



SAKHALIN
MOSCOW

MENU



the loyalty program



MICHELIN
2022

SPECIAL SET

YELLOWTAIL ROLL SUSHI WITH WAKAMONO PEACH

SALMON TATAKI WITH MANGO

RISOTTO WITH SCALLOP AND GREEN PEAS

TUNA STEAK WITH ASPARAGUS AND YAKINIKU PEPPER SAUCE

9 800 RUB



*WINE PAIRING 9 500 RUB

WAGYU

WAGYU SUSHI WITH SEA URCHIN CAVIAR

1 250₽

FRIED GYOZA WITH WAGYU AND GREEN ONION 5 pc.

2 800₽

WAGYU BEEF STROGANOFF WITH WASABI PUREE

5 300₽

WAGYU ROLL WITH KAMPYO PUMPKIN AND BLACK CAVIAR

5 500₽

SEARED RIBEYE WAGYU WITH PONZU SAUCE AND TRUFFLE

7 500₽

WAGYU STEAK WITH BABY CORN 150 g.
(best rare)

11 500₽



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

580

TO SHARE *for 2 persons*

Assorted Sakhalin tartars: <i>king crab, eel, salmon</i>	5 050
Assorted carpaccio and tartars: <i>tuna, sea bass, king crab, scallop and salmon</i>	5 150
Assorted sashimi: <i>eel, salmon, scallop, yellowtail</i>	5 350
Catalan-style salad with crab and tomatoes <i>for 2 persons</i>	6 900

CAVIAR BAR *(price per 50 g)*

Served with sour cream and fluffy pancakes

Pike <i>The Volga River</i>	1 350
Chum salmon <i>The Okhotsk Sea</i>	1 500
Sturgeon <i>The Caspian Sea</i>	9 500
Albino sterlet <i>The Azov Sea</i>	12 500

OYSTERS *out of aquarium (price per 1 pc.)*

Borodino bread and butter sandwiches

Sauce on your choice: wine vinegar, ponzu or shiso

Jolie	880
Misaki	950
Murotsu	950

SEASHELLS* *out of aquarium*

Caution, increases libido

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

SHRIMPS ON ICE* *(price per 100 g)*

Served with lemon and shiso sauce / can be served in tartar style

Argentine shrimp	780
Sakhalin shrimp	1 310
Carabineros	2 690
Langoustine	3 950



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

RAW BAR

SAKHALIN TARTARS

River eel with cucumber and unagi sauce	1 090
Tuna back with avocado and tobico caviar	1 550
Salmon with mango, red caviar and ponzu-mayo sauce	1 780
King crab with cucumber and aioli	2 250

CARPACCIO

Salmon with ponzu sauce	1 580
Sea bass with olive oil and yuzu snow	1 580
Octopus with olive oil and pistachios	2 380
Bluefin tuna with ponzu and olive oil	2 580

TARTARS

Scallop with papaya and ponzu sauce	1 980
Salmon with Thai mango and allagro sauce	2 280
Tuna with guacamole and basil	2 320
King crab with avocado and mango	3 650

CRUDO AND CEVICHE

🔥 Classic sea bass ceviche	1 350
Salmon crudo with ponzu sauce and green salad chips	1 550
Scallops crudo with strawberries	1 890
🔥 Yellowtail crudo with jalapeño pepper and yuzu sauce	2 150

SASHIMI (price per 45 g)

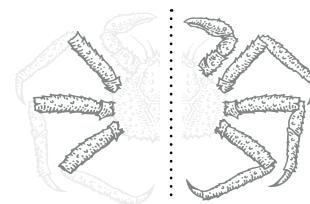
Served with grated wasabi, pickled ginger and soy sauce

River eel	890
Scallop	990
Faroe Islands salmon	1 090
King crab	2 250
Wild amberjack	2 380
Tuna back	2 500
Tuna belly	4 250

CRAB ON ICE*

(price per 100 g)

1-st phalanx	Legs
3 850	2 750



Served with rouille sauce



WHOLE FISH (price per 100 g)

Carpaccio / crudo / ceviche

Dorado	750
Sea bass	980
Wild sea bass	1 550

🔥 – spicy dish

FISH JAPAN STYLE

ROLLS CHEF'S DISHES

VEGAN: avocado, iceberg lettuce and pickled daikon	950
FAR EAST: eel, scallop, avocado and wasabi sauce	1 580
TEMPURA: fried shrimp, king crab, cucumber, spicy sauce	1 850
TRUFFLE CRAB: crab, butterfish and truffle aioli	2 350
BLUEFIN: tuna back, iceberg salad, avocado, cucumber, tobico caviar and Japanese aioli	2 450
SAKHALIN: king crab, salmon, red caviar, sweet chili sauce and teriyaki	2 850
GOLDFISH: Bluefin tuna back and belly, truffle sauce, caviar	4 800

