

WELCOME TO NIPO

TWO CULTURES. ONE TABLE.

NIPO takes its name from the Nipo-Brasileiro community of São Paulo, shaped by more than a century of Japanese migration to Brazil. Today, Brazil is home to the largest Japanese community outside Japan, with São Paulo at the heart of that story.

From that shared heritage comes a distinctive meeting of cultures: Japanese precision, craft and restraint alongside Brazilian warmth, generosity and hospitality.

At NIPO, those influences come together through sushi, robata, bold flavours and dishes made for sharing.

SNACKS FOR THE TABLE

Prawn Crackers 4.5

Salted Edamame Beans 4.5

Wakame Seaweed 4.5

**Please inform your server of any allergies or intolerances before ordering.
Full allergen information is available on request.*

A JOURNEY OF TASTE

SMALL PLATES



Oysters

13

Three raw oysters with nam jim, or three tempura oysters with dill and oyster emulsion.



Fillet Tataki

16

Lightly seared centre-cut beef fillet with ponzu, chilli, sesame and spring onion.



Tuna Crispy Rice 3 PCS

14

Sesame-seared tuna on crisp rice with jalapeño and zesty yuzu mayonnaise.



NIPO Beef Gyoza 4 PCS

9

Steamed gyoza dumplings filled with tender overnight-braised beef. Served with chilli & soy dip.



Black Tiger Prawn Tempura

14

Crisp black tiger prawns with creamy togarashi mayonnaise and Japanese tempura sauce.



Atum & Salmão NIPO

13

Fresh tuna and salmon tartare with creamy avocado, nikiri and crisp lotus root.



Chicken Yakitori 2 PCS

11

Tender grilled chicken thigh skewers glazed with sweet-savoury yakitori sauce. Served with kimchi.



Croquete de Costela 3 PCS

9

Rich braised short rib croquettes with tonkatsu, creamy kewpie mayonnaise and green onion.



Hot Honey & Chilli Pork 4 PCS

9

Tender slow-cooked pork glazed with sweet, fiery hot honey and chilli.



Duck Spring Roll 2 PCS

9

Crisp shredded duck spring rolls with a rich tonkatsu dipping sauce.



SUSHI FUSION

MADE TO SHARE

ALL SERVED WITH WASABI, PICKLED GINGER AND SOY.
ROLLS AND NIGIRI SELECTIONS ARE FOUR PIECES.

	Fillet Fire Roll	14
	NIPO Tiger Roll	13
	São Paulo Roll	11
	Lobster Dragon Roll	18
	Salmon Samba Roll	9
	Trio Fish Mosaic	12
	Steak Nigiri	16
	Blue Matcha Garden Roll VG	8
	Tuna Sashimi	14
	Salmon Sashimi	11



FROM THE FIRE

ROBATA GRILLED STEAKS

SERVED WITH MALDON SALT, WASABI, HOUSE SEASONED FRIES,
NIPO SALAD & GINGER RICE

- | | | |
|---|----------------------------------|----|
|  | Ribeye Robata 10 OZ | 36 |
| Deeply marbled ribeye with a rich, yielding texture. | | |
|  | Fillet Mignon Robata 8 OZ | 39 |
| Exceptionally tender, lean fillet with a delicate texture. | | |
|  | Sirloin Steak 10 OZ | 35 |
| Well-marbled sirloin with a generous outer edge of fat. | | |
|  | A5 Wagyu Sirloin 4 OZ | 54 |
| Full-blood A5 Grade 11 Wagyu, among the world's most prized beef, celebrated for extraordinary marbling and buttery tenderness. | | |
|  | NIPO F1 Sirloin 8 OZ | 59 |
| Black Angus x Wagyu crossbreed, combining tenderness and marbling. | | |

TO SHARE

- | | |
|--|----|
| Côte de Boeuf AVG. 32 OZ | 78 |
| Carved bone-in ribeye with two sides and two sauces of your choice. | |
| Wagyu F1 Picanha AVG. 24 OZ | 89 |
| Grilled Wagyu F1 picanha with two sides and two sauces of your choice. | |



