

MAIN COURSE MENU



САХАЛИН
музыка морей и океанов

RAW BAR

ON THE TABLE *For 2 persons*

PLATEAU BOURGEOIS: 6 Akke oysters, 2 crab phalanx, 6 sakhalin shrimp	5 800
PLATEAU ROYAL: 6 Yamato oysters, 2 crab phalanx, 2 langoustines, 2 scallops	9 600
ASSORTED SASHIMI: eel, salmon, scallop, sweet shrimp	2 300
ASSORTED JAPANESE TARTARS: king crab, eel, salmon	2 800
ASSORTED CARPACCIO AND TARTARS: tuna, dorado, Sakhalin shrimp, scallop, salmon	2 800
SAKHALIN TARTARS	2 390
<i>Two tartars on guest's choice: tuna / salmon / eel / sea bass</i>	

SEA URCHINS

(price per 100 g)

*Served with soy sauce,
a quail egg and some lemon*

280

CAVIAR BAR *price per 50 / 100 / 500 g*

Served with sour cream and fluffy pancakes

PIKE <i>Astrakhan</i>	SALMON <i>Murmansk</i>	STURGEON <i>Astrakhan</i>
370 / 740 / 3 700	480 / 960 / 4 800	2 700 / 5 400 / 27 000

OYSTERS *Aquarium (price per 1 pc.)*

Served with «Borodino» bread sandwiches and butter

Sauce on guest's choice: wine vinegar, ponzu or shiso

Yamato <i>Japan</i>	580
Akke <i>Japan</i>	600
Tanaka <i>Japan</i>	600
Matoya <i>Japan</i>	610

SEASHELLS *Aquarium*

Caution, increases libido

A scallop with ponzu sauce and truffle oil <i>(price per 100 g)</i>	340
Hamaguri with shiso sauce <i>(price per 1pc.)</i>	650
Anadara with shiso sauce <i>(price per 1pc.)</i>	650

SHRIMP ON ICE *(price per 100 g)*

Served with olive oil, lemon, shiso sauce and chili mayo sauce

Sakhalin sweet	450
Argentina	520
Carabineros	1 450
Langoustines	1 800

CARPACCIO

We recommend to add truffle

Whole fish carpaccio (dorado / seabass) <i>(price per 100 g)</i>	360 / 580
Tomatoes with pesto sauce and white balsamico	650
Salmon with ponzu sauce	730
Sea bass and yuzu	940
Bluefin tuna and tomato bread	950

*White truffle 700
Black truffle 190
(1 g)*

*On weekdays until 16:00 there is a 20%
discount on the menu of the kitchen*



RAW BAR

TARTARS

Bluefin tuna with guacamole and celery	840
Salmon with thai mango and allegro sauce	940
Scallop with papaya and ponzu sauce	980
King crab with avocado and mango	1900

CRUDO AND CEVICHE

We recommend to add truffle

Whole fish ceviche (dorado / seabass) (price per 100 g)	380 / 650
Whole fish crudo (dorado / seabass) (price per 100 g)	360 / 580
Sweet shrimp crudo with raspberry and lemon ponzu sauce	610
Salmon and avocado ceviche	780
Seabass ceviche with tomatoes and yuzu	820
Scallops crudo with watermelon radish and truffle	1050

SASHIMI (price per 45 g)

Served with grated wasabi, pickled ginger and soy sauce

Sakhalin shrimp	450
Faroese salmon	520
Albacore tuna	730
Scallop	680
Smoked eel	750
Wild yellowtail	950
Tuna back	980
King crab	1100
Tuna belly	2100

JAPANESE TARTARS

River eel with cucumber and unagi sauce	790
Salmon with mango, red caviar and ponzu-mayo sauce	860
Tuna back with avocado, tobico and quail's egg yolk	1050
King crab with cucumber and aioli	1240
Tuna abdomen with plum and teriyaki sauce	1490

