

starters

Edamame	32
Sunomono	24
Salmon tartare with massago	68
Spicy tuna tartare with massago	74
Truffled chilean centella tartare	185
Special tartare (salmon, canadian scallop and shrimp)	82
Ceviche (spanish octopus, shrimp and white fish)	98
Crispy rice spicy tuna salmon - 6 pieces	50 45
Fresh oysters - 6 pieces	62
Crispy oysters - 2 pieces	27
Crispy squid with wasabi mayonnaise and massago	53
Shimeji Shitake	40
Hana-nirá with squid spanish octopus	48 62 79
Swine gyoza - 6 pieces	35
Rock shrimp spicy	74
Shot Nakka	45

carpaccio

option to add
truffle oil
(+7) | (+14)

Tuna carpaccio - 8 16 slices	48 90
White fish salmon ussuzukuri - 16 slices	82 76
White fish carpaccio - 8 16 slices	44 80
Salmon carpaccio - 8 16 slices	40 74
Fatty salmon carpaccio - 8 16 slices	48 90
Spanish octopus carpaccio - 7 slices	98

caviar giaveri

Tuna tartare with caviar	220
Toro tartare with caviar	255
Siberian Baerii - 15g can	450
Ossetra - 15g can	520
Beluga Siberian - 15g can	600

traditional sashimi five pieces

Maguro	Tuna	52
Toro	Fatty tuna	118
Hirame	Fluke	48
Tai	Snapper	48
Buri	Yellowtail	48
Katsuo	Bonito	44
Aji	Mackerel	44
Suzuki	Sea bass	48
Hamachi	Yellowtail	116
Shake	Salmon	48
Hotategai	Scallop	65
Tako	Octopus	102
Nakka Sashimi dezoito fatias		142

sashimi whit black truffles and massago	Salmon - 5 pieces		58
	Salmon with quail egg - 2 pieces		44
	Scallop - 5 pieces		75
	Spanish octopus - 5 pieces		112
special sashimi	Sealed tuna sashimi - 6 pieces		64
	Thin tuna bluefin - 1 piece		39
	Semi-fat tuna bluefin - 1 piece		45
	Fatty tuna bluefin - 1 piece		56
	Bijupirá - 5 pieces		54
	Sealed salmon sashimi - 6 pieces		60
	Fatty salmon - 5 pieces		60
	Sealed fatty salmon - 5 pieces		63
	Centolla - 2 paws		180
	Wagyu - 6 pieces		96
Wagyu with foie gras and black truffle - 2 pieces		96	
traditional sushi two pieces	Maguro	Tuna	32
	Toro	Fatty tuna	72
	Akami bluefin	Thin tuna bluefin	77
	Chutoro bluefin	Semi-fat tuna bluefin	86
	Toro bluefin	Fatty tuna bluefin	108
	Hirame	Fluke	30
	Tai	Snapper	30
	Buri	Yellowtail	30
	Katsuo	Bonito	30
	Aji	Mackerel	30
	Toro Saba	Horse mackerel	30
	Suzuki	Sea bass	32
	Hamachi	Yellowtail	64
	Shake	Salmon	30
	Ikura	Salmon roe	48
	Unagui	Eel	66
	Ika	Squid	30
	Ebi	Shrimp	44
	Uni	Sea urchin	66
	Tako	Spanish octopus	53
Hotategai	Scallop	68	
sushis whit black truffles and massago two pieces	Salmon		40
	Salmon jo		40
	Quail egg jo		42
	Squid		40
	Octopus		63
	Canadian scallop		78

