



SAKHALIN
MOSCOW

MENU

MASLENITSA

CREPES AND PANCAKES* *Served with sour cream*

Whole wheat or buckwheat crepes (3 pcs).....	450
Fluffy pancakes or spinach pancakes (3 pcs).....	350 / 450

ADD

Lightly salted salmon	1 350
Sour cream	100
Sweet condensed milk	200
Buckwheat honey	400
Nutella	500
Raspberry purée / wild strawberry purée	500 / 1 700

SIGNATURE PANCAKES

Fritters with spinach, lightly salted salmon and sour cream	1 850
Pancakes with meat, morels and sour cream	1 350
Pancake cake with salted caramel	400
Crêpe cake with cherry blossom and cherry coulis	800

Мука для всех блинов приготовлена из органического зерна

CAVIAR *price per 50 g*

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



MICHELIN
2022



the loyalty program

SPECIAL SET

YELLOWTAIL ROLL SUSHI WITH WAKAMOMO 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 pcs

2 800₺

SEARED RIBEYE WAGYU WITH PONZU 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: on a carefully selected grain diet, warmed 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

SEA URCHINS*

(price per 100 g)

Served with soy sauce,
quail egg and lemon

680

TO SHARE *for 2 persons*

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 *from the aquarium (price per 1 pcs)*

Borodino bread and butter sandwiches

Sauce of your choice: wine vinegar, ponzu or shiso

Jolie	950
Misaki	1 150
Murotsu	1 150

SEASHELLS* *from the aquarium*

Caution, increases libido

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



АКлуб

Дельфа 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 and olive oil	1 580
Octopus with olive oil and pistachios	2 550
Tuna with ponzu sauce and avocado	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
Tuna belly with sea urchin caviar	3 750
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)

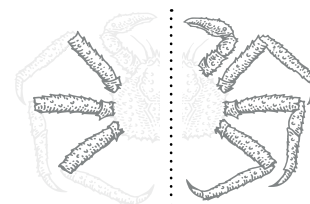
Served with grated wasabi, pickled ginger and soy sauce

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 baked potato and Vologda butter	1 370
Brioche with king crab and red caviar	1 650
Burrata with tomatoes and basil	1 750
Artichoke carpaccio with parmesan	4 750

SALADS

Crispy eggplants with tomatoes and cashews in Asian sauce	1 080
Olivier salad with veal tongue and red caviar	1 300
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 taggiasca olives	1 550
Dim sum with king crab	1 850
Cabbage rolls with crab in spinach leaves and sweet chili sauce	2 350
Trumpet mushroom stroganoff with porcini	2 350
Pan-seared scallops with Mornay sauce	2 500
First phalanx of king crab in caviar sauce	5 950

SALAD: Tiger prawn with avocado,
spinach and persimmon
1 950



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	1 050
Sterlet baked in salt with three types of caviar sauce	1 450
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)

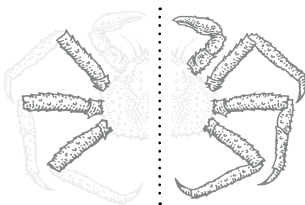
Choose a crab or prawn and add sauce



CRAB*

(price per 100 g)

1-st phalanx	Legs
3 950	2 850

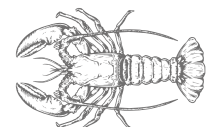


Served with warm butter

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



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

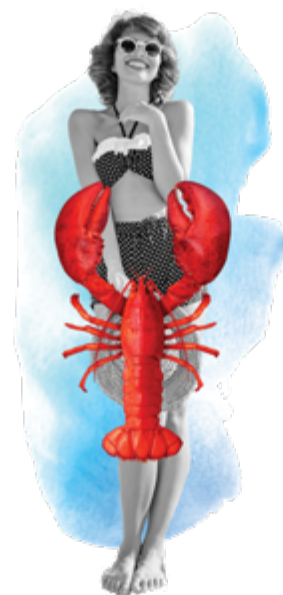
Risotto with smoked eel and parmesan	1 350
Ravioli with burrata	1 450
Spaghetti with vongole and bottarga	1 550
Calamarata with tiger prawns and stracciatella	1 650
Risotto with pesto, stracciatella and Argentine prawns	1 680
Linguini with tuna and sea urchins	5 750
Linguine with lobster and tomato sauce <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

