



SAKHALIN
MOSCOW

MENU

CHRISTMAS

Tuna belly tartare with sea urchin caviar	3 750
Olivier salad with veal tongue and red caviar	1 300
Trumpet mushroom stroganoff with porcini	2 350
Kamchatka crab and parsnip rassolnik	2 150
Crab and whitefish caviar dumplings	1 250
Peking duck	3 250
Imperial-style "Dragon" sea bass in sweet-and-sour sauce 100 g	950
Rum baba with white chocolate cream and tangerines	950
Christmas panettone	2 500



WINTER COCKTAILS

Calamansi, tangerine pine	1 300
Limoncello, tangerine pine	690
White mulled wine with grapefruit and vanilla	900
Red mulled wine with pomegranate and currants	900
Pomegranate & raspberry lemonade	700


MICHELIN
2022



the loyalty program

SPECIAL SET

YELLOWTAIL ROLL SUSHI WITH WAKAMONO PEACH

SALMON TATAKI WITH MANGO

RISOTTO WITH SCALLOP AND GREEN PEAS

TUNA STEAK WITH ASPARAGUS AND YAKINIKU PEPPER SAUCE

WHITE CHOCOLATE MOUSSE WITH YUZU AND SAKURA SORBET

9 800 RUB



WINE PAIRING 9 500 RUB

НИКИТСКИЙ 6 | R4S



Nikitinsky 6 deluxe residential building

WAGYU

WAGYU SUSHI WITH SEA URCHIN CAVIAR

1 350₽

FRIED GYOZA WITH WAGYU AND GREEN ONION 5 pc.

2 800₽

SEARED RIBEYE WAGYU WITH PONZO SAUCE AND TRUFFLE

7 500₽

FILET MIGNON JAPAN A5 100 g.

15 000₽

RIBEYE JAPAN A5 100 g.

15 500₽



The best wagyu beef in the world comes from Japan. We get it from Japan's Miyazaki and Hyogo prefectures. Cows are raised in super comfortable conditions: carefully selected grain diet, warmed up with blankets, and protected from stress and overwork. Due to marbling (a large number of layers of fat), wagyu dishes are especially tender and literally melt in your mouth, like a creamy ice cream, leaving a bright aftertaste. For you, we have selected the highest marble score wagyu – A5. Taste the emotions!

RAW BAR

TO SHARE for 2 persons

SEA URCHINS*

(price per 100 g)

Served with soy sauce,
quail egg and lemon

680

Assorted carpaccio and tartars: <i>tuna, sea bass, king crab, scallop and salmon</i>	5 150
Assorted Sakhalin tartars: <i>king crab, eel, salmon</i>	5 250
Assorted sashimi: <i>eel, salmon, scallop, yellowtail</i>	5 350
Catalan-style salad with crab and tomatoes <i>for 2 persons</i>	6 900
Assorted carpaccio and tataki: <i>tuna loin, tuna belly, sea scallop</i>	7 500

CAVIAR BAR (price per 50 g)

Served with sour cream and fluffy pancakes

Pike <i>The Volga River</i>	1 850
Chum salmon <i>The Okhotsk Sea</i>	1 950
Sturgeon <i>The Caspian Sea</i>	11 000

OYSTERS out of aquarium (price per 1 pc.)

Borodino bread and butter sandwiches

Sauce on your choice: wine vinegar, ponzu or shiso

Dibba Bay	900
Jolie	950
Misaki	1 150
Murotsu	1 150

SEASHELLS* out of aquarium

Caution, increases libido

Scallop with ponzu sauce and truffle oil <i>(price per 100 g)</i>	690
Anadara <i>(price per 1 pc.)</i>	1 000
Sakhalin surf clam <i>(price per 1 pc.)</i>	1 000

SHRIMPS & LANGOUSTINE ON ICE* (price per 100 g)

Served with lemon and shiso sauce / can be served in tartar style

Argentine shrimp	800
Sakhalin shrimp	1 350
Carabineros	3 750
Langoustine	4 350

А Клуб Альфа Банк

Private Banking of Alfa Bank
and partner of the WRF alliance

* Price for live product as presented
in the aquarium, including shell

RAW BAR

SAKHALIN TARTARS

River eel with cucumber and unagi sauce	1 090
Tuna back with avocado and tobico caviar	1 550
Salmon with mango, red caviar and ponzu-mayo sauce	1 780
King crab with cucumber and aioli	2 350