TATAKI

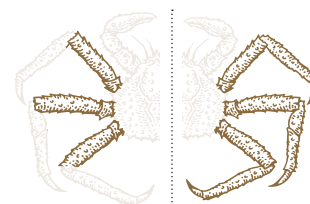
We recommend to add truffle

Salmon with strawberries, mixed salad and ponzu sauce	720
Yellowtail with persimmon, truffle oil and lakedra sauce	1110
Tuna back with daikon in wasabi sauce	1240

CRABS

(price per 100 g)

1-st phalanx	Legs
1500	1200



Served with rui sauce



COLD AND HOT APPETIZERS

COLD APPETIZERS

Edamame with sea salt	380
Cucumbers in asian sauce	430
Olyutorsky herring with baked baby potato and red onion	450
Pickled tomatoes in kimchi sauce with avocado	490
Milk mushrooms kimchi with sour cream and green onions	520
Brioche with black sea anchovy and foie gras	590
Lightly salted trout with lingonberries	680
Stracciatella, feijoa and truffle oil	840
Bluefin tuna with cucumber and ginger sauce	890
Burrata cheese with tomatoes	890
Mini sandwiches with king crab, pike caviar and apple on the fried brioche	1150

Shrimp salad with avocado,
persimmon and kale leaves
1040

SALADS

Chicken grilled with tomatoes, couscous and spinach	640
Salad mix with asparagus, feijoa and fried hazelnuts	650
Trout with tomatoes, avocado, quinoa and citrus flavoring	760
Salad with milk mushrooms, pickled cucumbers and mustard sauce	880
New spinach with cod liver, potatoes, raspberries and onion fries	940
Crispy eggplants with tomatoes and smoked eel in asian sauce	940
Salad with octopus, vongole, shrimps and tomatoes	990
Shrimp salad with avocado, persimmon and kale leaves	1040
Sakhalin salad with crab, tobico and rouille sauce	1550
Salad with crab, avocado, cucumbers and tomatoes	1650

HOT APPETIZERS

Dim Sum with the king crab	720
Wasabi shrimp with daikon and almonds	720
Wonton with Sakhalin shrimp and chili-mango sauce	980
Stewed rapana with tomatoes in cream sauce	1150
Cabbage rolls with crab	1280
Octopus in Andalusian style with baked potatoes and smoked paprika	1420
Seafood sauté in tomato sauce	1590
<i>(vongole, langoustine, mussels)</i>	
Scallops with truffle puree and porcini mushrooms	1490



HOT DISHES

PASTA & RISOTTO

Linguine arrabiata with shrimp	820
Smoked eel & parmesan risotto	850
Vongole & bottarga spaghetti	990
Fettuccine with seafood and red caviar	1120
Crab in bisque sauce ravioli	1180
Rigatoni with crab	1410
Risotto with Sakhalin scallop and truffle	1870

Smoked eel & parmesan risotto
850

SOUPS

Pumpkin soup with ginger, parmesan and truffle	610
Porcini mushrooms and orange-cap boletus soup	750
Sakhalin fish soup with salmon, cod, shrimp, mussels and tomatoes	980
Sterlet and salmon ucha	980
Vannamei shrimp Tom Yum	1080

CRABS AND SHRIMP (price per 100 g)

Choose a crab or a prawn and add unique sauce



King crab
720

THE WHOLE CRABS



Snow crab
540



Barbed crab
570

ADD OUR UNIQUE SAUCE

THE WHITE WINE
*champagne,
herbs and cream*
150

BLACK PEPPER
*pepper, oyster sauce
and sweet chili*
150

GINGER CHILI
*ginger, garlic
and sweet chili*
150

CAVIAR
*cream, caviar: sturgeon,
trout, pike*
450



Mediterranean
langoustines
1900



Argentina
shrimp
450



Carabineros
1450

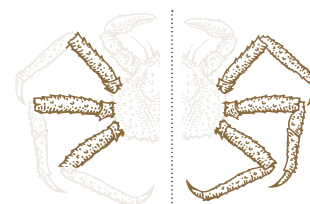
TIGER PRAWNS



CRABS

(price per 100 g)

