



	Edamame	22
	Sunomono	20
	Sealed tuna sashimi	44
	Sealed salmon sashimi	42
	White fish carpaccio	33
	Salmon carpaccio 8 fatias	
	(add white truffle olive oil)	33 (+5)
	Salmon carpaccio 16 fatias	
	(add white truffle olive oil)	60 (+10)
	Fatty salmon carpaccio 8 fatias	
	(add white truffle olive oil)	40 (+5)
	Fatty salmon carpaccio 16 fatias	
	(add white truffle olive oil)	73 (+10)
	Octopus carpaccio	60
	Tuna carpaccio	37
	Ussuzukuri	57
starters	Salmon tartare	59
	Spicy tuna tartare	59
	Truffled centolla tartare	120
	Special tartare salmon, scallop and shrimp	65
	Ceviche	59
	Crispy rice spicy tuna	35
	Crispy rice salmon	35
	Fresh oysters six pieces	45
	Crispy oysters two pieces	25
	Crispy squid with wasabi mayo	46
	Shimeji	40
	Shitake	40
	Hana-nira	50
	Guioza	28
	Rock shrimp spicy	50
	Shot Nakka	45
	Tuna tartare with caviar	130
	Toro tartare with caviar	170
caviar	Siberian Baerii lata de 15g	380
giaveri	Ossetra lata de 15g	420
	Beluga Siberian lata de 15g	490

batera	Salmon	37
	pressed sushi Spicy tuna	37
hot roll	Philadelphia	37
	Salmon	37
uramaki	Salmon	35
	California	26
	Spicy tuna	37
	Salmon Skin	33
	Ebiten	44
	Special Ebiten	51
	Eel	53
hossomaki	Tuna	26
	Salmon	22
	Cucumber	19
	Kani-Kama	20
	Shrimp	30
temaki	Tuna	29
	Salmon	26
	Fatty salmon	29
	California	22
	Spicy tuna	29
	Shrimp	33
	Special shrimp	
	shrimp, cucumber, olive oil and lime	35
	Ebiten	35
	Salmon roe	75
	Eel	60
	Salmon skin	24
	Scallop	56
Scallop and shrimp	49	
Octopus	42	
Centolla	72	
Sea urchin	70	

	Maguro	Tuna	30	
	Toro	Fatty tuna	44	
	Akami bluefin	Thin tuna bluefin	64	
	Chutoro bluefin	Semi-fat tuna bluefin	74	
	Toro bluefin	Fatty tuna bluefin	92	
	Shake	Salmon	29	
	Suzuki	Sea bass	26	
	Hirame	Fluke	24	
	Tai	Snapper	26	
traditional sushi two pieces	Buri	Yellowtail	26	
	Katsuo	Bonito	24	
	Aji	Mackerel	24	
	Toro Saba	Horse mackerel	29	
	Ebi	Shrimp	37	
	Ika	Squid	31	
	Tako	Octopus	42	
	Hotategai	Scallop	54	
	Uni	Sea urchin	37	
	Ikura	Salmon roe	48	
	Unagui	Eel	61	
		Truffled salmon jo		40
		Truffled quail egg jo		40
truffled sushi two pieces	Truffled salmon		40	
	Truffled squid		40	
	Truffled scallop		59	
	Truffled octopus		47	
sushis with foie gras two pieces	Tuna with foie gras		42	
	Jo of tuna with foie gras		40	
	Lychee with foie gras		42	

sealed sushi two pieces	Sealed tuna	35	
	Sealed salmon	30	
	Sealed fatty salmon	35	
	Fatty salmon	33	
	Salmon skin	24	
	Spicy tuna	26	
	Salmon jo	24	
	Salmon roe jo	48	
	Salmon roe jo with quail egg	50	
	Octopus with curry	44	
special sushi two pieces	Sea urchin with quail egg	46	
	Wagyu	37	
	Bijupira	26	
	Centolla	80	
	Shitake	29	
	Eel with avocado and roe	65	
	Wakame	29	
	Bluefin tuna experience - Toro, Chutoro and Akami (one piece of each)	105	
		Shrimp	44
		Cabocha - japanese pumpkin	16
	Zucchini	16	
	Asparagus	16	
	Eggplant	16	
	Broccoli	16	
	Carrot	16	
	Okra	16	
tempura two pieces	Sweet potato	16	
	Onion	16	
	Shitake	16	
	Shimeji	16	
	Heart of palm with shisso	16	
	Corn	24	
	Shisso spicy tuna	37	
	Shisso spicy salmon	37	
	Shisso uni (sea urchin)	56	

