

TEMAKINHO

**£5
CAIPIRINHAS**

Tuesday – Friday
5pm–7pm

LONDON SOHO DRINKS

Follow us



@temakinhouk

CAIPIRINHAS

Classic Caipirinha	9.50
Passion Fruit Caipirinha	10.50
Mango & Pink Pepper Caipirinha	10.50
Strawberry Caipirinha	11.00
Blackberry Caipirinha	11.00

SAKE CAIPIRINHAS

Classic Sake Caipirinha	10.50
Passion Fruit Sake Caipirinha	11.50
Mango & Pink Pepper Sake Caipirinha	11.50
Strawberry Sake Caipirinha	12.50
Blueberry Sake Caipirinha	12.50

Any CAIPIRINHA can be made VIRGIN 6.50

CLASSIC COCKTAILS

Old Fashioned	9.00
Espresso Martini	9.00
Aperol Spritz	9.00
Daquiri (Ask for flavours)	9.00
Pisco Sour	9.00
Dark & Stormy	9.00

WINE

House White	4.00	5.50	21.50
Chevanceau Blanc Vermentino	5.00	6.50	25.00
Mulderbosch Chardonnay	–	–	45.00
Reserva Pinot Noir Rosé	5.00	7.00	28.00
House Red	4.00	5.50	21.50
Broken Shackle Shiraz Blend	5.00	6.50	25.00
Lake Chalice The Nest Merlot	–	–	48.00
Tasca d'Almerita Vigna Cabernet Sauvignon	–	–	50.00
Jaquart Mosaique Brut	9.50	–	55.00
Jaquart Mosaique Brut Rosé	11.50	–	65.00
Jaquart Blanc de Blancs 2013	–	–	75.00

SMOOTHIES

Pineapple & Coconut	5.50
Passion Fruit & Orange	5.50
Papaya, Pineapple & Passion Fruit	5.50
Mango & Papaya	5.50

TEMAKINHO COCKTAILS

SAKURA NEGRONI Mezcal, Vermouth & Campari	10.00
CORAZON MARGARITA Mezcal, Cointreau & Lime	11.00
MEZCAL MULE Mezcal, Ginger, Lime & Ginger Beer	11.00
MANGA ROSA Pisco, Grapefruit, Passoa & St. Germain	11.00
GIN FIZZ Gin, Soda, Lemon, Egg Whites & Sugar Syrup	10.00
AIRPLANE Bourbon, Strawberry-Infused Aperol, Cherry Liqueur & Lime	10.00

CACHAÇA & MEZCAL

Cachaça 51	Silver 5.00	Gold 7.00
Weber Haus Cachaça		50ml 7.00
Monte Alban Mezcal		50ml 5.00
El Camino Del Pensador Mezcal		50ml 10.00

SAKE

Hojo Genji	100ml 11.00	Jug 21.00
Heart of Oak	14.00	27.00

BEER

Amazon Bacuri Draught	PINT 6.00	HALF 3.50
Asahi Bottles	5.50	–
Rio de Janeiro IPA	330ml can 5.00	
Tokyo IPA	330ml can 5.00	
Brahma	475ml 6.00	
Heineken 0.0%	330ml 4.00	

125ml	175ml	BOTTLE
4.00	5.50	21.50
5.00	6.50	25.00
–	–	45.00
5.00	7.00	28.00
4.00	5.50	21.50
5.00	6.50	25.00
–	–	48.00
–	–	50.00
125ml	–	BOTTLE
9.50	–	55.00
11.50	–	65.00
–	–	75.00

Soft Drinks

Still / Sparkling Water	3.00
Espresso	2.50
Espresso with Milk	3.00
Coca Cola / Coke Zero	3.00
Guaraná	3.00
Ginger Ale	3.00
FeverTree Tonics	3.00

Follow us on Instagram
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and please tag us
in your posts & stories!

If you enjoyed your experience,
please leave a review on **Tripadvisor**.
We would really appreciate it!