sushis with foie gras two pieces	Tuna	74
	Jo of tuna	72
	Lychee	72
special sushi two pieces	Spicy tuna	34
	Sealed tuna	36
	Bijupira	34
	Salmon skin	27
	Sealed salmon	36
	Fatty salmon	36
	Sealed fatty salmon	40
	Salmon jo	31
	Ikura jo with quail egg	52 54
	Eel with avocado and massago	82
	Octopus with curry and massago	57
	Sea urchin with quail egg	84
	Centolla	96
	Shitake	24
	Wakame	24
Bluefin tuna experience (Toro, Chutoro and Akami - 1 piece of each)	119	
uramaki 8 pieces	Spicy tuna	48
	Salmon	44
	Salmon skin	33
	Eel with avocado and cucumber	86
	Ebiten (with cucumber and massago)	54
	Special ebiten (with cucumber, massago and salmon)	64
	Califórnia	33
hossomaki 6 pieces	Tuna	36
	Toro with chives	78
	Salmon	32
	Shrimp	41
	Kani-Kama	26
	Cucumber	24

batera 8 pieces	Spicy tuna with massago	56
	Salmon with massago	52
hot roll 8 pieces	Philadelphia	42
	Salmon	44
temaki	Tuna	33
	Spicy tuna	37
	Toro	68
	Salmon skin	26
	Salmon	30
	Fatty salmon	34
	Ikura	75
	Massago	48
	Eel	75
	Califórnia	24
	Shrimp	45
	Special shrimp shrimp, (cucumber, olive oil and lemon)	47
	Ebiten	47
	Scallop	56
	Scallop and shrimp	51
	Spanish octopus	66
	Sea urchin	89
Chilean centolla	95	
hot dish	Salmon	76
	White fish	76
	Snapper with basil olive oil	76
	Beef shogayaki with gohan	76
	Black cod with misso sauce	120
tempura two pieces	Shissô spicy tuna spicy salmon	48 46
	Shissô uni (sea urchin)	92
	Shissô heart of palm	28
	Shrimp	58
	Cabocho japanese pumpkin	24
	Zucchini	24
	Eggplant	24
	Broccoli	24
	Carrot	24
	Okra	24
	Sweet potato	24
	Onion	24
	Asparagus	26
	Shitake shimeji	26
Corn	26	

robata	Scallop whit salmon and massago roe	124
	Spanish octopus	132
	Pancetta	22
	Chicken wings	22
	Crispy chicken	22
	Meat	34
	Crispy meat	34
	Asparagus	20
	Broccoli	20
	Eggplant	20
	Okra	20
	Zucchini	20
	Coalho cheese	22
	Zucchini with coalho cheese and truffled honey	22
	Crispy quail egg	22
	Shitake	24
Shimeji with bacon	26	

side dish	Gohan	Rice	12
	Missoshiro	Soy soup	15

dessert	Cremagelati ice cream	20
	Season fruit	20
	Panna cotta umeshu	31
	Tofu cake with fresh guava cream	31
	Chocolate brownie with ice cream	31
	Brigadeiro on a spoon	31
	Mochi ice cream	31
	ice cream wrapped in a rice dough	

nakka cocktails	Cocktails created by mixologist Jéssica Sanchez with flavours of our culinary.	
	Plum Tasty and fruit Vodka, grapefruit, Peychaud's bitters and japanese plum soda.	40
	Gimlet Intense Gin, yuzu and lemon.	40
	Smoke on the Water Fruity and smoked Bacardi 8 años rum, pineapple shrub, popcorn syrup and Laphroaig whisky.	40
	Mexican Boy Refreshing Tequila, pineapple syrup, mint leaves, Nakka's ginger ale and Angostura bitters.	40
	On the wood Fluffy Sake, gin, grapefruit saccharum oil with tangerine and melon foam.	40
	Martin Persistent Gin, grapefruit juice, Luxardo Maraschino and lemon.	45
	Marmalade N. 1 Tasty Tanqueray gin, grapefruit marmelade with yuzu, lemongrass and lychee.	45
	Under My Umbrella Spiced Sailor Jerry rum, Nakka's falernum, pineapple syrup and Angostura bitters.	45
	Tropical Julep Fluffy Whisky, mint, passion fruit, green juice and vanilla syrup.	45
	Coffee Negroni Bitter Infusion gin with coffee, red vermouth, Campari and dark chocolate.	45
Yuzu Sour (by Rubens Lima) Refreshing Miyako dry sake, gin, yuzu, lemon, Midori melon and mint.	45	
Mocktails	Fruity Strawberry, pineapple, blackberry, thyme and sugar syrup.	28
	Herbal Sparkling water, mint, cucumber, lemon juice and sugar syrup.	28
	Moscow mule virgin Ginger ale and citric foam.	28
	Italian soda Green apple syrup pomegranate and soda water	28
	Homemade tomato juice Tomato juice with asian spice mix	28

classic cocktails

Will be a pleasure to prepare your favorite cocktail.

