À LA CARTE MENU

PLANETA SUSHI

APPETIZERS

Missoshiro — R$16
Soybean paste soup with tofu and scallions.

Nirá — R$44
Sautéed garlic chives with garlic, ginger, and soy sauce.

Simple Sunomono — R$20
Refreshing Japanese cucumber salad with kani and sesame seeds.

Special Sunomono — R$25
Refreshing Japanese cucumber salad with octopus, kani, and sesame seeds.

Shiitake — R$44
Sautéed mushrooms with butter and soy sauce.

Shimeji — R$39
Sautéed mushrooms with butter and soy sauce.

Pork Loin Gyoza (Deep-Fried Or Steamed) 5 Pieces — R$32
Pork loin dumplings with garlic chives, garlic, and spices.

Fried Squid Portion — R$30

Shrimp Skewer 3 Skewers — R$21

Meat Skewer 3 Skewers — R$20

Chicken, Onion And Eggplant Skewer 3 Skewers — R$19

Chicken Harumaki With Catupiry Or Jerky 3 Pieces — R$25

Shrimp Harumaki With Catupiry 3 Pieces — R$27

Vegetables Or Cheese Harumaki 3 Pieces — R$25

White Fish Ceviche — R$38
Catch of the day white fish, red onions, and scallions marinated in the chef's signature sauce.

Salmon Ceviche — R$36
Fresh salmon marinated in our signature sauce with red onions, scallions, and a touch of lemon.

Tuna Ceviche — R$32
Fresh tuna marinated in our signature sauce with red onions, scallions, and a touch of lemon.

Salmon Tartare — R$41
Hand-cut salmon, chef's signature seasoning, and a delicate layer of masago roe.

Tuna Tartare — R$37
Hand-cut tuna, chef's signature seasoning, and a delicate layer of masago roe.

Seared Salmon or Tuna Sashimi 15 Slices — R$60
Choice of fish seasoned with a drizzle of extra virgin olive oil, masago roe, garlic, and ginger.

Shrimp Pipoca — R$46
Crispy shrimp served with our house signature dipping sauce.

CARPACCIOS

Special Tuna Carpaccio — R$34
8 tuna slices, masago roe, and our signature teriyaki glaze.

Truffled Salmon Belly Carpaccio — R$38
8 salmon belly slices, fleur de sel, truffle oil, and lemon zest.

Truffled Salmon Carpaccio — R$37
8 salmon slices, fleur de sel, and truffle oil.

Special White Fish Carpaccio — R$34
8 white fish slices, masago roe, scallions, and a drizzle of extra virgin olive oil.

Special Octopus Carpaccio — R$40
8 octopus slices, fleur de sel, a touch of lemon, and a drizzle of extra virgin olive oil.

Special Carpaccio Trio — R$92
Your choice of any three varieties from our special carpaccio selection.

TEMAKIS

Tuna | Salmon | Philadelphia | Hot Philadelphia | Salmon Skin — R$30

Salmon Or Tuna Without Rice — R$35

Salmon Belly — R$39

Salmon With Masago Roe — R$39

Octopus — R$44

USUZUKURIS

Salmon Belly Usuzukuri 30 Slices — R$116
Thinly sliced salmon belly with ponzu sauce, a drizzle of truffle oil, masago roe, sesame seeds, and scallions.

Salmon Usuzukuri 30 Slices — R$106
Thinly sliced salmon with ponzu sauce, a drizzle of truffle oil, masago roe, sesame seeds, and scallions.

Salmon And Tuna Usuzukuri 30 Slices — R$101
15 slices of salmon and 15 slices of tuna served with ponzu sauce, a drizzle of truffle oil, masago roe, sesame seeds, and scallions.

Three-Fish Usuzukuri 30 Slices — R$101
10 slices each of catch of the day white fish, tuna, and salmon, served with ponzu sauce, a drizzle of truffle oil, masago roe, sesame seeds, and scallions.

Mini Usuzukuri 15 Slices
Your choice of:

- **Three-Fish** — R$51
- **Salmon** — R$53
- **Tuna** — R$51
- **Salmon Belly** — R$58

COMBOS

Sushi | Sashimi | Rolls

Combo 10 Pieces — R$52
- 3 sushis: 1 Salmon, 1 Tuna, and 1 White Fish;
- 5 sashimis: 2 Salmon, 2 Tuna, and 1 White Fish;
- 2 rolls: Salmon uramaki.

Salmon Combo 10 Pieces — R$50
- 4 sushis: Salmon;
- 4 sashimis: Salmon;
- 2 rolls: 2 Salmon uramakis.

Combo 15 Pieces — R$72
- 6 sushis: 2 Salmon, 2 Tuna, and 2 White Fish;
- 6 sashimis: 3 Salmon and 3 Tuna;
- 3 rolls: 3 Salmon uramakis.

