



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 **78**
Jack Daniel's **55**

Refreshing Citric
Moderate alcohol

FYS



NEGRONI

Gin, Campari and Carpano Vermouth Classic.

Gin Beefeater **55**
Gin Seagrams **50**
Gin Hendricks **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

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





SAKE
HAKUTSURI SAYURI NIGORI

CARTAS DE SAKES

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KIKUSUI JUNMAI GINJO	
720ml bottle	550
HAKUTSURI SAYURI NIGORI	
720ml bottle	370
KYOMAICO 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

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LAURENT PERRIER BRUT LA CUVÉE	
Brut Laurent Perrier	800
VEUVE CLICQUOT	
Brut	925

SPARKLING WINES

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CAVA JAUME SERRA	
Semi seco Garcia Carrion	145
CAVA JAUME SERRA	
Brut Garcia Carrion	145
TAPERA MOSCATEL	
Rosé Santa Augusta	115
SANTA AUGUSTA BRUT	
Rosé Santa Augusta	165
SANTA AUGUSTA BRUT	
Branco Santa Augusta	165



STARTERS

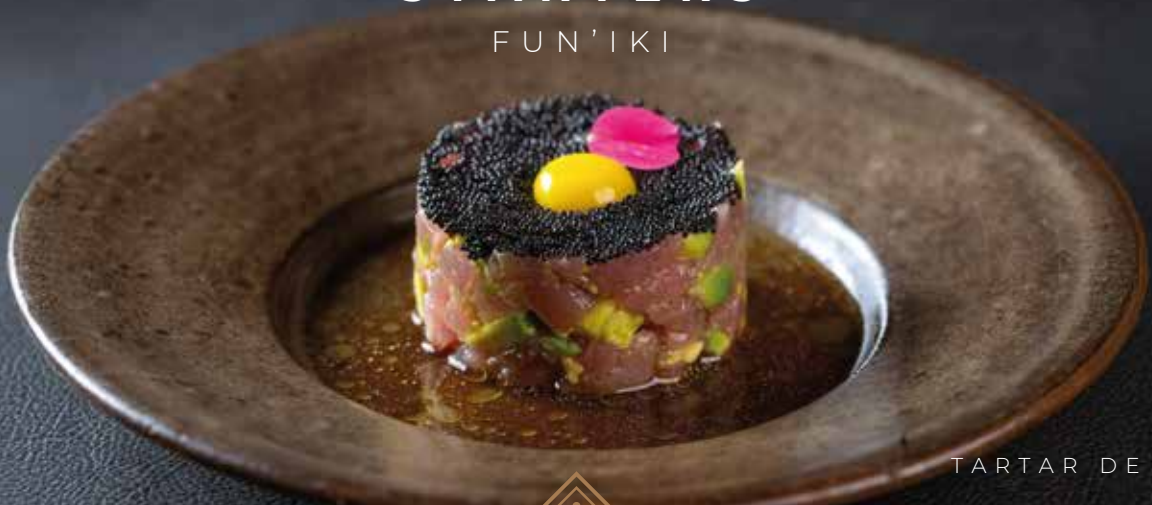


SPICE SHRIMP



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 6 slices of salmon	64
SASHIMI SHAKE TORO 6 slices of seared salmon belly, lemon zest and fleur de sel.	75
SEARED SALMON SASHIMI 6 slices of seared salmon, truffle salsa and tobiko roe.	68
TUNA SASHIMI 6 slices of tuna.	78
OCTOPUS SASHIMI 6 slices of octopus with lemon juice and fleur de sel.	85
ASSORTED SASHIMI 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.	146
SASHIMI HOTATE 6 slices of Canadian scallops with lemon juice, fleur de sel and tobiko roe.	224
SPECIAL WHITE FISH SASHIMI 6 slices of sea bass with Sicilian lemon zest, tobiko roe and fleur de sel.	86





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





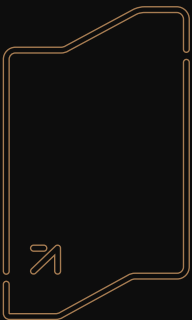
GUNKAN SHAKE

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
FUN'IKI



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.

HOSSOMAKI
FUN'IKI



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.	





H O T S

F U N ' I K I



HOT PHILADELPHIA (8 Units)

44

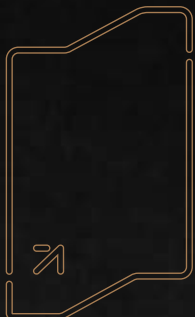
Fried sushi in tempura batter, filled with salmon and cream cheese, topped with tare sauce and sesame seeds.

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

F U N ' I K I



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

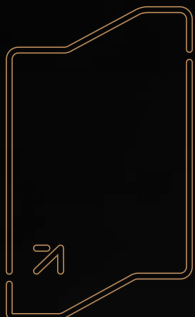
3 slices of salmon, 3 slices of tuna, 3 slices of white fish, 3 assorted nigiri, 2 gunkan shake, 2 Philadelphia rolls, and 2 California rolls.

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

F U N ' I K I



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



HOT DISHES

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, moyachi, 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

F U N ' I K I



URAMAKI ASPARGO (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

ASIANS

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	<div>CHECK AVAILABILITY</div> 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
WITH COFFEE** 35
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



