

MENU



САХАЛИН
мудрца морей и океанов

RAW BAR

TO SHARE *for 2 persons*

ASSORTED SASHIMI: <i>eel, salmon, scallop, sweet shrimp</i>	2 420
PLATEAU BOURGEOIS: <i>oysters, crabs, shrimp</i>	8 600
PLATEAU ROYAL: <i>oysters, crab, shrimp, scallop, sea urchins</i>	11 500
ASSORTED CARPACCIO AND TARTARS: <i>sea bass, tuna, scallop, salmon, shrimp</i>	3 100
ASSORTED JAPANESE TARTARS: <i>salmon, crab, tuna</i>	2 720

SEA URCHIN

price per 100 g

420

CAVIAR *price per 50 g*

Served with sour cream and fluffy pancakes

PIKE *Astrakhan*

670

SALMON *Murmansk*

750

STURGEON *Astrakhan*

3900

OYSTERS *price per 1 pc*

Served with borodino bread and butter with wine sauce

Solovyovskaya <i>Sakhalin</i>	450
Hasanskaya <i>Sakhalin</i>	450
Akke <i>Japan</i>	650
Yamaguchi <i>Japan</i>	650

SHELLS *price per 100 g*

Scallop	420
Sea urchin	420

SHRIMP ON ICE *price per 100 g*

Served with wasabi, Rouille and BBQ sauce

Smoked Vannamey	670
Vannamey tom yam	690
Smoked Sakhalin	650
Sweet Sakhalin	650
Chilim	690
Assorted prawns for 2 persons <i>750/100/100 g</i>	4 200

CRAB *price per 100 g*

Phalanx of king crab	1 450
King crab leg	1 250
1/2 king crab	1 200



*Black truffle 210
(price per 1 g)*

RAW BAR

CARPACCIO AND CEVICHE

Scallop and ponzu 110 g	1240
Tuna Bluefin tomatoes and pesto sauce 150 g	990
Seafood ceviche 220 g	960
Sea bass ceviche with coconut 120 g	860

TARTAR

Salmon, cucumber and nut sauce 160 g	780
Scallop, persimmon and ponzu sauce 120 g	990
Sweet shrimp 140 g	720
Tuna and avocado 160 g	880

SASHIMI

Served with grated wasabi, pickled ginger and soy sauce

Salmon 50/30 g	520
Tuna 50/30 g	780
Sweet shrimp 70/30 g	670
Eel 50/30 g	780
Scallop 45 g	990

JAPANESE TARTAR

Salmon with mango and red caviar 150 g	890
Kamchatka crab and ponzu 150 g	990
Tuna back and tobiko caviar 150 g	970
Smoked eel and unagi sauce 150 g	880

SUSHI

Salmon and teriyaki 1 pc	250
Butter fish and truffle 1 pc	350
Smoked eel and unagi sauce 1 pc	320
Tuna back and wasabi leaves 1 pc	250

ROLLS

CALIFORNIA: king crab, japanese mayonnaise, avocado and tobiko 170 g	1150
PHILADELPHIA: salmon, cream cheese, avocado and red caviar 170 g	990
CANADA: smoked eel, avocado, cream cheese, cucumber, unagi sauce and sesame 180 g	990

ROLLS CREATIVE

SAKHALIN: king crab, salmon, red caviar, sweet chili and teriyaki sauce 190 g	1350
BLUEFIN: tuna, iceberg lettuce, avocado, cucumber, tobiko and cream cheese 180 g	1150
FAROE: salmon, mango, avocado, smoked eel, cream cheese and unagi sauce 180 g	880

ROLL SAKHALIN:

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

1350



COLD APPETIZERS

SMØRREBRØD

With sea foie gras, potato and crispy onions 180 g	770
With salmon, horseradish and red caviar 180 g	880
With shrimp and egg 180 g	770
Crab tacos 130 g	820

STARTERS

Beaten cucumbers 150 g	300
Forshmak with croutons and aromatic oil 170 g	440
Baked peppers, tonnato and tarragon 150 g	530
Stracciatella, truffle and persimmon 190 g	890
Sea bass, watermelon radish and aloe sauce 130 g	540
Far Eastern herring with potatoes 250 g	520

SAKHALIN SALAD
with crab, iceberg lettuce
and Rouille sauce
1350

SALADS

Sakhalin salad with crab, iceberg lettuce and Rouille sauce 240 g	1350
Nicoise with tuna 300 g	870
Eggplant wok, tomatoes and pan-asian sauce 250 g	560
Octopus, baked potatoes, capers and olives 200 g	1150
Mixed salad, seafood and asian dressing 260 g	830
Kamchatka crab, avocado, green salad 200 g	1350
Quinoa with salmon, avocado and tomatoes 250 g	780



