SUBENSHI PORTO

GROUP MENUS

For company dinners, birthdays and celebrations of 12 people or more. Choose a menu, add a drinks package and ask us for a proposal.

Bookings Department · Subenshi Porto
(+351) 964 097 707 | (+351) 964 097 452 · eventos@subenshi.pt · subenshi.pt
Praça Parada Leitão, nº13, 4050-366 Porto

BENSHI MENU

€35 per person

Created to showcase our Subenshi recreations

INCLUDES

MINI SUNOMONO (1 pcs per person)
Cucumber in vinaigrette with sesame
Allergens: Sesame.

SUBENSHI PRAWNS (2 pcs per person)
Tempura wild Mozambican prawns with sliced almonds and chives
Allergens: Gluten, Crustaceans, Tree nuts, Sulphites; may contain traces: Peanuts, Soy, Milk.

SUSHI BENSHI (13 pcs per person)
Harmonious combination of fusion sushi pieces
Allergens can be adapted: please tell us about any allergy.

THE SUSHI CAN BE REPLACED BY ONE OF THESE ALTERNATIVES:

YAKISOBA OF YOUR CHOICE
Allergens vary depending on the yakisoba.
See on the menu: subenshi.pt/en/porto/ementa/

TONKATSU CHICKEN
Breaded chicken, rice, Japanese sauce and sweet potato chips
Allergens: Gluten, Egg, Soy, Mustard.

SUBENSHI STEAK
Perfectly grilled tuna steak, served with rice on a bed of sautéed vegetables
Allergens: Fish, Milk, Celery, Sesame.

TENDERLOIN BAO
Matured beef tenderloin, dijon mustard mayonnaise, kimchi sauce and steamed bread
Allergens: Gluten, Egg, Fish, Soy, Mustard, Sesame, Sulphites.

SUBENSHI HAMBURGER
Salmon burger, served on leavened bread from the Azores with arugula and cherry tomatoes, accompanied by sweet potato chips
Allergens: Gluten, Egg, Fish, Soy, Milk, Mustard.

ONE DESSERT OF YOUR CHOICE

SUBENSHI TEMPURA ICE (1 pcs per person)
Tempura hazelnut ice cream enveloped by kadaif pasta
Allergens: Gluten, Soy, Milk, Tree nuts, Sulphites; may contain traces: Peanuts.

BENSHI LÓ (1 pcs per person)
Mini Pão de Ló (sponge cake) enveloped by a wafer, with a scoop of mint lime ice cream
Allergens: Gluten, Egg, Milk, Sulphites; may contain traces: Soy.

WASABI CHOCOLAT (1 pcs per person)
Crispy chocolate mousse with hints of wasabi
Allergens: Gluten, Egg, Soy, Milk, Tree nuts, Mustard.

Drinks not included: see the drinks packages.

KAISHI MENU

€40 per person

Created to highlight classic Japanese flavours

INCLUDES

MINI SUNOMONO (1 pcs per person)
Cucumber in vinaigrette with sesame
Allergens: Sesame.

SUBENSHI PRAWNS (2 pcs per person)
Tempura wild Mozambican prawns with sliced almonds and chives
Allergens: Gluten, Crustaceans, Tree nuts, Sulphites; may contain traces: Peanuts, Soy, Milk.

SUSHI KAISHI (13 pcs per person)
Varied selection of traditional sushi pieces
Allergens can be adapted: please tell us about any allergy.

THE SUSHI CAN BE REPLACED BY ONE OF THESE ALTERNATIVES:

YAKISOBA OF YOUR CHOICE
Allergens vary depending on the yakisoba.
See on the menu: subenshi.pt/en/porto/ementa/

TONKATSU CHICKEN
Breaded chicken, rice, Japanese sauce and sweet potato chips
Allergens: Gluten, Egg, Soy, Mustard.

SUBENSHI STEAK
Perfectly grilled tuna steak, served with rice on a bed of sautéed vegetables
Allergens: Fish, Milk, Celery, Sesame.

TENDERLOIN BAO
Matured beef tenderloin, dijon mustard mayonnaise, kimchi sauce and steamed bread
Allergens: Gluten, Egg, Fish, Soy, Mustard, Sesame, Sulphites.

SUBENSHI HAMBURGER
Salmon burger, served on leavened bread from the Azores with arugula and cherry tomatoes, accompanied by sweet potato chips
Allergens: Gluten, Egg, Fish, Soy, Milk, Mustard.

