



fun'iki

DRINKS
KINTSUGI COLLECTION
COCKTAILS - BY JULIO PERBICHI

SPIRITUAL RELEASE

Vodka, galangal soda,
lemon, pineapple cordial.

55

✿ Citric ✿ Refreshing
✿ Light on alcohol





MIDNIGHT • MEIA NOITE

Sake, Gin, Shiso Syrup, Lemon, Elderflower Liqueur.

64

Citric Refreshing Herbal
 Low-alcohol



SHOGUN PRIZE

Sochu, Red Vermouth, Abbey Liqueur, Campari and Bahia orange.

72

Bitter Herbal
 High in alcohol



RABBIT CLUB

Gin, Simple Syrup, Carrot Cordial, Lemon, Egg White, Dry.

58

Light Refreshing Vegetable
 Low-alcohol



TOKYO DIAMOND

Carpano Bianco, Havana 3-year-old rum, Jack Daniel's, vanilla, simple syrup, pineapple and lemon.

58

Sweet Citric Fruity
 Moderate alcohol



BENGAL TIKI

Rum, Peachtree, Orgeat, Tamarind, Lemon and nutmeg.

60

Sweet Citric Fruity
 Moderate alcohol



BACK TO THE GAME

Jagermeister, Amaro Averna, ginger juice, mint, cucumber, lemon, simple syrup, milk.

60

Citric Refreshing Herbal
 Low-alcohol



BURN THE CURSE

Vodka, Amaretto, Beer Reduction, Red Berry and Ceylon Tea, Lemon.

57

Sweet Citric Fruity
 Low-alcohol



TROPICO SOUR

Vodka, Banana liqueur, Vanilla syrup, Egg whites, Lemon.

57

Citric Herbal
 Low-alcohol

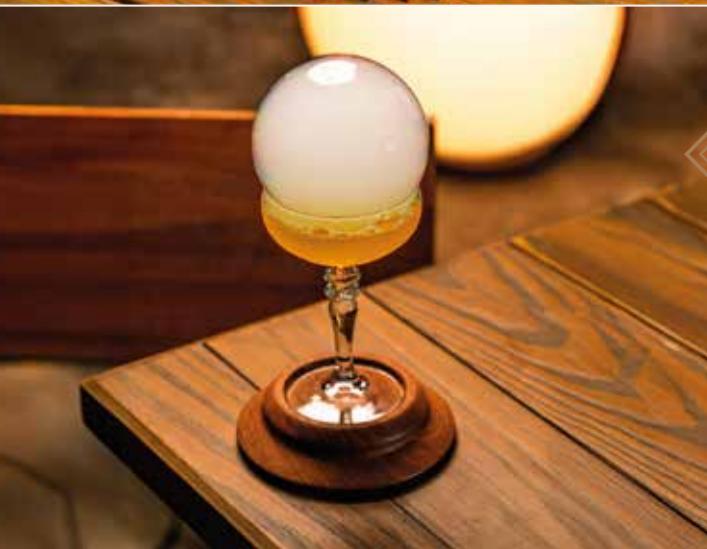


HAENYEO

Vodka, Saint-Germain, Abbey Liqueur, Vanilla, Lemon - Olive oil with shiso.

55

Sweet Citric
 Moderate alcohol



FUNIKI GARDEN

Melon, lemon, Cointreau and lemongrass liqueur.

66

Citric Refreshing Fruity
 Moderate alcohol

DRINKS

BLOSSOM WINDS COLLECTION

COCKTAILS — BY LUKAS SIQUEIRA



BOULEVARDIER

Bourbon, Campari and
Carpano Classico Vermouth.

Wild Turkey **74**
Jack Daniel's **56**

Flavored Bitter
High in alcohol





SAKURA MARTINI

Absolut Vanilla Vodka, Carpano Dry Vermouth, rose water and lychee.

64

Fruity Citric
 Low-alcohol



AMARETTO SOUR

Amaretto, egg white, Angostura bitters, simple syrup and lemon juice.

66

Sweet Citric
 Low-alcohol



GIN TONIC

Gin, tonic water, sour strawberry coulis and fresh fennel.

Gin Hendricks **78**
Gin Bulldogs **69**
Gin Bickens **57**
Gin Beefeater **54**
Gin Seagrams **44**

Acid Refreshing
 Low-alcohol



MOSCOW MULE

Vodka, ginger foam with lemongrass and lime.