🌿 VEGETABLES

Truffle mashed potatoes	680
Fried early potatoes with 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



*Black truffle 300
(price per 1 g)*

SWEETS

DESSERTS

Raspberry Pavlova	1 050
Tiramisu “Sakhalin”	1 150
Black pearl with cloudberry	1 680
Honey cake with chestnut honey	900
“Chocolate Uni” with sponge cake and cherry	1 050
Panettone	2 500
Wagashi Mochi <i>with strawberry / mango / with sturgeon caviar</i>	650 / 950 / 2 250

Black pearl
with cloudberry

1 680



TO ENJOY WITH TEA OR COFFEE

Sweet treats: <i>salted caramel candy, matcha candies, wasabi candies,</i> <i>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
--	-----

SORBETS

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

BAR



PLACEBO non-alcoholic

Morning Breeze: <i>tangerine, calamansi, soda</i>	700
Yuzu Tsunami: <i>yuzu, grapefruit, soda, passion fruit foam</i>	700
Black Pearl: <i>pomegranate, currant, soda</i>	700
Pearlescent Sakura: <i>lychee, sakura, soda</i>	700
Polynesian Diver: <i>ku cao, feijoa, sweetener (zero calories)</i>	700

APERITIFS light

Aperol Spritz: <i>Aperol, sparkling wine, soda water, orange</i>	1 550
Campari Spritz: <i>Campari, sparkling wine, soda, orange</i>	1 550
Sarti Spritz: <i>Sarti, sparkling wine, soda water, lime</i>	1 550
Bosford Tonic: <i>gin Bosford, tonic</i>	950
The Flying Dutchman: <i>Beluga Noble WRF, pear wine, feijoa</i>	1 300
Nymphomaniac: <i>berry gin, vermouth, pomegranate, currant</i>	1 300
Golden Fish: <i>Beluga Botanicals Rose-Lime, tangerine, calamansi, sparkling wine</i>	1 300
Squid Game: <i>vodka Grey Goose, yuzu, grapefruit, sparkling wine, sakura</i>	1 300
Mandarin Beach: <i>vodka Chisti Rosy, mandarin shochu, melon, aloe, white wine</i>	1 300
Beluga Botanicals Pear & Tonic: <i>Beluga Botanicals Pear-Linden tree, tonic</i>	1 300
Beluga Botanicals Rose and Lime & Tonic: <i>Beluga Botanicals Rose-Lime, tonic</i>	1 300



MARTINI REEF

Martini Fiero Tonic: <i>Martini Fiero, tonic, orange</i>	1 300
Berry Calm: <i>Martini Fiero, berry gin, blackberry</i>	1 300
Raspberry Whirl: <i>dry sherry, Martini Fiero, raspberry gin</i>	1 300

SOUR sweet and sour

From Dusk Till Dawn: <i>vodka Beluga Gold Line, lychee, strawberry</i>	1 300
Deep Dive: <i>whiskey Dewar's White Label, hojicha, cherry, passion fruit foam</i>	1 300
Strawberry Kinky: <i>rum, pineapple, Coconut water "Foco"</i>	1 300
Neptune's Nectar: <i>lychee, sakura, strawberry foam</i>	1 300
Banana Bay: <i>vodka, cachaca, banana, vanilla</i>	1 300
Feijoa Uni: <i>gin, feijoa, sencha</i>	1 300
Jellyfish Gimlet: <i>gin, maraschino liqueur, black grapes, blueberries</i>	1 300
MIR Supreme: <i>gin, green melon, sweet vermouth</i>	1 300
Paloma: <i>tequila, grapefruit, vanilla, soda</i>	1 300

