



САХАЛИН
музыка морей и океанов

MENU



MICHELIN
2022



the loyalty
program

OPUS

SPECIAL SET

YELLOWTAIL ROLL SUSHI WITH WAKAMONO PEACH

SALMON TATAKI

SCALLOP MORNAY AND WHITEFISH CAVIAR

TUNA STEAK WITH ASPARAGUS AND PEPPER YAKINIKU

WHITE CHOCOLATE MOUSSE WITH YUZU AND SAKURA SORBET

9 800 RUB



*WINE PAIRING 8 000 RUB



**OPUS, жилой комплекс премиум класса от компании PIONEER*

WAGYU

WAGYU SUSHI WITH SEA URCHIN CAVIAR

950₺

RIB-EYE WAGYU TATAKI WITH PICKLED DAIKON

2 500₺

RAVIOLI WITH WAGYU, PORCINI MUSHROOMS AND PARMESAN

2 600₺

FRIED GYOZA WITH WAGYU AND GREEN ONIONS 5 pc.

2 800₺

WAGYU STEAK WITH KENYAN BEANS AND SHIITAKE MUSHROOMS 150 g.
(best rare)

9 500₺



The best wagyu beef in the world comes from Japan. We get it from Japan's Miyazaki and Hyogo prefectures. 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

SEA URCHINS*

(price per 100 g)

Served with soy sauce,
quail egg and lemon

480

TO SHARE For 2 persons

ASSORTED SAKHALIN TARTARS: <i>king crab, eel, salmon</i>	3 850
ASSORTED CARPACCIO AND TARTARS: <i>tuna, dorado, Argentine shrimp, scallop, salmon</i>	3 950
ASSORTED SASHIMI: <i>eel, salmon, scallop, amberjack</i>	5 250
PLATEAU BOURGEOIS: <i>6 Jolie oysters, 2 crab legs, 4 Argentine shrimp</i>	7 800
PLATEAU ROYAL: <i>4 White Pearl oysters, 4 Yamato oysters, 2 crab phalanx, 6 sea urchins, 2 scallops</i> ..	13 300

CAVIAR BAR (price per 50 g)

Served with sour cream and fluffy pancakes

HALIBUT <i>Murmansk</i>	PIKE <i>Astrakhan</i>	SALMON <i>Murmansk</i>	STURGEON <i>Astrakhan</i>
1 000	1 250	1 300	7 600

OYSTERS* Aquarium (price per 1 pc.)

Served with Borodino bread sandwiches and butter
You can choose a sauce: wine vinegar, ponzu or shiso

White Pearl	880
Jolie	880
Yamato	920
Murotsu	950

SEASHELLS* Aquarium

Caution, increases libido

Scallop with ponzu sauce and truffle oil (price per 100 g)	580
Anadara (price per 1 pc.)	960
Sakhalin surf clam (price per 1 pc.)	980

SHRIMPS ON ICE* (price per 100 g)

Served with lemon, shiso sauce and chili mayo sauce

Argentine shrimp	780
Sakhalin shrimp	1 310
Carabineros	2 690
Langoustine	3 650

CARPACCIO

Whole fish (dorado / sea bass) (price per 100 g)	750 / 980
Salmon with ponzu sauce	1 380
Sea bass and snow yuzu	1 380
Wild sea bass (price per 100 g)	1 480
Tuna and guacamole	1 880
Octopus with celery and pistachios	2 380
Artichokes with parmesan	2 550

Black truffle 300
(1 g)

White truffle 1 760
(1 g)

* Price for live product as presented
in the aquarium, including shell



RAW BAR

TARTARS

Tuna with guacamole and celery	1 680
Scallop with papaya and ponzu sauce	1 780
Salmon with Thai mango and allagro sauce	1 880
King crab with avocado and mango	2 260

TATAKI

Salmon with strawberry, mixed salad and ponzu sauce	1 350
Amberjack with mango, truffle oil and yuzu sauce	2 700
Tuna back with daikon in wasabi sauce	2 850

