

GRAND|HYATT
RIO DE JANEIRO

OMAKASE

A QUATRO MÃOS

4-Hands Tasting Menu

Cena a 4 Manos

We present an exclusive 4-hands tasting Menu, prepared by **chefs Guilherme Campos** and **Eric Ueda**, with a variety of drinks.



**GUILHERME
CAMPOS**

Chef do Shiso

With more than 20 years of experience and training in Japan, Guilherme leads Shiso with mastery, gaining recognition for the excellence of his cuisine.



**ERIC
UEDA**

Chef do Casa Ueda

Chef Eric, son of an emblematic figure in Brazil's traditional Japanese society, learned the Oriental art from childhood. After 7 years of specialized training in Japan, he launched his solo career and today leads two restaurants at Rio de Janeiro.

M E N U

「 WELCOME 」

SASHIMI SETO

Precise cuts balancing the catch of the day and bluefin tuna

PAIRING:

Dassai 23 Junmai Daiginjo Sake

「 TO START 」

ROBATA OF IKA NO SHIOKOJI AND NEGIMA

Skewer of squid in malted rice and chicken thigh in teriyaki

PAIRING:

Junmai Chokara Sake

「 FIRST STARTER 」

NAMEROU

Tartare of the catch of the day in miso preserve wrapped in crispy dough

PAIRING:

Urakasumi Honjikomi Honjozo Sake

「 SECOND STARTER 」

NIGIRI SETO - SHIROMI | MARINATED SCALLOP (VIEIRA ZUKE) | NEGI TORO BLUEFIN | FRESHWATER EEL (UNAGI)

Growing sequence of flavors: local fish, marinated scallop, bluefin blend, and freshwater eel

PAIRING:

Cho Tokusen Junmai Yamadanishiki Sake

「 FIRST MAIN COURSE 」

KOROKKE

Delicate croquette stuffed with King Crab (Centolla) and mascarpone

PAIRING:

Zaku Miyabi-no-Tomo Junmai Daiginjo Sake Jikomi Sake

「 SECOND MAIN COURSE 」

MABODOFU

Ancestral recipe of lightly spicy sautéed pork neck with tofu and gohan

PAIRING:

Toko Karakuchi Junmai Ginja Sake

「 DESSERT 」

By Paula Lopes

Pastry Chef at

Grand Hyatt Rio de Janeiro

PHYLLO MILLE-FEUILLE WITH GINGER DIPLOMAT CREAM AND WHITE CHOCOLATE MISO ICE CREAM

PAIRING:

Umeshu Liqueur

「 PAIRINGS 」

By Felipe Zaquias

Bartender at Shiso



@casaueda

Shiso

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