

BEGINNING

- Guacamole, cheese buns and other bread – 520 rub
- 🌿 Edamame with sea salt – 320 rub
- 🌿 Beaten cucumber – 380 rub
- ☺ Milk corn tempura, lime – 420 rub
- Squid tempura with spices – 520 rub
- Wasabi prawns – 580 rub

DIM SAM

- ☺ King crab – 580 rub
- Cheung fun with prawns tempura – 550 rub
- Gyoza with lamb – 450 rub
- Salmon with green beans – 520 rub
- Crispy prawns with spicy pineapple sauce – 450 rub

MEAT

- Lamb shoulder with pumpkin puree, edamame and pickled onion – 780 rub
- 🌶️ Lomo saltado – 780 rub
- Beef rib in anticuchos sauce with tortillas – 880 rub
- Veal cheek, mole and corn – 780 rub

POULTRY

- Rice noodles with chicken, shrimps and curry – 480 rub
- Duck breast on grill, mashed potatoes, eel and unagi sauce – 620 rub

SASHIMI

- Tuna – 420 rub
- Salmon – 420 rub
- Dorado – 380 rub
- Octopus – 680 rub
- Eel – 520 rub
- Scallop – 520 rub
- Crab – 820 rub
- Sweet shrimp – 380 rub
- Prawn – 380 rub

USUZUKURIS (SASHIMI WITH SAUCE)

- Tuna with wasabi sauce and crispy daikon – 680 rub
- Wild seabass with ponzu sauce and potatoes – 620 rub

WITH TEA

- Chili truffle, Ice truffle, Peanut truffle – 150 rub
- Cookies Alfahores – 100 rub

SALADS

- Fried prawns with persimmon and lotus – 580 rub
- 🌿 Seasonal vegetables with quinoa and guacamole – 420 rub
- Crispy eggplants with tomatoes and oyster chili sauce – 580 rub
- 🌶️ Grilled octopus with crispy salad and kimchi sauce – 780 rub
- Fried beef with mango and wood ear mushrooms – 620 rub
- Spicy fig with smoked duck and honey sauce – 520 rub

TOSTADITOS

- Smoked eel with truffle oil and unagi sauce – 780 rub
- Beef Tataki with avocado and Asian dressing – 500 rub
- 🌿 Avocado and orange with black garlic cream – 470 rub
- Salmon with guacamole and a soy-citrus salsa – 720 rub

CEVICHE

- Wild sea bass with cheese foam and tomato yuzu sauce – 720 rub
- 🌶️ Tuna with avocado, sweet potato and tamarind sauce – 820 rub
- Dorado Autentica Peruana – 680 rub
- Salmon with avocado, sweet potato and coconut milk – 680 rub
- Scallop crudo with ponzu sauce, guacamole and raspberries – 680 rub

ROBATA (GRILL)

- Fillet mignon (300 g) – 1500 rub
- Flat Iron with broccolini and black pepper sauce – 980 rub
- Chicken with kimchi sauce – 500 rub
- ☺ Chicken skewers in yoghurt marinade – 420 rub
- Salmon in teriyaki sauce – 820 rub
- Octopus with chimichurri sauce – 980 rub

VEGETABLES

- ☺ Avocado with chimichurri sauce – 480 rub
- ☺ 🌿 Broccolini with soy dressing – 320 rub
- ☺ 🌿 Vegetables with herb oil – 380 rub
- 🌿 Shirataki wok with broccoli and avocado – 320 rub
- 🌿 Smoked iceberg with aioli kimchi – 320 rub

SUSI

SPICY

- Tuna – 220 rub
- Dorado – 180 rub
- Salmon – 180 rub
- Octopus – 320 rub
- Eel – 180 rub
- Scallop – 320 rub
- Crab – 420 rub
- Prawn – 180 rub

NIKKEI

- Salmon with yellow chili pepper sauce – 180 rub
- Beef with foie gras and ponzu sauce – 280 rub
- Avocado with chimichurri sauce and cream cheese – 140 rub
- Foie gras with unagi sauce – 220 rub
- Sweet shrimp with lemon aioli and red caviar – 220 rub
- Octopus with avocado tofu and tomato salsa – 320 rub

CLASSIC

- Tuna – 180 rub
- Dorado – 180 rub
- Salmon – 180 rub
- Octopus – 220 rub
- Eel – 220 rub
- Scallop – 220 rub
- Crab – 280 rub
- Prawn – 180 rub

POKE

- Tuna, mango and wasabi sauce – 520 rub
- Salmon avocado and ponzu sauce – 420 rub

DESSERT

- ☺ Wagashi «Moti» with caramel & blueberry / raspberry – 420 rub
- 🌿 Coconut panna cotta with mango and lime – 380 rub
- Sweet potato cheesecake with passion fruit – 380 rub
- Avocado with Peruvian chocolate – 380 rub
- Vanilla ice cream – 80 rub
- Ice cream: condensed milk / chocolate – 100 rub
- 🌿 Sorbet: lulo/mora/mango/curuba – 100 rub
- Sorbet coconut – 120 rub

HONEY AND JAM

- Sweet clover honey / chestnut honey – 100 rub
- Jam: walnut / cherry / white cherry – 120 rub

TARTAR

- Tuna with avocado and wasabi sauce – 520 rub
- Eel with Unagi sauce and panko – 520 rub
- Salmon with ponzu sauce, guacamole and red caviar – 520 rub

CAUSAS

(POTATO APPETIZER)

- ☺ With crab, avocado, cream cheese and chimichurri sauce – 720 rub
- Fried halibut, aioli tonkatsu and avocado – 580 rub
- 🌶️ Grilled octopus and fried Quinoa – 720 rub
- Prawns and rouille sauce – 680 rub

SOUPS

- ☺ Smoked fish soup with dorado and vongole – 540 rub
- Pho-Bo with beef tataki – 480 rub
- Corn with crab – 520 rub

FISH

- Wild sea bass with mashed potatoes and aji amarillo sauce – 780 rub
- ☺ Crab Cake with corn milk and guacamole – 780 rub
- Halibut with mango ceviche – 820 rub

CAZUELAS

- Orzo with chicken, peas and corn – 480 rub
- Rice with seafood and green curry sauce – 620 rub
- Rice with chestnut and mushrooms – 480 rub

NIKKEI ROLLS

- Crab, avocado, cream cheese and chimichurri sauce – 720 rub
- Tuna, avocado, prawns and yellow chili pepper sauce – 780 rub
- Salmon with crab and apple sauce / without rice / – 780 rub
- Tuna with avocado, spicy sauce and chimichurri – 580 rub

CLASSIC ROLLS

- California with crab – 780 rub
- Philadelphia – 680 rub
- Canada – 720 rub