CRUDO AND CEVICHE

Whole dorado fish (crudo / ceviche) (price per 100 g)	750
Whole sea bass fish (crudo / ceviche) (price per 100 g)	980
Wild sea bass (crudo / ceviche) (price per 100 g)	1 450
Sea bass ceviche with tomatoes and yuzu	1 550
Salmon and avocado ceviche	1 580
Scallops crudo with strawberries	1 690
Argentine prawn crudo with raspberries and black caviar	1 880
Lobster crudo (price per 100 g)	2 950

SASHIMI (price per 45 g)

Served with grated wasabi, pickled ginger and soy sauce

River eel	890
Scallop	990
Faroe Islands salmon	990
King crab	1 450
Wild amberjack	2 380
Tuna back	2 500
Tuna belly	3 700

SAKHALIN TARTARS

River eel with cucumber and unagi sauce	980
Tuna back with avocado and tobico caviar	1 250
King crab with cucumber and aioli	1 390
Salmon with mango, red caviar and ponzu-mayo sauce	1 480
Wild yellowtail with mango and chimichurri sauce	1 750

CRAB*

(price per 100 g)

1-st phalanx	Legs
1 950	1 650



Served with rouille sauce



APPETIZERS

COLD APPETIZERS

🌿 Edamame beans with sea salt	550
🌿 Cucumbers in Asian sauce	750
Marinated tomatoes in kimchi sauce with avocado	850
Olyutor herring with baked baby potatoes and red onion	990
Burrata with tomatoes	1460

SALADS

Crispy eggplants with tomatoes and cashews in Asian sauce	980
Olivier salad with veal tongue and crab	980
🌿 Mixed salad with strawberries, avocado, cucumbers and nut sauce	1180
Sweet tomatoes with red onion, basil and capers	1280
Smelt with baked potatoes and cucumbers	1550
Tiger prawns with avocado, spinach and mango	1780
Nicoise salad	1790
Caesar salad with roasted quail	1800
Sakhalin salad with crab, tobiko and rouille sauce	1980
Warm seafood salad with celery and tomatoes	2240
Catalan-style salad with crab and tomatoes <i>for 2 persons</i>	3480

WARM APPETIZERS

Grilled commander's squid	880
Wasabi shrimp with daikon and almonds	980
Dim sum with king crab	980
Cabbage rolls with crab in spinach leaves and sweet chili sauce	1440
Fried scallops with mashed potatoes, porcini mushrooms and truffle	1680

SALAD: Tiger prawns with avocado,
spinach and mango
1780



HOT DISHES

SOUPS

Sakhalin borscht	950
🍄 Boletus and porcini mushroom soup	1120
Far Eastern fish soup with black cod, halibut, sockeye salmon, vongole and mussels	1380
Vannamei shrimp tom yum	1390
Corn purée soup with crab	1420




PASTA & RISOTTO

Spaghetti with vongole and bottarga	1160
Risotto with smoked eel and parmesan	1250
Calamarata with tiger prawns and stracciatella	1450
Ravioli with crab and bisque sauce	1580
Risotto with pesto, stracciatella and Argentine prawns	1580
Linguine with morels	1580
Ptitim with Kamchatka crab and pesto sauce	1650
Risotto with morels and strachatella	1690
Black seafood pasta	1850
Risotto bisque with octopus and sweet paprika	1880



CRABS AND SHRIMPS* (price per 100 g)

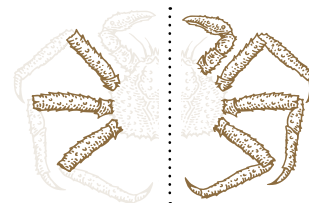
Choose a crab or prawn and add sauce

WHOLE CRAB		
		
King crab 1980	Snow crab 1350	Barbed crab 1350

CRAB*





(price per 100 g)

1-st phalanx 1950	Legs 1650
----------------------	--------------



Served with warm butter

ADD OUR UNIQUE SAUCE			
BLACK PEPPER pepper, oyster sauce and sweet chili 150	GINGER CHILI ginger, garlic and sweet chili 150	WHITE WINE champagne, herbs and cream 200	CAVIAR cream, caviar: sturgeon, trout, pike 650