Vodka Absolut Elyx

73

Vodka Absolut

52

Vodka Orloff

47

Sweet Spicy Refreshing

Low-alcohol



KOTODAMA

Traditional Gekkeikan Sake, melon soda, green grape, cucumber and Sicilian lemon.

60

Sweet Citric Refreshing

Low-alcohol



COSMOPOLITAN

Absolut Citron Vodka, Cointreau Liqueur, cranberry juice and lemon juice.

52

Fruity Citric

Moderate alcohol



PENICILLIN

Ballantine's Whisky, reduction of orange blossom honey, fresh ginger and lime.

50

Spicy Citric

Moderate alcohol





CLERICOT

Brut Sparkling Wine, Licor 43, Melon and seasonal fruit soda.

250ml **93**
500ml **168**
1L **315**

 Sweet  Citric  Refreshing
 Low-alcohol



HIGHBALL

Bourbon, Fireball Liqueur, FYS tonic water and pineapple reduction with spices.

Wild Turkey
Jack Daniel's

78
55

Refreshing Citric
Moderate alcohol

FYS



NEGRONI

Gin, Campari and Carpano Vermouth Classic.

Gin Beefeater
Gin Seagrams
Gin Hendricks

55
50
82

Bitter Sweet
High in alcohol



NUTSHELL

Aperol, Frangelico, fleur de sel and Sicilian lemon.

57

Almond Sweet Bitter Citric
Moderate alcohol



PARADISE FUN

Jose Cuervo Silver tequila, Peachtree liqueur, mango puree, and passion fruit reduction.

60

Fruity Sweet
Moderate alcohol



S O F T D R I N K S



Red Bull 250ml	31
(ED, sugar-free, tropical, melon, blackberry and grapefruit)	

FYS Tonic Water	9
Coca-Cola	9
Guarana	9
Mamba Water (still or sparkling)	10
Schweppes Tonic Water	10
Clashd	11
Natural Juice (seasonal fruits)	16
Acqua Panna (Tuscany, Italy) 250ml bottle	25
San Pellegrino Sparkling Water (Bergamo, Italy) 250ml bottle	28

B E E R



Blue Moon Beer 355ml	27
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Lagunitas IPA long neck beer 355ml	27
Praya beer	19
Heineken long neck beer	19
Heineken 0.0 long neck beer (Alcohol-free)	19

T E Q U I L A

(Served chilled)

Jose Cuervo Special Gold	38
Jose Cuervo Special Silver	39
Jose Cuervo Traditional 100% Agave	57
1800 Silver Tequila (100%)	55
1800 Reposado Tequila (100%)	55
1800 Cristalino Tequila (100% Agave) - On The Rocks	78
Mastro Dobel Tequila (100% Agave)	75

L I Q U O R

Liquor 43 Original	38
Liquor 43 Chocolate	40
Liqueur 43 Crème Brûlée	40
Peachtree Liqueur	39
Fireball	32