ONE DESSERT OF YOUR CHOICE

SUBENSHI TEMPURA ICE (1 pcs per person)
Tempura hazelnut ice cream enveloped by kadaif pasta
Allergens: Gluten, Soy, Milk, Tree nuts, Sulphites; may contain traces: Peanuts.

BENSHI LÓ (1 pcs per person)
Mini Pão de Ló (sponge cake) enveloped by a wafer, with a scoop of mint lime ice cream
Allergens: Gluten, Egg, Milk, Sulphites; may contain traces: Soy.

WASABI CHOCOLAT (1 pcs per person)
Crispy chocolate mousse with hints of wasabi
Allergens: Gluten, Egg, Soy, Milk, Tree nuts, Mustard.

Drinks not included: see the drinks packages.

SUBENSHI MENU

€50 per person

Created to discover the true Subenshi experience

INCLUDES

SHIITAKE (1 pcs per person)
Mushrooms sautéed with butter, sake and chives
Contains alcohol.
Allergens: Gluten, Soy, Milk.

SUBENSHI PRAWNS (2 pcs per person)
Tempura wild Mozambican prawns with sliced almonds and chives
Allergens: Gluten, Crustaceans, Tree nuts, Sulphites; may contain traces: Peanuts, Soy, Milk.

SUBENSHI TEMPURA MOCHI (2 pcs per person)
Tempura rice ball filled with salmon, fresh mozzarela, Japanese mayonnaise and Furikake Noritama seasonings
Allergens: Gluten, Egg, Fish, Soy, Milk, Celery, Mustard, Sesame; may contain traces: Sulphites.

SUSHI SUBENSHI (13 pcs per person)
Varied selection of traditional and fusion sushi pieces
Allergens can be adapted: please tell us about any allergy.

THE SUSHI CAN BE REPLACED BY ONE OF THESE ALTERNATIVES:

YAKISOBA OF YOUR CHOICE
Allergens vary depending on the yakisoba.
See on the menu: subenshi.pt/en/porto/ementa/

TONKATSU CHICKEN
Breaded chicken, rice, Japanese sauce and sweet potato chips
Allergens: Gluten, Egg, Soy, Mustard.

SUBENSHI STEAK
Perfectly grilled tuna steak, served with rice on a bed of sautéed vegetables
Allergens: Fish, Milk, Celery, Sesame.

TENDERLOIN BAO
Matured beef tenderloin, dijon mustard mayonnaise, kimchi sauce and steamed bread
Allergens: Gluten, Egg, Fish, Soy, Mustard, Sesame, Sulphites.

SUBENSHI HAMBURGER
Salmon burger, served on leavened bread from the Azores with arugula and cherry tomatoes, accompanied by sweet potato chips
Allergens: Gluten, Egg, Fish, Soy, Milk, Mustard.

ONE DESSERT OF YOUR CHOICE

SUBENSHI TEMPURA ICE (1 pcs per person)
Tempura hazelnut ice cream enveloped by kadaif pasta
Allergens: Gluten, Soy, Milk, Tree nuts, Sulphites; may contain traces: Peanuts.

BENSHI LÓ (1 pcs per person)
Mini Pão de Ló (sponge cake) enveloped by a wafer, with a scoop of mint lime ice cream
Allergens: Gluten, Egg, Milk, Sulphites; may contain traces: Soy.

WASABI CHOCOLAT (1 pcs per person)
Crispy chocolate mousse with hints of wasabi
Allergens: Gluten, Egg, Soy, Milk, Tree nuts, Mustard.

Drinks not included: see the drinks packages.

SUBENSHI PREMIUM MENU

€60 per person

Created for an exclusive dining experience

INCLUDES

SUBENSHI PRAWNS (2 pcs per person)
Tempura wild Mozambican prawns with sliced almonds and chives
Allergens: Gluten, Crustaceans, Tree nuts, Sulphites; may contain traces: Peanuts, Soy, Milk.

SUBENSHI TEMPURA MOCHI (2 pcs per person)
Tempura rice ball filled with salmon, fresh mozzarela, Japanese mayonnaise and Furikake Noritama seasonings
Allergens: Gluten, Egg, Fish, Soy, Milk, Celery, Mustard, Sesame; may contain traces: Sulphites.

SUSHI SUBENSHI (13 pcs per person)
Varied selection of traditional and fusion sushi pieces
Allergens can be adapted: please tell us about any allergy.