CARPACCIO

Salmon with ponzu sauce	1 580
Octopus with olive oil and pistachios	2 550
Bluefin tuna with ponzu and olive oil	2 580

TARTARS

Salmon with Thai mango and allagro sauce	2 280
Tuna with guacamole and basil	2 320
King crab with avocado and mango	3 750
Beef with black caviar, quail egg and white truffle	5 000
Tuna loin with sturgeon caviar	5 500

CRUDO, TATAKI AND CEVICHE

Kuril scallop crudo with strawberry	2 080
Yellowtail crudo with jalapeño pepper and yuzu sauce	2 150
Salmon tataki with ponzu sauce and black truffle	2 200
Classic sea bass ceviche	1 450

SASHIMI (price per 45 g)

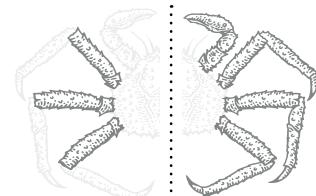
Served with grated wasabi, pickled ginger and soy sauce

River eel	890
Faroe Islands salmon	1 090
Scallop	1 150
King crab	2 250
Wild amberjack	2 380
Tuna back	2 500
Tuna belly	4 250

CRAB ON ICE*

(price per 100 g)

1-st phalanx	Legs
3 950	2 850



Served with rouille sauce



WHOLE FISH (price per 100 g)

Carpaccio / crudo / ceviche	
Dorado	750
Sea bass	980
Wild sea bass	1 550

* - spicy dish

FISH JAPAN STYLE

ROLLS CHEF'S DISHES

Vegan: avocado, iceberg lettuce and pickled daikon	950
Far East: eel, scallop, avocado and wasabi sauce	1 950
Tempura: fried shrimp, king crab, cucumber, spicy sauce	2 050
Truffle crab: crab, butterfish and truffle aioli	2 550
Sakhalin: king crab, salmon, red caviar, sweet chili sauce and teriyaki	2 850
Gold fish: bluefin tuna back and belly, truffle sauce, caviar	4 800

ROLLS

Spicy salmon / river eel / tuna	1 260 / 1 180 / 1 480
Canada: river eel, salmon, avocado, cucumber, unagi and sesame sauce	1 150
Philadelphia: salmon, curd cheese, avocado and red caviar	1 850
California: king crab, Japanese mayonnaise, avocado and tobico	1 900

SUSHI CLASSIC

River eel, sesame, unagi sauce	380
Salmon, wasabi, sesame	480
Scallop	530
King crab and dashi sauce	710
Tuna back and wasabi leaves	870
Wild amberjack, yuzu, sesame	880
Tuna belly	1 450

SPICY SUSHI

River eel	470
Salmon	520
Scallop	580
King crab	850
Tuna back	970
Wild amberjack	980
Tuna belly	1 430

SUSHI ON FIRE

Salmon and teriyaki sauce	380
Foie gras and unagi sauce	470
Marbled beef with ponzu sauce	500
Scallop with foie gras and teriyaki sauce	550
Butterfish and truffle aioli	580
Wild amberjack, cream cheese, chimichurri sauce	830

SASHIMI ROLLS

Salmon, crab and wasabi sauce	2 150
Tuna, crab and black caviar	2 550



APPETIZERS

COLD APPETIZERS

• Edamame beans with sea salt / spicy	550 / 660
• Cucumbers in Asian sauce	750
Guacamole with corn buns	950
Olyutorskaya herring with boiled potatoes and Vologda butter	1370
Brioche with king crab and french fries	1650
Burrata with tomatoes and basil	1750
Artichoke carpaccio with parmesan / with white truffle	4 750 / 5 700

SALAD: Tiger prawn with avocado, spinach and persimmon

1950

SALADS

Crispy eggplants with tomatoes and cashews in Asian sauce	1 080
Tiger prawns with avocado, spinach and persimmon	1 950
Greek salad with feta cheese	2 250
Young spinach with truffle yuzu	2 350
Caesar salad with chicken / with shrimps	2 450 / 2 550
Sakhalin salad with crab, tobiko and rouille sauce	3 350

WARM APPETIZERS

Tiger shrimps tempura with sriracha sauce	1 050
Fried mini squids with asparagus and tajik olives	1 550
Dim sum with king crab	1 850
Cabbage rolls with crab in spinach leaves and sweet chili sauce	2 350
Pan-seared scallops with Mornay sauce	2 500
Phalanx of king crab with tobiko caviar and rouille sauce	5 950



