



	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	98	
	Tuna carpaccio	37	
	Ussuzukuri	57	
starters	Salmon tartare	59	
	Spicy tuna tartare	59	
	Truffled centolla tartare	185	
	Special tartare salmon, scallop and shrimp	66	
	Ceviche	88	
	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 and octopus	72	
	Guioza	28	
	Rock shrimp spicy	50	
	Shot Nakka	45	
		Tuna tartare with caviar	130
	caviar giaveri	Toro tartare with caviar	178
		Siberian Baerii lata de 15g	380
		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	150
hossomaki	Tuna	26
	Toro With chives	66
	Salmon	22
	Cucumber	19
	Kani-Kama	20
	Shrimp	30
temaki	Tuna	30
	Toro	68
	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	90
	Salmon skin	24
	Scallop	56
Scallop and shrimp	49	
Spanishh octopus	42	
Chilean centolla	95	
Sea urchin	70	

	Maguro	Tuna	30
	Toro	Fatty tuna	44
	Akami bluefin	Thin tuna bluefin	70
	Chutoro bluefin	Semi-fat tuna bluefin	78
	Toro bluefin	Fatty tuna bluefin	98
	Hamachi	Yellowtail	44
	Shake	Salmon	29
	Suzuki	Sea bass	26
	Hirame	Fluke	24
traditional sushi two pieces	Tai	Snapper	26
	Buri	Yellowtail	26
	Katsuo	Bonito	24
	Aji	Mackerel	24
	Toro Saba	Horse mackerel	29
	Ebi	Shrimp	37
	Ika	Squid	31
	Tako	Octopus	52
	Hotategai	Scallop	54
	Uni	Sea urchin	37
	Ikura	Salmon roe	48
	Enguia	Eel	120
truffled sushi two pieces		Truffled salmon jo	40
		Truffled quail egg jo	40
		Truffled salmon	40
		Truffled squid	40
		Truffled scallop	59
		Truffled octopus	56
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 and massago	60	
special sushi two pieces	Sea urchin with quail egg	46	
	Wagyu	37	
	Bijupira	26	
	Centolla	90	
	Shitake	29	
	Eel with avocado and roe	120	
	Wakame	29	
	Bluefin tuna experience - Toro, Chutoro and Akami (one piece of each)	107	
		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	102
	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
	Hamachi	Yellowtail	102
traditional sashimis five pieces	Shake	Salmon	39
	Suzuki	Sea bass	31
	Hirame	Fluke	31
	Tai	Snapper	31
	Buri	Yellowtail	31
	Katsuo	Bonito	31
	Aji	Mackerel	31
	Tako	Octopus	88
	Hotategai	Scallop	59
		Nakka Sashimi eighteen pieces	
truffled sashimis five pieces	Truffled salmon		66
	Truffled octopus		92
	Truffled scallop		66
special sashimis	Wagyu six pieces		66
	Fatty salmon five pieces		55
	Sealed fatty salmon five pieces		59
	Salmon with truffled quail egg two pieces		40
	Wagyu with foie gras and black truffle two pieces		51
	Centolla		218
	Lobster on request		210
hot dish	Salmon		53
	White fish		54
	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	66
	Octopus	104
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 40
Vodka, Ginger Ale
and ginger foam
Famous Moscow Mule with foam
created by Marcelo Serrano

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

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

Bloody Mary | Flavoured 38
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	16
	Heineken	16
	Cerpa	18
	Kirin	16
	Corona	16
	Praya	22
	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 Tonic	15
	Refrigerantes	9
	Feel Good tea	10
	Coconut water	15
	Natural juice	15
	Limon, Orange, Pineapple and watermelon	
non alcoholic cocktails	Natural tangerine juice	18
	Coffee	8
	Tea	8
	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 180ml
futsushu	MIYAKO Homare Dry				35
honjozo	YAMAMOTO Honke Nama Chozou		180		
	HAKUSHIKA Honjozo	380	180		54
	TAKASHIMIZU Seisen		260		
	HAKUTSURU Josen	340			45
	YAUEMON Honjozo Kanzukuri	390	190	100	
junmai	HAKUSHIKA Tokusen Junmai	420	190		57
	NIIDA Shizenshu Kan Atsurae Kimoto Junmai		400		120
	YAUEMON Junmai Karakuti	500	240	140	
	HAKUTSURU Junmai Dry		210		55
guinjo	YAMAMOTO Honke Mizu no Shirabe		320		145
	KIKUSUI Junmai Guinjo	880	480		
	TAKASAGO Junmai Taisetsu Ice Dome		640	310	147
	JOZEN Mizuno Gotoshi (Jozen White)	920	490		
	HAKUTSURU Junmai Guinjo		250	120	
daiginjo	DASSAI 23 Junmai Daiginjo		900		
	DASSAI 45 Junmai Daiginjo		460		
	ZAKU Miyabi No Tomo Nakadori Junmai Daiginjo		690		
	YAUEMON Daiginjo Karakuti		420	220	
	HAKUTSURU "YAMADAHO" Junmai Daiginjo		520		
	HAKUTSURU Junmai Daiginjo	560			60

		750ml	Taça 187ml
champagne	Veuve Cliquot Brut Reims - France	580	
	Veuve Cliquot Rose Reims - France	620	
	Dom Perignon Brut Reims - France	2200	
sparkling	Chandon Réserve Brut Garibaldi - Brazil	140	50
	Chandon Brut Rosé Garibaldi - Brazil	160	60
	Anna de Cordoniu Reserva Blanc de Blancs Penedés - Espanha	160	
rosé wine		140	40
	Maxime Provence - France	160	45
	Garzón Pinot Noir Maldonado - Uruguay	360	
	M de Minuty Provence - France	490	
	Minuty Prestige Provence - France	920	
	Minuty 281 Provence - France		
	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	Punta de Los Lobos Chardonnay Valle del Colchagua	130	
	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	
	Don Pascual Reserva Viognier Juanicó	150	
	PORTUGAL		
	Villa Rosa Bical, Maria-Gomes, Arinto Bairrada	120	
	Luis Pato Maria Gomes Bairrada	190	
	Pacheca Superior Douro	190	

		750ml	Taça 187ml
	ITALY		
	Arcaica Pinot Grigio Terre Siciliane IGT Sicilia	110	35
	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 Gascogne 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	
	1865 Selected Vineyards Cabernet Sauvignon Curicó	460	
	Arboleda Pinot Noir Valle do Aconcágua	290	
red wine	SPAIN		
	Bayanegra Tempanillo Albacete	140	
	Marqués de Riscal Reserva Rioja	460	
	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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