FIRE & FEAST

LARGE PLATES & SHARING SELECTIONS

**Please note fish dishes may contain bones.*

	Costela NIPO Tender slow-cooked beef rib with silky creamy mandioca and sharp pickled shallot.	28
	Lamb Cutlets Charred lamb cutlets with Brazilian-Japanese herb miso chimichurri.	27
	Miso Kuro Cod <i>MAY CONTAIN BONES</i> Premium, delicate black cod caramelized with a rich, sweet Japanese miso glaze, elevated by vibrant pickled ginger and nutty sesame notes.	26
	Mahi Mahi Moqueca <i>MAY CONTAIN BONES</i> Mahi Mahi fillet simmered in an aromatic Brazilian stew of tomato, bell peppers, garlic, lime, paprika, cayenne and coriander.	18
	Slow-Cooked Lamb Shank Slow-cooked lamb, silky yuca aligot and crisp onion.	28
	NIPO Chicken Wok Noodles Chargrilled chicken, fried noodles, hearts of palm, couve and sweetcorn in a rich yakisoba sauce.	16
	Nihon Lobster Traditional Japanese-style lobster brushed with a glossy savoury soy and mirin glaze.	50

SIDES

NIPO House Seasoned Fries **5**
Buttered Mash **5**
Creamed Japanese Spinach **6**
Chilli & Sesame Tenderstem Broccoli **5**
Charred Corn, Cherry Tomato & Jalapeño Salad **5**
Garlic & Wild Mushroom Cream **6**
Asian Slaw **4** NIPO Salad **4**
Tempura Vegetables **6**
Steamed Rice **4** Fried Rice **4** Ginger Rice **4**

PREMIUM SIDE

Lobster Mash **16**

SAUCES

Peppercorn **4**
Miso Hollandaise **4**
Chimichurri **4**
Jus **4**
Confit Garlic Cream **4**
Miso Caramel **4**
Old Bay Butter **4**
Tonkatsu **4**
Ponzu **4**



VEGETARIAN & VEGAN

PLANT-LED

PLANT-LED PLATES, CRAFTED WITH THE SAME NIPO PRECISION

SMALL PLATES

Yuzu & Squash Moqueca [VG] 8

Kabocha and tofu gently simmered in a fragrant Brazilian broth of tomato, bell peppers, garlic, lime, paprika, cayenne and coriander.

Spiced Mango [V] 8

Charred sweet mango with togarashi, creamy coconut, pickled shallots, kombu oil and micro coriander.

Nigiri Vegetarian Selection [VG] 9

Four pieces of nigiri with avocado, inari, tamago and roasted peppers.

Blue Matcha Garden Roll [VG] 9

Vibrant blue matcha sushi rice with beetroot, carrot, cucumber and mango.

MAINS

NIPO Wok Noodles [VG] 14

Fried noodles, hearts of palm, couve and sweetcorn in a rich yakisoba sauce.

Grilled Watermelon & Tofu [VG] 11

Compressed and grilled watermelon with tofu, crisp onion, pickled shallots, silky avocado purée, dressed leaves and delicate micro herbs.



DESSERT

TO FINISH

HAND-FINISHED & FRESHLY MADE IN-HOUSE



Chocolate Fondant w/ Miso Caramel

9

Warm chocolate fondant with a molten centre, salted miso caramel and house-made vanilla ice cream.



NIPO Berry Fusion [GF]

9

Juicy blueberries, raspberries and blackberries with silky dark chocolate ganache, guava gel and sesame crunch. *(Vegan option available.)*



Passion Fruit Pavlova [GF]

9

Crisp-soft meringue with light cream and vibrant Brazilian passion fruit.



Matcha Cheesecake

9

Matcha cheesecake with delicate white chocolate accents and yuzu gel.



Banana & Doce de Leite

9

Brûléed banana with coconut & white chocolate crumble, rich dulce de leche and house-made vanilla ice cream.



NIPO House-Made Ice Cream [GF]

7.5

Smooth house-made vanilla and spiced chocolate ice creams.