			
Argentine prawn 780	Tiger prawn 840	Lobster 3250	Langoustine 3650
PRAWN			

HOT DISHES

FISH AND SEAFOOD (price per 100 g)

Scallops with white wine sauce**	580
Halibut with green onion*	790
Black cod with miso*	980
Salmon in teriyaki sauce with avocado*	1380
Grilled octopus with romesco sauce	2180

FISH

Smelt with morels and tartar sauce	1390
Pike cutlet with crumpled potatoes	1420
Sea bass with mango and avocado salad	1650
Crab croquette with guacamole	1680
Pike perch with wild rice, artichokes and black truffle	1780
Halibut fillet with pumpkin gratin and whitefish caviar	1790
Black cod with miso sauce, Kenyan beans and black chanterelles	1870
Chilean sea bass with creamy ponzu, asparagus and halibut caviar	4120

WHOLE FISH (price per 100 g)

Grilled dorado	750
Sea bass baked in salt	980
Sterlet baked in salt with three types of caviar sauce	1390
Turbot baked with potatoes and artichokes	1980

🌿 VEGETABLES

Truffle mashed potatoes	520
Grilled vegetables <small>(baby potato, broccoli, zucchini, bell pepper, tomato)</small>	680
Baby potatoes with morels	890
Grilled asparagus	1270



🌿 — vegetarian dish

* The weight of the dishes is in raw form.
The minimum weight for order is 200 / 300 g
(to choose)

* Price for live product as presented
in the aquarium, including shell

FISH JAPAN STYLE

ROLLS CREATIVE

VEGAN: avocado, iceberg lettuce and pickled daikon	950
FAR EAST: eel, scallop, avocado and wasabi sauce	1480
TEMPURA: fried shrimp, king crab, cucumber, spicy sauce	1550
TRUFFLE CRAB: crab, butterfish and truffle aioli	1890
SAKHALIN: king crab, salmon, red caviar, sweet chili sauce and teriyaki	2150
SEAFOOD: tuna, scallop, salmon, yellowtail	2280
BLUEFIN: tuna back, iceberg salad, avocado, cucumber, tobico caviar and Japanese aioli	2450
GOLDFISH: Bluefin tuna back and belly, truffle sauce, caviar	4800

ROLLS

Spicy salmon / tuna / river eel	960 / 1060 / 1080
CANADA: river eel, salmon, avocado, cucumber, unagi and sesame sauce	1150
PHILADELPHIA: salmon, curd cheese, avocado and red caviar	1580
CALIFORNIA: king crab, Japanese mayonnaise, avocado and tobico	1720

SUSHI

Salmon, wasabi, sesame	360
River eel, sesame, unagi sauce	380
Scallop	400
King crab and dashi sauce	490
Wild amberjack, yuzu, sesame	780
Tuna back and wasabi leaves	870
Tuna belly	1250
Golden sushi tuna back	1700
Golden sushi tuna belly with yuzu / black caviar	1800

SPICY SUSHI

Salmon	380
River eel	410
Scallop	480
King crab	610
Tuna back	870
Wild amberjack	920
Tuna belly	1250

SUSHI ON FIRE

Salmon and teriyaki sauce	380
Foie gras and unagi sauce	470
Marbled beef with ponzu sauce	480
Butterfish and truffle aioli	580
Wild amberjack, cream cheese, chimichurri sauce	730



SAKHALIN ROLL:

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

2150

SWEETS

DESSERTS

Daifuku with strawberries	450
Wagashi Mochi with blueberry / mango	560 / 680
Raspberry Pavlova	780
Bird cherry honey cake with raspberries	850
Tiramisu "Sakhalin"	1080
Crème Brûlée with strawberries	1180
Truffle ice cream with roasted hazelnuts	1240
Black pearl with coconut yogurt and cloudberry	1280

Black pearl
with coconut yogurt
and cloudberry

1280



TO ENJOY WITH TEA OR COFFEE

Crab candy	120
Honey with pine nuts / cones	220
Cookie with boiled condensed milk	250
Sakura éclair	290
Cloudberry / red berry jam	300 / 580

