

Main course

Sea urchin	550
Baked sea urchin with spiny lobster / kabayaki sauce	750
Ama-ebi shrimp / ponzu	910
Sakhalin scallop / lychee / tiger milk	1200
Seafood platter <i>(3 oysters / 3 sea urchins / scallop carpaccio / Ama-ebi shrimp / Kamchatka crab with red caviar)</i>	4200
Whole wild sea bass crudo / Aji sauce	2800
Tuna carpaccio / ginger aioli / capers	1200
Salmon tartare / avocado / jalapeno sauce	1150
Sea bass ceviche / arugula / parmesan	1150
Quatro crudo <i>(Salmon / Sakhalin scallop / tuna / sweet shrimp)</i>	2800

A blue line drawing of a shrimp, shown from a side profile. The shrimp has a segmented body with a curved tail. It has long antennae at the front and several pairs of legs. The drawing is simple and stylized, using only blue lines on a white background.

<i>yakitori grill</i>	Veal tongue / porcini mushroom ketchup / potato pie	910
<i>yakitori grill</i>	Octopus / lemongrass sauce / baked tomato	2100
	Wellington trout with champagne sause	1850
<i>yakitori grill</i>	Striploin / oyster mushrooms / eel / kabayaki sauce	1600

Spicy bisque soup / tortellini with seafood	840
Kachuko tomato soup / sea bass / smoked cream	840
Chicken soup with orzo and egg	590

Sweet potato fries with parmesan and truffle aioli	590
Mashed potatoes	490
Broccoli / green salsa sauce	620

Crab ceviche / mango / yuzu	1650
Octopus carpaccio / baked paprika sauce	990
Beef tartare / ripe cheese / truffle	1090
Vitello tonnato / kimchi / arugula	850
Chicken liver paté / foie gras / dates / sherry	880
Burrata / pickled tomatoes / romesco	990
Arancini with langoustines / red caviar	1090
Butterfish / truffle ponzu / tomatoes	890
Seafood fritto misto / broccoli / mushroom sauce	1190
Striploin BBQ / tonnato / wasabi	1490
Spinach doughnuts with crab and strachatella	990
Pickled olives	560
Farm cheeses / date chutney	1200
Spicy hummus with roti tortilla / ginger cucumbers	710

Light lasagna / parmesan	990
Ricotta and spinach ravioli / sauce Cacio e Pepe	1000
Homemade pasta with black truffle / pecorino	1200
Linguini with vongole / bottarga	1190
Orzo with seafood	1250
Risotto LEA	1450

Grand pasta with langoustines / coconut bisque	2450
Seafood saute / olives / tomatoes / baby potatoes	3400
Sole fish (price per 100g) (Champagne sauce or Sole Meuniere)	1350
Wild sea bass in Mediterranean style (price per 100g)	1100
The whole crab in different styles (price per 100g) (in white wine and red caviar sauce / in Asian pepper and ginger sauce / with melted butter)	1400

Truffle tart with vanilla ice cream and sea salt	790
Pistachio Tiramisu Magic	1100
Pavlova / tarragon / lime / grapes	710
Wagashi mochi with cherry / tonka beans	690

ОСНОВНОЕ

Основное

Пряный хумус с лепёшкой роти /
имбирные огурцы 710

Вагаси моти с вишней / бобы тонка	690
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