Combo 20 Pieces — R$98
- 6 sashimis: 3 Salmon and 3 Tuna;
- 8 sushis: 3 Salmon, 2 Tuna, 2 Shrimp, and 1 White Fish;
- 6 rolls: 3 Philadelphia and 3 Hot Crispy.

Combo 40 Pieces — R$194
- 15 sashimis: 5 Salmon, 5 Tuna, and White Fish;
- 14 sushis: 4 Salmon, 4 Tuna, 3 Shrimp, and 3 White Fish;
- 11 rolls: 5 Philadelphia and 6 Salmon uramakis.

Combo 60 pieces — R$266
- 20 sashimis: 5 Salmon, 5 Tuna, 5 Octopus, and 5 White Fish;
- 24 sushis: 6 Salmon, 6 Tuna, 6 Shrimp, and 6 White Fish;
- 16 rolls: 6 Philadelphia, 4 Hot Crispy, and 6 Salmon uramakis.

Vegan Combo 20 Pieces — R$82
- 4 sashimis: Sweet Potato;
- 8 sushis: 2 Green Beans, 2 Carrots, 2 Nirá, and 2 Eggplant;
- Makimono: 6 Vegan with sunomono tartare;
- Specials: 2 Tofu gunkan.

Vegan Combo 10 Pieces — R$50
- 3 sashimis: Sweet Potato;
- 6 sushis: 2 Green Beans, 2 Carrots, and 2 Nirá;
- Specials: 1 Tofu gunkan.

CHEF'S CREATION

Please notify your server of any dietary requirements or preferences.

Chef 1 Planeta Combo 10 pieces — R$64

Chef 2 Planeta Combo 20 pieces — R$118

Chef 3 Planeta Combo 30 pieces — R$182

Chef 4 Planeta Combo 40 pieces — R$236

ROLLS

California 10 Pieces — R$28
Mango, cucumber, and kani.

Hot Philadelphia 10 Pieces — R$32
Crunchy fried rice roll, salmon, cream cheese, and scallion.

Haruhot Philadelphia 10 Pieces — R$32
Salmon, cream cheese, and scallions wrapped in a crispy harumaki pastry.

Philadelphia 10 Pieces — R$30
Salmon, cream cheese, and scallions.

Hot Crispy 10 Pieces — R$35
Breaded salmon roll with rice flakes, scallions, and our signature teriyaki glaze.

Biritão 12 Pieces (A Planeta Sushi Signature) — R$42
Panko-breaded roll filled with kani, fried shrimp, cream cheese, crispy salmon skin, and scallions.

Super Light Salmon 8 Pieces — R$48
Salmon and cream cheese wrapped in thinly sliced cucumber. A refreshing, low-carb, and rice-free option.

Salmon Uramaki 10 Pieces — R$34
Salmon, cream cheese, and scallions.

Salmon Uramaki With Masago Roe 10 Pieces — R$42
Salmon, cream cheese, and scallions, topped with masago roe.

Shrimp Uramaki 10 Pieces — R$37
Shrimp, cream cheese, and scallions.

SPECIAL ROLLS

Pipoca Uramaki 8 Pieces — R$52
Shrimp tempura roll wrapped in blowtorched salmon, topped with cream cheese, and pepper jam.

Truffled Ebiten 8 Pieces — R$52
Shrimp uramaki wrapped in blowtorched salmon, seasoned with a drizzle of truffle oil, fleur de sel, and lemon zest.

Hot Crispy Truffled Salmon Tartare 8 Pieces — R$48
Breaded salmon roll with crispy flakes, topped with salmon tartare, scallions, our signature teriyaki glaze, and a drizzle of truffle oil.

Hot Crispy Truffled Tuna Tartare 8 Pieces — R$47
Breaded tuna roll with crispy flakes, topped with salmon tartare, scallions, our signature teriyaki glaze, and a drizzle of truffle oil.

Batera 8 Pieces — R$42
Pressed sushi rice, salmon tartare, and wasabi mayonnaise.

Barriga Roll 8 Pieces — R$52
Blowtorched salmon belly, cream cheese, masago roe, a drizzle of truffle oil, and lemon zest.

Jô Jô 8 Pieces — R$48
Grilled leeks and rice wrapped in salmon slices, finished with our signature teriyaki glaze. A house specialty.

Special Salmon 6 Pieces — R$35
Rice wrapped in salmon slices, filled with cream cheese and scallions.

Special Salmon With Jam 6 Pieces — R$38
Rice wrapped in salmon slices, filled with cream cheese, and topped with your choice of passion fruit or pepper jam.

Super Special Truffled Salmon 8 Pieces — R$51
Salmon roll wrapped in blowtorched salmon, filled with salmon and cream cheese, finished with lemon zest and a drizzle of truffle oil.

Magia Shrimp 6 Pieces — R$55
Crispy breaded shrimp wrapped in salmon, topped with cream cheese, a drizzle of truffle oil, and a touch of pepper jam.

Planeta Maguro 8 Pieces — R$44
Tuna, cucumber, and masago roe uramaki, topped with fresh tuna slices and wasabi aioli.

