





## TEPPANIYAKI MENU

Dining in a private Teppanyaki room offers the opportunity not only to watch a culinary show and to master the art of cooking using unique Japanese techniques, but also to enjoy excellent products and personalized service for several hours.

Available exclusively in a private room.  
Advance reservation with a deposit is required.

### OKINAWA set

GILLARDEAU OYSTER  
Bonito vinegar, sturgeon caviar

TUNA  
Bluefin tuna trio

NIGIRI  
Spicy yellowtail, foie gras, smoked eel, wagyu  
and black caviar

HOT & SOUR SOUP  
Duck consommé, king crab,  
scallop, argentine prawn

VEGETABLES TEPPANIYAKI  
Seasonal vegetables, fresh greens

WAGYU TEPPANIYAKI  
Wagyu Japan, Kobe

KINAI PINEAPPLE  
Pineapple with rum aroma, saffron cannoli

28 500 per person

### HOKKAIDO set

PINK JOLIE OYSTER  
Bonito vinegar, sturgeon caviar

SALMON  
Murmansk salmon trio

SEAFOOD TEPPANIYAKI  
Argentinian prawn, scallop,  
sea bass, chimichurri

VEGETABLES TEPPANIYAKI  
Seasonal vegetables, fresh greens

BEEF TEPPANIYAKI  
Beef tenderloin, homemade teriyaki sauce

MOCHI  
Rice dough, matcha-raspberry, chocolate-mango

15 800 per person

### DEGUSTATION SET

Salmon Trio

Scallop with leche de tigre sauce

Open-Ended Tuna Hand Roll

Argentinian Wasabi Shrimp

Hong Kong-style sea baas

or

Wok Marbled Beef Tenderloin

Hongbao

8 950

### SIGNATURE PLATTER

Gillardeau oysters

Sea Urchin, fermented quail egg

Live scallop and red prawn sashimi

Akami tuna and hamachi nigiri

Wagyu roll with avocado, yuzu kosho, osetra caviar

Toro tuna roll with cucumber and ajimarillo

40 000



### SIGNATURE DISHES

SAKHALIN SCALLOP 2 800  
Scallop, sea urchin, sturgeon caviar

LECHE DE TIGRE 1 700  
Scallop, coconut milk, chili

NIGIRI SET 4 480  
Bluefin tuna chu-toro, wagyu,  
foie gras with smoked eel

SEA URCHIN CAVIAR 1 150  
Tsuma, shiso leaf, wasabi

GILLARDEAU OYSTER 2 400  
Ponzu Granité

PINK JOLEY OYSTERS 1 600  
Ponzu Granité

KOBE-STYLE WAGYU 100 g 19 800  
Wagyu, bok choy, enoki mushrooms,  
kobe marinade

### Sommelier's Recommendation

La Scolca Rose, Soldati, Piemonte, Italy 125 ml.....2 000 rub

Pierre Gimonet & Fils "Cuis", Blanc de Blancs, France 125 ml.....4 500 rub

## SASHIMI (2 pcs)

|                       |               |
|-----------------------|---------------|
| Salmon                | 1 100         |
| Bigeye tuna           | 1 580         |
| Akami tuna   Chu toro | 2 350   3 800 |
| Hamachi               | 2 800         |
| Scallop               | 1 600         |

## NIGIRI (1 pc)

|                       |               |
|-----------------------|---------------|
| Salmon                | 780           |
| Bigeye tuna           | 780           |
| Akami tuna   Chu toro | 1 250   1 900 |
| Hamachi               | 1 480         |
| Eel                   | 850           |
| Crab                  | 1 180         |
| Scallop               | 750           |
| Wagyu (Kobe)          | 2 250         |

## HOT APPETIZERS

|   |       |   |       |
|---|-------|---|-------|
| EDAMAME salted   spicy  | 780   | CRISPY CALAMARI   | 1 280 |
| Soybeans, salt   chili pepper, garlic                             |       | Yuzu kose pepper, lime, jalapeno sauce                    |       |
| DUCK SPRING ROLLS   | 1 150 | WASABI PRAWNS   | 1 800 |
| Sweet hoisin sauce, wood ear mushrooms                            |       | Argentine prawns, mango, goji berries                     |       |
| CRISPY EGGPLANT SALAD   | 1 450 | BEEF BAO  | 2 300 |
| Pickled cherry tomatoes, sweet and sour sauce                     |       | Steamed bao bun, braised beef ribs, sweet and spicy sauce |       |
| DIM SUM HAR GOW   | 2 800 |   |       |
| Argentinian prawn, water chestnut, Kamchatka crab, Asian dressing |       |   |       |

## ROLLS

|   |       |  |       |
|---|-------|--|-------|
| KING CRAB ROLL  | 3 300 | PRAWN ROLL                                       | 1 700 |
| King crab, avocado, cucumber, tobiko, orange mayo                   |       | Argentine prawn, avocado, tobiko, jalapeno sauce |       |
| RAINBOW ROLL  | 3 780 | SEA ROLL   | 2 750 |
| King crab, salmon, scallop, eel, Argentine prawn, yuzu mayo         |       | Salmon, tuna, scallop, takuan, cucumber          |       |
| SPICY TUNA ROLL   | 4 100 | SPICY SALMON ROLL                                | 2 150 |
| Bluefin Tuna, ahi-amarillo sauce, cucumber sesame kimchi, chili jam |       | Salmon, cucumber, avocado, furikake              |       |

