




JAPANESE MENU

*This menu was created by our brand-chef Anton Korostelev,
inspired by a vivid trip to Japan.
The philosophy of Japanese cuisine presupposes the seasoned,
patient disposition of the craftsmen and, of course, the high
quality of the product. Anton harmoniously combines these
basics in his dishes, preferring natural Kamchatka crab of
the first phalanx, flying fish caviar and Murmansk salmon,
carefully honing and perfecting each recipe.*

SPECIAL FROM THE CHEF

Sea urchin with red caviar and rice	620
Sashimi-roll with salmon, tuna and shrimp	1160

SUSHI

Philadelphia roll with salmon and red caviar	1090
Eel and avocado roll	1190
add foie gras	+350
 California roll with crab and flying fish caviar	1390
Maki with salmon and red caviar	820
Miso soup	220

ROLL

SASHIMI 50 g

Tuna	460
Salmon	640
Scallop	720

NIGIRI 2 pcs

Foie gras	290
Scallop with halibut caviar	440
Salmon	490
Toro salmon	490
Shrimp	450
Eel	490

GUNKAN 2 pcs

 Sea urchin	340
Scallop	350
 Tuna	470
Salmon	420
Shrimp	420
Eel	590