HOT APPETIZERS

APPETIZERS

Cabbage rolls with shrimp sauce 180 g	890
Squid rings 140/30 g	450
Rapa whelk «stroganoff» 200 g	780
Galician octopus 280 g	1 450
Scallop, mashed potatoes and truffle 180 g	950
BBQ spiny lobster with red caviar 160 g	990
Seafood saute 300 g <i>octopus, squid, vongole, shrimp, mussels</i>	1 350

SHELLS IN SAUCEPAN *price per 100 g*

Mussels	290
Vongole	390
<i>Served with sauce: white wine / provencal / black pepper 50 g</i>	200
<i>caviar sauce 50 g</i>	350

PASTA & RISOTTO

Spaghetti with vongole and bottarga 300 g	940
Paccheri with squid and romesco sauce 300 g	850
Fettuccine with salmon and caviar 300 g	940
Bucatini with prawns in tomato/cream sauce 300 g	870
Risotto with vongole and asparagus 300 g	980
Risotto with eel 300 g	980

SOUP

Miso soup with crab 300 g	650
Tom Yam with shrimp 300 g	870
Tomato with seafood 300 g	820
Fish soup 300 g	540

Spaghetti with vongole
and bottarga
940



HOT DISHES

CRAB *Price per 100 g*

Choose a crab or a prawn and add unique sauce

THE WHOLE CRAB			
Phalanx 1450			Legs 1250
		King crab 1350	

ADD ORIGINAL SAUCE			
CAVIAR SAUCE <i>white wine, whitefish caviar, salmon caviar and cream</i>	WHITE WINE <i>champagne, herbs and cream</i>	PROVENCE <i>tomatoes, onions, garlic and white wine</i>	BLACK PEPPER <i>pepper, oyster sauce and sweet chili</i>
450	200	200	200

Tagliatelle with crab 300 g	1350
Crabsburger 230/100/50 g	1250

SHRIMP

Shrimp in pepper sauce 100 g	670
Shrimp with garlic 180 g	950
Shrimp to beer 600/100 g	2400

FISH

Pike cutlet and crushed potatoes 250 g	770
Mountain trout, broccoli and red caviar 300 g	850
Black cod with mussels and potatoes 260 g	890
Pan-fried smelt 260/100 g	780
Sakhalin flounder 1 pc	990



HOT DISHES

DISHES FOR THE COMPANY *price per 100 g*

Sea bass baked in salt	450
Halibut BBQ with tom yam sauce	770
Saute «Fisherman's Tales» for 2 persons 1500 g <i>mussels, scallops, prawns, fish in tomato-cream sauce</i>	5 350

GRILL *price per 100 g of raw product*

Salmon	650
Halibut	770
Tuna	990
Trout	420
Scallop	1 250
Squid	420
Langoustine	950
Octopus	1 150

VEGETABLES

Grilled asparagus with Beurre Blanc sauce 150 g	750
Cauliflower with caviar sauce 300 g	490
Grilled avocado 190 g	490
Mashed potatoes / fries 150 g	300
Grilled vegetables 250 g	380
Spinach 100 g	420



SWEET

DESSERTS

Honey cake 140 g	340
Millefeuille with berries 150 g	390
Lemon tart with merengue 150 g	450
Tiramisu 175 g	550
Pistachio roll 175 g	690
Tart with persimmons 200 g	450
Eclair: <i>chocolate, vanilla, sea buckthorn</i> 70 g	160
Ice cream: <i>milk chocolate, pistachio, vanilla</i> 50 g	220
Sorbet: <i>lemon-lime, feijoa</i> 50 g	220

TO TEA

JAM: <i>feijoa, walnut, white cherry</i> 100 g	200
Honey 50 g	200

COFFEE

Ristretto 15 ml	190
Espresso 40 ml	190
Double espresso 80 ml	380
Americano 120 ml	190
Cappuccino 150 ml	240
Latte 350 ml	260
Coconut milk latte 350 ml	330

WARMING TEA

Sea buckthorn with ginger and pumpkin 500 ml	570
Black currant with rose 500 ml	570
Matcha with feijoa and coconut 500 ml	570

TEA

Assam, Earl Gray, Milk oolong, Sencha, Krasnaya Polyana herbal tea, Lapsang Souchong, Tie Guan Yin, Chamomile, Buckwheat 450 ml	490
Fermented willow-tea black / green with flowers 450 ml	490
Matcha latte 250 ml	370
Matcha latte with coconut / almond milk 250 ml	450

TEA ADDITIVES

Mint, linden, thyme	100
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