ROLLS

Spicy salmon / river eel / tuna	1 260 / 1 080 / 1 480
CANADA: river eel, salmon, avocado, cucumber, unagi and sesame sauce	1 150
PHILADELPHIA: salmon, curd cheese, avocado and red caviar	1 850
CALIFORNIA: king crab, Japanese mayonnaise, avocado and tobico	1 850

SUSHI CLASSIC

River eel, sesame, unagi sauce	380
Salmon, wasabi, sesame	480
Scallop	480
King crab and dashi sauce	650
Tuna back and wasabi leaves	870
Wild amberjack, yuzu, sesame	880
Tuna belly	1 450

SASHIMI ROLLS

Salmon, crab and wasabi sauce ..	2 150
Tuna, crab and black caviar	2 350

SPICY SUSHI

River eel	410
Salmon	520
Scallop	580
King crab	850
Tuna back	970
Wild amberjack	980
Tuna belly	1 430

SUSHI ON FIRE

Salmon and teriyaki sauce	380
Scallop with foie gras and teriyaki sauce	450
Foie gras and unagi sauce	470
Marbled beef with ponzu sauce	480
Butterfish and truffle aioli	580
Wild amberjack, cream cheese, chimichurri sauce	830



APPETIZERS

COLD APPETIZERS

🌱 Edamame beans with sea salt / spicy	550 / 660
🌱 Cucumbers in Asian sauce	750
Guacamole with corn buns	950
Cucumbers with goat cheese and black caviar	1 350
Olyutorskaya herring with boiled potatoes and Vologda butter	1 370
Burrata with tomatoes and basil	1 650
Artichoke carpaccio with parmesan	4 750

SALADS

Crispy eggplants with tomatoes and cashews in Asian sauce	1 080
Olivier salad with veal tongue and red caviar	1 280
Capelin with roasted potatoes and cucumbers	1 650
Tiger prawns with avocado, spinach and mango	1 800
Baby spinach with truffle yuzu sauce and dry miso	1 950
Greek salad with feta cheese	2 250
Caesar salad with chicken / with shrimps	2 450 / 2 550
Sakhalin salad with crab, tobiko and rouille sauce	3 350

WARM APPETIZERS

Miso eggplant with yuzu yogurt	650
Tiger shrimps tempura with sriracha sauce	1 050
Fried mini squids with artichokes	1 350
Dim sum with king crab	1 850
Cabbage rolls with crab in spinach leaves and sweet chili sauce	2 350
Pan-seared scallops with Mornay sauce	2 380
Zucchini blossoms with crab	2 500
Trumpet morels stroganoff	2 550
First claw of king crab in caviar sauce	5 950

SALAD: Tiger prawn
with avocado, spinach and mango
1 800



HOT DISHES

WHOLE FISH (price per 100 g)

Grilled dorado	750
Sea bass baked in salt / grilled	950
Sea bass baked with Mediterranean-style vegetables	1 050
Sterlet backed in salt with three types of caviar sauce	1 450
Sole Grand Marnier	1 950
Turbot baked with potatoes and artichokes	2 650

FISH AND SEAFOOD (price per 100 g)

Scallops with white wine sauce**	580
Smelt fish	950
Halibut with green onion*	980
Black cod with miso*	980
Salmon in teriyaki sauce with avocado*	1 480
Grilled octopus with romesco sauce	2 480
Chilean sea bass	3 850

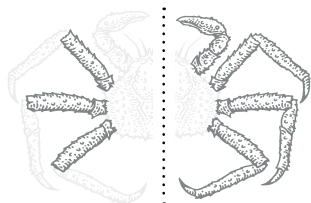
CRABS AND SHRIMPS* (price per 100 g)

Choose a crab or prawn and add sauce

CRAB*

(price per 100 g)

1-st phalanx	Legs
3 850	2 750



Served with warm butter

WHOLE CRAB



King crab
2 150



Snow crab
1 350



Barbed crab
1 350

ADD OUR UNIQUE SAUCE

BLACK PEPPER
pepper, oyster sauce
and sweet chili

250

TOMATO
farm tomatoes, olives,
capers, and basil

250

WHITE WINE
champagne, herbs
and cream

250

CAVIAR
cream, caviar: sturgeon,
trout, pike

650



Argentine prawn
780



Carabineros
3 550



Tiger prawn
840



Lobster
3 750



Langoustine
3 950

PRAWN

* Weights are listed in raw form.
Minimum order weight 200 / 300 g (to choose)