	Maguro	Tuna	44
	Toro	Fatty tuna	94
	Akami bluefin	thin tuna bluefin one piece	35
	Chutoro bluefin	Semi-fat tuna bluefin one piece	39
	Toro bluefin	Fatty tuna bluefin one piece	49
	Shake	Salmon	39
traditional	Suzuki	Sea bass	31
sashimis	Hirame	Fluke	31
five pieces	Tai	Snapper	31
	Buri	Yellowtail	31
	Katsuo	Bonito	31
	Aji	Mackerel	31
	Tako	Octopus	59
	Hotategai	Scallop	59
	Nakka Sashimi eighteen pieces		108
truffled	Truffled salmon		66
sashimis	Truffled octopus		72
five pieces	Truffled scallop		66
			66
	Wagyu six pieces		55
	Fatty salmon five pieces		59
special	Sealed fatty salmon five pieces		40
sashimis	Salmon with truffled quail egg two pieces		51
	Wagyu with foie gras and black truffle two pieces		120
	Centolla		210
	Lobster on request		
	Salmon		53
	White fish		54
hot dish	Snapper with basil olive oil		53
	Black cod with misso sauce on request		75
	Beef shogayaki		54

	Asparagus	15
	Broccoli	15
	Eggplant	15
	Okra	15
	Zucchini	15
	Coalho cheese	17
	Zucchini with coalho cheese and truffled honey	17
robata	Pancetta	17
	Chicken wings	17
	Meat	24
	Crispy meat	24
	Crispy chicken	18
	Crispy quail egg	18
	Shitake	20
	Shimeji with bacon	22
	Scallop with salmon	55
	Octopus	60
side dish	Gohan Rice	10
	Missoshiro Soy soup	11
	Panna cotta umeshu	24
	Tofu cake with fresh guava cream	24
dessert	Chocolate brownie with ice cream	24
	Brigadeiro on a spoon	24
	Mochi ice cream ice cream wrapped in a rice dough	24
	Ice cream	16
	Season fruit	16

Cocktails created by mixologist Jéssica Sanchez with flavours of our culinary.

nakka cocktails	Acabou a espuma Fun	32
	Clássic cocktail from Vizinho Gastrobar, in Rio de Janeiro Vodka, bubble gum syrup, saccharum oil and citric acid	
	Plum Tasty and fruit	32
	Vodka, grapefruit, Peychaud's Bitters and japanese plum soda	
	Gimlet Intense	32
	Gin, yuzu and lemon	
	Martin Persistent	32
	Gin, grapefruit juice, Luxardo Maraschino and lemon	
	Marmalade N. 1 Tasty	32
	Tanqueray gin, grapefruit marmelade with yuzu, lemongrass and lychee	
	Don't Touch my Cocktail Bitter	32
	Amaros mix, Nakka's Ginger Ale, Fernet and sour foam	
	Try #1 Refreshing	32
	Lemongrass infusion gin, handcrafted watermelon tonic, lime and celery bitter	
Smoke on the Water Fruity and smoked	40	
Bacardi 8 Años rum, pineapple shrub, popicorn syrup and Laphroaig Islay Whisky		
Mexican Boy Refreshing	32	
Tequila, pineapple syrup, mint leaves, Nakka's Spiced Ginger Ale and Angostura Bitters		
Under My Umbrella Spiced	32	
Sailor Jerry Rum, Nakka's falernum, pineapple marmelade and Angostura Bitters		
On the wood Fluffy	32	
Sake, gin, grapefruit saccharum oil with tangerine and melon foam		
Tropical Julep Fluffy	32	
Whiskey, mint, passion fruit, green juice and vanilla syrup		
Coffee Negroni	35	
Infusion gin with coffee, antica formula, campari and dark chocolate		

classics
cocktails Will be a pleasure to prepare
your favorite cocktail.

