

# RAW BAR

## SEA URCHINS\*

(price per 100 g)

Served with guacamole and  
shiso sauce

550

We can cook it on the grill.



Black truffle 350  
(price per 1 g.)

## ON THE TABLE *for 2 person*

Sashimi platter: conger eel, salmon, tuna ..... 2 980

Carpaccio platter: salmon, seabass, tuna ..... 2 850

✿ Japanese tartare platter: salmon, conger eel, tuna ..... 3 870

Tartare platter: salmon, shrimp, tuna, scallop ..... 4 250

Shrimp platter: Sakhalin sweet / smoked, vannamey sweet / smoked ..... 6 700

Plateau Royale: oysters, crab, shrimp, scallop, sea urchins ..... 12 980

## CAVIAR *price per 50 g*

Serve with sour cream and fritters

Pike Volga ..... 1 550

Salmon Okhotsk Sea ..... 1 550

Sturgeon Caspian Sea ..... 7 100

## OYSTERS\* *from the aquarium (price per 1 piece)*

Served with Borodinsky bread and butter with vinegar sauce

Shogoku ..... 820

Dibba Bay ..... 820

Pink Jolie ..... 820

## SHRIMP ON ICE\* *(price per 100 g of raw product)*

Served with rouille sauce

Vannamey smoked / sweet ..... 690

Sakhalin smoked / sweet ..... 1 090

Chilim smoked / sweet ..... 1 750

✿ — a dish from the brand chef with Michelin star  
Vladimir Mukhin

\* The price specified for live weight with  
shell / seashell as it presented in the aquarium

# RAW BAR

## ✿ TARTARE "SAKHALIN"

Smoked eel with cucumber and unagi sauce .....	1 210
Salmon with mango and red caviar .....	1 450
Tuna spine and tobiko caviar .....	1 450
Kamchatka crab and tuna shavings .....	1 520

## CARPACCIO

Argentine shrimp carpaccio with lemon dressing .....	1 250
Carpaccio salmon and ponzu sauce .....	1 420

## TARTARE

Scallop with strawberries and ponzu sauce .....	1 150
Salmon with Thai mango and alagra sauce .....	1 420
Crab with avocado and mango .....	1 450
Tuna with raspberries, avocado and basil oil .....	1 550
Marbled beef with parmesan cheese and wheat brushwood .....	1 450

## CRUDO AND CEVICHE

Sea bass crudo with Abkhaz lemon and jalapeno .....	1 100
Sea bass ceviche with avocado and ahi amarillo sauce .....	1 220

## SASHIMI

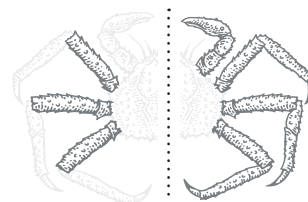
*Served with grated wasabi, marinated ginger and soy sauce*

Conger eel .....	890
Salmon .....	990
Tuna .....	990
Scallop .....	1 090

## CRABS ON ICE\*

*(price per 100 g)*

1TH LEG	LEG**
1 990	1 890



## WHOLE FISH *(price per 100 g)*

CARPACCIO / CEVICHE

Sea bass .....	690
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# FISH JAPAN

## ROLLS COPYRIGHTED

🌱 VEGAN: avocado, mango, iceberg salad, and chimichurri sauce .....	590
FUJI: tempura shrimp, crab, cucumber, and teriyaki sauce .....	1480
Spicy roll: smoked salmon, mango, spicy tuna, and ginger sprouts .....	1690
TRUFFLE: crab, oilfish, aioli and black truffle .....	1860
SAKHALIN: king crab, salmon, red caviar, sweet chili sauce and teriyaki .....	1950

## ROLLS CLASSIC

CANADA: river eel, salmon, avocado, cucumber, unagi sauce and sesame .....	1420
CALIFORNIA: king crab, avocado and tobiko .....	1520
PHILADELPHIA: salmon, Philadelphia cheese, avocado, eel and red caviar .....	1590

## SUSHI

Salmon and wasabi sesame .....	390
River eel with sesame and unagi sauce .....	390
Tuna spine and wasabi leaves .....	430
Scallop with caramel from nori .....	460

## SPICY SUSHI

Conger eel .....	420
Salmon .....	420
Tuna .....	480
Scallop .....	480
Crab .....	480

## SUSHI ON FIRE

Salmon and teriyaki .....	450
Oilfish with truffle .....	520



SAKHALIN ROLL: Kamchatka crab,  
salmon, red caviar, sweet chili  
sauce and teriyaki

1950

# COLD AND HOT PLETTER

## COLD PLETTER

🌿 Edamame beans with sea salt and truffle oil .....	520
🌿 Smashed cucumbers .....	650
Vitello Tonnato with veal with and capers .....	1 090
Tomatoes with burrata and basil .....	1 100