old is cool

Bramble | Refreshing and fluffy
Gin, blackberries cream and lemon. 40

Moscow Mule | Temperad 40
Famous Moscow Mule with foam created by Marcelo Serrano.
vodka, Nakka's ginger ale and ginger foam.

Cosmopolitan | Lasting 40
Cranberry infused vodka, Cointreaur, lime and cranberry juice.

Bloody Mary | Flavoured 40
Celeri infusion vodka, freshmade tomato juice and asian spice mix.

Macunaíma | Citric and refreshing 40
Cachaça, lemon juice, sugar syrup and white Fernet.

Boulevardier | Better and intense 45
Whisky, Campari and vermouth Rosso.

Penicillin | Intense 45
Honeycomb infused whisky, ginger syrup, Laphroaig Islay whisky and chinese lapsang souchong-salt.

Fitzgerald | Intense 45
Gin, lemon, sugar syrup and Angostura bitters.

gin & tônica

Whit Gordons | Tanqueray 40 | 50
Gin, tonic water and lemon slices.

Choose your favorite gin infusion.

Floral 45
Hibiscus flower, red fruit cinnamon and roiboas.

Fruity 45
Tangerine, earl grey, mango and cranberry.

Citric 45
Genger, cucumber, mint and lemon.

What's Up? 45
Ask bartender about our special infusion of the day.

caipirinhas	Try our traditional recipe or choose your distilled and ask bartender about fruit options for the day .	
	Whit cachaça Âmago	35
	Whit vodka Ketel One	42
	Whit sake Miyako Homare Dry	42
japanese whiskies	Yamazaky single malt	120
	Yamazaky 12 years old single malt	150
	Hakushu single malt	120
	Hakushu 12 years old single malt	150
	Chita single grain	90
	Hibiki Harmony blend	120
	Kakubin blend	90
	Set (20ml each) Chita single grain, Yamazaky single malt and Hibiki Harmony blend.	120
beer	Heineken Stella Artois Corona	18
	Cerpa Michelob (gluten free)	20
	Praya	24
	Sapporo	36
non alcoholic beverages	Still or sparkling water	12
	San Pellegrino Acqua Panna	30
	Refrigerantes	12
	Natural juice (Lemon, Orange, Pineapple and Watermelon)	20
	Tangerine natural juice	28
	Feel Good tea	18
	Homemade limon gras iced tea	22
	Hibisco and lemon iced tea	22
	Homemade herd tea with lemon, tangerine or ginger	22
Coffee Tea	10	

SAKES

		1,8L	720ml	300ml	180ml Glass
futsushu	MIYAKO Homare Dry				45
	KING Banshunushiki Josen				45
honjozo	HONJIKOMI Urakasumi		140		
	HAKUSHIKA Honjozo	360	180		60
	HAKUTSURU Josen	400			50
	YAMAMOTO Honke Nama Chozou		200	110	
	YAUEMON Honjozo Kanzukiri	420	210	105	
	TAKASHIMIZU Seisen		220		
junmai	HOKUSHIKA Kimoto Junmai				50
	HAKUTSURU Junmai Dry		210		70
	HAKUSHIKA Tokusen Junmai	480	240		60
	YAUEMON Junmai Karakuti	540	270	135	
	SUIGEI Drunken Whale Tokubetsu Junmai		280		
	NIIDA Shizenshu Kan Atsurae Kimoto Junmai		420		
guinjo	YAMAMOTO Honke Mizu no Shirabe		290		
	KIKUSUI Junmai Guinjo	760	380		
	KOSHI NO KANBAI Sai Junmai Guinjo		460		
	JOZEN Mizuno Gotoshi (Jozen White)	960	480		
	NIIDA Shizenshu Junmai Guinjo		520		
	TAKASAGO Junmai Taisetsu Ice Dome		640	320	
daiginjo	HAKUTSURU Daiginjo Honjozo	560			70
	AMANOTO Junmai Daiginjo		340		
	YAUEMON Daiginjo Karakuti		440	220	
	DASSAI 45 Junmai Daiginjo		540		
	HAKUTSURU "YAMADAHO" Junma Daiginjo		560		
	DASSAI 23 Junmai Daiginjo		980		
nigori	HAKUTSURU Sayuri Nigori		280	140	
set	Sake set (40ml each) Honjozo, Junmai and Guinjo				120ml 50

