

# SAKHALIN

## WAGYU

Sushi wagyu with sea urchin Japan A5 .....	185
Tataki wagyu with ginger and truffle Shoyu Japan A5 .....	185
Ribeye Japan A5 (price per 100 gr) .....	290
Filet Mignon Japan A5 (price per 100 gr) .....	370
Katsu Sando Japan A5 .....	375



*The best wagyu beef in the world comes from Japan.*

*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

## FOR THE TABLE serves for 2 AED

"Sakhalin" tartare assortment: crab, tuna, salmon .....	450
Assorted carpaccio and tartares: tuna, sea bass, pink shrimp, salmon, scallop .....	550

## CAVIAR (price per 50 g)

Served with blinis and sour cream

Salmon Sakhalin .....	190
Sturgeon Caspian sea .....	450
Beluga Caspian sea .....	2 600

## LIVE OYSTERS AND SHELLFISH

From the aquarium (price per 100 g)

Served with toast and butter; sauce of your choice: wine vinegar, ponzu, or shiso

Caution: may increase libido

Dibba bay UAE (1 pieces) .....	50
Onyujima Japan (1 pieces) .....	75
Sea Urchin Sakhalin .....	85
Scallop Sakhalin .....	115

## CRABS on ice (price per 100 g)

Served with rouille sauce and lemon

Kamchatka Crab (leg) .....	190
Kamchatka Crab (first phalange) .....	220

## SHRIMP (price per 100 g of raw product)

Served with olive oil, lemon, and ponzu sauce

Langoustines Denmark .....	150
Pink Shrimp Italy .....	190
Carabineros Spain .....	250

**SEA URCHINS**  
 Price per 100 g  
 Served with soy sauce,  
 quail egg and lemon

85



The price is for live weight with a shell as presented in the aquarium

All prices are in AED is not inclusive Service Charge and subject to 7% Mun. Fee

# RAW BAR

## SAKHALIN TARTARES

AED

Served on avocado

Salmon with mango, red caviar and ponzu-mayo sauce .....	115
Tuna with tobiko caviar .....	185
Kamchatka crab, mango and bottarga .....	185

## CARPACCIO

Sea Bass with olive oil and yuzu .....	115
Bluefin Tuna with ponzu and olive oil .....	150
Octopus with chimichurri sauce .....	150
Carabineros .....	790

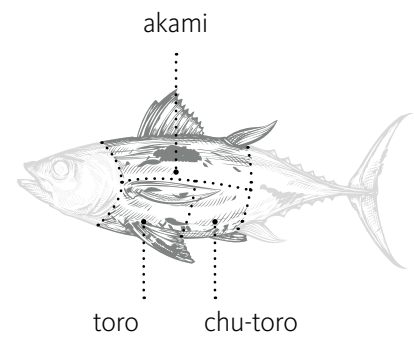
## TARTARES

Salmon with mango .....	115
Tuna with guacamole .....	225
«Three tuna» (akami, toro, chu-toro) .....	230
Pink shrimp with sea urchins .....	350

## CRUDO AND CEVICHE

Yellowtail crudo with jalapeno and yuzu .....	115
Scallop crudo with ponzu .....	115
Sea bass ceviche with tomato and yuzu sauce .....	130

**TATAKI**  
Tuna daikon in wasabi sauce  
85



# APPETIZERS

## COLD APPETIZERS

AED

🌶️ Edamame beans with sea salt / spicy .....	75
Smashed cucumbers in Asian sauce .....	75
Guacamole with corn tortillas .....	75
Zucchini carpaccio with parmesan and black truffle .....	95
Burrata with tomatoes and basil .....	125
Artichoke carpaccio with parmesan .....	190

## SALADS

🌿 Greek salad with feta cheese .....	75
Caesar salad with chicken / with shrimp / lobster .....	75 / 95 / 380
🌿 Crispy eggplants with tomatoes in Asian sauce .....	90
Baby spinach with yuzu-truffle sauce and dry miso .....	115
Fried shrimp with avocado and shiso sauce .....	115
Sakhalin salad with Kamchatka crab, avocado, tomatoes, and rouille sauce .....	150
King crab catalana style .....	450

