



TOKYO

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King crab | 堪察加蟹

Steamed king crab. Served with garlic butter  
and tomato sauces and garnished with lemon | 清蒸帝  
王蟹。搭配大蒜黄油和番茄酱，并饰以柠檬

4500 ¥ / kg | 卢布 / 公斤

**! The dish is served only in the restaurant: Tokyo More, Tokyo Kawaii, Tokyo Dalzavod.**

We recommend you try steamed king crab. Crab not only tastes amazing, but is loaded with vitamins A, B, C, and Pp, as well as sodium, potassium, zinc, magnesium, iodine, and calcium. | 我们推荐您尝尝清蒸帝王蟹。螃蟹不仅味道鲜美，而且富含维生素A、B、C和Pp，以及钠、钾、锌、镁、碘和钙。





### Mussels in tomato sauce | 番茄贻贝

Black mussels fried in butter with tomato sauce. Served with ciabatta | 黑贻贝用黄油和番茄酱煎炸。搭配夏巴塔面包

350 / 40 g | 克 | 650 ₺ | 卢布

**! The dish is served only in the restaurant: Tokyo More, Tokyo Kawaii, Tokyo Dalzavod, Tokyo Home.**



### Baked mussel | 烤贻贝

Far Eastern mussel baked in its natural juice with garlic, butter and cream | 新鲜的远东贻贝加以大蒜、黄油和奶油烘烤

1 pcs | 个 | 280 ₺ | 卢布

**! The dish is served only in the restaurant: Tokyo More, Tokyo Kawaii, Tokyo Dalzavod.**

### Far Eastern scallop | 烤扇贝

Peeled Far Eastern scallop, served with lemon | 柠檬去皮远东扇贝

1 pcs | 个 | 410 ₺ | 卢布

### Set of scallops | 扇贝套餐

6 pcs | 个 | 2450 ₺ | 卢布

12 pcs | 个 | 4900 ₺ | 卢布

**! The dish is served only in the restaurant: Tokyo More, Tokyo Kawaii, Tokyo Dalzavod, Tokyo Home.**



### Baked scallop | 烤扇贝

Far Eastern scallop baked with cheese sauce | 烤芝士远东扇贝

1 pcs | 个 | 530 ₺ | 卢布

**! The dish is served only in the restaurant: Tokyo More, Tokyo Kawaii, Tokyo Dalzavod, Tokyo Home.**



### Fried scallop | 炒扇贝

Far Eastern scallop fried in garlic butter | 大蒜黄油炒远东扇贝

110 g | 克 | 590 ₺ | 卢布

**! The dish is served only in the restaurant: Tokyo More, Tokyo Kawaii, Tokyo Dalzavod, Tokyo Home.**



The nutritional composition and variety of cooking options have made the Far Eastern mussel incredibly popular. The soft and tender meat of the mussel contains a huge amount of vitamins, especially B12, omega-3 fatty acids and iron. This makes it good for brain function, reduces inflammation in the body and speeds up metabolism. | 远东贻贝因其营养成分和多样化的烹饪选择而非常受人们的欢迎。贻贝肉质软嫩，富含大量维生素，尤其是 B12、omega-3 脂肪酸和铁。这可滋养大脑，减少体内炎症并加速新陈代谢。



A subtle sweetish taste that cannot be confused with anything, and a lot of benefits - it's all about the scallop. Far Eastern scallops are rich in vitamin B12, which promotes circulation, detoxifies the body, and supports brain function. | 无任何杂味的一种微妙的甜味，还有对身体有很多好处 - 这一切都与扇贝有关。远东扇贝富含维生素 B12，可促进身体循环排毒、滋养大脑。





**Miso soup with corbicula | 蚬子味噌汤**  
 Miso soup with corbicula  
 Signature interpretation of miso soup with the addition of corbicula clams | 大蚬子招牌味噌汤

250 g | 克 | 295 ₺ | 卢布

**! The dish is served only in the restaurant: Tokyo More, Tokyo Kawaii, Tokyo Dalzavod, Tokyo Home.**



**Primorskaya oyster | 滨海蚬**

Live primorskaya oyster. Served with lemon and raspberry vinegar | 活海牡蛎。配柠檬和覆盆子醋

1 pcs | 个 | 360 ₺ | 卢布

**Primorskaya Oysters Set\* | 滨海蚝套餐\***

6 pcs | 个 | 2100 ₺ | 卢布

12 pcs | 个 | 4200 ₺ | 卢布

**! The dish is served only in the restaurant: Tokyo More, Tokyo Kawaii, Tokyo Dalzavod, Tokyo Home.**

**Maaka Oyster | 玛卡牡蛎**

Served with lemon and raspberry vinegar | 配柠檬和覆盆子醋

1 pcs | 个 | 320 ₺ | 卢布

**Maaka Oyster Set\* | 玛卡牡蛎套餐\***

6 pcs | 个 | 1900 ₺ | 卢布

12 pcs | 个 | 3800 ₺ | 卢布

**Corbicula with bisque sauce | 蚬子浓汤**

Corbicula clams fried in butter with red onion and garlic in bisque sauce | 黄油炒蚬子搭配红洋葱和大蒜浓汤

250 g | 克 | 550 ₺ | 卢布

**! The dish is served only in the restaurant: Tokyo More, Tokyo Kawaii, Tokyo Dalzavod, Tokyo Home.**



Corbicula is a unique type of clam with beneficial properties. Corbicula meat contains a whole range of trace elements - from potassium and selenium to iodine, fluorine and cobalt. They have a beneficial effect on cardiac activity, prevent the appearance of blood clots. A decoction of corbicula is used for medicinal purposes. | 蚬是一种独特的蛤类，具有对身体有益的特性。蚬肉含有多种微量元素：钾、硒、碘、氟和钴。它们对心脏有滋补作用，防止血栓的出现。蚬的汤剂用于药用。



Oysters are a very healthy delicacy, fortunately found in the Far East. The presence of omega-3 in oysters is beneficial for heart and vascular health. Oyster has a higher lipid content than other seafood. This means it has more vitamins A and D. | 牡蛎是一种非常健康的美食，幸运的是在远东发现的。牡蛎中富含ω-3对心脏和血管健康有益。牡蛎的脂质含量比其他海产品高。这意味着它含有更多的维生素A和D。