HOT DISHES



WHOLE FISH (price per 100 g)

Grilled dorado	750
Sea bass baked in salt / grilled	980
Sea bass baked with Mediterranean-style vegetables	1050
Sterlet backed in salt with three types of caviar sauce	1450
Turbot baked with potatoes, tomatoes and basil	2 650

FISH AND SEAFOOD (price per 100 g)

Scallops with white wine sauce**	690
Halibut with green onion*	980
Black cod with miso*	980
Salmon in teriyaki sauce with avocado*	1 480
Grilled octopus with romesco sauce	2 550
Chilean sea bass	3 850

CRABS AND SHRIMPS* (price per 100 g)

Choose a crab or prawn and add sauce

WHOLE CRAB



King crab

2 350

Lobster

3 750

ADD OUR UNIQUE SAUCE

BLACK PEPPER
pepper, oyster sauce
and sweet chili

250

TOMATO
farm tomatoes, olives,
capers, and basil

250

WHITE WINE
champagne, herbs
and cream

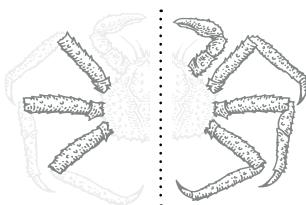
250

CAVIAR
cream, caviar: sturgeon,
trout, pike

750

CRAB* (price per 100 g)

1-st phalanx 3 950
Legs 2 850



Served with warm butter

ARGENTINE PRAWN

780

CARABINEROS

3 750

TIGER PRAWN

900

LANGOUSTINE

4 150

PRawn

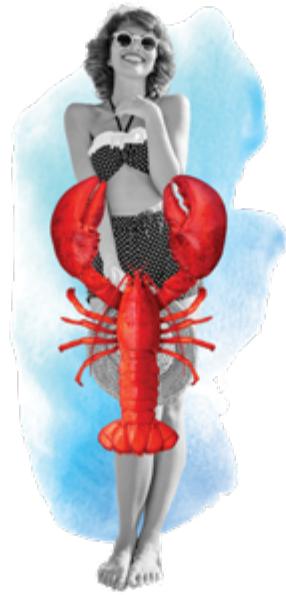
* Weights are listed in raw form.
Minimum order weight 200 / 300 g (to choose)

** Price for live product as presented
in the aquarium, including shell

HOT DISHES

SOUPS

Pumpkin soup with black chanterelles	1 250
Sakhalin borsch	1 670
Far Eastern fish soup with black cod, halibut, sockeye salmon, vongole and mussels	1 850
Soup with aspen and porcini mushrooms	1 950
Tom Yum with vannamei shrimp	2 250



PASTA & RISOTTO

Risotto with smoked eel and parmesan	1 350
Ravioli with burrata	1 450
Spaghetti with vongole and bottarga	1 550
Calamarata with tiger prawns and stracciatella	1 650
Risotto with pesto, stracciatella and Argentine prawns	1 680
Tajarin pasta with white truffle	3 100
Risotto with scallops, lemon and white truffle	3 500
Linguini with tuna and sea urchins	5 750
Linguine with lobster and tomato sauce (<i>recommended for 2 persons</i>)	13 500

FISH

Pike cutlet with brussels sprouts and mashed potatoes	1 570
Black cod with kenyan beans and black mushrooms	1 950
Sea bass with mango salad and thai dressing	2 250
Crab cutlet with baby corn and guacamole	2 850

Black truffle 300
(price per 1 g)

White truffle 2 150
(price per 1 g)

VEGETABLES

Truffle mashed potatoes	680
Fried early potatoes porcini mushrooms	750
French fries with parmesan and truffle oil	850
Grilled vegetables (<i>new potatoes, broccoli, zucchini, bell pepper, tomato</i>)	1 080
Grilled asparagus with parmesan	1 370
Grilled artichoke	2 700

SWEETS

DESSERTS

Black pearl
with cloudberry
1 680

Raspberry Pavlova	1 050
Tiramisu "Sakhalin"	1 150
Black pearl with cloudberry	1 680
Persimmon with Hojicha ice cream	1 450
Honey cake with chestnut honey	900
"Chocolate Uni" with sponge cake and cherry	1 050
Almond blancmange with white peach	550
Apple tarte tatin with parmesan ice cream and white truffle	2 900
Wagashi Mochi <i>with blueberries / mango / with sturgeon caviar</i>	650 / 950 / 2 250