1-st phalanx Legs
1500 1200



Served with rui sauce

HOT DISHES

GRILL *(price per 100 g)*

FISH AND SEAFOOD

Scallops	340
Halibut steak**	490
Black cod steak*	650
Salmon in teriyaki sauce with avocado*	890
Bluefin tuna cheeks with guacamole	990
Tuna t-bone steak	1180
Grilled octopus with romesco sauce	1200
Chilean sea bass in port wine	1420

MEAT AND POULTRY

Ginger chicken with asparagus <i>(price per 1 serving)</i>	960
Ribeye steak ***	1100
Filet mignon**	1280

FISH

Pike meatball	750
Cod with green asparagus and morne sauce	960
Sea bass with mango and avocado salad	980
Grilled halibut with avocado and uni	1450
Crab croquette with guacamole	1480

THE WHOLE FISH *(price per 100 g)*

Grilled dorado	360
Grilled sea trout with almonds	390
Smoked starlet	420
Salt-crusted sea bass	580
Wild turbot with baked potatoes in Mediterranean style	980

VEGETABLES

Asian style broccoli	390
Steamed spinach with raisins	420
Brussels sprouts with pecan	520
Baby potato & porcini mushrooms	520
Grilled vegetables (baby potato, broccoli, zucchini, bulgarian pepper, tomato)	520
Mashed potatoes with black truffle	530
Grilled avocado with chimichurri sauce	620
Asparagus with parmesan and almonds	750

* The weight of dishes is in raw form. The minimum weight for ordering is 200 g

** The weight of dishes is in raw form. The minimum weight for ordering is 300 g

*** The weight of dishes is in raw form. The minimum weight for ordering is 400 g



FISH JAPAN

SUSHI

Sweet shrimp & tobico	220
Salmon, wasabi, sesame	240
Albacore tuna and wasabi	260
Scallop, ponzu sauce, black truffle	320
River eel, sesame, unagi sauce	350
Wild yellowtail, yuzu, sesame	350
Tuna back, wasabi leaves	380
King crab, dashi sauce	420
Bluefin tuna belly and cake	590

SUSHI OSHI (portion 8 pcs.)

Salmon, tobiko and jalapeno	840
Akami tuna, avocado and bonito	980
Crab, avocado and onion sibulet	1120

SUSHI ON FIRE

Salmon, teriyaki sauce	220
Oil fish, truffle and truffle aioli	280
Wagyu beef, foie gras, ponzu sauce	290
Wild yellowtail, cream cheese, chimichurri sauce	340
Foie gras, unagi sauce	360

ROLLS

PHILADELPHIA: <i>salmon, curd cheese, avocado, cucumber and red caviar</i>	820
CANADA: <i>river eel, avocado, cream cheese, cucumber, unagi sauce, sesame</i>	950
CALIFORNIA: <i>king crab, Japanese mayonnaise, avocado, tobico</i>	980

ROLLS CREATIVE

CRISPY: <i>river eel, avocado, tempura chips in the cucumber with unagi sauce</i>	650
FAROE ISLANDS: <i>salmon, mango, avocado, river eel, cream cheese, unagi sauce</i>	790
BLUEFIN: <i>tuna back, iceberg lettuce, avocado, cucumber, tobico, Japanese aioli</i>	1450
JUMBO: <i>soft shell crab, avocado, tobico, sweet chili sauce</i>	1520
SAKHALIN: <i>king crab, salmon, red caviar, sweet chili sauce, teriyaki</i>	1550
DOUBLE TUNA (without rice): <i>belly and back of bluefin tuna, avocado, teriyaki sauce and red caviar</i>	1590
GOLDEN: <i>tuna, black caviar and truffle</i>	4600

THE SAKHALIN SUSHI ROLL:

*king crab, salmon, red caviar,
sweet chili sauce, teriyaki*

1550



SWEETIES

DESSERTS

Panna cotta with mango	250
Boiled condensed milk fondant with banana ice cream	350
Bird cherry honey cake with persimmon	470
Tiramisu	480
Almond cheesecake with redberries	480
Strawberry millefeuille	520
Black pearl with coconut yogurt and cloudberry	570
Raspberry cake with meringue and white chocolate cream	650
Cheese with walnut jam	1600