TEMAKINHO

LONDON SOHO

FOOD



THE FIRST RESTAURANT CHAIN IN THE WORLD
CERTIFIED AS FRIEND OF THE SEA

BRAZILIAN TAPAS

SCALLOP & RED PRAWN CARPACCIO 16.00

Served in a lime & sesame dressing

WHOLE SOFT SHELL CRAB 12.50

Served with chive mayo

MAREZIA 7.50

Rice and avocado roll, topped with scallop tartare, fish roe
& passion fruit, wrapped in crispy kataifi pastry

SALT COD CROQUETTES 7.00

Served with spicy banana sauce

BRAZILIAN PICANHA STEAK 13.00

Cooked medium or how you like, served with edamame puree
& toasted cassava farofa

CRISPY PRAWNS 7.00

Served with spicy banana sauce

PICANHA SKEWERS 10.00

Served with a chilli tomato vinaigrette & toasted cassava farofa

CASSAVA FRIES (VEGETARIAN) 5.00

Served with chive mayo

EDAMAME (VEGAN) 4.00

Salty or spicy

CEVICHES TARTARAS & SALADS

RED DRUM CEVICHE 13.00

Served with fresh chilli, ginger, coriander & cancha toasted corn

OCTOPUS, RED PRAWN, SALMÃO
& RED DRUM CEVICHE 14.00

Served with fresh chilli, ginger, coriander & cancha toasted corn

YELLOWTAIL AMBERJACK TARTARE 14.50

Served with avocado, lime & ginger

SALMÃO GOSTOSO TARTARE 12.00

Served with fish roe, almond flakes, avocado, spicy mayo & teriyaki

DESSERTS

PASSION FRUIT CHEESECAKE 7.00

TEMAKIS

GOSTOSO TEMAKI 10.00

Hand roll stuffed with salmon, philadelphia, avocado,
spicy mayo, teriyaki, sliced almonds & fish roe

CARIOCA TEMAKI 10.00

Hand roll stuffed with crispy prawn, surimi tartare,
mango & sesame seeds

TEMAKI TOWER 20.00

A selection of mini Temaki

SUSHI ROLLS

MEXICANA 13.50

Stuffed with crispy prawn & avocado, topped with
yellowtail amberjack, guacamole, nachoes & ceviche sauce

GOSTOSO 12.00

Stuffed with salmon tartare, philadelphia & avocado,
topped with spicy mayo, teriyaki, sliced almonds & fish roe

SPICY TUNA 12.50

Stuffed & topped with tuna tartare, fish roe & sriracha

CARIOCA 12.50

Stuffed with surimi tartare, crispy prawn & mango,
topped with sesame seeds, teriyaki & spicy mayo

PIONEIRO 13.50

Stuffed with salmon tartare & avocado, topped
with seared salmon & salmon caviar

PAULISTA NIGHTS 13.50

Stuffed with crispy prawn, mango & cucumber, topped with
seared yellowtail amberjack, teriyaki, orange tobiko & sesame

PICANHA AMANTE 13.50

Stuffed with picanha steak tartare & mango,
topped with picanha carpaccio, truffle mayo, farofa & chives

TERIYAKI PRAWN & SALMÃO 12.50

Stuffed with crispy prawn, topped with salmon, spicy mayo,
teriyaki & sesame

PRAWN AVOCADO 12.50

Stuffed with crispy prawn & avocado, topped
with avocado slices, spicy mayo, teriyaki & sesame

SALMÃO AVOCADO 11.50

Stuffed with salmon tartare & avocado, topped
with avocado slices, spicy mayo, teriyaki & sesame

RE-TUNED RAINBOW ROLL (VEGAN) 12.50

Stuffed with vegan tuna & vegan cream cheese,
topped with rainbow vegetables & tiger milk

VIOLETA (VEGAN) 11.50

Soy sushi wrap, stuffed with breaded carrots, wakame
& asparagus, topped with tapioca pearls

AMARELLO (VEGAN) 12.00

Soy sushi wrap, stuffed with sundried tomatoes, vegan cream
cheese, pickled cucumber, wakame & lettuce, topped with sesame

A discretionary 12.5% service charge will be added to your bill.. All prices inclusive of VAT. Our dishes may contain substances that can cause allergies or intolerances.
For further information, please ask the staff or check the documentation that may be found at the cashier desk.

All fishery products intended to be consumed raw have undergone a freezing treatment according to Reg.CE 853/2004.