CARTAS DE SAKES



KIKUSUI JUNMAI GINJO

720ml bottle **550**

HAKUTSURI SAYURI NIGORI

720ml bottle **370**

KYOMAIKO NAMACHOZO

720ml bottle **365**

120ml dose **60**

HAKUSHIKA JOSEN

720ml bottle **345**

120ml dose **60**

GEKKEIKAN BLACK & GOLD

750ml bottle **367**

120ml dose **65**

TRADITIONAL GEKKEIKAN

750ml bottle **185**

120ml dose **34**

CHAMPAGNE



LAURENT PERRIER BRUT LA CUVÉE

Brut | Laurent Perrier **800**

VEUVE CLICQUOT

Brut **925**

SPARKLING WINES



CAVA JAUME SERRA

Semi seco | Garcia Carrion **145**

CAVA JAUME SERRA

Brut | Garcia Carrion **145**

TAPERAS MOSCATEL

Rosé | Santa Augusta **115**

SANTA AUGUSTA BRUT

Rosé | Santa Augusta **165**

SANTA AUGUSTA BRUT

Branco | Santa Augusta **165**

SAKE

HAKUTSURI SAYURI NIGORI



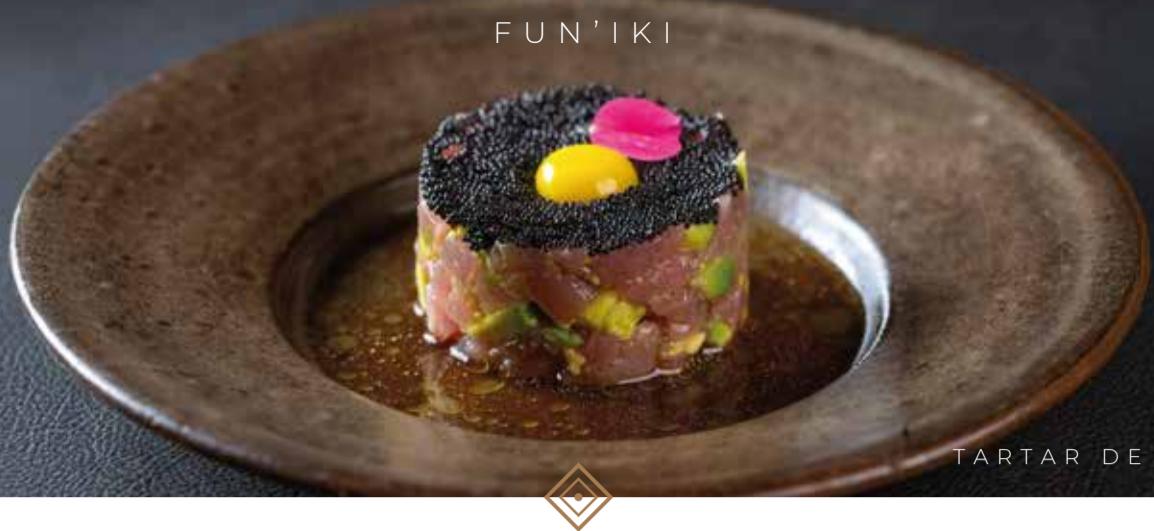
STARTERS



SPICE SHRIMP

STARTERS

FUN'IKI



TARTAR DE ATUM



SUNOMONO (60g)

25

Sweet and sour pickle of Japanese cucumber and Wakame seaweed.

CEVICHE (150g)

42

Fish of the day marinated in lemon, served with sweet potato chips, seaweed salad and beet sprouts.

EDAMAME STARTERS

45

Boiled soybeans with fleur de sel.

EBI FURAI (200g)

81

Panko-breaded shrimp with scallions and tonkatsu sauce.

SALMON TARTARE (120g)

67

Small cubes of salmon and avocado with olive oil, fleur de sel, tobiko roe, quail egg and citrus sauce.

TUNA TARTARE (120g)

68

Small cubes of tuna and avocado with olive oil, fleur de sel, tobiko roe, quail egg and citrus sauce.

USSUZUKURI (15 Slices)

62

Thin slices of sea bass with citrus sauce.

SALMON CARPACCIO (15 Slices)

58

Thin slices of salmon with truffle oil and fleur de sel.

CARPACCIO SHAKE TORO (15 Slices)

56

Thin slices of salmon belly with lemon zest, truffle oil and fleur de sel.

TUNA CARPACCIO (15 Slices)

57

Thin slices of tuna with citrus sauce.

SALMON CAKE (6 Units)

38

Salmon fritters with cream cheese, slightly spicy with chili jam and lime zest.

SPICE SHRIMP (2 Units)

88

Breaded pink shrimp skewer with Kewpie mayonnaise and togarashi pepper.

SALMON ROLL (4 Units)

56

Salmon rolls with cream cheese and shrimp, torched and finished with Kewpie mayonnaise and teriyaki sauce.



SASHIMIS



SASHIMI HOTATE





SEARED SALMON SASHIMI



SASHIMIS

FUN'IKI



SALMON SASHIMI

64

6 slices of salmon

SASHIMI SHAKE TORO

75

6 slices of seared salmon belly,
lemon zest and fleur de sel.

SEARED SALMON SASHIMI

68

6 slices of seared salmon,
truffle salsa and tobiko roe.

TUNA SASHIMI

78

6 slices of tuna.

OCTOPUS SASHIMI

85

6 slices of octopus with lemon juice and fleur de sel.

ASSORTED SASHIMI

146

3 slices of salmon, 3 slices of tuna, 3 slices
of white fish, 3 slices of shake toro and
3 slices of octopus in lemon.

SASHIMI HOTATE

224

6 slices of Canadian scallops with lemon juice,
fleur de sel and tobiko roe.

SPECIAL WHITE FISH SASHIMI

86

6 slices of sea bass with Sicilian lemon zest,
tobiko roe and fleur de sel.





