



APPETIZERS

Crab Sunomono R\$ 19

Thin slices of cucumber with rice vinegar and seasoned kani

Octopus Sunomono R\$ 23

Thin slices of cucumber with octopus vinaigrette

Vegetable harumaki R\$ 25

2 crispy rolls with seasoned filling

Chicken and catupiry harumaki R\$ 27

Chicken and catupiry harumaki

Shrimp harumaki R\$ 32

2 crispy rolls stuffed with shrimp

Chicken Gyoza R\$ 33

3 delicious thin pastry pastries stuffed with chicken and chives served with ponzu sauce

Shrimp Popcorn R\$ 41

Shrimp tempura served with wasabi mayonnaise

Maguro Kimuchi R\$ 43

Tuna cubes seasoned with chives, sesame seeds and Korean pepper, finished with nori seaweed fillets

Tartare Cigar (1 u.) R\$ 47

1 Special tuna or salmon roll with chives, furikake and ground sesame seeds

Tartar R\$ 37

Tuna or salmon cubes in ponzu sauce with chives, furikake and ground sesame seeds

Bayam Tartar R\$ 57

Seasoned tuna or salmon cubes, truffle oil and special mayonnaise, chives, furikake and ground sesame seeds accompanied by nori seaweed chips

Temaki R\$ 37

In tuna, salmon, California, Philadelphia or hot Philadelphia flavors

Veggie Temaki R\$ 28

California flavor with avocado

Ussuzukuri R\$ 65

16 fresh slices of salmon with ponzu sauce and truffle oil

Ceviche R\$ 47

Delicious cubes of white fish marinated in Sicilian lemon, olive oil, red pepper and red onion accompanied by nori seaweed chips

Ika fry R\$ 43

Breaded squid rings served with tonkatsu sauce

Crispy fish R\$ 37

Fish balls with leek, hondashi and cream cheese breaded in panko flour with chili sauce

Fish'n Chips R\$ 38

White fish strips with taro chips and tartar sauce

Doubles (Niguiris)

Jyo salmon vulcan R\$ 38

Quail egg yolk and fleur de sel wrapped in sashimi

Seared Salmon R\$ 37

Flakes of seared salmon with teriyaki sauce

Jyo salmon R\$ 37

Salmon flakes in teriyaki sauce

Jyo philadelphia R\$ 33

Rice, cream cheese and chives wrapped in salmon sashimi accompanied by strawberry jam

Jyo tuna R\$ 33

Rice, cream cheese and chives wrapped in tuna sashimi accompanied by strawberry jam

Jyo shitake R\$ 37

Sautéed shitake wrapped in salmon sashimi

Tuna R\$ 33

Tuna sushi duo

Salmon R\$ 33

Salmon sushi duo

White fish R\$ 30

White Fish Sushi Duo

Octopus R\$ 47

Octopus sushi duo



ROLLS

Hot Philadelphia R\$ 39
8 breaded salmon, cream cheese, chive and nori seaweed rolls


Philadelphia R\$ 37
8 salmon rolls, cream cheese, chives and nori seaweed

Uramaki salmon spicy R\$ 43
8 salmon, cream cheese, chive and sesame seed rolls


Uramaki tuna spicy R\$ 43
8 tuna, cream cheese, chive and sesame rolls

Uramaki ebiten R\$ 52
8 rolls of shrimp breaded in panko flour, chives, sesame seeds in teriyaki sauce

Uramaki salmon skin R\$ 41
8 grilled crispy salmon skin rolls with sweet teriyaki sauce

Uramaki shitake R\$ 52 
8 rolls of lightly sautéed shitake wrapped in nori seaweed and Jasmine rice with teriyaki sauce

Haru hot R\$ 47
8 salmon and cream cheese rolls breaded in thin, crispy harumaki batter

Haru hot veggie R\$ 47 
8 rolls of shimeji or shitake breaded in thin crispy harumaki batter

SASHIMIS

Salmon sashimi (5 u.) R\$ 38
5 simple pieces of salmon sashimi

Tuna sashimi (5 u.) R\$ 38
5 peças simples de sashimi de atum

White fish sashimi (5 u.) R\$ 35
5 simple pieces of white fish sashimi

Salmon sashimi (10 u.) R\$ 64
5 pieces of plain salmon sashimi and 5 pieces of seared salmon sashimi