**WINE AS A GIFT WHEN ORDERING OYSTER SET\*  
 点牡蛎套餐送葡萄酒\***

**6 PCS | 1 GLASS  
 六个送一杯**

**12 PCS | 2 GLASS  
 十二个送两杯**



### Spizula | 蛤蜊

Peeled Far Eastern spizula. Served with spicy strawberry tartare, wasabi and soy sauce | 剥皮的远东蛤蜊。配辣鞑靼草莓、芥末和酱油

1 pcs | 个 | 420 ¥ | 卢布

**! The dish is served only in the restaurant: Tokyo More.**



Spizula is one of the most delicious shellfish. Experience its delicate, slightly sweet and creamy flavor. Spizula is ideal for a healthy diet, thanks to its high content of essential amino acids and trace elements. It improves the cardiovascular system and increases hemoglobin levels. | 北寄贝是最美味的贝类之一。可体验其细腻、略带甜味和奶油味的口感。北寄贝富含人体必要的氨基酸和微量元素，是健康饮食的理想选择。它可以改善心血管系统并增加血红蛋白。

### Vongole with bisque sauce | 蚌壳浓菜汤

Vongole clams fried in butter with garlic and red onion in bisque sauce | 黄油炒蚌壳·搭配大蒜和红洋葱浓汤

300 g | 克 | 610 ¥ | 卢布

**! The dish is served only in the restaurant: Tokyo More, Tokyo Kawaii, Tokyo Dalzavod, Tokyo Home.**



What do Mediterranean and Far Eastern cuisines have in common? We, like the inhabitants of sunny Italy, are very fond of vongole. Vongole are small bivalves whose tender and soft meat has a unique flavor. Authentic delicacy strengthens immunity and helps to reduce cholesterol. | 地中海菜和远东菜有什么共同点？我们和阳光明媚的意大利的居民一样，非常喜欢蚌壳。蚌壳是一种小的双壳类动物，其柔软的肉质具有独特的风味。地道的美味且增强身体免疫力，有助于降低胆固醇。



### Trepang | 海参

Primorsky trepang fillet. Served with fresh cucumber, ginger, soy sauce and sesame oil | 海参片。配新鲜黄瓜、生姜、酱油和芝麻油

1 pcs | 个 | 550 ¥ | 卢布

**! The dish is served only in the restaurant: Tokyo More.**



The legendary trepang, like many seafoods, is a source of vitamin B12. Trepang meat is also a source of iron, iodine, calcium, copper, and phosphorus. Trepang is considered one of the "medicines" in Asian traditional medicine. A tincture of these sea creatures was used as a remedy for all diseases. | 传说中的海参和许多海鲜一样，是维生素 B12 的来源。海参肉也是铁、碘、钙、铜和磷的来源。海参被认为是亚洲传统医学中的“药物”之一。这些海洋生物的配剂被用来治疗所有疾病。



### Sea urchin | 海胆

Gray sea urchin roe. Served with soy sauce and quail egg | 灰海胆籽。搭配酱油和鹌鹑蛋

1 pcs | 个 | 290 ¥ | 卢布

**! The dish is served only in the restaurant: Tokyo More, Tokyo Kawaii, Tokyo Dalzavod, Tokyo Home.**



Perhaps one of the most famous Far Eastern delicacies is sea urchin, which is a record-breaker in terms of vitamin B12 content. Its amount is four times higher than in beef liver. It is rich in vitamin E, which normalizes the reproductive system, improves the health of skin, nails and hair. | 海胆是最著名的远东美食之一，它的维生素 B12 含量打破了纪录。含量为牛肝的四倍。富含维生素 E，可治疗保养生殖系统，改善皮肤、指甲和头发。



Ussuriysk  
乌苏里斯克

Artem  
阿尔乔姆

Vladivostok  
符拉迪沃斯托克

Nakhodka  
纳霍德卡



Dear guests!

Over 16 successful years of operation, TOKYO restaurants have become the hallmark of Primorye. A place where Japanese traditions are combined with the culture of the Far East.

We support the local product of Far Eastern producers with great pleasure and pride, because Primorsky Krai is full of real natural treasures, the taste of which we have revealed in our dishes.

Take your chopsticks and try! This is where the journey begins.

尊敬的各位来宾！

经过16年的成功运营，东京餐厅已成为滨海边疆区的名片。这里是日本传统文化与远东文化融合的地方。

我们非常乐意且自豪地支持远东生产商的本地产品，因为滨海边疆区内富含了真正的天然宝藏，在我们的菜肴中便展现了它们的味道。

拿起筷子尝一下吧！在这里开启美食之旅。





# おいしい平日

DELICIOUS WEEKDAYS

美味工作日

DRINKS FOR BUSINESS LUNCHES AT A SPECIAL PRICE:

商务套餐特价饮品：

House wine   家酿葡萄酒 125 ml   毫升	290 ¥   卢布
TOKYO Beer   东京啤酒 300 ml   毫升	210 ¥   卢布
Black / green tea in bags   袋装红茶/绿茶	80 ¥   卢布
Americano coffee   美式咖啡	140 ¥   卢布
Coffee cappuccino   卡布奇诺	170 ¥   卢布
Coffee latte   拿铁	170 ¥   卢布

DESSERT OF THE DAY 230 ¥

每日甜点 230 卢布

Ask your waiter for information on desserts

有关甜品的详细信息，请咨询服务员。

BUSINESS LUNCHES 650 ¥

商务套餐 650 卢布

The offer is valid from Monday to Friday from 11:00 to 16:00

此优惠有效期为周一至周五 11:00 至 16:00

Ask your waiter for details.

请向服务员询问详情。

\*Photos of dishes on the menu may differ from actual serving.

\*菜单上的照片可能与实际不同。

The restaurant is not responsible for allergic reactions caused by individual intolerance to ingredients. Descriptions of dishes in the menu may not contain detailed information about the ingredients. Check with the waiter for detailed information about the composition of the dishes.