Sakhalin salad  
with Kamchatka crab, avocado,  
tomatoes, and rouille sauce

450



spicy dish - 🌶️  
vegetarian dish - 🌿

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# APPETIZERS

## HOT APPETIZERS

AED

◆ Padron Peppers .....	80
Tiger prawns tempura with sriracha mayo .....	100
Tempura zucchini blossoms with ricotta / crab .....	115
Fried calamari with lemon mayo .....	115
Scallop with creamy sauce .....	185
First phalanges of crab in caviar sauce .....	190
Fried mini calamari with artichokes .....	190
Galician-style octopus with roasted potatoes and smoked paprika .....	220

## SOUPS

Gazpacho with burrata .....	120
Okroshka with veal tongue .....	120
Tom Yum .....	120

## PASTA

Ravioli with shrimp in bisque sauce .....	90
Ravioli with burrata and black truffle .....	120
Linguine with crab .....	190
Spaghetti with vongole and bottarga .....	190
Linguine with lobster and tomato sauce .....	580



# JAPAN

SASHIMI (serving of 3 pieces)	AED
Salmon .....	75
Bluefin tuna .....	75
Smoked eel .....	75
Yellowtail .....	75
Sea scallop .....	85
Bluefin tuna belly .....	95
King crab .....	125

SUSHI (serving of 2 pieces)	
Salmon .....	75
Bluefin tuna .....	75
Bluefin tuna belly .....	75
Smoked eel .....	75
Yellowtail .....	75
Salmon roe .....	75
King crab .....	75
Sea urchin roe .....	125

SUSHI ON FIRE (serving of 2 pieces)	
Salmon with teriyaki sauce .....	65
Wagyu beef with ponzu sauce and black truffle .....	65
Scallop, foie gras and teriyaki .....	90



# JAPAN

## SPICY SUSHI (serving of 2 pieces) AED

Salmon .....	75
Bluefin tuna .....	75
Bluefin tuna belly .....	75
Smoked eel .....	75
Yellowtail .....	75
Sea scallop .....	75
King crab .....	75

## SIGNATURE ROLLS

🌱 <b>Vegan:</b> avocado, mango, iceberg lettuce, and chimichurri sauce .....	100
<b>Fuji:</b> tempura shrimp, crab, cucumber, teriyaki .....	100
<b>Silk Shogun:</b> eel, foie gras and tamago omelette .....	115
<b>Truffle:</b> crab, sea bass, aioli, and black truffle .....	185
<b>Ikura:</b> red caviar, eel, salmon, avocado, cucumber .....	185
<b>Bluefin:</b> tuna belly, avocado, cucumber, tobiko caviar and Japanese aioli .....	190
<b>Sakhalin:</b> kamchatka crab, salmon, red caviar, sweet chili sauce and teriyaki .....	225
<b>Golden Fish:</b> tuna loin, tuna belly and black caviar .....	375

## CLASSIC ROLLS

<b>Philadelphia:</b> salmon, philadelphia cheese, avocado and red caviar .....	115
<b>Canada:</b> eel, salmon, avocado, cucumber, unagi sauce and sesame .....	115
<b>California:</b> kamchatka crab, avocado, and tobiko .....	115
🌶️ <b>Spicy Tuna:</b> Arare, mentaiko mayo, chives, tuna .....	115
🌶️ <b>Spicy Salmon:</b> cucumber, salmon, red caviar .....	115

**ROLL SAKHALIN**  
kamchatka crab, salmon, red caviar,  
sweet chili sauce and teriyaki  
  
225



🌶️ – spicy dish  
🌱 – vegetarian dish

Shall you have any allergies pls inform your waiter

# MAIN DISHES



<b>FISH WHOLE</b> (price per 100 g raw product)	AED
Sea bass baked in salt / grilled .....	125
Sea bass baked with Mediterranean vegetables .....	185
Grand Marnier sole .....	185
Turbot baked with potatoes and artichokes .....	225

