

#SushiLovers



ALMARIA

EDIFÍCIOS COM HISTÓRIA

# Why Lisbon?

**“Starting with roasted sardines ending in Belém pastries, Lisbon has a cuisine as inviting as the city and the region.**

The roasted sardine is eaten all over the country, but in Lisbon it has a special tradition at the Santos Populares festivities in June. Especially in summer, it is a mandatory dish in a typical restaurant or on the beach terrace, with roasted peppers, seasoned with excellent Portuguese olive oil.

However, the boats that give color to the region's fishing ports - Ericeira, Cascais, Sesimbra or Setúbal - supply many other fish and seafood from succulent stews, fish soups or simple grilled fish. Like the red mullet from Setúbal and the fried cuttlefish. In Portugal, we have the best fish in the world!

Many sweet temptations alone justify the trip, all of them around the capital: the Cascais nuts at the end of the beautiful Estoril Coast line; the queijadas and pillows of Sintra or the fofos de Belas in the green Sintra Cultural Landscape, punctuated by palaces and classified as World Heritage by Unesco; and, just passing the Tagus to the south, we find the Azeitão pies. Our sweets do not end, but there is something that no one can miss on a visit to Lisbon: in the monumental area of Belém, where there are also two World Heritage exponents, it is mandatory to taste the sweet tooth of Belém, an ex-libris of the conventual sweets that it is part of the brand image of Portuguese gastronomy.”

<https://www.visitportugal.com/pt-pt/node/196876>

# Where to Eat Sushi in Lisbon

- **Sushi Café Avenida**

“The menu at this restaurant, made with national raw material and a good dose of creativity, is perfect for those who like traditional sushi, with quality, but also for those who like to take risks”

<https://www.timeout.pt/lisboa/pt/restaurantes/avenida-sushicafe>



# Where to Eat Sushi in Lisbon

- **Confraria LX**

“After having conquered Cascais, the Confraria brand extended its quality to Cais do Sodré, where the sushi team tried to bring the best recipes from home. Here, traditional sushi coexists well with fusion specialties: from carpaccio 7 herbs, with salmon, white fish and tuna to uramaki and well-filled temakis. Don't forget dessert: order the tarte tatin.”

<https://www.timeout.pt/lisboa/pt/restaurantes/confraria-lx>



# Where to Eat Sushi in Lisbon

- **Hikidashi**

“It is one of the most authentic Japanese in the city, with a beautiful and long wooden counter that occupies the entire restaurant and allows you to follow the work of the sushi. In charge of the troupe is Agnaldo Ferreira, who opened this Japanese tavern in Campo de Ourique to work with quality raw materials and to distinguish and show what traditional sushi is and the real fusion.”

<https://www.timeout.pt/lisboa/pt/restaurantes/hikidashi>



# Where to Eat Sushi in Lisbon

- Kai

“The premise is that there is no fusion or Western gear, and that is guaranteed by Henry Park, the Japanese chef who arrived from Dubai to pay a compliment to the fish from our coast. In space, functional minimalism reigns, with decorative notes like the sake barrels used in kagamibiraki - the Japanese ritual where the lid of the barrels is broken to later drink the traditional rice wine ”

<https://www.timeout.pt/lisboa/pt/restaurantes/kai>



# Where to Eat Sushi in Lisbon

- JNcQUOI Asia

“The decor breathes Asian motifs, deeply embedded in the Portuguese presence in the East and the open kitchen, brings flavors from all over the continent. The project is signed by Lázaro Rosa Violán, the name responsible for the group's first adventure, JNcQUOI Avenida, and stands out for its sophisticated interiors and casual environments with eclectic functionality. Altogether there are four distinct spaces: cocktail bar, restaurant, sushi bar and terrace.”

<https://www.timeout.pt/lisboa/pt/restaurantes/jncquoi-asia>



# Where to Eat Sushi in Lisbon

- **Kanawaza**

“Sempre foi isto com os restaurantes de Tomoaki Kanazawa. A decoração é o seu ponto fraco. E ele não delega nada. Nenhuma dúvida de que desenhou tudo, fixou quadros, decidiu do gosto e do sítio. O resultado não é bom, a história repete-se. O seu anterior restaurante em Algés era já o melhor japonês do país e parecia uma agência bancária.

Há aqui um traço de carácter, uma teimosia. Mas também é esse lado obstinado, apaixonado, que torna Tomo numa figura única na gastronomia portuguesa. O investimento está todo no produto e no prato, num projecto e numa ética, sem truques nem propaganda barata.”

<https://www.timeout.pt/lisboa/pt/restaurantes/kanazawa>







# Where to Eat Sushi in Lisbon

- **Yakuza First Floor**

“Yakuza First Floor presents exclusive creations that surprise you with the best that the fusion between East and West has to offer From sushi to sashimi, more traditional or reinvented, from makizushi and gunkans to tempuras, from pasta to salads, nothing is missing in this letter. And you can still get lost with the proposals coming from the robata, the Japanese grid. ”

<https://restaurantesolivier.com/pt/yakuza/>

# Where to Eat Sushi in Lisbon

- Soão

“Soão - Asian Tavern Brings Lisbon the Flavors, Aromas and Textures of the Orient”

<https://www.soao.pt/>