Tuna sashimi (10 u.) R\$ 64
5 pieces of plain tuna sashimi and 5 pieces of seared tuna sashimi

Simple Tirashi R\$ 45
Shari rice seasoned with furikake

Mix (15 u.) R\$ 65
5 pieces of salmon sashimi and 5 pieces of tuna sashimi and 5 pieces of white fish sashimi

Sea bass R\$ 98
10 pieces of sea bass sashimi

Octopus R\$ 62
10 pieces of octopus sashimi

COMBOS

Salmon Sushi (20 p.) R\$ 75
4 salmon sushi, 4 uramaki spicy roll, 4 philadelphia roll, 2 joes, 2 skin sushi, 4 hot philadelphia roll

Salmon special (22 p.) R\$ 110
5 salmon sashimi, 5 seared salmon sashimi, 2 salmon sushi, 3 seared salmon sushi, 2 joes, 4 hot philadelphia roll and 1 icura roe

Sushi Mix (32 p.) R\$ 120
2 salmon sushi, 2 tuna sushi, 2 white fish sushi, 2 ebiten sushi, 2 skin sushi, 2 joes, 4 california roll, 3 tekkamaki, 3 sakemaki, 4 uramaki skin, 4 hot philadelphia roll, 1 masalo roe and 1 wasabi roe

Tuna and Salmon (31 p.) R\$ 120
4 salmon sashimi, 4 tuna sashimi, 3 salmon sushi, 3 tuna sushi, 3 seared salmon sushi, 4 philadelphia rolls, 4 joes, 4 uramaki skin, 1 masago roe and 1 tobico roe

Bayam special (45 p.) R\$ 180
4 salmon sashimi, 4 tuna sashimi, 2 white fish sashimi, 3 salmon sushi, 2 tuna sushi, 2 white fish sushi, 2 ebiten sushi, 3 skin sushi, 2 joes, 3 tekkamaki, 3 sakemaki, 4 california roll, 4 uramaki skin, 4 hot philadelphia roll, 1 black roe, 1 masalo roe, 1 wasabi roe



HOT DISHES

Vegetable yakissoba R\$ 41 

Yakissoba with mixed vegetables and tonkatsu sauce

Chicken Yakissoba R\$ 42

Chicken yakisoba with mixed vegetables and tonkatsu sauce

Meat yakissoba R\$ 44

Beef yakisoba with mixed vegetables and tonkatsu sauce

Shrimp yakissoba R\$ 48

Shrimp Yakisoba with mixed vegetables and tonkatsu sauce

Seafood Yakisoba R\$ 45

Seafood Yakisoba with mixed vegetables and tonkatsu sauce

Red curry shrimp R\$ 69

Camarão selado com pedaços de abacaxi e cebola roxa no curry vermelho acompanhado de arroz Jasmine

Rump with shitake R\$ 58

Extremely tender rump steak with shitake accompanied by Yakimeshi rice

Shimeji R\$ 43 

Shimeji sautéed with pineapple chunks, butter, soy sauce and sesame oil

Shitake R\$ 43 

Shimeji sautéed with soy sauce, butter and sesame oil

Nira R\$ 37 

Garlic sprouts in butter, sesame oil and soy sauce

Moyashi R\$ 32 

Bean sprouts in butter, sesame oil and soy sauce

Missoshiro R\$ 25 

Soy, hondashi, tofu and spring onion soup

DESSERTS

Sour from Ipanema R\$ 39

Sicilian lemon cream, lemon explosion with almond crumble and red fruit sauce

Basilicata Pistachio R\$ 45

Velvety pistachio cream topped with pistachio crunch and cashew crumble with brown sugar

Tiramisu R\$ 32

Traditional Italian pie made with mascarpone cheese, cocoa powder and coffee

Banana roll (8 u.) R\$ 35

8 breaded banana rolls covered in dulce de leche and Sicilian lemon zest

Chocolate harumaki (2 u.) R\$ 27

2 crispy rolls filled with milk chocolate and strawberry pieces

Banana harumaki (2 u.) R\$ 26

2 crispy cinnamon banana rolls

Vanilla ice cream R\$ 19

Creamy ice cream scoo