## CRABS AND SHRIMP (price per 100g raw product)

Choose a crab or shrimp and add our signature sauce

CRAB AND LOBSTER ARE ENTIRELY FOR THE COMPANY



Royal crab  
220



Lobster  
160

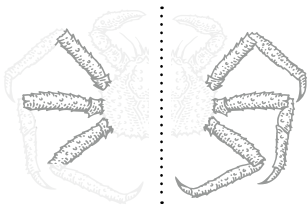
ADD SIGNATURE SAUCE

Caviar	White wine	Curry	Tomato
65	40	40	40

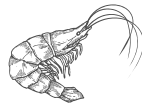
## CRABS

(price per 100 g)

1st phalange	Leg
220	190



Served with lime, aioli, and warm butter



Pink shrimps  
190



Carabinero  
220



Langoustines  
150

SHRIMP FOR SHARING



# MAIN DISHES

## FISH AND SEAFOOD

AED

Teriyaki salmon (price per 250 g) .....	115
Black cod miso (price per 150 g) .....	115
Octopus with romesco sauce (price per 100 g) .....	190

## MEAT

### GRILL

Koji miso chicken (1 pieces) .....	120
Mini beef burgers with french fries (3 pieces) .....	150
Lamb chops with baked potato (price per 100 g) .....	250
Fillet mignon black Angus Australia (price per 250 g) .....	350

### VEGETABLES

Grilled avocado with chimichurri sauce .....	65
Asparagus with almond and parmesan .....	65
Baked potatoes with shiso butter .....	65
Mashed potatoes .....	75
French fries with parmesan and truffle oil .....	75
Brokkolini with asian sauce .....	75
Sweet potato fries with parmesan .....	80
Grilled vegetables (broccoli, zucchini, Padron peppers, tomatoes) .....	110
Fried artichoke .....	185



# DESSERTS

DESSERTS	AED
Motchi mango.....	65
Matcha «Montblanc».....	65
Tiramisu "Sakhalin".....	100
Black pearl with strawberry.....	100
Raspberry Pavlova.....	100
Honey cake with chestnut honey.....	100

Black pearl with strawberry  
100

## WITH TEA

Caramel crab candy.....	65
Cookies with boiled condensed milk.....	65

## ICE CREAM

Vanilla / Chocolate / Strawberry / Caramel / Pistachio / Matcha.....	65
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## SORBET СОРБЕТЫ

Yuzu / mango / coconut-lime.....	65
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BAR



# SPIRITS

## APERITIF'S AND VERMOUTH'S 30 ml AED

Aperol .....	45
Campari .....	45
Mancinno Rosso .....	45

## VODKA 30 ml

Grey Goose .....	70
Belvedere .....	70
Beluga Noble .....	70
Beluga Gold .....	160

## TEQUILA 30 ml

Clase Azul Reposado .....	235
Clase Azul Gold .....	255
Clase Azul Anejo .....	735
Don Julio Reposado .....	100
Don Julio 1942 .....	325
Patron Silver .....	74
Patron Anejo .....	110

## GIN 30 ml

Hendricks Gin .....	55
Roku .....	60
Gin Mare .....	60
Tanqueray 10 .....	65
Kinobi .....	80
Monkey 47 gin .....	85

## MEZCAL 30 ml

Mezcal Verde Amarás .....	55
Se Busca Reposado .....	80
Lobos 1707 Mezcal .....	85

## RUM 30 ml

Kraken Spiced Rum .....	60
Ron Zacapa 23 yo .....	85
Ron Zacapa XO .....	100



# SPIRITS

## WHISKEY 30 ml AED

### SINGLE MALT SPEYSIDE

Glenfiddich 12 yo .....	70
Glenfiddich 15 yo .....	85
Glenmorangie Quinta Ruban .....	85
Glenmorangie Nectar .....	90
Macallan 12 Double Cask .....	95
Macallan 18 Double Cask .....	245