Black pearl with coconut yogurt
and cloudberry

570

VAGASI MOCHI

Mango	360
Strawberry	360
Sakura Flowers	360

FOR YOUR TEA

White truffle chocolate candy	90
Boiled condensed milk cookies	120
Sherbet	150
Marshmallow with berries	150
Crab candy	160

ICE CREAM

Vanilla	150
Chocolate	150
Strawberry	150
Plombir with raspberries and wasabi	230

SORBETS

Sakhalin bilberry	150
Yuzu	150
Sea buckthorn	150
Coconut-lime	150
Mango	150



BAR



APERITIF

Aperol 50 ml.	300
Pastis 50 ml.	450
Suze 50 ml.	620

VERMOUTH AND AMARO

Amaro Montenegro 50 ml.	450
Martini Riserva Ambrato 100 ml.	640
Martini Riserva Rubino 100 ml.	640
Martini Fiero 100 ml.	660

BITTERS

Beluga Hunting Herbal 50 ml.	370
Beluga Hunting Berry 50 ml.	370
Bitter Ligare 50 ml.	300
Mamont Blood 50 ml.	410
Martini Riserva Bitter 100 ml.	780

VODKA

Beluga Noble White Rabbit Family Reserve 50 ml.	460
Beluga Transatlantic Racing 50 ml.	470
Beluga Gold Line 50 ml.	720
Beluga Allure 50 ml.	730
Beluga Epicure by Lalique 50 ml.	39 950
Absolut 50 ml.	320
Absolut Vanilia 50 ml.	340
Baikal Ice 50 ml.	340
NERPA 50 ml.	460
Mamont 50 ml.	360
Onegin 50 ml.	380
Belveder 50 ml.	540
Ketel One 50 ml.	440

IMPORTED VODKA

Finlandia Vodka V 50 ml.	320
Finlandia Nordic Berries V 50 ml.	320
Finlandia Grapefruit V 50 ml.	320
Finlandia Redberry V 50 ml.	320
Finlandia Platinum V 50 ml.	360

FRENCH VODKA

The snack from the Chief to each ordered position of Grey Goose vodka

Grey Goose 50 ml.	740
Grey Goose Citron 50 ml.	740
Grey Goose Ducasse 50 ml.	1 230

ORGANIC VODKA

Chistye Rosy 50 ml.	450
Chistye Rosy rye grain 50 ml.	450
Spelta 50 ml.	860

RUSSIAN DISTILLATE

Samovar wheat 50 ml.	350
Samovar rye 50 ml.	350
Samovar plum 50 ml.	450

POLUGAR

White Rabbit Reserve 50 ml.	720
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Beefeater 50 ml.	450
Bombay Sapphire 50 ml.	590
Sipsmith London Dry 50 ml.	780
Hendrick's 50 ml.	820
Tanqueray Ten 50 ml.	910
Botanist 50 ml.	940
Monkey 47 50 ml.	1500

TEQUILA

Sauza Silver 50 ml.	390
Sauza Gold 50 ml.	460
Sauza Tres Generaciones 50 ml.	1120
Olmecca Altos Plata 50 ml.	520
Olmecca Altos Reposado 50 ml.	560
Patron Silver 50 ml.	1060
Patron Reposado 50 ml.	1100
Don Julio Blanco 50 ml.	1120
Milagro Select Barrel Reserve Anejo 50 ml.	1660

TEQUILA 100% AGAVE

Herradura Plata V 50 ml.	1040
Herradura Reposado V 50 ml.	1220

MESCAL

Montelobos 50 ml.	840
La Escondida Grand Mezcal 50 ml.	1260

RUM

Brugal Anejo 50 ml.	520
Brugal XV 50 ml.	680
Brugal 1888 50 ml.	880
Bacardi Carta Blanca 50 ml.	350
Bacardi Anos 4 50 ml.	500
Bacardi Grand Reserva 8 Anos 50 ml.	620
Havana Club Especial 50 ml.	680
Havana Club 7 50 ml.	780
Banks 50 ml.	600
Angostura 1824 50 ml.	1100
Zacapa 23 50 ml.	1340
Zacapa XO 50 ml.	2520