## SALADS

🌿 Crispy eggplants, with tomato in asian sauce .....	790
🌿 Greek salad with feta cheese, olives and tomatoes .....	1 150
Tiger prawns with young spinach and mango .....	1 480
Caesar with chicken / with shrimp .....	1 550/1 650
🌸 "Sakhalin" with king crab, avocado, tomatoes, rouille sauce .....	2 150
Catalan salad with crab and tomatoes <i>for 2 person</i> .....	5 900

## HOT APPERTIZERS

Tiger shrimps wasabi with daikon and almond .....	890
Fried mini squid with artichokes .....	1 150
Stroganoff of rapans with chanterelles .....	1 380
Crab cabbage rolls .....	1 390
Fried scallop with morne sauce .....	2 150

Tiger prawns with young spinach  
and mango

1 480



🌿 — vegetarian dish

🌸 — a dish from the brand chef with Michelin star  
Vladimir Mukhin

# HOT DISHES

## GRILL (price per 100 g)

Sea bass <i>it is possible to bake in salt</i>	690
Dorado	690
Halibut steak with green onion**	870
Grilled tiger shrimps with chimichurri sauce	980
Teriyaki salmon with avocado**	1380
Octopus with romesco sauce	1950
Scallop	1980

## FISH

Fried red mullet with tartar sauce <small>(price per 100 g)</small>	650
Pike patty with green peas and broccoli	1050
Crab patty with guacamole and corn	1490
Black cod with mashed potatoes and chanterelles	1590
Halibut fillet with asparagus and pike caviar	1690

## CRAB AND SHRIMP\* (price per 100g of raw product)

*Choose a crab, shrimp or shell and add our signature sauce*

1TH LEG  
1950



KING CRAB  
1850



LEG\*\*  
1850

### ADD SIGNATURE SAUCE

**BLACK PEPPER**  
*pepper, oyster sauce  
and sweet chili*  
360

**WHITE WINE**  
*champagne, herbs  
and cream*  
360

**CAVIAR**  
*cream, trout,  
and pike*  
720

### SHRIMPS AND SHELLS



VANNAMEI  
690



MUSSELS  
690



VONGOLE  
690

\* The price specified for live weight with shell / seashell as it presented in the aquarium

\*\* order from 200 g

\*\*\* by pre-order in one day

# HOT DISHES

## SOUPS

Okroshka on matzoni / kvass with crab .....	980
Halibut, cod, salmon ukha .....	1 050
Tom-yum with vannamei shrimps .....	1 120
✿ Ibician borscht .....	1 450

## PASTA AND RISOTTO

Spaghetti with vongole and bottarga .....	1 250
Linguine with chanterelles .....	1 190
Risotto with chanterelles and stracciella .....	1 190
Risotto with smoked eel .....	1 350
Black pasta with seafood .....	1 990
Linguine in creamy tomato sauce with Kamchatka crab .....	1 950

## MEAT AND POULTRY

Roasted chicken with capers and Asian sauc .....	1 350
Stewed beef rib with chanterelles and artichokes .....	2 560
Filet mignon with chanterelles and pepe verde sauce .....	3 750

## ✿ VEGETABLES

Potatoes puree .....	450
Grilled vegetables <i>broccoli, zucchini, bell pepper, tomato, potatoes</i> .....	650
Batata free with parmesan and truffle oil .....	720
Fried potatoes with morels, sour cream and lightly salted cucumber .....	890



Black truffle 350  
(price per 1 g.)  
Chanterelles 650  
(price per 50 g.)

✿ — vegetarian dish

✿ — a dish from the brand chef with Michelin star  
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# SWEET

Sakhalin Tiramisu

850

## DESSERTS

Anna Pavlova with raspberries .....	990
✿ Sakhalin Tiramisu* .....	850
Honey cake with chestnut honey and sour cream ice cream .....	690
Napoleon with strawberry sauce .....	790
Chocolate uni with sponge cake and cherries .....	790
Wagashi mochi with strawberry / mango .....	580

## JUST FOR TEA

Assorted tea: <i>sweets with matcha, wasabi,</i>	
<i>biscuits with boiled condensed milk, candied fruits in chocolate</i> .....	890
Candies: <i>crab / matcha / wasabi truffle</i> .....	150
Cookies with boiled condensed milk .....	250
Honey: <i>chestnut / floral / buckwheat</i> .....	250
Jam: <i>raspberry / feijoa / walnut / white cherry</i> .....	350

## ICE CREAM

Vanilla / chocolate / creme brulee / pistachio .....	280
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## SORBETS

Lemon / lime / pomegranate / feijoa .....	260
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\* The chef recommends cognac for this dessert

**Courvoisier**