

HUI!

POKE HOUSE

Welcome to Hui! Poke House

The first house specialized in pokes in the Gaucho Highlands.

The poke is a hawaiian dish under a strong Japanese influence, even resembling sushi in a bowl.

In addition to this delicacy, we also serve hot Asian dishes with lots of spice and flavor. Here on our menu you'll find appetizers, desserts, drinks and lots of love!

**Sit down, relax and order
straight at the counter!**

Entrees

1. Salmon Croquettes | R\$42

Served with wasamayo and pepper & pineapple jam.

2. Mini mushroom bowl | R\$32

Fresh mushrooms sautéed in butter with a twist of garlic, shoyu and chives, with a side of sweet potato chips.

3. Sunomono | R\$24

Traditional japanese salad with japanese cucumber and bittersweet vinegar. Finished with kani, brasil nuts and sesame seed.

4. Edamame with Fleur de Sel | R\$32

Lightly cooked japanese beans sprinkled with fleur de sel.



5. Fish n' Chips | R\$42

Deep fried fish baits and fries, with a side of spicy mayo.

6. HUI! Rolls | R\$42

Crunchy rolls filled with salmon, sautéed vegetables in a special sauce, served with tarê.

7. Spicy wings | R\$39

SUPER SPICY chicken wings, red curry paste, sriracha pepper, lemon zest and sesame seeds. Served with peanuts.

8. Salmon canapés board | R\$32

4 pieces: Deep fried Shari rice canapés, with crude salmon tartar, saffron mayonnaise, pineapple jam with chili and spring onions.

9. Shrimp & Coconut | R\$42

6 pieces: Shrimps deep fried with panko and grated coconut, sided with pineapple jam.

10. Pork dumplings | R\$32

Traditional Japanese pastry filled with pork and vegetables. Lightly cooked and sealed and finished with furikake. Served with tarê.

11. Ceviche Hui! | R\$42

Choose from: salmon, tuna, octopus, tofu or shrimp. Served with sweet potato, red onion, peruvian corn and coriander (marinade: lemon, olive oil, celery, coriander and pepper).

Salads

1. Fresh Salad | R\$39

Mixed leaves, grilled chicken breast, avocado lime, red onion, cherry tomatoes, egg and fresh yogurt.

2. Citronet salad | R\$39

Mixed leaves, quinoa, carrots, beet, orange sweet potato, Japanese cucumber, mango, sesame mix and citronet sauce.

Poke Specialties

Choose your poke, or make your own custom poke with using our card. Prices are the same for each poke.

Poke full portion (around 450g): R\$ 51,00

Poke half Portion (around 300g): R\$ 39,00

1. Classic Salmon

Shari rice, salmon, classic sauce¹, kani, edamame, mango, sunomono, nori, tarê sauce, cream cheese, crispy cabbage, chopped spring onions and pickled ginger.

2. Spicy Tuna

Shari rice, tuna, HUI!² sauce, radish pickle, red onion, beet, mango, wasamayo, pineapple and pepper jam, salmon skin, chopped spring onions, peas with wasabi and lemon zest.

3. Pork Belly

Couscous, red onion, green apple pickle, fresh yogurt, doritos, crispy cabbage and chopped spring onion.

4. Vegetarian

Quinoa, sautéed mushrooms, HUI!² sauce, carrots, beet, edamame, Japanese cucumber, orange sweet potato, citronet³, banana chips, sesame mix and chopped spring onion.

5. Surf and Turf

Shari rice, pork belly, tuna, HUI!² sauce, avocado lime, pineapple, Japanese cucumber, cherry tomatoes, egg, pickled radish, spicy mayo, sweet potato chips, peanuts and lime zest.

6. Hui! Octopus

Quinoa, couscous, octopus, classic sauce ¹, carrots, beet, cherry tomatoes, tarê, crispy cabbage, ginger pickles and Peruvian corn.

7. Teriyaki Chicken

Shari rice, grilled chicken, teryaki⁴ sauce, carrots, beet, cherry tomatoes, orange sweet potatoes, pineapple, crispy cabbage, spring onions and peanuts.

8. Wasabi Spicy Shrimp

Mixed leaves, grilled shrimp, wasabi⁵ sauce, spicy mayo, fresh yogurt, radish pickle, green apple pickle, edamame, red onion, strawberry, peruvian corn, crispy onion, lime zest and doritos.

*Smoked TOFU protein is available, which you can change to any of the of the specialties.