餐厅对因个人对食材过敏而引起的反应不承担责任。菜单上的菜肴描述可能与实际不符。请向服务员询问菜肴的详细信息。



MONDAY 周一

Olivier with smoked chicken, Far Eastern borscht with squid and seaweed, meat cutlet with mashed potatoes | 奥利维尔沙拉配熏鸡·远东红菜汤配鱿鱼和海带·肉饼配土豆泥 110 / 270 / 240 g | 克 | 650 ¥ | 卢布



TUESDAY 周二

105 / 280 / 230 g | 克 | 650 ¥ | 卢布

Baked roll with snow crab, cheese ramen with smoked chicken, pork with vegetables and garlic shoots | 烤雪蟹饭卷·熏鸡奶油拉面·蔬菜蒜苔猪肉



WEDNESDAY 周三

100 / 280 / 230 g | 克 | 650 ¥ | 卢布

Seaweed salad, potato and mushroom cream soup, green udon with chicken fillet | 海苔沙拉·土豆蘑菇奶油汤·鸡肉绿乌冬面





## THURSDAY 周四

Tempura roll with snow crab and nut sauce, kimchi-miso with beef, white fish with mashed potatoes in bisque sauce | 90 / 280 / 250 g | 克 | 650 ₺ | 卢布  
雪蟹天妇罗饭卷配坚果酱 · 泡菜牛肉米饭 · 白鱼泥配法式浓汤酱



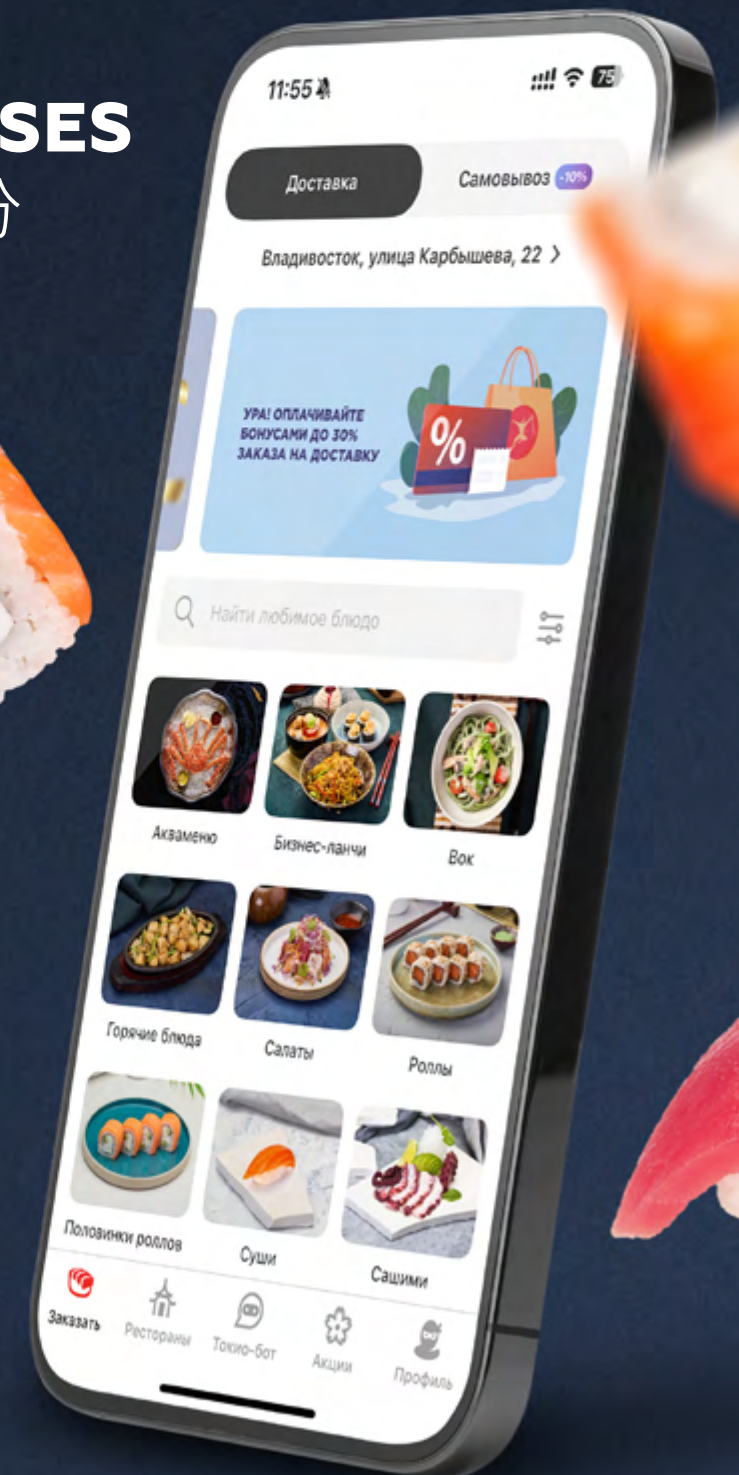
## FRIDAY 周五

Asian vegetable salad, Tom Yam with chicken, katsu with rice in curry sauce | 100 / 230 / 250 g | 克 | 650 ₺ | 卢布  
亚式蔬菜沙拉 · 鸡肉冬阴汤 · 日式猪排配咖喱米饭

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# SNACKS

# おやつ

## 小吃

### Assorted fries | 什锦炸物

Seafood nuggets, chicken, breaded mozzarella cheese, breaded salmon, Chinese dumpling fries, potato wedges and french fries. Served with ketchup and cheese sauce | 煎海鲜块·鸡肉·面包屑马苏里拉奶酪·三文鱼·面包屑·中式煎饺·薯角·薯条·+番茄酱和奶酪酱

370 / 30 / 30 g | 克 | 830 ¥ | 卢布



### Wasabi shrimp | 芥末虾

Shrimp fried in batter with unagi sauce. Served with daikon sticks, wasabi sauce and a wedge of lime | 煎虾·鳗鱼酱·萝卜条·芥末酱·酸橙

160 g | 克 | 510 ¥ | 卢布



### Grilled mussels | 烤贻贝

Mussel fillet with shiitake mushrooms, onions and white sauce, baked with Parmesan cheese | 贻贝片·香菇·洋葱·白酱·帕尔马干酪

155 g | 克 | 610 ¥ | 卢布



### Gyoza Guo Bao Zhou | 锅包肉饺子

Popular dish | 大众菜品

125 g | 克 | 450 ¥ | 卢布

Author's gyoza stuffed with pork in sweet and sour sauce. Garnished with sesame and spinach | 锅包肉·糖醋猪肉馅·+芝麻和菠菜

### Gyoza with salmon / pork / chicken | 三文鱼/猪肉/鸡肉饺子

350 ¥ | 卢布

Japanese dumplings with your choice of filling. Served with a sauce based on sesame oil, hot chili pepper, garlic, ginger and soy sauce | 日式饺子·馅料自选·+酱汁 麻油·辣椒·蒜·姜·酱油