TO ENJOY WITH TEA OR COFFEE



Sweet treats: <i>salted caramel candy, matcha candies, wasabi candies, cookies with condensed milk, chocolate-covered candied orange</i>	1 050
Candies: <i>salted caramel / matcha / truffle wasabi</i>	200
Cookies with condensed milk	250
Chocolate-covered candied orange	500
Honey: <i>chestnut / flower / buckwheat</i>	400
Jam: <i>cloudberry / redbilberry / white cherry / raspberry apricot with almonds</i>	700

ICE CREAM

Vanilla / chocolate / strawberry	350
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SORBETS

Yuzu / coconut-lime / mango / sakura / cranberry / feijoa	350
Wild strawberry	580

BAR



PLACEBO non-alcoholic

Morning Breeze: tangerine, calamansi, soda	700
Yuzu Tsunami: yuzu, grapefruit, soda, passion fruit foam	700
Black Pearl: granate, currant, soda	700
Pearlescent Sakura: lychee, sakura, soda	700
Polynesian Diver: ku cao, peach, sweetener (zero calories)	700

APERITIFS light

Aperol Spritz: Aperol, sparkling wine, soda water, orange	1550
Campari Spritz: Campari, sparkling wine, soda, orange	1550
Sarti Spritz: Sarti, sparkling wine, soda water, lime	1550
Bosford Tonic: gin Bosford, tonic	950
The flying Dutchman: Beluga Nobl WRF, pear wine, feijoa	1300
Nymphamaniac: berry gin, vermouth, granate, currant	1300
Golden Fish: Beluga Botanicals Rose-Lime, tangerine, calamansi, sparkling wine	1300
Squid Game: vodka Grey Goose, yuzu, grapefruit, sparkling wine, sakura	1300
Mandarin Beach: vodka Chisti Rosy, mandarin shochu, melon, aloe, white wine	1300
Beluga botanicals Pear & Tonic: Beluga Botanicals Pear-Linden tree, tonic	1300

MARTINI REEF

Martini Fiero Tonic: Martini Fiero, tonic, orange	1300
Berry Calm: Martini Fiero, berry gin, blackberry	1300
Raspberry Whirl: dry sherry, Martini Fiero, raspberry gin	1300

SOUR sweet and sour

From Dusk Till Dawn: vodka Beluga Gold Line, lychee, strawberry	1300
Deep Dive: whiskey Dewar's White Label, hojicha, cherry, passion fruit foam	1300
Strawberry Kinky: rum, pineapple, Coconut water "Foco"	1300
Neptune's Nectar: vodka Niki, lychee, sakura, strawberry foam	1300
Banana Bay: vodka, cachaca, banana, vanilla	1300
Feijoa Uni: gin, feijoa, sencha	1300
Jellyfish Gimlet: Etsu Double Yuzu, maraschino liqueur, black grapes, blueberries	1300
Supreme: gin, green melon, sweet vermouth	1300
Paloma: tequila, grapefruit, vanilla, soda	1300

STRONG

Lost Island: whiskey Tilling Small Batch, sake, plum, dry sherry, Campari	1300
Negroni's Tentacles: gin, Martini Fiero, Martini bitter, jabara liqueur, sake	1300
Gone with Dori: whiskey Dewar's White Label, mix of vermouths, cherry	1300
Negroni: Campari, gin Bulldog, red vermouth	1580

WARM UP

Hot aperitivo with passion fruit foam: aperitivo, white wine, passion fruit foam	1250
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VERMOUTH 100 ml

Martini Fiero / Bianco / Rosso / Extra Dry	770
Martini Riserva Ambrato / Rubino	1100
Tete de Cheval Blanc	1100

APERITIF BITTERS 50 ml

Beluga Botanical Pear and Linder	730
Beluga Botanical Rose and Lime	730
Beluga Botanical Cucumber and Mint	730

BITTERS 50 ml

Campari	550
Hunting Bitter Herbal	590
Hunting Bitter Berry	590
Mamont Blood	690
Martini Riserva Bitter	770

VODKA 50 ml

KEY SIBERIA EXPRESS	900
Orthodox	500
Mamont	600
Mamont Rye	600
Grey Goose	990
NIKI Pure	1100

