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MIDORI means Green, taking influence from the magnificent green landscapes around the Sintra Mountains. It is the oldest Japanese restaurant in Portugal, having been present in the Penha Longa Resort since 1992.

The most recent concept of Midori is the portrayal of the heart of Chef Pedro Almeida and his team. It is the ultimate expression of his philosophy, ideas, passion and experiences.

At Midori you will find a connection between Japan and Portugal, on a journey back to the origins where Portugal had an important influence in Japanese gastronomy.

This is a concept of Japanese cuisine with traditional and genuine Portuguese flavors with current influences, where the most important is the quality and origin of the products.

-  Vegetarian
-  Spicy
-  Contains lactose
-  Contains gluten
-  Contains seafood

Seafood is critical for the health of our planet, the communities where we do business, the business we operate, and the guests we serve. Our global portfolio of hotels carries this responsibility to source the most responsible seafood in support of our Serve 360 2025 sustainability & social impact goals.

Any dish is subject to change due to the seasonality of the products and daily availability.

Prices shown include VAT at the current rate.

Kiri Menu

10 moments

Sakizuke

Sake, yuzu and mentha aquatica

Hassun

Toro tartar

Ray agemono

Tori karaage

Omiotsuke

"Bulhão pato" misoshiro

Mukozuke

Shimesaba sashimi with tomato and ginger

Yakimono

Dengaku cabbage with codfish pilpil

Temaki Zushi

Spider crab, yuzu kosho and caviar temaki

Sushi

Smoked akami nigiri

Chutoro nigiri

Braised otoro nigiri

Yasai

Mushroom and truffle ochazuke

Or

Sakana

Wreckfish no sakamushi and edamame

Dezato

Soba tea, black sesame and Kurozato

Mizumono

Lychee and hibiscus

Kurozato and miso caramel

Sancho Pepper and almond

Price per person • 158€

With wine pairing • 263€

With sake pairing • 348€

Yama Menu

12 moments

Sakizuke

Sake, yuzu and mentha aquatica

Hassun

Toro tartar

Ray agemono

Tori Karaage

Omiotsuke

Portuguese stew misoshiro

Mukozuke

Hamachi sashimi and carrot "algarvia"

Red mullet sashimi and brown miso butter

Shiizakana

Iberic pork Sukiyaki and bell pepper

Temaki Zushi

Spider crab, yuzu kosho and caviar temaki

Sushi

Smoked akami nigiri

Chutoro nigiri

Braised otoro nigiri

Yasai

Mushroom and truffle ochazuke

Ramu Niku

Lamb, plum and shiso "esparregado"

Mae Dezato

Melon, wasabi and Sudachi

Dezato

Sakura, almond and cherry

Mizumono

Lychee and hibiscus

Kurozato and miso caramel

Sancho Pepper and almond

Price per person • 192€

With wine pairing • 328€

With sake pairing • 412€