Bramble | Refreshing and fruffy 32
Gin, blackberries cream and limon

Aviation | Floral and elegant 38
Gin, violet liqueur, maraschino and limon

Martini 50/50 | Persistent 45
Plymouth gin, dry vermut and lemon spray

Penicillin | Intense 38
Honeycomb infused whisky, ginger syrup,
Laproaig Islay Whisky and Lapsang souchong-salt

old is
cool Moscow Mule | Temperad 35
Vodka, Ginger Ale
and ginger foam
Famous Moscow Mule with foam
created by Marcelo Serrano

Cosmopolitan | Lasting 32
Cranberry infused vodka,
Cointreau, lime and cranberry juice

Boulevardier | Better and intense 34
Whiskey, Campari and Antica Formula

Bloody Mary | Flavoured 36
Celeri infusion vodka, freshmade tomato
juice and asian spice mix

Choose your favorite gin infusion.

Floral 42
Hibiscus flower, red fruit cinnamon and roiboas

Fruity 42
Tangerine, Earl Grey, mango and cranberry

gin & tônica
no porthole infuser

Citric 42
Genger, cucumber, mint and lemon

Whats Up? 42
Ask bartender about our special
infusion of the day.

Try our traditional recipe or choose your distilled and ask bartender about fruit options for the day.

caipirinhas	Caipirinha	25
	Cachaça, lime and sugarr	
	With Vodka Ketel One	32
	With Japanese Sake	32
beer	Stella Artois	13
	Heineken	14
	Cerpa	16
	Kirin	16
	Corona	16
	Praya	20
	Sapporo 650ml	60
sake beer	Yuzu Witbier 500ml	35
	Koy Life 500ml	46
	Koy Ultimate Life 720ml	120
non alcoholic beverages	Still or sparkling water	8
	Acqua Panna	15
	San Pellegrino	15
	Fever Tree TonicRefrigerantes	15
	Feel Good tea	8
	Coconut water	10
	Natural juice	12
	Limon, Orange, Pineapple and watermelon	12
	Natural tangerine juice	16
	Coffee	7
Tea	8	
non alcoholic cocktails	House made tomato juice	16
	House made limon gras iced tea	10
	Hibiscus and limon iced tea	10
	House made herd tea with limon, tangerine or ginger	10

	SAKES	1,8l	720ml	300ml	Dose 150ml
futsushu	MIYAKO Homare Dry				30
	KING Banshunishiki Josen				35
honjozo	YAMAMOTO Honke Nama Chozou		140	65	
	HAKUSHIKA Honjozo	310	160		45
	TAKASHIMIZU Seisen		190		
	HAKUTSURU Josen	320			40
	HAKUTSURU Josen Karakuchi	320			40
junmai	HAKUSHIKA Tokusen Junmai	420	190		50
	HAKUTSURU Junmai Dry		210		55
	HAKUSHIKA Junmai Gold		370		
	NIIDA Shizenshu Kan Atsurae Kimoto Junmai		400		100
guinjo	HAKUTSURU Junmai Guinjo		250	120	
	YAMAMOTO Honke Mizu no Shirabe		260		
	NIWA No Uguisu		320		
	KIKUSUI Junmai Guinjo	720	390		100
	TAKASAGO Junmai Taisetsu Ice Dome		400	170	
	JOZEN Mizuno Gotoshi (Jozen White)	910	490		130
daiginjo	DASSAI 45 Junmai Daiginjo		460		
	HAKUTSURU Yamadaho Junmai Daiginjo		520		
	ZAKU Miyabi No Tomo Nakadori Junmai Daiginjo		690		
	DASSAI 23 Junmai Daiginjo		900		
	HAKUTSURU Daiginjo	560			60
	nigori	HAKUTSURU Sayuri Junmai Nigori		250	100