ORGANIC VODKA 50 ml

Mamont Ivory	700
Chisti Rosi	900
Onegin Organic	900

COLLECTION BELUGA 50 ml

Beluga Noble White Rabbit Family Reserve	850
Beluga Transatlantic Racing	900
Beluga Gold Line	1150
Beluga Epicure	49 500



RUSSIAN DISTILLATE 50 ml

Samovar wheat	570
Samovar rye	570

TEQUILA 50 ml

Espolon Blanco 100% agave	850
Espolon Reposado 100% agave	950
Don Julio Blanco	2 100
Los Tres Toños Añejo	2 200
Don Julio 1942	5 500
Azul Plata	5 500
Azul Reposado	9 000

GIN 50 ml

Bosford	450
Green Baboon	450
Beefeater	750
Bulldog	800
Bombay Bramble	850
Bombay Sapphire	850
Bobby's Schiedam	1 350
Masahiro Okinawa	1 450
Botanist	1 540
Etsu Double Yuzu	1 700
Hendrick's	1 820

MEZCAL 50 ml

La Escondida Grand Mezcal	1 260
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RUM 50 ml

Oakheart original spiced gold	700
Barcelo Imperial	1 200
Plantation Original Dark Pineapple	1 200
Zacapa 23	2 350

WHISKY 50 ml

SPEYSIDE

Macallan 12 Double Cask	3 600
Macallan 18 Double Cask	9 800

HIGHLAND

Glenfiddich 12	2 100
Glenfiddich 15	4 200
Glenfiddich 18	4 400
Glenfiddich 21	8 330



WHISKY 50 ml

ISLAY

Caol Ila 12 2 300

PURE MALT

Monkey Shoulder 1 610

BLENDED SCOTCH WHISKY

Dewar's White Label 650

Dewar's 8 Japanese Smooth 950

Chivas 12 1 450

Chivas 18 2 650

IRELAND

Teeling Small Batch 1 100

Teeling Single Malt 1 550

Jameson 1 200

RUSSIA. SARANSK

Richard Chancellor Double Blend 3 200

Kemlya American Oak 3 200

BOURBON

Jim Beam 950

Woodford Reserve 1 180

TENNESSEE WHISKEY

Jack Daniel's Old N°7 1 200

JAPAN

Masahiro Pure Malt 1 600

Togouchi 3 200

COGNAC 50 ml

Courvoisier VSOP 1 550

Baron Otard VSOP 1 650

Courvoisier XO *accompanied by a chef's complement of flaming sushi* 6 190

Bisquit & Dubouche XO 5 200

CALVADOS 50 ml

Christian Drouin 620

Blanche de Normandie 990

PISCO 50 ml

Mistral Especial 720

Tres Erres Moai Reservado 1 330



LIQUEURS AND TINCTURES 50 ml

Limoncello	690
Onegin GOURMET black currant	560
Baileys	650
Branca Menta	780
Fernet Branca	780
Luxardo Amaretto	900

BEER

Tsingtao Zero 330 ml	700
Asahi 330 ml	1100
Guinness 440 ml	1300

DRAFT BEER

Baltica Helles 330 ml	900
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SOFT DRINKS

WATER

San Benedetto still / sparkling 250 ml	650
N E D R A still / sparkling 750 ml	950

FRESH JUICE

Celery 250 ml	650
Apple / carrots 250 ml	750
Orange / grapefruit 250 ml	750

JUICE

Rich Rich (apple, orange, cherry, tomato) 200 ml	450
Cranberry juice with Sakhalin herbs 250 ml	500
Organic coconut water «FOCO» 250 ml	550

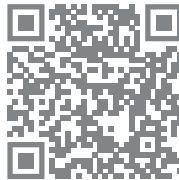
FIZZY DRINKS

Rich Rich Cola 330 ml	550
Rich Cola without sugar 330 ml	550
Cola Original 330 ml	560
Rich Indian Tonic 330 ml	560
Rich Bitter Lemon 330 ml	560



THE PERFECTION OF GASTRONOMY AT HOME –
FREE DELIVERY BY "SAKHALIN" RESTAURANT

Within the Garden Ring – when ordering from 7500 rubles,
Within the TTK – when ordering from 15000 rubles,
Pick-up available



When you making payments at a restaurant, you must be given a cash receipt! You could check the cash receipt using the QR code of the Federal Tax Service of Russia' application -"Bill check" If you were not given the cash receipt -we will be return your money!

This menu is advertising material The control menu you can found at the administration All prices are presented in rubles, Not subject to VAT