NIGUIRIS



NIGUIRI HOTATE



NIGIRIS

FUN'IKI



SALMON NIGIRI (2 Units) 34

Sushi rice base with a thin slice of salmon on top.

TUNA NIGIRI (2 Units) 39

Sushi rice base with a thin slice of tuna on top.

SEARED SALMON NIGIRI (2 Units) 36

Shari Sushi rice base a thin slice of salmon on top,
Japanese mayonnaise torched and crispy leek.

TRUFFLED OCTOPUS NIGIRI (2 Units) 44

Sushi rice base with a thin slice of octopus on top,
wrapped in nori, truffle salsa, and tobiko roe.

NIGIRI SHAKE TORO (2 Units) 35

Sushi rice base with a thin slice of seared salmon
belly on top, lemon zest, tobiko roe,
and oyster sauce.

NIGIRI HOTATE (2 Units) 96

Sushi rice base with a slice of Canadian scallop
topped with lemon juice, fleur de sel and tobiko roe.

SPECIAL WHITE FISH NIGIRI (2 Units) 35

Sushi rice base with a thin slice of sea bass on top,
lemon zest, tobiko roe and dried shiso.

NIGIRI ATUM C/ FOIE GRÃS (2 Units) 76

Sushi rice base with a thin slice of tuna
Topped torched with foie gras, fleur de sel and tare sauce.

NIGIRI EBI (2 Units) 49

Sushi rice base with pink shrimp on top.

SPECIAL SELECTION OF NIGIRIS (6 Units) 196

2 hotate nigiri, 2 salmon shake toro nigiri,
2 tuna nigiri with foie gras.

SELECTION OF NIGIRIS (6 Units) 88

2 salmon nigiri, 2 tuna nigiri, 2 traditional white fish nigiri.





GUNKANS



GUNKAN EBI





GUNKAN SHAKE



GUNKANS FUN'IKI



GUNKAN EBI (2 Units)

44

Shari dumpling wrapped in seared salmon with cream cheese, breaded shrimp, pepper jelly and chives.

GUNKAN SPICE SHAKE (2 Units)

40

Shari dumpling wrapped in salmon with a salmon and mayonnaise batter, sriracha sauce, chives, and tempura crisps on top.

GUNKAN SHAKE (2 Units)

40

Shari dumpling wrapped in salmon with salmon and topped with chives.

GUNKAN SPICE TUNA (2 Units)

40

Shari dumpling wrapped in tuna with mayonnaise, sriracha sauce, and tobiko roe.

GUNKAN TOBIKO (2 Units)

45

Shari dumpling wrapped in tuna with green shiso and tobiko roe.

GUNKAN CRISPY DE ALHO-PORÓ (4 Units)

52

Gunkan filled with rice and seared salmon, topped with cream cheese, crispy leeks, and teriyaki sauce.





URAMAKIS

URAMAKI EBI TEM ROLL



URAMAKIS

F U N ' I K I



URAMAKI PHILADELPHIA SPECIAL (8 Units)

52

Shari roll with nori seaweed and sesame seeds, filled with cream cheese and salmon, topped with thin slices of salmon and lemon zest.

TRADITIONAL PHILADELPHIA URAMAKI (8 Units)

42

Shari roll with nori seaweed and sesame seeds, filled with cream cheese and salmon.

URAMAKI EBI TEM ROLL (8 Units)

56

Shari roll with nori seaweed and tobiko roe, filled with breaded shrimp and cucumber, topped with thin slices of avocado.

URAMAKI SPICE SHAKE (8 Units)

54

Shari roll with nori seaweed and tobiko roe, filled with salmon, scallions, mayonnaise, chili pepper, and tempura crisps on top.

URAMAKI SPICE TUNA (8 Units)

54

Shari roll with nori seaweed and tobiko roe, filled with tuna paste, mayonnaise, sriracha sauce and tempura crisps on top.

URAMAKI EBI SHAKE (8 Units)

58

Rice with sesame seeds on the outside; filled with breaded shrimp and cream cheese; topped with slices of seared salmon and teriyaki sauce.

H O S S O M A K I

F U N ' I K I



SHAKE MAKI (8 Units)

35

Sushi roll with seaweed on the outside, filled with shari rice and salmon.

TEKKA MAKI (8 Units)

33

Sushi roll wrapped in seaweed and filled with shari rice and tuna.





PHILADELPHIA TEMAKI



TEMAKI

FUN'IKI



TUNA TEMAKI

45

Seaweed, shari (sushi rice), tuna, and sesame seeds.