WHISKY

LEADER

Macallan 12 Double Cask 50 ml.	980
Macallan 12 Triple Cask 50 ml.	980
Macallan 15 Triple Cask 50 ml.	1720
Macallan 18 Sherry Oak 50 ml.	3440
Macallan 25 Sherry Oak 50 ml.	17400
Macallan 30 Sherry Oak 50 ml.	28400

HANDMADED

Balvenie 12 50 ml.	1120
Balvenie 14 50 ml.	1440
Balvenie 17 50 ml.	3640
Balvenie 21 50 ml.	4860

WHISKY

THE NOBLEST

Glenfiddich 12 50 ml.	940
Glenfiddich 15 50 ml.	1220
Glenfiddich 18 50 ml.	1400
Glenfiddich 21 50 ml.	3140

WHISKY GLENMORANGIE

Glenmorangie Original 50 ml.	860
Glenmorangie Quinta Ruban 14 50 ml.	1200
Glenmorangie Nectar d'Or 12 50 ml.	1380
Glenmorangie Signet 50 ml.	2900

SPEYSIDE

Glenlivet 12 50 ml.	880
Glenlivet 18 50 ml.	1790
Craigellachie 13 50 ml.	1220
The Singleton 12 50 ml.	860
Dalmore 12 50 ml.	1140
Dalmore 18 50 ml.	3260
Dalmore King Alexander III 50 ml.	4760

HIGHLAND

Aberfeldy 12 50 ml.	1200
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LOWLAND

Auchentoshan American Oak 50 ml.	700
Auchentoshan 12 50 ml.	790
Auchentoshan Three Wood 50 ml.	1100

ISLAY

Laphroaig 10 50 ml.	1160
Ardbeg 10 50 ml.	1200
Lagavulin 16 50 ml.	1480

SKYE

Talisker 10 50 ml.	1120
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ORKNEY ISLANDS

Highland Park 12 50 ml.	880
Highland Park 18 50 ml.	1720

PURE MALT

Naked Grouse Blended Malt 50 ml.	680
Monkey Shoulder 50 ml.	780

BLENDED SCOTCH WHISKY

Famous Grouse 12 50 ml.	650
Dewar's 12 50 ml.	640
Dewar's 15 50 ml.	860
Chivas 12 50 ml.	780
Chivas 18 50 ml.	1230
Johnnie Walker Black Label 12 YO 50 ml.	1740

BOURBON

Jim Beam 50 ml.	480
Jim Beam Double Oak 50 ml.	580
Maker's Mark 50 ml.	640
Bulleit Bourbon 50 ml.	680
Woodford Reserve V 50 ml.	820

TENNESSEE WHISKEY

Jack Daniel's Honey V 50 ml.	540
Jack Daniel's Old N°7 V 50 ml.	540
Gentleman Jack V 50 ml.	740
Jack Daniel's Single Barrel V 50 ml.	1140
Jack Daniel's Single Barrel Rye V 50 ml.	1320
Jack Daniel's Sinatra Select V 50 ml.	2060



WHISKY

IRELAND

Jameson 50 ml	520
Jameson Black Barrel 50 ml	640
The Dublin Copper Alley 50 ml	1 620

JAPAN

Yamazaki Distiller's Reserve 50 ml	1 550
Kamiki 50 ml	2 120

COGNAC

COURVOISIER

Courvoisier VS 50 ml	760
Courvoisier VSOP 50 ml	920
Courvoisier XO 50 ml	3 100
Courvoisier Initiale Extra 50 ml	4 500

HENNESSY

Hennessy VSOP 50 ml	1 230
James Hennessy 50 ml	1 900
Hennessy XO 50 ml	2 960
Hennessy Paradis 50 ml	12 600
Hennessy Paradis Imperial 50 ml	21 400