### SINGLE MALT ISLAY

Cao ila 12 yo .....	80
Laphroaig Select .....	70

### BLENDED SCOTLAND

J Walker Black Label .....	65
J Walker Gold Reserve .....	90
Monkey Shoulder .....	70
Chivas 12 yo .....	75
Chivas 18 yo .....	115

### IRISH WHISKEY

John Jameson .....	55
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### AMERICAN WHISKEY

Jack Daniel's .....	70
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### JAPANESE

Nikka From The Barrel .....	70
Hibiki Harmony .....	105

### BOURBON

Makers Mark .....	60
Bulleit Bourbon .....	65
Michter's Us*1 Bourbon .....	70

## COGNAC 30 ml

Hennessy VS .....	65
Hennessy XO .....	210
Remy Martin VSOP .....	90



# SPIRITS

BEER 330 ml	AED
Peroni Nastro Azzurro 0.0 .....	50
Peroni Nastro Azzurro .....	55
Asahi Super Dry .....	55
Corona .....	55
Guinness Stout .....	65
Paulaner Weiss .....	70

## SOFT DRINKS

### WATER

Evian still / sparkling 330 ml .....	25
Evian still sparkling 750 ml .....	35
Acqua Panna 250 ml .....	30
Acqua Panna 750 ml .....	35
San Pellegrino 250 ml .....	32
San Pellegrino 750 ml .....	40

### SHAKES

Watermelon 250 ml .....	45
Mango, passion fruit 250 ml .....	45

### FRESH JUICES

Apple 250 ml .....	35
Orange 250 ml .....	35
Grapefruit 250 ml .....	35
Carrot 250 ml .....	35
Celery 250 ml .....	35

### LEMONADES

Violet, blueberry, yuzu, soda .....	60
Buterfly tea, yuzu, honey, soda .....	60
Peach Kombucha, peach, yuzu .....	60
Sencha tea, citrus mix, mixberries, soda .....	60

### SOFT DRINKS

Coca-Cola / Coca-Cola Zero 250 ml .....	35
Fanta 250 ml .....	35
Sprite 250 ml .....	35
F&S Tonic water / Ginger ale 250 ml .....	35
Coconut water 250 ml .....	45



# TEA

## ICE TEA

AED

Sencha tea, honey, yuzu luice .....	55
Gyokuro inf Kombucha, citric cordial .....	55
Shiso syrup, honey, yuzu juice, soda .....	55
Matcha, coconut, sparkling water, honey .....	55

## TEA

### CLASSIC

English Breakfast / black tea .....	40
Earl Grey / black tea with bergamot .....	40
Royal Darjeeling / black tea .....	40

### ORGANIC (KUSMI TEA, FRANCE)

St. Petersburg / black tea, red berries .....	40
Tsarevna Organic / black tea, christmas spices .....	40
Green Jasmine / jasmine flavoured green tea .....	40
Aqua Summer / herbal tea, hibiscus, goji berries .....	40

### LOCAL

Moroccan Mint Tea / moroccan tea leaves, fresh mint .....	40
Karak Tea / black tea, milk, condensed milk, spices .....	40

### CHINEESE

Premium Pu-Erh / black tea .....	40
Da Hong Pao / red tea .....	40
Dian Hong / red tea .....	40
Mo Li Hua / green tea .....	40

### JAPANESE

Tokubetsu Sencha / green tea .....	40
Matcha / green tea .....	40
Misho Gyokuro / green tea .....	40



# COFFEE

COFFEE	AED
Ristretto .....	28
Espresso .....	30
Double espresso .....	35
Americano .....	35
Cappuccino .....	40
Latte .....	40
Flat White .....	40
Matcha Latte .....	45
Raf pistachio / salted caramel.....	55

## ICE COFFEE

Americano .....	35
Latte .....	40
Frappuccino hazelnut / vanilla .....	50

