

ASIAN & SUSHI

KAZUNO

FOOD MENU

KAN·JŌ

KAN-JO IS A VIBRANT CELEBRATION OF
ASIAN CUISINE, WHERE TRADITION
AND INNOVATION BLEND SEAMLESSLY.

Inspired by the Japanese concept of emotion, the restaurant offers a dynamic dining experience, featuring bold flavors, refined techniques, and a dedicated sushi bar where craftsmanship meets creativity.

In a sophisticated and contemporary setting, each dish is an artistic expression, built on a “blank canvas” of fresh ingredients and daring combinations.

Whether savoring expertly crafted sushi or exploring the richness of Asian flavors, KAN-JO is more than a meal—it’s a journey of taste, excellence, and discovery.

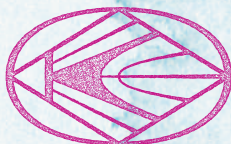
COLD STARTERS

CUCUMBER AND
MUSHROOM SALAD
12

TUNA TARTAR, UMESHISO
AND SALMON ROE
18

SCALLOPS SASHIMI
AND UMEBOSHI
20

DUCK SALAD TOAST
WITH CITRUS KOSHO 𐌿
16



HOT STARTERS

SUMMER VEGETABLE
TEMPURA 𐌿
14

KING OYSTER MUSHROOM
WITH OKONOMI SAUCE 𐌿
16

PRAWN SPRING ROLL
WITH PONZU (2 units) 𐌿
18

STEAMED BUN
WITH PORK “SECRETOS” AND
CARROT KIMCHI (2 units) 𐌿
17

COMBOS

NIGIRIS (2 units)
Tuna 15 | White Fish 15 | Salmon 15

SASHIMI (5 units)
Tuna 16 | White Fish 15 | Salmon 13

HOSOMAKI (6 units)
Tuna 15 | Salmon 13 | Cucumber 12 | Avocado 12

COMBOS 15 Units
5 Sashimis · 4 Nigiris · 6 Hosomakis
39

COMBOS 28 Units
10 Sashimis · 8 Nigiris · 6 Hosomakis · 4 Gunkans
75

NIGIRI COMBO 5 Pieces
26

CHEF'S SIGNATURE

MISO-FRIED EGGPLANT
AND GREEN PEPPERS
20

WOK SAUTÉED SQUID, WITH GREEN
BEANS, KOMBU AND WHITE GARLIC
24

ROASTED SUCKLING PIG BELLY,
YOUNG ROMANA LEAVES AND
MUSTARD SEED SAUCE
26

VEAL "BITOQUE" TEPPAN
YAKI WITH FRIED EGG AND
TONKATSU SAUCE 𐌿
30

HOT DISHES

MAPO TOFU AND SPICY
NAPA CABBAGE PICKLES
23

SEABASS WITH DASHI
BEURRE BLANC
32

PRAWN KUNG PAO
30

CHICKEN RAMEN
WITH BOK CHOI 𐌿
24

48-HOUR SHORT RIB WITH FRIED
ONION AND HOISIN SAUCE 𐌿
34

ARROZ, LEGUMES & NOODLES

SOYA SPROUTS RICE
6

WOK-SAUTÉED CAULIFLOWER WITH
MATCHA AND SEAWEED BUTTER
8

EGG FRIED RICE
WITH FURIKAKE 𐌿
6

STEAMED WHITE RICE
6

SOBREMESAS

MACERATED STRAWBERRIES AND
RHUBARB WITH YUZU CHANTILLY
8

SANTA MARIA MELON
WITH LEMON SORBET
7

RED MISO MOUSSE WITH GREEN
APPLE GRANITA AND SAKE
9

CHOCOLATE NAMELAKA, SESAME
CRISP AND SICHUAN PEPPER
11



Contains Gluten



Beverages Menu

Inspired by the four pillars: Japan, China, Korea, and Portugal

YUZU SAKE SPRITZ 19

A Refreshing blend of Yuzu's Sake, soda, sparkling wine with a hint of elderflower liqueur, served over ice and garnished with a long slice of cucumber and a sprig of mint.

Inspired by: Japan

GINGER PLUM NEGRONI 18

A sophisticated twist on the classic Negroni, crafted with gin, house-made ginger-plum Campari, and vermouth. Stirred with toasted rice for toastiness and roundness. Served over a diamond-cut ice cube and garnished with a slice of candied ginger and a delicate Negroni-infused rice cracker.

Inspired by: China

SOJU SOUR 16

Korean soju mixed with fresh lemon juice, Kimchi Falernum, and a touch of vegan foamer for a velvety texture. Finished with a dash of Angostura bitters.