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

HOT DISHES

SOUPS

🌿 Boletus and porcini mushroom soup	1 560
Sakhalin borsch	1 570
Far Eastern fish soup with black cod, halibut, sockeye salmon, vongole and mussels	1 830
Tom Yum with vannamei shrimp	2 250

PASTA & RISOTTO

Ravioli with burrata	1 250
Risotto with smoked eel and parmesan	1 350
Spaghetti with vongole and bottarga	1 550
Calamarata with tiger prawns and stracciatella	1 650
Linguine with morels	1 650
Risotto with pesto, stracciatella and Argentine prawns	1 680
Morels and stracciatella risotto	1 750
Spaghetti with sea urchin caviar	2 050
Linguine with crab	2 750
Linguine with lobster	13 500

FISH

Pike cutlet with brussels sprouts and mashed potatoes	1 420
Capelin with wild garlic, morels, and tartar sauce	1 550
Black cod with Kenyan beans and morels	1 780
Pike perch with vegetable ratatouille	1 980
Sea bass with mango salad and thai dressing	2 250
Crab cutlet with baby corn and guacamole	2 450
Halibut filet with pumpkin gnocchi	2 690



Black truffle 300
(1 g)

Morels 650
(price per 50 g.)

🌿 VEGETABLES

Truffle mashed potatoes	680
French fries with parmesan and truffle oil	850
Fried early potatoes with wild mushrooms	890
Grilled vegetables (new potatoes, broccoli, zucchini, bell pepper, tomato)	1 080
Grilled asparagus with parmesan	1 370
Grilled artichoke	2 550
Padrón Pepper	2 950

BAR





PLACEBO non-alcoholic

Morning Breeze: <i>melon, calamansi, soda</i>	620
Yuzu tsunami: <i>yuzu, grapefruit, soda, passion fruit foam</i>	620
Black Pearl: <i>black grape, soda</i>	620
Pearlescent Sakura: <i>lychee, sakura, soda</i>	620

APERITIFS light

Aperol Spritz: <i>Aperol, sparkling wine, soda water, orange</i>	1 550
Campari Spritz: <i>Campari, sparkling wine, soda, orange</i>	1 550
Sarti Spritz: <i>Sarti, sparkling wine, soda water, lime</i>	1 550
The flying Dutchman: <i>Beluga Nobl WRF, pear wine, feijoa</i>	1 100
Nymphamaniac: <i>berry gin, cocchi rosso vermouth, black grape soda</i>	1 100
Golden Fish: <i>melon, calamansi, sparkling wine</i>	1 250
Squid Game: <i>vodka Grey Goose, yuzu, grapefruit, sparkling wine, sakura</i>	1 250
Mandarin beach: <i>vodka Chisti Rosy, mandarin shochu, melon, aloe, white wine</i>	1 250
Beluga Botanicals rose & tonic: <i>Beluga Botanicals rose-lime, tonic</i>	1 250
Martini Fiero tonic: <i>Martini Fiero, tonic, orange</i>	1 550

SOUR sweet and sour

From Dusk Till Dawn: <i>vodka Beluga Gold Line, lychee, strawberry</i>	1 100
Deep Dive: <i>whiskey Teeling Small Batch, hojicha, cherry, passion fruit foam</i>	1 100
Strawberry Kinky: <i>rum, pineapple, Coconut water "Foco"</i>	1 100
Neptune's Nectar: <i>vodka NERPA DEEP&ICE, lychee, sakura, strawberry foam</i>	1 250
Apple Uni: <i>vodka Niki, gin, sencha, green apple, egg white</i>	1 250
Jellyfish gimlet: <i>Etsu Double Yuzu, maraschino liqueur, black grapes, blueberries</i>	1 250
Supreme: <i>gin, green melon, sweet vermouth</i>	1 100
Violet Sapphire: <i>vodka Orthodox, lilac bush, dragon fruit</i>	1 250

STRONG

Bosford Tonic: <i>gin Bosford, tonic</i>	950
Lost Island: <i>gin, vermouth, sage, maraschino liqueur</i>	1 100
Negroni's Tentacles: <i>gin, martini fiero, martini bitter, jabara liqueur, sake</i>	1 100
Gone with Dori: <i>whiskey Dewar's White Label, mix of vermouths, cherry</i>	1 100
Negroni: <i>Campari, gin Bulldog, red vermouth</i>	1 580

VERMOUTH 100 ml

Martini Bianco	770
Martini Extra Dry	770
Martini Riserva Ambrato	1 100
Martini Riserva Rubino	1 100

APERITIF BITTERS 50 ml

Martini Fiero <i>100 ml</i>	770
Martini Riserva Bitter	770
Aperol	550
Campari	550
Mamont Blood	690
Hunting Bitter Herbal	590
Hunting Bitter Berry	590