ICE CREAM

Vanilla	280
Chocolate	280
Strawberry	280

SORBETS

Strawberry	280
Sakhalin bilberry	280
Yuzu	280
Coconut-lime	280
Mango	280

BAR



APERITIF

Aperol 50 ml.	510
Pastis 50 ml.	510
L'Entente, Absinthe 50 ml.	860

VERMOUTH AND AMARO

Amaro Montenegro 50 ml.	820
Martini Bianco 100 ml.	770
Martini Fiero 100 ml.	770
Martini Riserva Ambrato 100 ml.	1100
Martini Riserva Rubino 100 ml.	1100

BITTERS

Beluga Hunting Herbal 50 ml.	590
Beluga Hunting Berry 50 ml.	590
Campari 50 ml.	450
Mamont Blood 50 ml.	460
Martini Riserva 50 ml.	770

VODKA

Siberian Express 50 ml.	550
ONEGIN 50 ml.	590
Mamont 50 ml.	460
Mamont Rye 50 ml.	460
Balchug 21 century 50 ml.	460
Balchug 16 century 50 ml.	480
NERPA DEEP & ICE 50 ml.	750
NERPA DEEP & ICE WHITE 50 ml.	750
Beluga Noble White Rabbit Family Reserve 50 ml.	660
Beluga Botanicals Pear 50 ml.	690
Beluga Transatlantic Racing 50 ml.	760
Beluga Allure 50 ml.	990
Beluga Gold Line 50 ml.	1090
Beluga Epicure 50 ml.	49 500

ORGANIC VODKA

NERPA Organic 50 ml.	480
Chistye Rosy 50 ml.	730
Chistye Rosy from barley grain 50 ml.	730
Mamont Ivory 50 ml.	650
Spelta 50 ml.	990

IMPORTED VODKA

Grey Goose 50 ml.	890
------------------------	-----



RUSSIAN DISTILLATE

Samovar wheat 50 ml.	570
Samovar rye 50 ml.	570

SAKE

Hakushika Junmai Daiginjo 300 ml.	6 600
--	-------

TEQUILA

Espolon Blanco 50 ml.	850
Espolon Reposado 50 ml.	950
Don Julio Blanco 50 ml.	1 950
Don Julio 1942 50 ml.	5 100
Azul Plata 50 ml.	7 690
Azul Reposado 50 ml.	9 870

GIN

Green Baboon 50 ml.	350
Beefeater 50 ml.	750
Bulldog 50 ml.	990
Bombay Bramble 50 ml.	1 020
Bombay Sapphire 50 ml.	1 050
Botanist 50 ml.	1 540
Hendrick's Lunar 50 ml.	1 820

MESCAL

La Escondida Grand Mezcal 50 ml.	1 260
---------------------------------------	-------

RUM

OakHeart Original 50 ml.	700
Barcelo Imperial 50 ml.	1 050
Zacapa 23 50 ml.	2 350

WHISKY

SPEYSIDE

Macallan 12 Double Cask 50 ml.	3 100
Macallan 18 Double Cask 50 ml.	9 800
Balvenie 30 50 ml.	89 900

HIGHLAND

Glenfiddich 12 50 ml.	2 080
Glenfiddich 15 50 ml.	2 900
Glenfiddich 18 50 ml.	4 400
Glenfiddich 21 50 ml.	8 330
Glenfiddich 23 Grand Cru 50 ml.	12 530
Dalmore King Alexander III 50 ml.	9 960