Inspiração: Coreia

PORTO TONIC WITH A TWIST 17

A Portuguese classic with white port, tonic water, and a twist of Algarve orange peel. Enhanced with a dash of green tea bitters for a subtle twist.

Inspired by: Portugal

Classic cocktails with a local twist

PORTUGUESE MULE 17

A refreshing twist on the classic, made with white dry Port, fig leaf, toasted Algarve orange liqueur, and ginger beer. Served over an ice block with orange paper.

AZOREAN OLD FASHIONED 18

A bold take on the original, featuring Azorean rum aged with Lapsang tea, whiskey barrel bitters, and sugarcane molasses. Finished with orange paper over an ice block.

WASABI MARTINI 17

A cocktail made with Portuguese vodka, wasabi paste, Yuzu citric mix, Sugar. Garnished with Nori & Miso Cracker finished with ponzu pearls and katsuobushi.

GINJINHA MOJITO 17

A refreshing blend of Portuguese Ginjinha liqueur, fresh mint, lime juice, and soda water. A perfect balance of sweetness and tartness.

MATCHA MARGARITA 16

A classic margarita with matcha green tea, shiso liqueur, and yuzu for an earthy twist.

MOCKTAILS

SHISO CITRUS COOLER 12

Fresh citrus juices mixed with soda water and shiso leaf syrup, served over ice with a shiso leaf and flower petals garnish.

LYCHEE ROSE LEMONADE 12

A delicate mix of lychee juice, rose water and fresh dragon fruit lemonade, served over an ice block with edible mixed flowers and pickled ginger.

WATER

MONCHIQUE STILL WATER 0,37lt 4

MONCHIQUE STILL WATER 0,75lt 6

PEDRAS SPARKLING 0,25lt 4

PEDRAS SPARKLING 0,75lt 6

FEVER-TREE TONIC SELECTION 6

THREE CENTS - PINK GRAPEFRUIT SODA (TORANJA) 0,20lt 7

SOFT BEVERAGES

PEPSI · 7-UP · FANTA 5

GINGER-ALE · GINGER-BEER 5

FUZE TEA 5
(Lemon · Peach · Mango)

STRAWBERRY HIBISCUS 7

GINGER 7

ORIGINAL 7

GRAPEFRUIT · APPLE · PINEAPPLE · MANGO 6

FRESH SQUEEZED ALGARVE ORANGE JUICE 7

FRESH DAILY JUICE 7

National

LOCAL CRAFT “SANTOS” (Lager) 33cl 8

LOCAL CRAFT “MARAFADA” (IPA) 33cl 8

SUPER BOCK STOUT 33cl 7

SUPER BOCK TWIN 0% 33cl 7

International

JAPANESE BEER

Asahi · Bottle 8

WHITE · RED 25 cl Glass 9 | 1lt 32

EXOTIC & SPARKLING 1lt 33

CHAMPAGNE WITH RED FRUITS 1lt 72

KOMBUCHA

JUICES

BOTTLE BEER

SANGRIA

WORLD COFFEE & TEA

AMERICANO

Single Coffe Shot 4 | Long Coffee Shot 5

MACCHIATO 6

Espresso with milk foam or milk

LATTE 6

Milk-based coffee

DOUBLE ESPRESSO 6

Double shot of espresso

DECAFFEINATED 4

WORLD COFFEE SELECTION 7

Teas infusions & loose-leaf teas

PURPLE BLEND 6

Hibiscus · Raspberry · Echinace · Blueberry

GREEN 6

Green - Island Blends

ENGLISH BREAKFAST 6

From assam, ceylon and darjeeling

ROMAN-CHAMOMILE 6

Relaxing blends

BLOSSOM HERBAL

Blends of the river & vineyard

WHITE 6

Mistura das ilhas

MINT

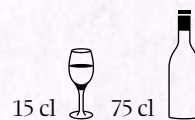
Blends of the romanesque

SENCHA GREEN TEA 6

Traditional Japanese green tea with a bright, vegetal flavor and a hint of sweetness.

We have available other Bio and Asian Teas,
please consult with our team for more details.

