



Chef's Appeties

- 1

GRACINHA 1
QUARPACCIO

Reinterpretation of the arpaccio with tuna, salmon, white fish and octopus.

BRL 60,00
- 2

GRACINHA 2
BEM CASADO Tuna (4 unids.)

Tuna cube with cream cheese and smoked sea bass covered in our chilli pepper jelly.

BRL 31,00
- 3

GRACINHA 3
GUNKAN TOWER (6 units.)

Salmon roll, cream cheese and shimeji flamed in cointreau, accompanies leek crispy.

BRL 45,00

ENTRY

- 1195

EDAMAME (200g)

R\$ 34,00
- 1003

SPECIAL HARUNATCHO

6 unists of harumaki cone with salmon tart and cream cheese covered with finger pepper jelly

R\$ 45,00
- 4

BEM CASADO SALMON

6 harumaki chip sandwiches filled with salmon paste drizzled with house sauces.

BRL 35,00
- 5

EBI LADY

5 shrimp and cream cheese roll ups.

BRL 45,00
- 8

IKA FURAY (12 rings)

Robust breaded squid rings - served with tonkatsu sauce.

BRL 47,00
- 9

EBI PAN NO (8 units.)

Breaded shrimp stuffed with cream cheese accompanies tonkatsu sauce.

BRL 47,00
- 12

ORIENTAL CEVICHE

assorted fish cubes marinated in sauce orange lemon and sake special.

BRL 60,00
- 13

HARUNATCHO

6 units of the perfect combination of the harumaki with assorted seasoned fish tartare with chives turnip greens, ginger and esmin togarashi.

BRL 40,00
- 14

SALMON MEIJI (6 units)

roasted salmon rolls, stuffed with shimeji and cream cheese drizzled with delicious spicy sauce.

BRL 60,00
- 15

MISSOSHIRO

BRL 23,00
- 16

SUNOMONO

Japanese cucumber salad with sliced kani.

BRL 23,00
- 17

OCTOPUS SUNOMONO

Japanese cucumber salad with octopus slices.

BRL 30,00
- 18

HARUMAKI (shrimp / vegetables/

dried beef with pumpkin and cream cheese)

BRL 30,00
- 19

GYOZA

4 units of the oriental stuffed ravioli with seasoned chicken and nira.

BRL 34,00

- 20

NIRÁ (sazonal)

Garlic sprouts sauteed in soy sauce (seasonal).

BRL 46,00
- 22

SHITAKE OU SHIMEJI

Juicy chunks of fresh shimeji mushrooms sauteed in soy sauce.

BRL 47,00
- 23

MIX NIRÁ (with mushrooms or squid)

Garlic sprouts sauteed in soy sauce with squid or mushroom.

BRL 47,00
- 291

SALMON TARTAR

BRL 66,00
- 292

SPECIAL SALMON TARTAR

(Seasoned with truffle oil, genger, egg yolk and masago roes)

BRL 95,00
- 295

SHRIMP BOLLS

(150gr of srimp on the wrapped tempurá spicy sauce)

BRL 40,00
- 99

PIGYOSA

Fried dumpling stuffed with pork and Asian spices (with ponzu sauce)

BRL 36,00
- 96

POKE (salmon or tuna)

Fish bowl, accompanies gohan, avocado, tomato, diced red onion and cucumber slices.

BRL 60,00

USUZUKURI / CARPACCIOS

- 39

SALMAN / TUNA / WHITE FISH / OCTOPUS

BRL 60,00
- 139

SALMAN BELLY WITH THURFFLE OIL

BRL 65,00
- 239

TUNA WITH PONZO SAUCE

BRL 55,00
- 339

W. FISH + PONZO OR THURFFLE

BRL 55,00
- 439

OCTOPUS

BRL 70,00

SASHIMIS

- 46

ROAST

5 pieces 10 pieces

BRL 35,00 BRL 57,00
- 52

SALMON

BRL 35,00 BRL 57,00
- 52a

SALMON BELLY

BRL 38,00 BRL 66,00
- 53

TUNA

BRL 35,00 BRL 57,00
- 55

FISH OF THE DAY

BRL 35,00 BRL 57,00
- 54

OCTOPUS

BRL 35,00 BRL 57,00

SMALL COMBOS

- 36

YOUR WAY (choose between sushi, sashimi and makimonos, except roe)

BRL 8,00 per piece
- 27

DUO TEMAKI

(2 temakis + 3 harumakis)

BRL 90,00
- 30

COMBOMAKINHO (14 pieces)

2 salmon sushi, 2 tuna sushi, 2 tuna sashimi 2 salmon sashimi, 2 white fish sashimi and 4 hot philadelphia.

BRL 79,00
- 31

COMBOMAKI MINI (20 pieces)

4 salmon sashimi, 3 tuna sashimi, 3 white fish sashimi 4 california makimonos and 4 hot philadelphia makimonos +1 pair of roes.