### Gyoza with scallop/shrimp | 扇贝/虾饺饺子

450 ¥ | 卢布

Japanese dumplings with your choice of filling. Served with a sauce based on sesame oil, hot chili pepper, garlic, ginger and soy sauce | 日式饺子·馅料自选·+酱汁

Cooking method to choose from: boiled or deep-fried | 烹饪方式可选择：水煮或煎炸

110 / 30 g | 克 or 克 or 90 / 30 g | 克

Gyoza are legendary Japanese dumplings in the shape of an elegant crescent made of thin, delicate dough with a huge variety of fillings. Their roots go back to the multifaceted Chinese culture, where they were first prepared. However, it was in Japan that their recipe and taste were refined to become familiar and loved by the whole world. | 此饺子为日本传说中的饺子·呈优雅的新月形·面皮薄而精致·馅料种类繁多·他们的根源可以追溯到多元的中国文化·那儿也是它们的初始之地·然而·正是在日本·它们的配方和口味得到了升华·并被全世界人民所熟悉和喜爱·




### Gyoza with crab | 蟹肉饺子

150 g | 克 | 510 ¥ | 卢布  
Gyoza with crab in bisque sauce. Garnished with green onions and sesame seeds | 浓汤蟹肉·大葱和芝麻





Gyoza  Popular dish | 大众菜品 140 g | 克 | 450 ¥ | 卢布  
with shrimp in creamy sauce | 奶油虾饺  
Gyoza with shrimp in creamy sauce  
Gyoza in a creamy sauce, stuffed with shrimp, green peas, carrots and green onions. Garnished with sesame seeds, green onions and hot oil | 奶油虾·虾·青豆·胡萝卜·大葱·芝麻·葱和热油



Gyoza Tom Yam | 冬阴饺子 150 g | 克 | 450 ¥ | 卢布  
Gyoza stuffed with shrimp, squid and mushrooms combined with the famous Tom Yam sauce. Garnished with green onions | 虾饺·鱿鱼饺子·蘑菇饺子·著名的冬阴功酱·大葱



Shifudo fry | Shifudo炸物 200 / 30 g | 克 | 730 ¥ | 卢布  
Crab balls, squid fillet, salmon and shrimp in a crispy crust. Served with cheese sauce | 蟹球·鱿鱼片·脆皮三文鱼·虾·芝士酱



Chinese dumplings | 中式饺子 370 ¥ | 卢布  
Classic Chinese dumplings filled with pork, spinach and shrimp | 传统中式饺子猪肉·菠菜和虾馅·  
Cooking method to choose from: boiled or deep-fried | 烹饪方式可选择：水煮或煎炸  
140 / 30 or 90 / 30 g | 克



Kushi-yaki set | 串烧套餐 240 g | 克 | 830 ¥ | 卢布  
A set of Japanese skewers of salmon, pork, chicken, squid, shrimp and scallop, cooked in unagi sauce.  
Garnished with sesame seeds | 日本烤肉串烧套餐：鲑鱼·猪肉·鸡肉·鱿鱼·虾·扇贝·鳗鱼酱烹制·芝麻

Kani muni | 卡尼穆尼 90 / 30 g | 克 | 510 ¥ | 卢布  
Crispy balls of tender crab meat and cream cheese. Served with cheese sauce | 脆嫩奶酪蟹肉球·+芝士酱

 Far Eastern cuisine | 远东美食

Ebi fry | 炸虾棒 75 / 30 g | 克 | 410 ¥ | 卢布  
Tiger prawns in a crispy crust. Served with cheese sauce | 脆皮虎虾·+芝士酱

Shifudo nuggets | 125 / 30 g | 克 | 410 ¥ | 卢布  
Shifudo海鲜炸物  
Crispy seafood triangles. Served with cheese sauce | 脆皮海鲜三角块·芝士酱

Tory mozzarella fry | 110 / 30 g | 克 | 410 ¥ | 卢布  
马苏里拉鸡柳  
Crispy chicken fillet sticks, mozzarella cheese and kimchi sauce. Served with cheese sauce | 马苏里拉鸡柳  
脆皮鸡柳条·马苏里拉奶酪·泡菜酱·奶酪酱

Eggplant with shiitake mushrooms | 爆炒香菇茄子 150 g | 克 | 350 ¥ | 卢布  
Eggplant with shiitake mushrooms, fried with garlic in unagi sauce. Garnished with green onions | 茄子·香菇·大蒜·鳗鱼酱烹制·葱

 Vegetarian | 素食





### Far Eastern spreads | 远东肉酱

210 g | 克 | 690 ₺ | 卢布

Cod pate. Garnished with red caviar and sesame.

Salmon rillettes with red caviar and fried onions. Garnished with green onions. Octopus pate. Served with fried onions, unagi sauce, truffle oil. The spread set is served with crispy ciabatta | 鳕鱼酱配红鱼子酱和芝麻·三文鱼里脊配红鱼子酱和炸洋葱·饰以绿洋葱·章鱼酱配炸洋葱、乌纳吉酱和松露油·用脆面包开启新的一天·

鳕鱼里脊配红鱼子酱和炸洋葱·饰以绿洋葱·章鱼酱配炸洋葱、乌纳吉酱和松露油·用脆面包开启新的一天·

Far Eastern Cousine | 远东美食 It takes more than 20 minutes to prepare the meal | 烹制需20分钟以上

### Pickled cucumbers | 腌黄瓜

80 g | 克 | 210 ₺ | 卢布

Cucumbers in spicy sauce. Garnished with spicy nuts and peppers | 辣酱·黄瓜·辛辣坚果·辣椒

Vegetarian | 素食

### Kimchi | 泡菜

80 g | 克 | 210 ₺ | 卢布

A savory appetizer of Chinese cabbage marinated in spicy sauce | 辣椒泡菜小吃

Vegetarian | 素食 Spicy | 辣菜

### Marinated tomatoes | 腌西红柿

80 g | 克 | 210 ₺ | 卢布

Cherry tomatoes in spicy sauce. Garnished with cilantro | 辣酱·小番茄·香菜

Vegetarian | 素食

### Wakame salad | 裙带菜沙拉

70 / 20 g | 克 | 270 ₺ | 卢布

Wakame seaweed salad. Served with nut sauce | 裙带菜·坚果酱

Vegetarian | 素食

# CRAB 螃蟹菜肴

### Black pepper crab | 黑胡椒蟹

Phalanx of crab in a sauce based on black pepper and butter with garlic, leeks, ginger and cilantro. Served with rice | 蟹腿·黑胡椒·黄油·大蒜·韭葱·生姜香菜酱汁·米饭