Martell VSOP 50 ml	890
Martell XO 50 ml	3 200

Roulet White Rabbit Reserve 50 ml	1 420
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CALVADOS

Christian Drouin 50 ml	550
Blanche de Normandie 50 ml	650
Pere Magloire VSOP 50 ml	1 120

PISCO

Mistral Especial 50 ml	480
Tres Erres Moai Reservado 50 ml	1 330

LIQUEURS AND TINCTURES

Malibu 50 ml	340
Bols Triple Sec 50 ml	400
Limoncello 50 ml	520
Baileys 50 ml	450
Branca Menta 50 ml	450
Fernet Branca 50 ml	490
Absinthe Old Tradition 50 ml	520
Kahlua 50 ml	520
Becherovka 50 ml	560
Disaronno Amaretto 50 ml	580
Solerno 50 ml	600



BEER

Goose Ipa 355 ml.	620
Goose 312 355 ml.	620
Beck's near-beer 330 ml.	500

DRAFT BEER

Leffe Blonde 300 ml.	480
Hoegaarden 300 ml.	480

HOT DRINKS

Mulled wine 180 ml.	550
White mulled wine 180 ml.	550

COLD DRINKS

WATER

Evian 330 / 750 ml.	370 / 590
Badoit 250 / 750 ml.	370 / 590

NON-ALCOHOLIC COCKTAILS

Jasmine, lychee, aloe honey and soda 340 ml.	480
Non-alcoholic beer Hoegaarden, rooibos, sweet cherry 340 ml.	520
Strawberries, lime leaves and soda water 340 ml.	540
Redberry drink 250 ml.	650

FRESH JUICE

Tangerine 250 ml.	350
Grapefruit, orange, apple, carrots 250 ml.	350
Pineapple, celery 250 ml.	580

JUICE

Juice "Ya" (apple, orange, cherry, tomato, peach) 200 ml.	240
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SOFT DRINKS

Pepsi, Pepsi light, 7 up, Mirinda, tonic, ginger ale 250 ml.	180
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TEA WITHOUT TEA

Buckthorn with ginger 500 ml.	480
Toffy Masala 500 ml.	480
Cloudberry and Kamchatka bilberry 500 ml.	590



TEA

CLASSIC

Assam / Earl Grey <i>Black</i>	350
Sencha / Jasmine <i>Green</i>	350 / 550

HERBAL

Sakhalin collection / Taiga collection / Altai collection	350
Dogrose / Willow-herb / Chamomile	350

JAPANESE

Matcha / Matcha latte	450 / 490
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CHINESE

Bai Mu Dan <i>White</i>	550
Longjing <i>Green</i>	500
Ku Qiao <i>Buckwheat</i>	600
Ginseng / Milk / Gaba / Tie Guan Yin <i>Oolongs</i>	500 / 550 / 600 / 600
Dianhong / Da Hong Pao <i>Red</i>	450 / 600
Puer shu <i>Black</i>	500

TEA WITHOUT TEA 500 ML

Buckthorn with ginger	480
Toffy Masala	480
Cloudberry and Kamchatka bilberry	590

COFFEE

Espresso / Double espresso	230 / 290
Americano	230
Cappuccino	290
Latte	290
Truffle raff / Raff with spices	360

DIGESTIVES 50 ML

2018	Kabir Moscato di Pantelleria, Donnafugata	800
	Merlino Rosso Fortificato, Pojer e Sandri	900
	Porto Tawny 10 y.o., Quinta do Noval	900
	Porto Tawny 20 y.o., Cockburn's	1200
1997	Porto Colheita, Niepoort	1600
	Jerez Oloroso Cuco, Barbadillo	700
	Jerez Pedro Ximenes Superior, Sandeman	500
	Orochata Liqueur 43	600
	Daniel Bouju Cognac Grande Fine Champagne Sélection Spéciale	1200
	Lecompte Calvados Pays d'Age 5 ans	1200
	Marzadro Grappa Trentina Traditionale	1000