BRL 95,00
- 32

COMBOMAKI SALMON (20 pieces)

(6 sushis + 8 sashimis + 6 spicy salmon rolls)

BRL 95,00

- 33

COMBOMAKI SALMONTUNA

(20 pieces) (4 salmon sashimi + 4 tuna sashimi + 2 salmon sushi rolls + 2 tuna sushi rolls + 2 meiji salmon + 2 bem casado tuna + 4 hot philadelphia)

BRL 96,00

BIG COMBOS

- 34

ARCOS DA LAPA (33 pieces)

10 sashimis (5 salmon and 5 tuna) + 7 sushis (2 salmon, 2 tuna, 2 white fish, 1 skin salmon) + 4 makimonospicy + 8 teka-maki + 4 california

BRL 165,00
- 35

LAPAMAKI (46 pieces)

15 assorted sashimi + 14 sushis (4 salmon, 4 tuna, 2 white fish, 2 kanis, 2 schrimp) + 5 makimonos Hot Philadelphia + 4 california + 4 tekamaki + 4 salmon skin

BRL 225,00
- 135

LAPACOPA (70 pieces)

30 sashimis (10 salmon, 5 white fish, 5 tuna, 5 smoked sea bass, 5 octopus) + 18 sushis (6 salmon, 2 tuna, 2 shrimp, 2 snook, 2 octopus, 2 indian, 2 salmon skin) + 10 hot philadelphia makimonos+ 4 spicy salmon makimonos + 4 makimonos salmon light + 4 hot holls

BRL 336,00
- 235

SALMONTUNA (36 pieces)

(5 tuna sashimi + 5 salmon sashimi + 5 stuffed salmon sashimi (haddock and leek crispy) + 4 tuna sushi + 3 salmon sushi + 2 jou teriyaki tuna + 8 hot philadelphia + 4 jou spicy salmon

BRL 192,00
- 335

JUST SALMON (36 pieces)

(6 salmon sashimi + 4 stuffed salmon sushi + 4 salmon sushi + 4 skin salmon sushi + hot philadelphia + 6 hot philadelphia + 4 philadelphia Uramaki + 4 spicy salmon + 4 lemon shake)

BRL 199,00
- 435

COMBINED OF CHEFF (50 Pieces)

Cheff's Creaation SUSHIAP (25 sashimis + 15 sushis + 10 makimonos)

BRL 308,00
- 4000

COMBO COMBINED (21 pieces)

(1 harumaki, 1 mushroom, 1 yakissoba, 3 skewers, 4 sushis, 4 sashimi, 4 makimonos, 1 carpaccio, 1 temaki, 1 dessert)

BRL 115,00

DUPLAS

- 313

SALMON BELLY THURFFLE

BRL 30,00
- 314

TUNA W/ BURRATA AND PESTO

BRL 30,00
- 315

SARDINE MARINADE (sazonal)

BRL 23,00
- 316

MASAGO (ROES)

BRL 35,00
- 317

TRURFFLE BUTTER SHRIMP

BRL 30,00
- 318

WHITE FISH OF THE DAY

BRL 23,00
- 319

IKURA (ROES)

BRL 70,00
- 320

SCALLOPS THURFFLE

BRL 40,00





TEMAKIS

58	MARACANÃ	BRL 42,00
	(Roast salmon with cream cheese)	
65	CORCOVADO	BRL 40,00
	(Salmon and chives)	
66	PÃO DE AÇÚCAR	BRL 40,00
	(Tuna and chives)	
71	APOTEOSE	BRL 42,00
	(salmon and cream cheese)	
67	ARCOS DA LAPA	BRL 42,00
	(Salmon, shrimp and cream cheese)	
61	IPANEMA	BRL 42,00
	(Roast tuna, teriyaki, sesame and chives)	
60	ENGENHÃO	BRL 42,00
	(Roast shrimp with cream cheese e chives)	
82	Any Temaki without rice	BRL 50,00