300 g | 克 | 1690 ₺ | 卢布



### Baked crab phalanx | 烤蟹腿

Crab phalanx baked with mozzarella and parmesan cheese. Served with cheese sauce and lemon | 蟹腿·马苏里拉奶酪·帕尔马干酪·烤蟹腿·奶酪酱·柠檬

150 / 30 g | 克 | 1690 ₺ | 卢布



### Crab phalanx with butter | 黄油蟹腿

Crab phalanx. Served with lemon and melted butter with garlic | 蟹腿·柠檬·黄油

150 / 30 g | 克 | 1490 ₺ | 卢布





# SOUPS

## 汤类

# スープ

### Tom yam | 冬阴功汤

Famous spicy Thai soup with seafood, white fish, lemongrass, mushrooms, onions and fresh tomatoes. Garnished with green onions, cilantro and chili pepper | 著名的泰式酸辣汤·海鲜·白鱼·柠檬草·蘑菇·洋葱·鲜西红柿·葱·香菜·辣椒

300 g | 克 | 530 ₺ | 卢布

+ rice | +米饭

100 g | 克 | 120 ₺ | 卢布

### Far Eastern borscht | 远东红菜汤

Green borscht with crab, scallop, squid, sorrel and seaweed, with the addition of green oil | 青菜汤配螃蟹·扇贝·鱿鱼·酸菜和海带·绿油

300 g | 克 | 590 ₺ | 卢布

### Pumpkin Soup with Crab | 螃蟹南瓜汤

Cream soup of pumpkin, with the addition of coconut milk and truffle oil. Served with chili threads and peanut petals | 南瓜奶油汤配椰子奶和松露油·蟹肉·饰以智利辣椒和花生

230 g | 克 | 540 ₺ | 卢布



### Miso ramen with pork | 猪肉味噌拉面

650 g | 克 | 650 ₺ | 卢布

Meat broth based on miso paste with ramen noodles. Served with pak choy, pickled mushrooms, and garlic butter. Garnished with sesame seeds and green onions | 以味噌酱为基础的肉汤

### Tori siru | 托里西鲁

300 g | 克 | 410 ₺ | 卢布

Traditional soup in light chicken broth with fried chicken fillet, egg noodles and quail egg. Garnished with green onions | 传统的清淡鸡汤·炸鸡柳·鸡蛋面·鹌鹑蛋·大葱

### Spicy soup with pork | 猪肉麻辣汤



Spicy | 辣菜

300 g | 克 | 450 ₺ | 卢布

Spicy soup with ramen noodles, fried pork, pickled mushrooms and Japanese omelette. Garnished with cilantro | 辣汤配拉面·炸猪肉·腌蘑菇·日式煎蛋卷·香菜

Ramen is a thick, rich soup with elastic wheat noodles that came to the Land of the Rising Sun from China and began its triumphant journey around the world from there. Equally related to both restaurant delicacies and hits of Japanese street food. | 拉面将浓稠的汤汁和富有弹性的小麦面条交汇融合而成。它是从中国传入日本的，正是这种汤在此开始了它的全球之旅。它是餐厅和日本街头的热门美食。

### Miso soup | 味噌汤

200 g | 克 | 270 ₺ | 卢布

Traditional Japanese soup made from miso soybean paste and tofu cheese with wakame seaweed. Garnished with green onions | 传统的日本汤·味噌酱·豆腐奶酪·裙带菜·葱





**Cream of mushroom soup | 蘑菇奶油汤 (素食)**  
 Cream of mushroom soup with added cream. Served with crispy cheese croutons. Garnished with peanut petals, green onions and truffle oil | 奶油蘑菇汤·与松脆的奶酪面包一起食用·饰以花生·洋葱和松露油



**Crab bisque soup | 蟹肉浓汤**  
 Crab soup with gyoza and shrimp. Garnished with green butter and served with green onions, cilantro, chili pepper and a lime wedge | 蟹汤·饺子·虾·绿黄油·葱·香菜·辣椒·酸橙角



**Tom kha | 椰汁鸡汤** 🔥 Spicy | 辣菜  
 Traditional spicy Thai soup made with coconut milk with seafood and white fish, mushrooms, lemongrass, onions and tomatoes. Garnished with green onions, cilantro, chili pepper | 用椰奶制成的传统泰式酸辣汤 海鲜·白鱼·蘑菇·柠檬草·洋葱·西红柿·葱·香菜·辣椒



**Far Eastern fish soup with seaweed | 远东紫菜鱼汤** 🍲 Far Eastern Cuisine | 远东美食  
 Signature fish soup based on salmon and white fish with baked mini potatoes and seaweed. Garnished with cilantro | 以鲑鱼和白鱼为主料的招牌鱼汤·烤小土豆·海藻·香菜



**Unagi siru | 鳗鱼西**  
 Creamy soup with eel, wakame seaweed, rice. Garnished with green onions and sesame seeds | 鳗鱼·藻类裙带菜·米饭·大葱·芝麻



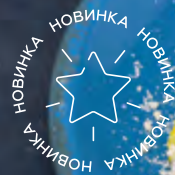
**Kani siru | 卡尼西鲁**  
 Creamy soup with crab meat, spinach, garlic | 蟹肉·菠菜·大蒜奶油汤



# SALADS

## 沙拉

# サラダ



**Caesar salad with shrimp | 凯撒虾沙拉**  
Caesar salad with shrimp, iceberg and romaine lettuce, cherry tomatoes, croutons and parmesan cheese | 凯撒沙拉配虾、冰山生菜和罗马诺生菜叶、小番茄、克鲁顿和帕尔马干酪

200 g | 克 | **690 ₺** | 卢布



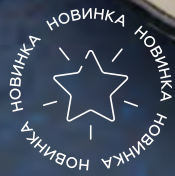
**Grilled tuna salad | 烤金枪鱼沙拉**  
Tuna with green beans, frisee salad, potatoes, pickled tomatoes and quail egg with rice wine and orange juice dressing | 金枪鱼、青豆、弗里西沙拉、土豆、腌西红柿、鹌鹑蛋、米酒、橙汁酱