		750ml	187ml
champagne	Veuve Cliquot Brut Reims - France	720	
	Veuve Cliquot Rosé Reims - France	760	
	Dom Perignon Brut Reims - France	2400	
sparkling	Cave Amadeu Pinto Bandeira - Brasil	140	
	Cave Amadeu Brut Rosé Pinto Bandeira - Brasil	140	
	Chandon Réserve Brut Garibaldi - Brazil	150	60
	Chandon Brut Rosé Garibaldi - Brazil	170	70
rosé wine	A Mare Rosato Puglia - Italy	140	45
	Garzón Pinot Noir Maldonado - Uruguay	180	
	Lou Parais Provence - France	200	
	M de Minuty Provence - France	420	
white wine	ARGENTINA		
	Sophenia Altosur Reserve Chardonnay Mendoza	140	45
	Serbal Chardonnay Mendoza	160	
	Catena Chardonnay Mendoza	300	
	CHILE		
	Petirrojo Sauvignon Blanc Valle del Aconcagua	140	
	Terrapura Sauvignon Blanc Valle Central	140	45
	Arboleda Sauvignon Blanc Valle del Colchagua	290	
	URUGUAY		
	Garzón Estate Pinot Grigio Maldonado	180	
	PORTUGAL		
	Villa Rosa Bical, Maria-Gomes, Arinto Bairrada	150	
	Regueiro Trajadura Alvarinho Monção and Melgaço	160	
	ITALY		
	Barone Montalto Acquerello Pinot Grigio Sicilia	160	50
	FRANCE		
	Premier Rendez-Vous Sauvignon Blanc Gasgocne	160	50
	Domaine Chevallier Chardonnay Chablis	440	
	red wine	ARGENTINA	
La Danza Malbec Mendoza		140	45
Pulenta La Flor Cabernet Sauvignon Mendoza		200	60
Catena Malbec Mendoza		300	
CHILE			
Mancura Etnia Cabernet Sauvignon Valle Central		140	45
Petirrojo Cabernet Sauvignon Valle de Aconcagua		140	
Leyda Reserva Pinot Noir Valle de Leyda		160	50
Arboleda Pinot Noir Valle de Aconcagua		290	
SPAIN			
Bayanegra Tempanillo Albacete		140	
ITALY			
Bonacchi Primitivo GT Puglia Toscana		190	
Castello Banfi Brunello di Montalcino DOCG Toscana		860	
FRANCE			
Les Temps des Vendanges GP Comté Tolosan Cahors		200	
CORCK		100	

executive sushi and sashimi 110
 1 starter
 1 salmon | tuna temaki
 1 robata
 3 slices of salmon sashimi + 2 slices of tuna
 2 sushis
 4 parts of batera | hot roll
 1 missoshiro
 1 dessert

nakka executive 115
 1 starter
 1 salmon | tuna temaki
 1 robata
 2 sushis
 4 parts of batera | hot roll
 1 hot dish
 1 missoshiro
 1 gohan
 1 dessert

executive wine glass
 Ask the waiter about the wine options of the day.
 Red | White 20

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

Only available during lunch, except on weekends and holidays.



nakka

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