BELUGA 50 ml

Beluga Botanical Pear and Linder	730
Beluga Botanical Rose and Lime	730
Beluga Botanical Cucumber and Mint	730
Beluga Noble White Rabbit Family Reserve	730
Beluga Transatlantic Racing	830
Beluga Gold Line	1 150
Beluga Epicure	49 500

VODKA 50 ml

Mamont	550
Mamont Rye	550
Orthodox	500
NERPA DEEP & ICE	850
NIKI Pure	1 100

ORGANIC VODKA 50 ml

Chisti Rosi	900
Mamont Ivory	700
Onegin Organic	750

IMPORTED VODKA 50 ml

Grey Goose	890
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RUSSIAN DISTILLATE 50 ml

Samovar wheat	570
Samovar rye	570

TEQUILA 50 ml

Espolon Blanco 100% agave	850
Espolon Reposado 100% agave	950
Don Julio Blanco	1 650
Don Julio 1942	5 100
Los Tres Toños Anejo	2 200
Azul Plata	5 230
Azul Reposado	8 200

GIN 50 ml

Bosford	450
Green Baboon	450
Beefeater	750
Bulldog	800
Bombay Bramble	850
Bombay Sapphire	850
Bobby's Schiedam	1 350
Masahiro Okinawa	1 450
Botanist	1 540
Etsu Double Yuzu	1 700
Hendrick's Lunar	1 820

MEZCAL 50 ml

La Escondida Grand Mezcal	1 260
Noble Coyote Espadin	2 500

RUM 50 ml

Oakheart original spiced gold	700
Barcelo Imperial	1 200
Zacapa 23	2 350

WHISKY 50 ml

SPEYSIDE

Macallan 12 Double Cask	3 300
Macallan 18 Double Cask	9 800
Balvenie 30	89 900

HIGHLAND

Glenfiddich 12	2 100
Glenfiddich 15	4 200
Glenfiddich 18	4 400
Glenfiddich 21	8 330
Glenfiddich 23 Grand Cru	12 530
Dalmore King Alexander III	9 960

WHISKY 50 ml

ISLAY

Caol Ila 12 2 300

PURE MALT

Monkey Shoulder 1 610

BLENDED SCOTCH WHISKY

Dewar's White Label 650

Dewar's 8 Japanese Smooth 820

Chivas 12 1 450

Chivas 18 2 650

Chivas Icon 36 660

IRELAND

Teeling Small Batch 1 100

Teeling Single Malt 1 550

Jameson 1 100

RUSSIA. SARANSK

Richard Chancellor Double Blend 3 200

Kemlya American Oak 3 200

BOURBON

Jim Beam 950

Woodford Reserve 1 180

TENNESSEE WHISKEY

Jack Daniel's Old N°7 1 100

JAPAN

Masahiro Pure Malt 1 600

Togouchi Japanese 9 3 200

COGNAC 50 ml

Courvoisier VSOP 1 550

Courvoisier XO *accompanied by a chef's complement of flaming sushi* 6 190

Bisquit & Dubouche VS 1 250

Bisquit & Dubouche VSOP 1 850

Bisquit & Dubouche XO 5 200

Camus Ile de Re 1 910

CALVADOS 50 ml

Christian Drouin 620

Blanche de Normandie 990

Pere Magloire VSOP 1 120

PISCO 50 ml

Mistral Especial 720

Tres Erres Moai Reservado 1 330





LIQUEURS AND TINCTURES 50 ml

Limoncello	690
Onegin GOURMET black currant	560
Becherovka	650
Baileys	650
Luxardo Espresso	650
Branca Menta	780
Fernet Branca	780
L'Entente, Absinthe	860
Luxardo Amaretto	900

BEER

Chocolate stout 440 ml	690
Kulmbacher Edelherb n.a 500 ml	720

DRAFT BEER

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

SOFT DRINKS

WATER

San Benedetto still / sparkling 250 ml	450
N E D R A still / sparkling 750 ml	850

FRESH JUICE

Apple / carrots 250 ml	440
Coconut water "Foco" 250 ml	240
Orange / grapefruit / celery 250 ml	580
Pineapple 250 ml	680
Pomegranate 250 ml	1 210

JUICE

Rich® Rich (apple, orange, cherry, tomato) 200 ml	380
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FIZZY DRINKS

Rich® Rich Cola 330 ml	490
Rich Cola without sugar 330 ml	490
Rich Indian Tonic 330 ml	560
Rich Bitter Lemon 330 ml	560



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

Within the Garden Ring – when ordering from 7 500 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