Sparkling & Champagne



WINE

Boizel Brut Réserve · Champagne, France

20

80

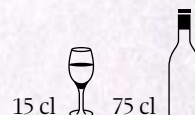
Perrier Jouet Grand Brut · Champagne, France

120

Perrier Jouet Blanc des Blancs Belle Epoque
Champagne, France

250

Rosé Wine

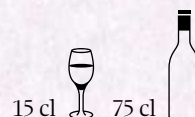


Whispering Angel · Provence, France

16

51

Vinho Branco White Wine



ADN “Alvarinho”, Anselmo Mendes & Niepoort
Vinho Verde, Portugal

16

54

Villa Maria Private Bin Sauvignon Biológico
Marlborough, New Zealand

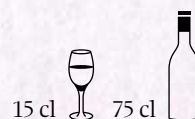
32

Coche, Niepoort
Douro, Portugal

25

180

Red Wine



Quinta dos Avidagos · Douro, Portugal

20

80

Pezat · Bordeaux, France

110

Conciso, Niepoort · Dão, Portugal

64

Charme, Niepoort · Douro, Portugal

18

70

Cabrita Negra mole · Algarve, Portugal

18

70

**SAKE IS A JAPANESE ALCOHOLIC BEVERAGE
MADE BY FERMENTING RICE THAT HAS BEEN
POLISHED TO REMOVE THE BRAN.**

**It's often referred to as japanese rice wine, but its brewing
process is more akin to beer production, where starch is
converted to sugar and then to alcohol.**

BIJITO JUNMAI 15 cl  12 | 72 cl  35

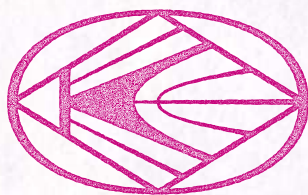
**A traditional Sake with a delicate aroma and
smooth flavor profile, best enjoyed Chilled.**

AKASHI TAI JUNMAI TOKUBETSU 15 cl  14 | 72 cl  40

**This sake has a satisfyingly umami flavourful
profile which is rich but refreshing. A clean
and well-structured traditional brew.**

AKASHI TAI JUNMAI DAIGINJO GENSU 30 cl  20

**A floral, delicate sake with a salty palate
and a rich and aromatic minerality,
providing an explosion of aromas.**



AKASHI TAI JUNMAI GINJO SPARKLING 30 cl 30

The fresh and light profile makes Junmai Ginjo sparkling wine a versatile choice that can be enjoyed on its own, as an aperitif, or throughout the meal.

AKASHI TAI SHIRAUME GINJO UMESHU 6 cl 7 | 50 cl 25

Umeshu is a liqueur made from plums, or “ume” in Japanese. Its sweet and fruity flavours make it a popular choice among many, with great satisfaction derived from the full and bursting taste of ume plums, macerated in Ginjo sake for 6 months and aged in enamel tanks for 2 years.

AKASHI TAI GINJO YUZUSHU 6 cl 8 | 50 cl 35

This Yuzu liqueur uses an exceptionally high quantity of fresh yuzu from the Hyogo province, which is pressed on arrival to preserve the clear aroma of the rare citrus fruit highly prized in Japan.

Where the essence of tradition meets the spirit of innovation.

Japanese Spirits

JAPANESE WHISKEY 5 cl

HIBIKI HARMONY 48

NIKKA FROM THE BARREL 18

A robust blended whiskey with deep, complex flavors of dried fruit, spice, and oak.

Portuguese Spirits

PORT WINE

NIEPORT 10 YEARS TAWNY PORT 13

A rich and complex port with notes of caramel, nuts, and dried fruit.

NIEPORT LATE BOTTLE VINTAGE 16

A full bodied port with intense flavors of blackberry, plum, and dark chocolate.

A choice of traditional portuguese
Liquors also available like: Amarguinha, licor de laranja
do algarve, melosa, licor beirãoand many more.

GINJINHA

GINJINHA LISBON 8

A cherry liqueur infused with local ginja berries,
offering a sweet and fruity profile.

PORTUGUESE BRANDY

AGUARDENTE VELHA CR&F RESERVA 13

A premium Portuguese brandy with smooth,
warm flavors of vanilla, oak, and dried fruit.

AGUARDENTE

MEDRONHO SULISTA 9

A potent Portuguese pomace brandy with
a distinctive, bold flavor, often enjoyed as a digestif.

INFORMATION REGARDING FOOD INTOLERANCES AND ALLERGIES

Before placing your order, we would be grateful if you could let us know if you would like any clarification regarding our ingredients. Furthermore, we would ask you to let us know if you have any food intolerance or allergy. Thank you very much.

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No dish, food or drink, including the "couvert" may be charged for if not ordered by the customer or if not consumed.

PRICES IN EUROS

including VAT at the legal rate in force. A Complaints Book is available.

ALCOHOLIC BEVERAGES

The consumption of alcoholic beverages is subject to the legal age requirement (18 years old).

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