PHILADELPHIA TEMAKI

42

Seaweed, shari rice, salmon, cream cheese, and sesame seeds.

SALMON TEMAKI

39

Seaweed, shari rice, salmon, and sesame seeds.

OTSUMAMI (2 Units)

45

Open mini temaki: nori and rice base, tuna tartare with scallions, tempura squid, shiso mayonnaise and sesame seeds.





HOT PHILADELPHIA



H O T S

F U N ' I K I



HOT PHILADELPHIA (8 Units)

44

Fried sushi in tempura batter, filled with salmon and cream cheese, topped with tare sauce and sesame seeds.

HOT HARUMAKI (8 Units)

58

Fried sushi in harumaki wrap, filled with salmon, cream cheese, scallions, shrimp, topped with tare sauce and sesame seeds.





COMBINATIONS



SALMON COMBO





CHEF'S COMBINATION 2
2 PEOPLE

COMBINATIONS

FUN'IKI

CHEF'S SPECIAL COMBO FOR 1 PERSON (20 Units) 184

3 slices of octopus, 3 slices of shake toro, 3 slices of marinated tuna, 3 slices of white fish, 1 shake toro nigiri, 1 truffle tuna nigiri, 1 special white fish nigiri, 1 spiced tuna gunkan and 4 tempura ebi uramaki.

CHEF'S COMBO FOR 2 PEOPLE (38 Units) 324

6 slices of shake toro, 6 slices of octopus, 6 slices of marinated tuna, 6 slices of salmon, 2 shake toro nigiri, 2 truffle tuna nigiri, 2 special white fish nigiri, 2 spiced tuna gunkans, 2 ebi gunkans and 4 spiced shake uramakis.

TRADITIONAL SALMON COMBO (16 Units) 132

6 slices of salmon, 4 salmon nigiri, 4 Philadelphia rolls, and 2 gunkan shakes.

CONTEMPORARY COMBINED (20 Units) 164

4 slices of seared salmon with pepper jelly, 3 slices of marinated tuna with teriyaki sauce and sesame seeds, 4 nigiri of seared salmon with Kewpie mayonnaise and sesame seeds, 4 spice shake gunkans and 4 tuna tempura uramaki with teriyaki sauce.

MIXED COMBO (18 Units) 160

3 slices of salmon, 3 slices of tuna, 3 slices of white fish, 3 assorted nigiri, 2 gunkan shake, 2 Philadelphia rolls, and 2 California rolls.

MIXED COMBO FOR 2 PEOPLE (34 Units) 269

6 slices of salmon, 6 slices of tuna, 6 slices of white fish, 6 assorted nigiri, 2 gunkan shake, 4 Philadelphia rolls, and 4 California rolls.

CHIRASHI-ZUSHI (13 Units) 109

Sushi rice bowl with sesame seeds, topped with selected cuts: 3 octopus, 3 tuna, 3 salmon, 3 white fish and 1 pink shrimp.



TEMPURAS



SHRIMP TEMPURA





TEMPURA DE SHISO SHAKE



TEMPURAS

FUN'IKI



VEGETABLE TEMPURA (10 Units)

56

Assorted vegetables battered in tempura batter with a sweet and sour sauce made with soy sauce and ginger to accompany.

SHRIMP TEMPURA (4 Units)

136

Pink shrimp breaded in tempura batter with a sweet and sour sauce made with soy sauce and ginger.

SPICY TUNA SHISO TEMPURA (2 Units)

72

Green shiso leaves battered in tempura batter, topped with small cubes of tuna with mayonnaise, Tabasco sauce, tobiko roe and dried shiso.

TEMPURA DE SHISO SHAKE (2 Units)

58

Green shiso leaves battered in tempura dough, filled with small cubes of salmon, olive oil, fleur de sel, tobiko roe and dried shiso.





HOT DISHES



SALMON YAKISAKANA



H O T D I S H E S

F U N ' I K I



SHIITAKE MUSHROOMS IN BUTTER WITH SEAFOOD.

96

Shiitake mushrooms with shrimp and squid sautéed in butter with a soy sauce-based sauce, served with rice underneath and scallions on top.

MISSOSHIRO

20

Seasoned fish broth with soy paste, scallions, and tofu.

PORK GYOZA (6 Units)

47

Japanese dumpling filled with pork, cabbage, and ginger, topped with a tuile and served with ponzu sauce.

