

シェフ・
ジョアナ

DRINKS MENU
BY CHEF JOANA

RECOMENDED GIN LIST

Created by Ali Bullock for The Gin Library and Chef Joana's Sushi Experience

All gins are €15 each

GHOSTS OF THE OCEAN: EBISU JAPANESE GIN - €15

A dry Japanese-inspired gin, made by Ali Bullock for Chef Joana's Sustainable Sushi dinner and The Gin Library



Still water is complimentary

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JAPANESE GINS BY CHEF JOANA

JAPANESE GINS

Carefully curated by Ali Bullock for your enjoyment. Each gin is unique and sourced specially for your dinner. These gins highlight the flavours of Japan to pair perfectly with your sushi. Many of the gins are limited editions and imported from Japan. *Please accept our apologies if any are not available. All gins are €15 each*

EAST 135

Master Distiller & Blender, Kimio Yonezawa chose to combine 5 uniquely Japanese botanicals – all sourced from small local producers and the finest experts in Japan

ETSU JAPANESE GIN

Light and refreshing with a hint of Japanese cherry blossom

ETSU YUZU LEMON

Yuzu lemon-infused gin from the Etsu distillery. Citrus notes on the palette

ETSU ORANGE

Japanese bitter orange peel brings a fresh, citrus flavour to this limited-release Japanese gin

GIN SUNTORY ROKU

Perfectly balanced, exceptional gin combining six distinctive Japanese botanicals with eight traditional botanicals

JIN7 SPECIAL EDITION

Made with 21 botanicals. The focus is on tropical fruits, all of which come from the Kagoshima prefecture. The key botanical is passion fruit

OKINAWA GIN - BARTENDER'S EDITION

Created with hints of citrus and botanicals originating from all the native Okinawa region where the gin is made

Still water is complimentary

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UKIYO JAPANESE BLOSSOM GIN

A floral Japanese gin with juniper, mandarin and spices infused with the delicate taste of sakura flower for a fragrant and citrus-forward gin

UKIYO YUZU GIN

Ukiyo Yuzu Gin is made from a traditional Japanese shochu spirit, which is then redistilled using juniper, yuzu, more citrus and a whole host of regional botanicals

SAKURAO JAPANESE DRY GIN

A gin that utilises 9 kinds of botanicals, including fresh citrus from Hiroshima

SAKURAO JAPANESE BARREL-AGED GIN

Created using the base Sakurao gin and ageing it in Japanese whiskey barrels for over 2 years in Hiroshima

MATSUI GIN: THE HAKUTO

14 ingredients are needed including 5 high-quality medicinal plants. The aromas are both herbaceous, and intense. Finishing the gin is a mix of coriander, zest of yuzu and orange, sansho and cherry blossom (sakura)

TATSUMI DISTILLERY

An incredibly unique gin made in the Gifu prefecture of Japan. Distilled with only one botanical: juniper berries sourced from northern Macedonia. Expect bold notes of pine, citrus, and woody spice

Still water is complimentary

シェフ・ AZOREAN SUSHI ジョアナ BY CHEF JOANA

THE CONCEPT

SUSHI SHOWCASING FRESH FISH FROM THE AZORES

Welcome to Chef Joana's unforgettable sushi experience, served in our exclusive, invitation-only speakeasy, Senhor Raposa's Secret Drinking Den.

Considered the best sushi chef on São Miguel, Chef Joana will impress you with her unique and exquisite approach to sushi, blending typical Azorean flavours with sustainable fish from the local waters.

Our omakase-style dinner means you put your trust in Chef Joana to handpick the freshest seasonal products to create delicious and artistic dishes.

Chef Joana was born and raised locally, in the town of Rabo de Peixe, and has grown up around fishermen and the fish they catch from the Atlantic Ocean surrounding the island. As a young adult, she discovered her passion for using this fish to create sushi.

PRICE PER PERSON: €65

Drinks are charged at an additional rate

Service charge is optional and is not included. 100% will go to the servers here at Chef Joana's Sushi Experience