Nirá Shack 8 Pieces — R$44
Salmon uramaki topped with salmon slices, sautéed garlic chives, and wasabi aioli.

SASHIMIS

	10 PIECES	5 PIECES
Salmon	R$65	R$36
Tuna	R$60	R$34
White Fish | Bramble Shark	R$65	R$36
Octopus	R$85	R$50
Kani	R$52	R$30
Sicilian Salmon Belly	R$75	R$42

Upgrade your sashimi:

- Truffled Oil — R$10
- Passion Fruit Or Pepper Jam — R$7
- Lemon Zest — R$1
- Capelin Fish Roe — R$22
- Chef's Seasoning — R$12

SUSHIS

	4 PIECES	2 PIECES
Salmon	R$38	R$20
Tuna	R$36	R$19
Bramble Shark	R$38	R$20
White Fish	R$36	R$19
Octopus	R$54	R$30
Kani	R$34	R$18
Salmon Belly	R$50	R$26

SPECIAL SUSHIS

Salmon Belly 2 Pieces — R$32
Blowtorched salmon belly topped with a drizzle of truffle oil, fleur de sel, and lemon zest.

Tuna With Pesto Sauce And Cherry Tomato 2 Pieces — R$30
Fresh tuna topped with pesto sauce and cherry tomatoes.

Salmon With Orange 2 Pieces — R$32
Fresh salmon topped with blowtorched and caramelized orange, and our chef's special sauce.

Salmon With Black Garlic 2 Pieces — R$32
Blowtorched salmon topped with black garlic farofa.

Chef's Octopus 2 Pieces — R$38
Caramelized octopus finished with our signature teriyaki glaze.

White Fish With Herbal Olive Oil And Masago 2 Pieces — R$31
Fresh white fish topped with herbal olive oil and masago roe.

Blowtorched Shrimp With Herbal Butter 2 Pieces — R$33
Blowtorched shrimp finished with aromatic herbal butter.

Crunchy Kani 2 Pieces - Vegan — R$22
Crispy rice cubes topped with crunchy plant-based kani.

Quail Salmon Joy 2 Pieces — R$36
Blowtorched salmon filled with a quail egg yolk, a drizzle of truffle oil, fleur de sel, and masago roe.

Quail Tuna Joy 2 Pieces — R$35
Blowtorched tuna filled with a quail egg yolk, a drizzle of truffle oil, fleur de sel, and masago roe.

Tomato Sushi 2 Pieces - Vegan — R$22
Blowtorched tomato seasoned with soy sauce, agave nectar, and a drizzle of sesame oil.

Tuna Joy With Black Garlic And Pesto 2 Pieces — R$31
Fresh tuna slices filled with black garlic farofa and topped with pesto sauce.

SUPERSPECIAL SUSHI

Tuna Joe With Foie Gras 2 Pieces - Seasonal — R$55
Fresh tuna topped with seared foie gras and finished with our signature.

Canadian Scallop 2 Pieces - Seasonal — R$44
Fresh Canadian scallops topped with a drizzle of truffle oil and lemon zest.

Ikura Roe 2 Pieces — R$70
Premium salmon roe over sushi rice, wrapped in a crisp seaweed ribbon.

Masago Gunkan 2 Pieces — R$39
Delicate masago roe over sushi rice, wrapped in a crisp seaweed ribbon.

Shimeji Joe 2 Pieces — R$36
Blowtorched salmon filled with cream cheese and topped with sautéed shimeji mushrooms.

TEMPURAS

Vegetables	R$62
Mixed	R$75
Shrimp	R$90

YAKISOBAS

Fried Chinese noodle with vegetable.

	FULL PORTION	HALF PORTION
Simple Yakisoba	R$45	R$35
Chicken	R$50	R$40
Meat	R$55	R$45
Seafood | Shrimp | Squid	R$65	R$53

TEPPAN YAKIS

Side: Rice with carrot and scallion.

Chicken Teppan	R$52
Meat Teppan	R$62
White Fish Teppan	R$70
Salmon Teppan	R$75

DESSERTS

Sweet Harumakis - 3 Pieces — R$23,90
Banana | Dulce De Leche | White Chocolate | Chocolate | Romeo And Juliet | White Cocada

Caramelized Banana With Ice Cream 4 Pieces And 2 Scoops	R$39
Chocolate Fudge Portion	R$6
Hot Guava Paste With Ice Cream	R$30
Ice Cream Scoop	R$15
Churros With Dulce De Leche	R$30

BEVERAGES

Soda Can 350ml | Ice Tea | Tonic Water	R$9
House Ice Tea — Black tea syrup with lemon and water.	R$12,90
Mineral Water And Sparkly Water	R$8
H20 500ml | Del Valle Juice 290ml	R$11
Espresso Coffee Capsule	R$7
San Pellegrino Water 200ml	R$26
Panna Water 250ml	R$24
RedBull	R$22,90

TO GO BOXES S R$5 M R$6 L R$7