.

SASHIMI

Typical raw fish slices, simple and fresh. (6 pieces)

Shake (salmon)	12,70€
Maguro (tuna)	18,80€
Shiromi (white fish)	14,80€
Mix (18 pieces)	43,90€

NIGIRIS

A slice of fish carefully placed on an elongated ball of rice. (2 pieces)

Shake (salmon)	8,10€
Maguro (tuna)	10,90€
Shiromi (white fish)	8,70€
Hotate (scallops)	10,20€
Ebi (shrimp)	8,90€

HOSOMAKIS

The Maki that combines Nori seaweed and rice with fish in the center. (8 pieces)

Shake (salmon)	7,30€
Maguro (tuna)	11,30€
Shiromi (peixe branco)	10,00€
Ebi (shrimp)	9,40€
Kyūri (cucumber + sesame)	5,10€
Abokado (avocado + sesame)	6,20€

URAMAKIS

Typical Makis with rice on the outside, fresh, stuffed with fish combined with different ingredients. (8 pieces)

Califórnia	15,80€
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Typical California Maki with salmon, cucumber and mango, finished with sesame seeds.

Special Califórnia	15,10€
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California Maki transformed into something very fresh and special. Combine shrimp and avocado with sesame mayonnaise and crispy fried onion. Finished with Massago roe.

Shake Ebi Ura.....	18,30€
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Salmon, Shrimp and Avocado California Maki, finished with chives and sesame seeds.

HOT DISHES

And because Japanese cuisine is not just about sushi, here are other proposals to discover and enjoy.

Yakissoba Yasai 20,60€

Japanese sautéed noodles with grilled vegetables, finished with Taré sauce, sesame seeds and leek.

Yakissoba Tory 22,10€

Japanese sautéed noodles with chicken, grilled vegetables, finished with Taré sauce, sesame seeds and leek.

Yakissoba Ebi 23,30€

Japanese sautéed noodles with shrimp, grilled vegetables, finished with Taré sauce, sesame seeds and leek.

Ahiru Teppan 26,10€

Grilled duck on a bed of sautéed vegetables, finished with Taré sauce, sesame seeds and leek.

Shake Teppan 22,80€

Grilled salmon fillet on a bed of sautéed vegetables, finished with Taré sauce, sesame seeds and leek.



DESSERTS

Pistachio Ice cream 8,50€

Green Tea Ice cream 7,10€

Sesame Seeds Ice cream 6,50€

Coconut Ice cream 7,10€

Lemon Pie 7,20€

Biscuit base filled with light cream and fresh lime juice.

Dulce de Leche Molten Cake with Rosemary Ice Cream 8,90€

A warm, creamy indulgence paired with aromatic freshness, the perfect way to end your meal.

Chocolat Kēki 8,70€

A delicious chocolate cake served warm, paired with airy whipped cream that makes every bite pure indulgence.

Amai Tamago 11,80€

White chocolate egg with mango coulis, a unique dessert that combines smoothness with tropical freshness.

Unmissable for anyone looking for something truly special.

Mochis 6,00€

Pistachio / Mango / Strawberry Cream / Golden White Chocolat

Lisboeta Tart 8,90€

Lisboeta in the form of a milk chocolate tart with salted caramel