210 g | 克 | **530 ₺** | 卢布



**Olivier in Primorsky style | 滨海奥利维尔沙拉**  
Olivier salad with crab, green peas, potatoes and egg. Dressed with homemade mayonnaise, onion sauce with mustard and furikake seasoning. Garnished with red caviar and quail egg | 奥利维尔沙拉配螃蟹、豌豆、土豆和鸡蛋。用自制蛋黄酱、洋葱酱和芥末和furikake香料调味。饰以红鱼子酱和鹌鹑蛋

200 g | 克 | **710 ₺** | 卢布



**Roast beef salad | 烤牛肉沙拉** **NEW | 新品** **Spicy | 辣菜**  
Roast beef salad with iceberg lettuce, tomatoes, potatoes, mushrooms, with onion dressing. Seasoned with pepper sauce, garnished with yuzu sesame seeds | 烤牛肉沙拉配冰山生菜沙拉、西红柿、土豆、蘑菇、洋葱。胡椒酱调味。饰以芝麻

210 g | 克 | **690 ₺** | 卢布

**Caesar salad with chicken | 凯撒鸡肉沙拉** **NEW | 新品**  
Caesar salad with chicken, iceberg and romaine lettuce, cherry tomatoes, croutons and parmesan cheese | 凯撒鸡肉沙拉配冰山生菜和罗马诺沙拉叶、小番茄、克鲁顿和帕尔马干酪

210 g | 克 | **670 ₺** | 卢布

**Teriyaki salmon salad | 照烧三文鱼沙拉**  
Salad with salmon fried in teriyaki sauce, cherry tomatoes, cucumber and mixed salad, dressed with citrus sauce. Garnished with peanut petals | 照烧三文鱼、小番茄、黄瓜、柑橘酱、花生片

170 g | 克 | **470 ₺** | 卢布

**Salad with octopus | 章鱼沙拉**  
Salad with mini octopus, cucumber and tomatoes. Garnished with sesame seeds | 迷你章鱼、黄瓜、西红柿、芝麻

195 g | 克 | **550 ₺** | 卢布





Salad with tomatoes and crispy eggplants | 西红柿脆茄子沙拉  
280 g | 克 | 430 ₪ | 卢布  
Spicy salad with crispy eggplant, tomatoes and cream cheese. Garnished with cilantro and sesame seeds | 香辣沙拉·脆茄子·西红柿·奶油奶酪·香菜·芝麻



Avocado salad | 牛油果沙拉  
140 g | 克 | 410 ₪ | 卢布  
Mix of salads with avocado, fresh and pickled cherry tomatoes, dressed with truffle sauce | 牛油果·腌小番茄·松露酱




Gyuniku sarada | 朱尼库·萨拉达沙拉  
180 g | 克 | 510 ₪ | 卢布  
Asian salad with beef, cherry tomatoes, cucumber, baked bell pepper, red onion in citrus-sesame sauce. Garnished with fried onions and sesame seeds | 亚洲牛肉沙拉·小番茄·黄瓜·保加利亚烤辣椒·红洋葱·柑橘芝麻酱·炸洋葱·芝麻



Shifudo sarada | Shifudo沙拉  Popular dish | 大众菜品  
120 g | 克 | 470 ₪ | 卢布  
Salad of fried seafood, mixed lettuce and cherry tomatoes in cashew-based gamadari sauce, sprinkled with furikake seasoning | 炸海鲜·混合生菜·樱桃番茄·腰果滨酱·香松调味料



Far Eastern salad | 远东沙拉  Far Eastern Cuisine | 远东美食  
It takes more than 20 minutes to prepare the meal | 烹制需20分钟以上  
220 g | 克 | 530 ₪ | 卢布  
Salad with cod fried with garlic in a creamy sauce, with the addition of seaweed and cucumber. Dressed with smoked sour cream, garnished with leeks, red caviar and fried onions | 鳕鱼·蒜蓉奶油·海带·黄瓜·烟熏酸奶油·韭菜·红鱼子酱·炸洋葱



# WOK

## 炒饭/面

# 中華鍋



**Wok with shrimp in curry sauce and udon noodles | 咖喱虾乌冬炒面**  
Udon noodles fried in curry sauce with shrimp, mushrooms, zucchini and corn. Garnished with cilantro | 咖喱·乌冬面·虾·蘑菇·西葫芦·玉米·香菜

250 g | 克 | 530 ₪ | 卢布



**Wok with smoked chicken and udon noodles | 熏鸡乌冬炒面**

Wok with spinach udon noodles fried in a creamy sauce with smoked chicken, mushrooms, pak choi cabbage and cherry tomatoes. Garnished with grated Parmesan cheese | 菠菜·乌冬面·奶油酱熏鸡·蘑菇·小白菜·小番茄·碎帕尔马干酪

250 g | 克 | 510 ₪ | 卢布



**Wok with crab and udon noodles | 螃蟹乌冬炒面**

Udon noodles fried in butter and crab phalanx with bisque sauce, coconut milk and pak choi cabbage. | 黄油·蟹腿·乌冬面·椰奶·小白菜

230 g | 克 | 610 ₪ | 卢布



**Cheese wok with bacon | 奶酪培根** ★ NEW | 新品

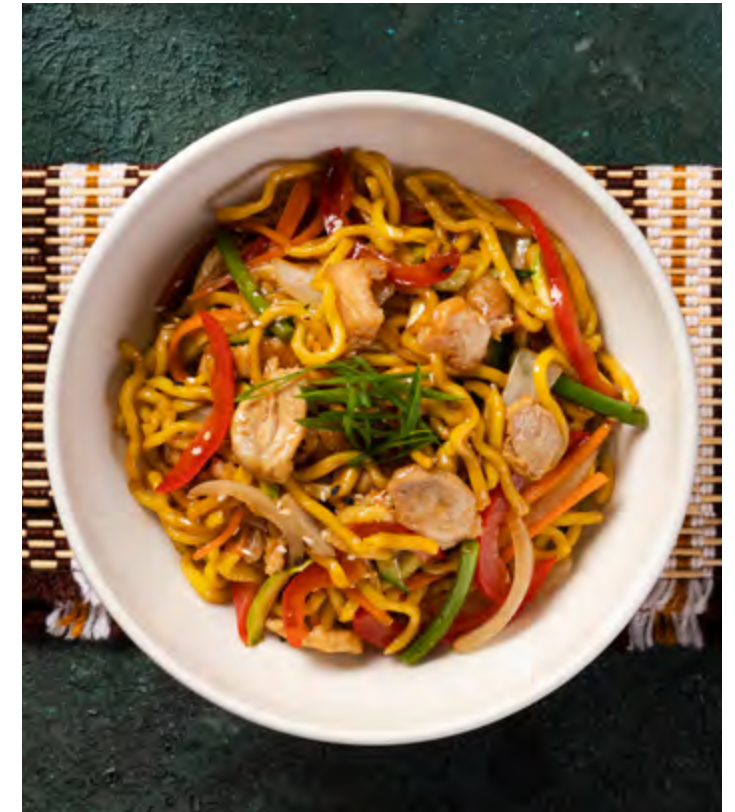
Wok with ramen noodles fried with bacon, tomatoes, spinach under creamy cheese sauce. Garnished with green onions | 面条配培根·西红柿·菠菜和奶油奶酪酱·饰以绿洋葱

