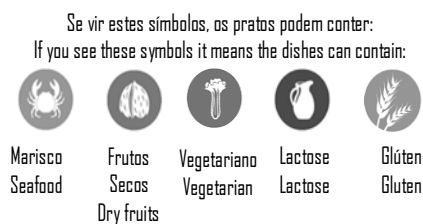


緑 MIDORI

MIDORI means green, taking influence from the magnificent green landscapes around the Sintra Mountains. It is the oldest Japanese restaurant in Portugal, having been present in the Penha Longa establishment since 1992.

The most recent concept of Midori is the portrayal of the heart of Chef Pedro Almeida and his team. A heart that occupies an area larger than that of the restaurant, and that expresses the philosophy of the Chef, who does not hesitate in diving into his own ideas, creating an innovative concept.

At Midori, you will find a connection between Japan and Portugal, on a journey back to the origins, where Portugal had an important influence in Japanese gastronomy. This is a concept of Japanese cuisine with traditional and genuine flavors with current influences, where what is most important is the quality and origin of the products.



Prices shown include VAT at the current legal rate of 13%

Food or drink not ordered will not be charged.

Any dish is subject to change due to the seasonality of the products and daily availability.

Menu Umi

7 moments

Hassun

Miso Soup

Salt Cod miso soup with coriander, smoked paprika and crispy fish skin



Mukozuke

Red mullet sashimi with leaves, butter and miso sauce



Yakimono

Yakiniku with mustard sunomono and kimizu



Sushi

Shitake mushroom nigiri in sunomono

Grilled mackerel nigiri with fermented garlic and olive oil

Smoked tuna nigiri with muxama

Japanese charcoal seared toro nigiri



Sakana

Beltfish tempura with banana and miso purée



Dezato

Mandarin, Marjoram and Matcha



Price per person • 115 €
With our wine pairing • 180€

Menu Kiri

8 moments

Hassun

Miso Soup

Salt Cod miso soup with coriander, smoked paprika and crispy fish skin



Mukozuke

Red mullet sashimi with leaves, butter and miso sauce



Squid Sashimi with dashi broth



Osuimono

“Bulhão pato” Sakamushi osuimono



Sushi

Shitake mushroom nigiri in sunomono

Grilled mackerel nigiri with fermented garlic and olive oil

Algarve shrimp nigiri with shrimp head jus “à guilho” and finger lime caviar



Squid nigiri with lime and salt

Smoked tuna nigiri with muxama

Japanese charcoal seared toro nigiri



Yasai

Mushroom and truffle Ochazuke



Sakana

Beltfish tempura with banana and miso purée



Pré – Dezato

Fake yuzu mousse rock with kodium sorbet



Dezato

Mandarin, Marjoram and Matcha



Price per person • 125 €
With our wine pairing • 200€
With choice of main course.