MAKIMONOS

8 units

112	CALIFÓRNIA ROLL	BRL 35,00
113	PHILADELPHIA OR HOT PHILADELPHIA	BRL 43,00
	(salmon and cream cheese or salmon and cream cheese, bateded and deep fried)	
114	SALMON SKIN ROLL	BRL 30,00
115	URAMAKI SPICY SALMON	BRL 43,00
	(Rice, nori and spicy salmon)	
1150	URAMAKI PHILADELPHIA	BRL 43,00
	(Rice, nori, salmon and cream cheese)	
116	LIGHT SALMON	BRL 50,00
	(cucumber, salmon and cream cheese roll, with no rice or nori.)	
1171	TEKA	BRL 40,00
	(Tuna Maki)	
1172	KAPPA	BRL 25,00
	(Cucumber Maki)	
118	HOT ROLL	BRL 43,00
	(salmon, rice and cream cheese roll wrapped in the thin spring roll crust)	
123	TEMP ROLL	BRL 43,00
	(Rice, nori and deep fried bateded shrimp)	
1230	SHAKE LEMMON	BRL 43,00
	(Salmon, rice, cream cheese and lemon zest)	
1229	TEMP ROLL ESPECIAL	BRL 48,00
	(arroz, salmão com camarão empanado)	
1232	HOT TARTARE SHIMEJI OR HOT TARTAR SHIMEJI CHEESE	BRL 42,00
	(Shimeji tartar or Shimeji tartare with cream cheese)	
1233	HOT TRIFISH	BRL 40,00
	(White fish, salmon and tuna wrapped in a spring roll crust)	
1231	SPECIAL HOT	BRL 48,00
	(salmon, cream cheese and chives)	
228	HOT BLACK	BRL 48,00
	(rice, salman on the ginger crust)	
128	HOT ESPECIAL YAPA	BRL 48,00
	(without rice, w/ salman cream cheese and jam)	

1129	URAMAKI CHICREM GRILLED	BRL 43,00
	(cream cheese and avocado)	
1130	SALMON ROLL	BRL 43,00
	(cream cheese and avocado)	
1131	CHICKEN ROLL GRILLED	BRL 45,00
	(cream cheese and breaded in ponko flour)	

JOUS

6 Balls wrapped in fish slices and topping

97	JOUS PHILADELPHIA / INDIAN	BRL 50,00
	salmon and cr eam cheese/ salmon, cream cheese and chilli pepper	
102	SALMON CRISPY AND SPICY	BRL 50,00
	salmon, shichimi pepper togarashi, skin and leek crispy	
103	PASSION FRUIT	BRL 50,00
	salman, cream cheese passion fruit sauce	

MENU *Vegano*

COMBOS

309	VEGAN (20 pieces)	BRL 83,00
	4 shimeji tartare, 4 chard rolls, cherry tomato and tofu, 4 eggplant rolls with crispy leek 4 kapamaki makinomos, 4 strawberry maki	
310	VEGET ARIAN (20 pieces)	BRL 83,00
	4 tomagos, 4 hot tartare shimeji cheese, 4 natunacho (tomato, cucumber and carrot), 4 tofu sushi, 4 eggplant rolls with leek crispy	
311	YAKIGREEN	BRL 41,00
	Zucchini Linguini with Tofu and Vegetables	
312	YAKIMUSHROOM	BRL 46,00
	Zucchini noodles with shitaki and shimeji	
78	TEMAKI MANGOPINO	BRL 25,00
	California	
378	TEMAKI MUSHROOM	BRL 25,00
	Mushroom Mix with Tofu and Ginger	
278	TEMAKI VEGAMAKI	BRL 32,00
	Cucumber hand roll stuffed with rice or grated turnip and spicyor non-spicy seasonal fruit	
216	VEGAN SUNOMONO	BRL 20,00
	Japanese cucumber salad	
91	POKE	BRL 40,00
	Bowl with gohan, avocado, tomato, cucumber, red onion slices and mushroom.	

HOT DISHES

150	MAGURO GOMA	BRL 80,00
	(Grilled tuna with sesame crust and balsamic teriyaki sauce - Accompanies sautéed vegetables)	

YAKISOBA

Portion | ½ portion

152	BEEF	BRL 47,00	BRL 37,00
153	CHICKEN	BRL 39,00	BRL 29,00
154	SHRIMP	BRL 49,00	BRL 39,00
156	VEGETABLES	BRL 31,00	BRL 23,00

TEPPAN YAKI

(grilled served at the table in plate with vegetable yaki)

1132	BEEF	BRL 62,00
133	CHICKEN	BRL 43,00
134	SALMONORFISHOFTHE DAY	BRL 65,00
1133	SEAFOOD	BRL 93,00
	(6 shrimp, 6 squid rings, 50g white fish)	
1333	SHRIMP (200g)	BRL 95,00

TEMPURÁ

293	VEGETABLES	BRL 55,00
294	SHRIMP (200g)	BRL 95,00
295	MIXED	BRL 75,00
	(shrimp and vegetables)	

DESSERTS

164	CARAMELIZED BANANA	BRL 41,00
1164	BROWNIE (with ice cream, topped with chocolate sauce)	BRL 25,90
166	HARUVET(scoop of ice cream) cream with 2 sweet harumakis of your choice)	BRL 25,90
167	CHURROS (4 churros with dulce de leche, to share)	BRL 28,00
168	2 ICECREAMSCOOP	BRL 18,50
1169	TEMPURÁ OF ICE CREAM	BRL 25,00

We do not accept checks



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