STRONG

Lost Island: <i>whiskey Tilling Small Batch, sake, plum, dry sherry, Campari</i>	1 300
АКлуб Negroni's Tentacles: <i>gin, Martini Fiero, Martini bitter, jabara liqueur, sake</i>	1 300
Gone with Dori: <i>whiskey Dewar's White Label, mix of vermouths, cherry</i>	1 300
Negroni: <i>gin Bombay Sapphire, Martini Rosso, Martini Bitter</i>	1 580

WARM UP

White mulled wine with grapefruit and vanilla	900
Red mulled wine with pomegranate and currants	900
Hot aperitivo with passion fruit foam: <i>aperitivo, white wine, passion fruit foam</i>	1 250

APERITIF

Beluga Botanical Pear and Linden 40 ml	730
Beluga Botanical Rose and Lime 40 ml	730
Beluga Botanical Cucumber and Mint 40 ml	730
Campari 40 ml	600
Сарти Роза 40 ml	600
Martini Fiero / Bianco / Rosso / Extra Dry 75 ml	770
Martini Riserva Ambrato / Rubino 75 ml	1100
Tete de Cheval Blanc 75 ml	1100

VODKA 40 ml

 SIBERIA EXPRESS	900
Orthodox	500
Mamont	600
Mamont Rye	600
Grey Goose	990

ORGANIC VODKA 40 ml

Mamont Ivory	700
Chisti Rosi	900
Onegin Organic	900

COLLECTION BELUGA 40 ml

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

RUSSIAN DISTILLATE 40 ml

Samovar wheat	570
Samovar rye	570



TEQUILA 40 ml

Espolon Blanco 100% agave	850
Espolon Reposado 100% agave	950
Espolon Anejo 100% agave	1 600
Espolon Cristalino 100% agave	1 900
Don Julio Blanco	2 100
Don Julio 1942	5 500
Azul Plata	5 500
Azul Reposado	9 000

GIN 40 ml

Bosford	450
Green Baboon	450
Bulldog	800
Bombay Bramble	850
Bombay Sapphire	850
Masahiro Okinawa	1 450
Botanist	1 540
Hendrick's	1 820

MEZCAL 40 ml

La Escondida Grand Mezcal	1 260
---------------------------------	-------

RUM 40 ml

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

WHISKY 40 ml

SINGLE MALT

Monkey Shoulder	1 610
-----------------------	-------

PURE MALT

Macallan 12 Double Cask	3 600
Macallan 18 Double Cask	9 800
Glenfiddich 12	2 100
Glenfiddich 15	4 200
Glenfiddich 18	4 400
Glenfiddich 21	8 330



WHISKY 40 ml

BLENDED

Dewar's White Label	650
Dewar's 8 Caribbean Smooth	950
Chivas 12	1 450
Chivas 18	2 650

IRELAND

Teeling Small Batch	1 100
Teeling Single Malt	1 550
Jameson	1 200

AMERICAN

Jim Beam	950
Woodford Reserve	1 180
Jack Daniel's Old N°7	1 200

JAPAN

Masahiro Pure Malt	1 600
Togouchi	3 200

RUSSIA. SARANSK

Richard Chancellor Double Blend	3 200
Kemlya American Oak	3 200

COGNAC 40 ml

Courvoisier VS	1 350
Courvoisier VSOP	1 550
Baron Otard VSOP	1 650
Courvoisier XO <i>accompanied by a chef's complement of flaming sushi</i>	6 190
Bisquit & Dubouche XO	5 200

CALVADOS 40 ml

Christian Drouin	620
Blanche de Normandie	990

PISCO 40 ml

Mistral Especial	720
Tres Erres Moai Reservado	1 330



LIQUEURS AND TINCTURES 40 ml

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

DIGESTIFS 40 ml

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

BEER

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

DRAFT BEER

Sakhalin Helles 330 ml	900
------------------------------	-----

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 making a payment at the restaurant, you must be given a cash receipt! You can check the cash receipt using the QR code in the Federal Tax Service of Russia's application “Bill Check”
If you are not given a cash receipt, we will refund your money.*

This menu is advertising material. The control menu can be found at the administration. All prices are presented in rubles and are not subject to VAT.