Let's take your poke to the next level with extra 100 grams of protein? Choose between:

Salmon | Tuna | Pork Belly | Mushrooms

Octopus | Chicken | Shrimos | Tofu..... R\$ 21,00

What about:*

Ginger | Wasabi | Wantam (crunchy

dough) R\$ 4,00

Salsas

¹ **Classic:** Shoyu, rice vinegar, toasted sesame oil, honey, spring onions, purple onion and sesame mix.

² **HUI! Salsa:** Shoyu, rice vinegar, toasted sesame oil and honey.

³ **Citronet:** Lemon juice, olive oil, mustard and sesame seeds.

⁴ **Teriyaki:** Bittersweet sauce, shoyu based.

⁵ **Wasabi:** Light shoyu sauce, sriacha pepper, wasabi and onion.

Hot dishes

Every hot dish has the same price: R\$ 61,00

1. Thai Nuts

SPICY: Sautéed onions and peppers with carrots, hoisin sauce (chinese bittersweet sauce), red curry paste, spices and cashew nuts. Served with Jasmine rice with a touch of coconut milk, spring onions and sesame mix. (around 350g)

2. Yakis

Chinese noodles with sautéed vegetables (onions, peppers, carrots, broccoli, red cabbage and cauliflower), special sauce, a touch of sesame oil, spring onions and peanuts. (around 400g)

3. Lámen

Lámen noodles with perfect egg, broccoli, roasted tomato, wakame (pickled seaweed), moyashi (white bean sprouts) and crispy onion. Drizzled with our delicious vegetable broth, dehydrated shitake and a touch of our house sauce: sriracha pepper sriracha pepper, tamarind paste, peanut paste, garlic and ginger. Finished with a sheet of Nori (about 400g). Only available with shrimp, tofu, pork loin or mushrooms.

4. Pad Thai

Crispy rice noodles with sautéed vegetables (carrots, leek, moyashi - white bean sprout), with our house sauce, tamarind paste and scrambled eggs. Finished with roasted red onion, moyashi and a lemon wedge. Served with peanut flour and pepperoni (about 400g).

Choose the right level of spiciness for your Pad Thai:

No spice

Light



Medium



Strong



5. Obentô

It's a traditional Japanese dish with the "Japanese lunchbox" concept: Shari rice, furikake, vegetables, sautéed in lemon butter (leeks and carrots), perfect egg, peanut toasted cassava and ginger. Served with ponzu sauce (cerca de 400g).

6. Nasi Goreng

Sautéed rice with ginger, garlic and chili peppers, pineapple, carrot, leek and roasted red onion. Drizzled with our special sauce, accompanied by crispy onions, perfect egg, spring onions and a wedge of lemon.

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Octopus | Chicken | Shrimps | Tofu..... R\$ 21,00

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dough) R\$ 4,00

Kids Plates

1. Yakisobinha | R\$39

Yakisoba noodles sautéed in butter, cherry tomatoes, broccoli and chicken. Served with wantam (crunchy dough) (about 250g)



Desserts

1. Açaí Ice Cream | R\$31

Açaí bowl with cashew nuts, strawberries, granola, banana, goji berry and peanut butter.

2. Coconut Bowl | R\$31

Coconut ice cream, toasted coconut chips, pineapple and yellow fruit chutney.

3. Banana Roll Bruleê | R\$31

Bruleê roll filled with banana and dulce de leche. Served with dulce de leche ganache and chocolate ganache.

4. Brownie | R\$14

Handmade brownie, 65g (check availability).

5. Brownie and Coconut Ice Cream | R\$31

Warm brownie with a scoop of coconut ice cream.

6. Hawaiian Ice Cream Sandwich | R\$31

Cookie sandwich with crunchy ice cream filling, covered with chocolate ganache. 2 pieces.

Extra sauce

(dulce de leche or chocolate) | R\$5



Drinks

NON ALCOHOLICS

1. Still and Sparkling water
Bamboo | R\$6
 2. Sodas
(Coca Cola brand/can) | R\$7
 3. Iced tea | R\$15
 4. Kombucha | R\$17
 5. Italian soda (green apple
and red fruits) | R\$19
 6. Orange juice - glass
(70% natural) | R\$15
 7. Natural juice
(check flavor
availability) | R\$15
 8. Coffee | R\$7
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BEERS AND CHOPP

1. Chopp 300 ml | R\$15
 2. Chopp 473ml | R\$18
 3. Long Neck Beer Heineken/Stella Artois | R\$
 4. Long Neck Beer Roleta Russa Easy Ipa | R\$17
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DRINKS

1. Gin & tonic (traditional, green apple and red fruits) | R\$31
2. Jack n coke | R\$31
3. Negroni (Gin, campari and vermute rosso) | R\$31
4. Boulevardier (Whisky, campari and vermute rosso) | R\$31