320 g | 克 | 530 ₪ | 卢布



**Ramen with beef in pepper sauce** 🔥 Spicy | 辣菜 250 g | 克 | 550 ₪ | 卢布

Ramen noodles fried with beef, champignons, garlic and zucchini, with the addition of pepper, unagi and oyster sauces. Garnished with green onions and sesame seeds | 牛肉·蘑菇·洋菇·大蒜·西葫芦·胡椒·鳗鱼·蚝油·葱·芝麻



**Ramen with chicken | 鸡肉炒面** 250 g | 克 | 450 ₪ | 卢布

Chicken fillet with vegetables and ramen noodles, fried with unagi sauce and oyster sauce. Garnished with green onions and sesame seeds | 鸡肉片·蔬菜·拉面·鳗鱼酱·蚝油·葱·芝麻





Braid soba  Vegetarian | 素食 290 g | 克 | 430 ¥ | 卢布  
| 科萨炒荞麦面  
Buckwheat noodles with champignons, broccoli and garlic, fried in teriyaki sauce. Garnished with cashews and cilantro | 荞麦面·蘑菇·西兰花·大蒜·照烧酱·腰果·香菜



Tofu with  Vegetarian | 素食 250 g | 克 | 410 ¥ | 卢布  
vegetables | 蔬菜炒豆腐  
Tofu cubes fried with pak choi cabbage, beans, cherry tomatoes and sweet peppers in sweet chili sauce | 小白菜·豆类·小番茄·豆腐块·甜辣·椒酱



Kimchi chahan  Spicy | 辣菜 300 g | 克 | 430 ¥ | 卢布  
| 泡菜炒饭  
Rice fried with bacon and kimchi cabbage in pepper-oyster sauce. Served with egg | 培根·泡菜·辣椒·蚝油·米饭·鸡蛋

Shifudo chahan 220 g | 克 | 470 ¥ | 卢布  
| Shifudo炒饭  
Fried rice with shrimp, squid, octopus, mussels and vegetables in oyster sauce | 虾·鱿鱼·章鱼·贻贝·蔬菜·蚝油

Sake Chahan 220 g | 克 | 420 ¥ | 卢布  
| 赛克·查汉炒饭  
Fried rice with salmon, garlic and omelette, fried in teriyaki sauce with furikake seasoning. Garnished with nori seaweed | 三文鱼·大蒜·煎蛋·红烧酱·香松调味料·紫菜

Yasai  Vegetarian | 素食 250 g | 克 | 390 ¥ | 卢布  
chahan | 亚赛炒饭  
Fried rice with vegetables in teriyaki sauce | 照烧蔬菜炒饭

Tori Chahan 250 g | 克 | 410 ¥ | 卢布  
| 托里·查汉炒饭  
Fried rice with chicken and vegetables in teriyaki sauce. Garnished with green onions | 托里·查汉炒饭

Octopus with 280 g | 克 | 650 ¥ | 卢布  
vegetables | 章鱼蔬菜炒饭  
Octopus fried in a spicy sauce with potatoes, mushrooms and garlic, with the addition of green onions and ginger. Garnished with sesame seeds | 章鱼·土豆·蘑菇·大蒜·辣酱·葱·姜·芝麻




Wok with chicken 250 g | 克 | 510 ¥ | 卢布  
and udon noodles | 鸡肉乌冬炒面  
Chicken fillet fried with udon noodles and vegetables in unagi sauce, garnished with green onions | 鸡柳·乌冬面·鳗鱼酱蔬菜·葱



Wok with pork and udon 250 g | 克 | 490 ¥ | 卢布  
noodles | 猪肉乌冬炒面  
Udon noodles with pork, shiitake mushrooms, peppers and leeks in teriyaki sauce | 猪肉·乌冬面·香菇·照烧酱·辣椒·韭菜



Wok with seafood and udon noodles | 海鲜乌冬炒面  Popular dish | 大众菜品 230 g | 克 | 590 ¥ | 卢布  
Udon noodles with fried seafood and unagi sauce. Garnished with green onions | 乌冬面·炸海鲜·鳗鱼酱·葱



# HOT MEALS 熱い

## 热菜

### Gyuniku yasai | 爆炒牛肉

Beef fillet fried with mushrooms and vegetables in pepper sauce | 辣椒酱·香菇·牛柳

250 g | 克 | 550 ₺ | 卢布



### Grilled seafood | 烤海鲜

Squid, shrimp, scallop and mussel fried in a wok with garlic arrows, green beans and sweet pepper in yakiniku sauce | 鱿鱼·虾·扇贝·贻贝·蒜苗·青豆·甜椒·烤肉酱

270 g | 克 | 730 ₺ | 卢布



### Squid stuffed with seafood | 海鲜鱿鱼

Squid stuffed with crab and shrimp mousse, in a creamy kalbi sauce. Garnished with green onion rings, furikake and green oil | 蟹肉·虾·木斯馅鱿鱼卷配以卡尔比奶油酱·饰以洋葱环、furikake香料和绿奶油

250 g | 克 | 690 ₺ | 卢布



### Korean chicken wings | 韩式鸡翅

 Spicy | 辣菜

230 g | 克 | 690 ₺ | 卢布

Deep-fried chicken wings in sweet-spicy sauce and sesame seeds. Garnished with green onions | 甜辣酱·芝麻·炸鸡翅·葱

