

# SUSHI

## STARTERS

### COLD EDAMAME BEANS

Sea salt flakes\_6

### COLD SPICY

### EDAMAME BEANS

7 spices, yuzu, sea salt flakes\_7

## TRADITIONAL SASHIMI 5 p/c

SALMON\_18

TUNA\_20

HAMACHI\_22

SEA BASS\_18

UNAGI (EEL) SEARED\_20

TORO upon availability\_22

SPICY SCALLOPS\_19 3 p/c

ARCTIC SURF CLAMS\_18 3 p/c

MIX SASHIMI

SELECTION\_52 12p/c

## NIGIRI 2-4p/c

SALMON\_8-16

SEARED SALMON\_8-16

TUNA\_9-18

HALIBUT\_9-18

SHRIMP\_8-16

SEA BASS\_8-16

SEARED WAGYU

BEEF\_24-48

## NEW STYLE SASHIMI

### SEA BASS CARPACCIO

Sea bass, yuzu truffle sauce, crumble wasabi,  
Japanese peppers\_24

### SALMON CARPACCIO

Salmon, slices of black truffle, Miso dressing\_28

### HAMACHI CARPACCIO

### SEA URCHIN

Hamachi, Sea urchin upon availability,  
sesamesauce, white soya sauce\_36

### SEARED BEEF WAGYU

### CARPACCIO

Wagyu beef, salted egg, sesame dressing,  
sea salt flakes\_56

### SPICY SCALLOPS

Premium Ikura, creamy chili sauce\_36

### SEARED UNAGI (EEL)

### SUSHI RICE

Unagi, sushi rice on a pot\_22

### KATSURAMAKI

Raw Salmon & Tuna, cucumber, asparagus,  
wrapped with daikon\_18 4p/c

### 6 WAY NEW STYLE SELECTION

White fish, Hamachi, Salmon, Wagyu beef,  
Scallops, Unagi (eel), Caviar\_46 12p/c

### ROCK OYSTERS

Raw\_28-56 2/4 p/c

Rockefeller Upon availability\_30-60 2-4 p/c

UNI (SEA URCHIN) Upon availability\_60

### CAVIAR, OSSETRA

Malossol Royal pearls\_80-240 10/30gr

## SALADS

### ALASKAN KING CRAB

Wakame, Yuzu, Premium Ikura\_68

### GREEN SALAD SCALLOPS

### ARCTIC SURF CLAMS

Spicy scallops, surf Clams, avocado,  
cucumber, asparagus, silky tofu,  
Soy Yuzu dressing\_44

# BRANCO

## GUNKAN 2 p/c

SCALLOP, IKURA\_12  
KING CRAB\_14  
IKURA, GOOSEBERRY\_12  
SEA URCHIN\_14

## MAKI ROLL 6p/c

SALMON MAYO, CHIVES\_13  
TUNA, SPICY MAYO  
CHIVES\_14  
SHRIMP, SPICY MAYO  
CHIVES\_13  
AVOCADO\_11  
ASPARAGUS\_11  
CUCUMBER\_10

## FUTOMAKI ROLL 5p/c

Raw Salmon, avocado, cucumber,  
asparagus, mayo, sweet chili  
sauce, chives\_24

## OMAKASE PLATERS

Chef selection of raw treasure of the  
sea\_120 / 250 Upon availability

## BRANCO SIGNATURE ROLL 8 p/c

### SHRIMP ROLL COMBINATION

2 Fry Shrimps, avocado, mayo,  
fry finger foods, sweet chili  
sauce on the side\_32

### RAW SALMON & EBI ROLL

Salmon, Ebi shrimps, cucumber,  
mayo, Yuzu kosho\_34

### RAINBOW ROLL

Salmon, Tuna, sea bass, shrimp, cucumber,  
avocado, asparagus, mayo, ponzu\_32

### SALMON VOLCANO ROLL

Searred Salmon, avocado, cucumber,  
asparagus, sriracha mayo,  
tempura flakes\_34

### SPICY TUNA & SALMON ROLL

Tuna, Salmon, cucumber, mayo,  
kizami, teriyaki sauce\_34

### MONKFISH & HALIBUT ROLL

Monkfish, Halibut, cucumber,  
sesame dressing\_34

### ALASKAN KING CRAB ROLL

Crab, avocado, cucumber, asparagus,  
Ikura, gold flakes\_62

### SALMON & UNI (SEA URCHIN) ROLL

Raw Salmon, uni, cucumber, asparagus,  
bottarga, plancton caviar\_56 Uni upon  
availability

### SHRIMP & HAMACHI CAVIAR ROLL

Shrimp carpaccio, hamachi, cucumber,  
Dry miso dressing, caviar  
Ossetra Royal pearls\_68

### BEEF WAGYU ROLL

Wagyu beef, avocado, cucumber,  
asparagus, sesame sauce, salted egg,  
karashi su miso\_66

### GREEN & GOLD VEGETABLE ROLL

Gold flake, avocado, cucumber,  
asparagus, baby artichokes,  
light mayonnaise, broccoli\_32

#experiencebranco

