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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

TASMANIAN OYSTER
Bonito vinegar, salmon 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

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The service for groups of 5 people or more is paid. The service fee is 10% of the total cost of the order.

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

TASMANIAN OYSTER 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 Gimonnet & Fils "Cuis", Blanc de Blancs, France 125 ml.....4 500 rub

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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	680
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

ROLLS

KING CRAB ROLL 3 300
King crab, avocado, cucumber, tobiko, orange mayo

RAINBOW ROLL 3 780
King crab, salmon, scallop, eel, Argentine prawn, yuzu mayo

SPICY TUNA ROLL 4 100
Bluefin Tuna, ahi-amarillo sauce, cucumber sesame kimchi, chili jam

PRAWN ROLL 1 700
Argentine prawn, avocado, tobiko, jalapeno sauce

SEA ROLL 2 750
Salmon, tuna, scallop, takuan, cucumber

SPICY SALMON ROLL 2 150
Salmon, cucumber, avocado, furikake



COLD APPETIZERS

SMASHED CUCUMBER 780
Sesame oil, shichimi, soy sauce

CHINESE 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

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HOT APPETIZERS

EDAMAME salted | spicy 780
Soybeans, salt | chili pepper, garlic

DUCK SPRING ROLLS 1 150
Sweet hoisin sauce, wood ear mushrooms

CRISPY EGGPLANT SALAD 1 450
Pickled cherry tomatoes, sweet and sour sauce

DIM SUM HAR GOW 2 800
Argentinian prawn, water chestnut, Kamchatka crab, Asian dressing

CRISPY CALAMARI 1 280
Yuzu kose pepper, lime, jalapeno sauce

WASABI PRAWNS 1 800
Argentine prawns, mango, goji berries

BEEF BAO 2 300
Steamed bao bun, braised beef ribs, sweet and spicy sauce

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



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

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MAIN DISHES

KUNG PAO CHICKEN 1 750
Chicken in sweet and sour sauce, chili, peanuts, jasmine rice, seasonal vegetables

HOT & SOUR PRAWNS 2 250
Argentinian prawns, wood ear mushrooms, bamboo, sweet pepper

WOK MARBLED BEEF TENDERLOIN 2 180
Beef tenderloin, seasonal vegetables, jasmine rice

CRISPY PORK BELLY 2 050
13 spices, bok choy, ginseng root

BLACK COD TEMPURA 2 850
Black cod, crispy tempura vegetables, aji-amarillo sauce

TERIYAKI SALMON 3 750
Salmon, wok vegetables, miso marinade

HONG KONG-STYLE BLACK COD 3 800
Green asparagus, fresh herbs, panko

HONG KONG-STYLE SEA BASS 4 100
Steamed sea bass, Chinese-style soy sauce

GRILL MENU

BEEF TSUKUNE 2 500
Marbled beef, romaine lettuce, chinese mushrooms, tare sauce

SEAFOOD SATAY 2 350
Argentine shrimps, scallops, mini squids, satay sauce

CHICKEN YAKITORI 1 700
Chicken thigh, leek, pak choi, teriyaki

STEWED KALBI RIB 2 200
Marbled beef rib, lemongrass, cherry tomatoes, chives, tsuma

PEKING DUCK

Chef cooks a whole duck, using t traditional Hong Kong method of slicing with elements Japanese technology

13 000



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COFFEE

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

BEVARAGES

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

TEA COLLECTION

1 050

BLACK TEA

English breakfast
Earl Grey
Dargiling

GREEN TEA

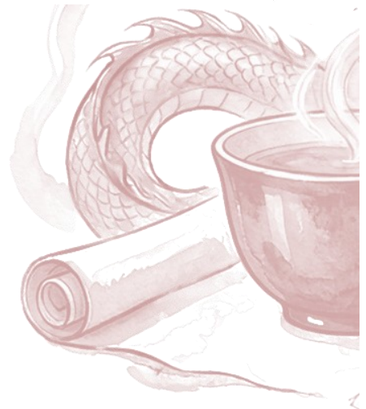
Sencha
Jasmin
Blueberry
Genmaicha
Milky oolong

TIZANY

Rooibos orange
Rooibos tiramisu
Chamomile

PUER

Puer with cherry



DESSERTS

MATCHA CHEESECAKE
Matcha and sesame cheesecake, Jasmine ice cream, miso caramel

1 350

MOCHI (2 PCS)
Rice dough, raspberry matcha, mango chocolate

1 250

HONGBAO
Oolong tea mousse, white peach confit, pistachio sponge cake

1 350

SAKURA
Lychee mousse, freeze-dried raspberries, white chocolate sponge cake, jasmine mousse

1 350

MORIAVAZE
Saffron ptf, ginger-kaffir lime petire four, assortment of exotic fruits

4 800

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