## RICE & NOODLES

|                                 |       |
|---------------------------------|-------|
| FRIED RICE                      | 900   |
| sesame oil, shichimi, soy sauce |       |
| -chicken                        | 1 280 |
| -pork                           | 1 280 |
| -prawn                          | 1 700 |
| -beef                           | 1 850 |

|  |       |
|--|-------|
| YAKI RAMEN                             | 1 800 |
| sesame oil, coriander, enoki mushrooms |       |
| -chicken                               | 1 950 |
| -pork                                  | 2 050 |
| -prawns                                | 2 100 |
| -beef                                  | 2 300 |

## COLD APPETIZERS

|  |       |
|--|-------|
| SMASHED CUCUMBER                               | 780   |
| Sesame oil, shichimi, soy sauce                |       |
| WOOD MUSHROOMS                                 | 780   |
| Sesame oil, fresh herbs, garlic                |       |
| AVOCADO AND CUCUMBER SALAD                     | 1 500 |
| Baku tomatoes, soy sauce                       |       |
| SEAFOOD SALAD                                  | 1 950 |
| Scallops, Argentine prawn, squid, bean sprouts |       |
| TUNA TATAKI                                    | 2 650 |
| Marinated big eye tuna, eggplant variation     |       |
| AMA EBI CHIMICHURI                             | 1 350 |
| Ama ebi prawns, tomatoes, cucumber, chili      |       |

## SOUP

|  |       |
|--|-------|
| WONTON SOUP                                | 1 150 |
| Prawn wonton, chicken broth                |       |
| MISO SOUP WITH SALMON                      | 1 350 |
| Miso paste, tofu, salmon                   |       |
| SEAFOOD LAKSA SOUP                         | 1 750 |
| argentine prawns, squid, scallops, noodles |       |



## MAIN DISHES

|   |       |  |       |
|---|-------|--|-------|
| KUNG PAO CHICKEN<br>Chicken in sweet and sour sauce, chili,<br>peanuts, jasmine rice, seasonal vegetables | 1 750 | BLACK COD TEMPURA<br>Black cod, crispy tempura vegetables,<br>aji-amarillo sauce | 2 850 |
| HOT & SOUR PRAWNS<br>Argentinian prawns, wood ear mushrooms,<br>bamboo, sweet pepper                      | 2 250 | TERIYAKI SALMON<br>Salmon, wok vegetables, miso marinade                         | 3 750 |
| WOK MARBLED BEEF TENDERLOIN<br>Beef tenderloin, seasonal vegetables,<br>jasmine rice                      | 2 180 | HONG KONG-STYLE BLACK COD<br>Green asparagus, fresh herbs, panko                 | 3 800 |
| CRISPY PORK BELLY<br>13 spices, bok choy, ginseng root  | 2 050 | HONG KONG-STYLE SEA BASS<br>Steamed sea bass, Chinese-style soy sauce            | 4 100 |

## DESSERTS

|   |       |
|---|-------|
| MATCHA CHEESECAKE<br>Matcha and sesame cheesecake,<br>Jasmine ice cream, miso caramel             | 1 350 |
| MOCHI (2 PCS)<br>Rice dough, raspberry matcha, mango chocolate                                    | 1 250 |
| HONGBAO<br>Oolong tea mousse, white peach confit,<br>pistachio sponge cake                        | 1 350 |
| SAKURA<br>Lychee mousse, freeze-dried raspberries,<br>white chocolate sponge cake, jasmine mousse | 1 350 |
| MORIVAZE<br>Saffron ptf, ginger-kaffir lime petire four,<br>assortment of exotic fruits           | 8 100 |

## COFFEE

|                     |     |
|---------------------|-----|
| ESPRESSO   MACHIATO | 700 |
| AMERICANO           | 750 |
| CAPPUCCINO          | 950 |
| LATTE               | 950 |
| DOUBLE ESPRESSO     | 950 |

## BEVARAGES

|  |             |
|--|-------------|
| DAUSUZ<br>0,580   0,850                                      | 850   1 050 |
| SAN BENDETTO<br>0,250   0,750                                | 850   1 250 |
| COKE 0,330   | 950         |
| FRESH JUICES<br>Apple, grapefruit, carrot,<br>orange, celery | 1 100       |



## TEA COLLECTION



| BLACK TEA         | GREEN TEA    | TIZANY           | PUER             |
|-------------------|--------------|------------------|------------------|
| English breakfast | Sencha       | Rooibos orange   | Puer with cherry |
| Earl Grey         | Jasmin       | Rooibos tiramisu |                  |
| Dargiling         | Blueberry    | Chamomile        |                  |
|                   | Genmaicha    |                  |                  |
|                   | Milky oolong |                  |                  |
|                   |              | 1 050            |                  |

## FOUR SEASONS LION PALACE BLEND

| HERBAL TEA   | SIGNATURE BLACK TEA                                       |
|--|---|
| Ginger, lemongrass, lemon zest,<br>fragrant verbena, licorice and fresh mint | Black tea with cranberry, cherry and<br>cornflower petals |
|  | 1 150   |

All prices are shown in Russian rubles, including VAT. Please let us know if you are allergic to any products.  
The service for groups of 5 people or more is paid. The service fee is 10% of the total cost of the order.

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