		750ml	Taça 187ml
champagne	Veuve Cliquot Brut Reims - France	580	
	Veuve Cliquot Rose Reims - France	620	
	Dom Perignon Brut Reims - France	1800	
sparkling	Chandon Réserve Brut Garibaldi - Brazil	140	50
	Chandon Brut Rosé Garibaldi - Brazil	160	60
rosé wine	Maxime Provence - France	140	40
	Garzón Pinot Noir Maldonado - Uruguay	160	45
	M de Minuty Provence - France	360	
	Minuty 281 Provence - France	920	
	ARGENTINA		
	Andeluna Raíces Chardonnay Mendoza	120	
	Sophenia Altosour Reserve Chardonnay Mendoza	140	40
	Alto Las Hormigas Chenin Blanc Mendoza	180	
	Catena Chardonnay Mendoza	270	
	CHILE		
white wine	Terrapura Sauvignon Blanc Valle Central	140	40
	Armador Sauvignon Blanc		
	Orgânico Valle de San Antonio	155	
	Arboleda Sauvignon Blanc Valle del Colchagua	290	
	URUGUAY		
	Garzón Estate Pinot Grigio Maldonado	150	
	PORTUGAL		
	Villa Rosa Bical, Maria-Gomes, Arinto Bairrada	120	
	Luis Pato Maria Gomes Bairrada	190	
	SPAIN		
	Bayanegra Airen Blanco La Mancha	135	

		750ml	Taça 187ml
	ITALY		
	Barone Montalto Acquerello Pinot Grigio Sicilia	140	40
	Bonacchi Pinot Grigio delle Venezie Toscana	150	
white wine	FRANCE		
	Premier Rendez-Vous Sauvignon Blanc Gasgocne	140	40
	Prince de Gasgocne Gasgocne	160	
	Domaine de Pedrycourt Chablis Bourgogne	400	
	Domaine Laroche Chablis Bourgogne	540	
	ARGENTINA		
	Alto Las Hormigas Tinto Blend Mendoza	140	40
	Pulenta La Flor Cabernet Sauvignon Mendoza	180	50
	Catena Malbec Mendoza	280	
	El Enemigo Cabernet Franc Mendoza	380	
	CHILE		
	Mancura Etnia Carbenet Sauvignon Valle Central	120	35
	Leyda Reserva Pinot Noir Valle de Leyda	140	40
	Armador Carmenère Orgânico Valle de San Antonio	155	
	Arboleda Pinot Noir Valle do Aconcágua	290	
red wine	SPAIN		
	Bayanegra Tempanillo Albacete	140	
	Marqués de Murrieta Reserva Rioja	480	
	Valbuena n. 5 Ribera del Duero	2300	
	ITALY		
	Bonacchi Primitivo IGT Puglia Toscana	150	
	Fantini Montepulciano d'Abruzzo Abruzzo	180	
	FRANce		
	Les Temps des Vendanges IGP		
	Comté Tolosan Cahors	180	
	D. Laurent Bourgogne "Cuv Numero 1" Bourgogne	690	
	Phillipe Pacalet Gevrey Chambe Bourgogne	1250	

executive
sushi e sashimi 80

- 1 Starter
- 1 salmon or tuna temaki
- 1 Robata
- 3 Sashimi slices
- 2 Sushis
- 4 Parts of batera ou hot roll
- 1 Missoshiro
- 1 Dessert

nakka executive 90

- 1 Starter
- 1 salmon or tuna temaki
- 1 Robata
- 2 Sushis
- 4 Parts of batera ou hot roll
- 1 Hot dish
- 1 Missoshiro
- 1 Gohan
- 1 Dessert

All sishes that are part of the executive menus will be determined by the Chef each day.

Only available during lunch,
exero weekends and holidays.



nakka

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