PREMIUM NIGIRI & GUNKAN SELECTION (4 pcs per person)
Allergens can be adapted: please tell us about any allergy.

THE SUSHI CAN BE REPLACED BY ONE OF THESE ALTERNATIVES:

YAKISOBA OF YOUR CHOICE
Allergens vary depending on the yakisoba.
See on the menu: subenshi.pt/en/porto/ementa/

TONKATSU CHICKEN
Breaded chicken, rice, Japanese sauce and sweet potato chips
Allergens: Gluten, Egg, Soy, Mustard.

SUBENSHI STEAK
Perfectly grilled tuna steak, served with rice on a bed of sautéed vegetables
Allergens: Fish, Milk, Celery, Sesame.

TENDERLOIN BAO
Matured beef tenderloin, dijon mustard mayonnaise, kimchi sauce and steamed bread
Allergens: Gluten, Egg, Fish, Soy, Mustard, Sesame, Sulphites.

SUBENSHI HAMBURGER
Salmon burger, served on leavened bread from the Azores with arugula and cherry tomatoes, accompanied by sweet potato chips
Allergens: Gluten, Egg, Fish, Soy, Milk, Mustard.

ONE DESSERT OF YOUR CHOICE

SUBENSHI TEMPURA ICE (1 pcs per person)
Tempura hazelnut ice cream enveloped by kadaif pasta
Allergens: Gluten, Soy, Milk, Tree nuts, Sulphites; may contain traces: Peanuts.

BENSHI LÓ (1 pcs per person)
Mini Pão de Ló (sponge cake) enveloped by a wafer, with a scoop of mint lime ice cream
Allergens: Gluten, Egg, Milk, Sulphites; may contain traces: Soy.

WASABI CHOCOLAT (1 pcs per person)
Crispy chocolate mousse with hints of wasabi
Allergens: Gluten, Egg, Soy, Milk, Tree nuts, Mustard.

Drinks not included: see the drinks packages.

SUBENSHI VEGAN MENU

€42.50 per person

Created to explore natural, authentic flavours

INCLUDES

MINI SUNOMONO (1 pcs per person)
Cucumber in vinaigrette with sesame
Allergens: Sesame.

YASAI GYOZA (2 pcs per person)
Dumplings filled with vegetables
Allergens: Gluten, Soy, Sesame; may contain traces: Egg, Milk, Molluscs.

VEGETARIAN TEMPURA (6 pcs per person)
A variety of tempura vegetables seasoned with fleur de sel and served with vegan mayonnaise
Allergens: Gluten, Soy, Mustard, Sesame, Sulphites; may contain traces: Peanuts, Milk, Tree nuts.

VEGAN SUSHI (13 pcs per person)
Varied selection of traditional and fusion sushi pieces
Allergens can be adapted: please tell us about any allergy.

STRAWBERRY SORBET (1 pcs per person)
Artisanal sorbet with strawberry flavor (lactose-free)
Lactose-free.
Allergens: Sulphites; may contain traces: Soy.

Drinks not included: see the drinks packages.

DRINKS PACKAGES

To add to any menu, at the same price per person for the whole group.

SUBENSHI DRINKS PACKAGE — **€10 per person**
Water, soft drinks and coffee included. São Lourenço Bairrada white and red wine.

CHAMPANHADA DRINKS PACKAGE — **€15 per person**
Water, soft drinks and coffee included. Champanhada (sparkling wine punch) with red berries or apple/passion fruit.

PREMIUM DRINKS PACKAGE — **€19.50 per person**
Water, soft drinks and coffee included. Bella red and white wine.

TERMS

1. Menus are available for groups of at least 12 people.
2. On Friday and Saturday evenings, group bookings start from 9:45 pm. Other times on Friday and Saturday evenings are subject to management approval and an individual quote.
3. Guests who do not like sushi may ask instead for: a yakisoba of your choice, Tonkatsu Chicken, Subenshi Steak, Tenderloin Bao or Subenshi Hamburger.
4. Any service or product requested in addition to, or as a change to, the chosen menu will be charged at our menu prices.
5. Welcome Drink (a flute of sparkling wine): +€2.50 per person.
6. The proposal is subject to approval, and Restaurante Subenshi reserves the right not to accept groups on specific days.
7. The proposal is valid for 30 days, subject to availability on the date the booking is confirmed.
8. To confirm the booking, please send proof of a bank transfer of 50% of the total amount.
9. Payment can be made by Multibanco, Visa, cash or bank transfer in advance.
10. Prices include VAT at the current rate.