KATSUSANDO

49

Pork sandwich filled with pork breaded in panko flour, tonkatsu sauce, red cabbage and mayonnaise.

SALMON YAKISAKANA

125

Grilled salmon fillet topped with scallions, served with gohan rice with furikake on top and sunomono.

TONKOTSU MISO RAMEN

78

Composed of a specific type of noodle for ramen, a broth made from pork bones seasoned with la-yu oil, grated ginger, and soybean paste (miso), topped with ajitsuke tamago, spinach, moyashi, chashu, fried garlic, scallions, sesame seeds, and mayo.

KARÊ RAISU

94

Creamy soup made with curry, potato, carrot, onion, pork tenderloin, and ginger, served with shiro gohan (rice) and furikake (sour rice).

GRILLED SALMON WITH SHIITAKE MUSHROOMS

126

Grilled salmon fillet served with shiitake mushrooms sautéed in butter and scallions.

YAKISOBA WITH BEEF TENDERLOIN AND CHICKEN

90

Fried noodles with beef tenderloin, chicken, and vegetables in sauce.

VEGETARIANS



URAMAKI AVOCADO



NIGUIRI AVOCADO



VEGETARIANS

FUN'IKI



URAMAKI ASPARAGO (8 Units)

43

Shari roll with sesame seeds and nori seaweed, filled with asparagus and shiitake mushrooms, breaded in tempura batter.

URAMAKI AVOCADO (8 Units)

38

Shari roll with sesame seeds and nori seaweed, filled with cucumber, carrot, and avocado.

NIGUIRI TEMPURÁ SHITAKE (4 Units)

44

Shari dumpling with nori seaweed and shiitake mushroom hatmaki, breaded in tempura batter, cream cheese, lime zest, and tare sauce on top.

NIGUIRI AVOCADO (4 Units)

33

Shari dumpling with nori seaweed hatmaki and avocado slices on top.

TOFU TEMPURA (4 Units)

35

Fried tofu cubes and tempura sauce to accompany.





ASIANS



GREEN CURRY





LAMB KOFTA WITH CURRY



STARTERS

ASIAN S



VINDALOO MEAT SAMOSAS (4 Units)

32

Mini meat pies, lightly spiced, prepared with curry vindaloo which features spices from the Indian region of Goa. The samosas are served with mint raita, which provides a contrast, bringing a refreshing flavor to the dish.

LAMB KOFTA WITH CURRY (2 Units)

35

Small lamb meatballs grilled in ghee butter, served with curry made with natural yogurt and coconut milk with Indian spices.

VIETNAMESE TULIPS

51

Fried chicken drumettes (middle of the wing), coated in a thick sauce made with nam-pla (fish sauce), palm sugar, sriracha pepper, and tamarind paste, which gives the dish a sweet and sour, spicy flavor.

MAIN COURSE



PAD THAI

132

Fried rice noodles served with grilled shrimp, pepper, peanuts, bean sprouts, among other vegetables, and sweet-and-sour sauce.

VEGETABLE GREEN CURRY

CHECK AVAILABILITY

62

Creamy vegetable stew made with Thai coconut milk, fresh green peppers, and spices native to Thailand. Served with jasmine rice with coconut.



TORTA GELEIA DE
FRAMBOESA E PISTACHE



DESSERTS

FUN'IKI



BROWNIE

31

(Served with ice cream and syrup.)

ICE CREAM SCOOP

17

(With syrup)

PETIT GATEAU

34

(Served with ice cream.)

CHOCOLATE MOUSSE CAKE

35

WITH COFFEE

Biscuit base, coffee mousse, and bittersweet chocolate ganache.

RASPBERRY AND PISTACHIO JAM PIE

42

Dark chocolate ganache, pistachio mousse, and raspberry jam.

CHOCOLATE GANACHE - By Camila Rampazzo

21

Dark chocolate ganache with rum and pistachio crumble.

SCHEDULE

FUN'IKI

MONDAY

DJ

#JapaneseSeconds

From 6:30 PM to 11 PM

TUESDAY

FUN'IKI EXPERIENCE

From 6:30 PM to 11 PM

WEDNESDAY

OPEN WINE

From 6:30 PM to 11 PM

THURSDAY

SAKE FLOATING

From 6:30 PM to 11 PM

FRIDAY

DJ

From 6:30 PM to 12:00 AM

SATURDAY

DJ

From 6:30 PM to 12:00 AM

ACCESS
QR CODE



fun'iki





fun'iki
sushi +
rooftop