WHISKY

ISLAY

Caol Ila 12 50 ml 2 300

PURE MALT

Monkey Shoulder 50 ml 1 610

BLENDED SCOTCH WHISKY

Dewar's 8 Japanese Smooth 50 ml 750

Naked Grouse Blended Malt 50 ml 1 150

Chivas 12 50 ml 1 450

Chivas 18 50 ml 2 650

Chivas Icon 50 ml 36 660

IRELAND

Jameson 50 ml 960

RUSSIA

Kemlya American Oak 50 ml 3 200

BOURBON

Jim Beam 50 ml 820

Woodford Reserve V 50 ml 1 180

TENNESSEE WHISKEY

Jack Daniel's Old N°7 V 50 ml 870

COGNAC

Bisquit & Dubouche VS 50 ml 1 250

Bisquit & Dubouche VSOP 50 ml 1 650

Bisquit & Dubouche XO 50 ml 5 200

Camus Ile de Re 50 ml 1 910

CALVADOS

Christian Drouin 50 ml 620

Blanche de Normandie 50 ml 990

Pere Magloire VSOP 50 ml 1 120

PISCO

Mistral Especial 50 ml 720

Tres Erres Moai Reservado 50 ml 1 330

SPARKLING WINE

Martini Prosecco Rose 125 ml 1 250

Martini Prosecco D.O.C 187 ml 1 250

Martini Asti D.O.C.G 187 ml 1 390



LIQUEURS AND TINCTURES

Limoncello 50 ml.	420
Onegin GOURMET chokeberry 50 ml.	560
Becherovka 50 ml.	650
Baileys 50 ml.	650
Luxardo Espresso 50 ml.	650
Branca Menta 50 ml.	780
Fernet Branca 50 ml.	780
Luxardo Amaretto 50 ml.	900

BEER

Chocolate stout 440 ml.	690
Kulmbacher Edelherb n.a. 500 ml.	690

DRAFT BEER

Einsiedler Klausner Pils 330 ml.	700
Kronenbourg 1664 Blanc 330 ml.	700

HOT DRINKS

White mulled wine with quince and pear 200 ml.	780
Red mulled wine with basil 200 ml.	780

SOFT DRINKS

WATER

Legend of Baikal still / sparkling 750 ml.	540
Сан Бенедетто г / б.г 750 ml.	850
Surgiva still 750 ml.	850

NON-ALCOHOLIC COCKTAILS

Sakura, yuzu, soda water 240 ml.	560
Lilac, blackcurrant, lavender, soda water 240 ml.	560
Kiwi, rhubarb, cucumber, soda water 240 ml.	560
Pomegranate, hibiscus, mint, soda water 240 ml.	560
Passion fruit, estragon, soda water 240 ml.	560


FRESH JUICE

Apple / carrots 250 ml.	440
Orange / grapefruit / celery 250 ml.	580
Pineapple 250 ml.	680
Pomegranate 250 ml.	1210

JUICE

Juice "WIZ" (apple, orange, cherry, tomato) 250 ml.	280
--	-----

FIZZY DRINKS

 Evervess Cola / Cola Zero 250 ml.	340
Evervess Tonic / Ginger Ale 250 ml.	340
Coca-Cola 330 ml.	420
Fanta / Sprite 250 ml.	420



TEA & COFFEE

TEA

CLASSIC

Ceylon / Earl Grey <i>Black</i>	580
Sencha / Jasmine <i>Green</i>	580

HERBAL

Sakhalin collection / Taiga collection	580
Dogrose / Chamomile	580
Blooming Sally (<i>decaf</i>)	580

JAPANESE ORGANIC

Matcha / Matcha latte	450 / 680
Hodzic / Geinmeich	680
Gyokuro	680

CHINESE

Ku Qiao <i>Buckwheat</i>	650
Da Hong Pao <i>Red</i>	650
Gaba / Tie Guan Yin <i>Oolongs</i>	690

TEA WITHOUT TEA 500 ML

Sakura with aloe honey	630
Buckthorn with ginger	630
Kumquat, aloe and tarragon	630
Pumpkin, cranberry and ginger	630

COFFEE

Espresso / Double espresso	350
Americano	350
Cappuccino	460
Latte	460
Truffle raff / Cheese raff with salted caramel	460



THE PERFECTION OF GASTRONOMY AT HOME - FREE DELIVERY BY "SAKHALIN" RESTAURANT

Within the Garden Ring – when ordering from 7500 rubles,
Within the TTK – when ordering from 15 000 rubles,
Pick-up available



*When you making payments at a restaurant, you must be given a cash receipt! You could check the cash receipt using the QR code of the Federal Tax Service of Russia' application - "Bill check"
if you were not given the cash receipt -we will be return your money!*

This menu is advertising material. The control menu you can found at the administration. All prices are presented in rubles, Not subject to VAT