### Teriyaki Chicken in Creamy Mushroom Sauce | 奶油蘑菇鸡

 It takes more than 20 minutes to prepare the meal | 烹制需20分钟以上 300 g | 克 | 530 ₺ | 卢布

Teriyaki chicken, fried in cast iron, with creamy mushroom sauce. Garnished with chili pepper flakes, fried onions and green onions | 炸鸡配奶油蘑菇酱·饰以辣椒·炸洋葱和绿洋葱

### Grilled pork ribs | 烤猪排

 It takes more than 20 minutes to prepare the meal | 烹制需20分钟以上 350 g | 克 | 930 ₺ | 卢布

Deep-fried pork ribs glazed in a sweet and spicy sauce with garlic and onions. Served with potato wedges, garlic arrows and garnished with green onions | 炸猪排·糖醋汁·大蒜·洋葱·土豆块·蒜苗

### Baked teriyaki salmon in cream sauce | 奶油酱烤照烧三文鱼

 It takes more than 20 minutes to prepare the meal | 烹制需20分钟以上 270 g | 克 | 570 ₺ | 卢布

Salmon baked in creamy mushroom sauce. Garnished with green onion feathers | 奶油蘑菇酱·烤三文鱼·葱

### Ebi chili | 铁板海鲜

 Spicy | 辣菜

250 g | 克 | 750 ₺ | 卢布

Shrimp, mussels and garlic cloves fried on cast iron with creamy coconut sauce, sriracha and kimchi. Decorated with sesame mix | 虾·贻贝·蒜苗·奶油椰子酱·拉差酱·泡菜·芝麻粉







Cabbage roll Kani Roru 260 g | 克 | 710 ¥ | 卢布  
| Kani Roru 蟹肉白菜卷

Cabbage roll with Kamchatka crab and shrimp filling in bisque sauce. Served with red caviar and shrimp chips | 堪察加蟹肉馅+虾馅白菜卷·配红鱼子酱和虾片

NEW | 新品 It takes more than 20 minutes to prepare the meal | 烹制需20分钟以上



Fried scallop with garlic arrows 200 g | 克 | 990 ¥ | 卢布  
| 蒜苗炒扇贝

Fried scallop with mussels and garlic arrows in oyster and teriyaki sauces. Garnished with sesame mix | 炸扇贝·贻贝·蒜苗·牡蛎·照烧酱·芝麻酱



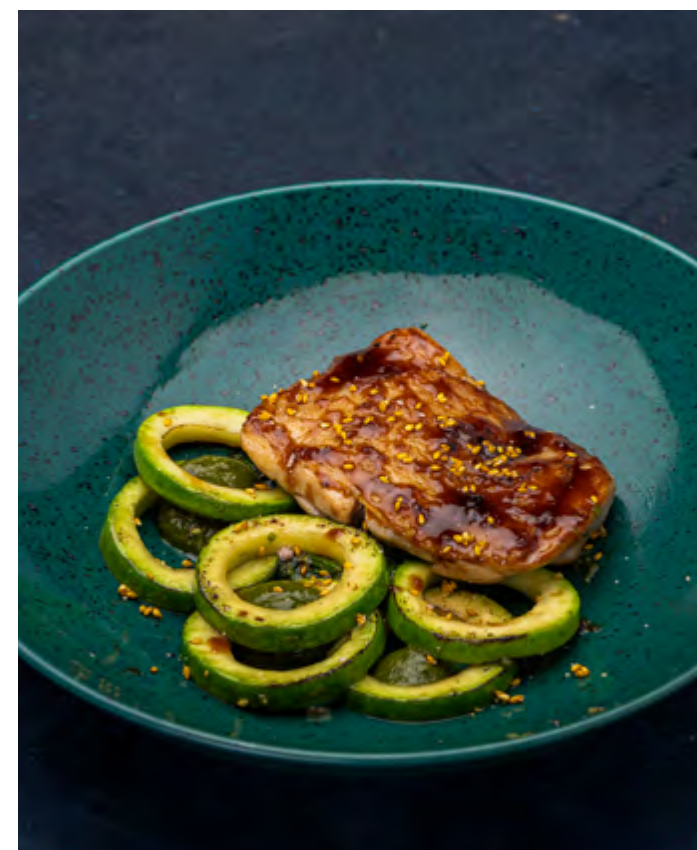
Prawn croquettes in curry sauce | 咖喱酱虾球 NEW | 新品 Spicy | 辣菜 250 g | 克 | 570 ¥ | 卢布

Tender breaded crab cake with a golden crust, creamy sauce and a side dish of mashed potatoes. Garnished with mini spinach and unagi sauce | 金黄酥脆的鲜蟹排·奶油酱·土豆泥·小菠菜·鳗鱼酱



Pork with mushrooms in teriyaki sauce | 猪肉配蘑菇 NEW | 新品 270 g | 克 | 570 ¥ | 卢布

Pork fried with mushrooms, potato wedges and tomatoes in teriyaki sauce. Garnished with fried onions and green onions | 照烧酱·蘑菇·土豆片和西红柿炒猪肉·饰以炸洋葱和绿洋葱



Crab cutlet with mashed potatoes | 土豆泥蟹排 230 g | 克 | 670 ¥ | 卢布

Tender breaded crab cake with a golden crust, creamy sauce and a side dish of mashed potatoes. Garnished with mini spinach and unagi sauce | 金黄酥脆的鲜蟹排·奶油酱·土豆泥·小菠菜·鳗鱼酱

Unagi ju | 鳗鱼饭 220 g | 克 | 650 ¥ | 卢布

Tender smoked eel fillet with unagi sauce on a bed of rice. Garnished with unagi sauce and sesame seeds | 嫩熏鳗鱼片·鳗鱼酱·米饭·芝麻

Halibut steak | 大比目鱼排 170 g | 克 | 1100 ¥ | 卢布

Halibut steak with cream sauce | 大比目鱼排·奶油酱

It takes more than 20 minutes to prepare the meal | 烹制需20分钟以上

Salmon steak | 三文鱼排 170 g | 克 | 950 ¥ | 卢布

Salmon steak with Asian sauce | 三文鱼牛排·亚洲酱

It takes more than 20 minutes to prepare the meal | 烹制需20分钟以上

Pyanse with seafood | 皮安斯海鲜 170 g | 克 | 390 ¥ | 卢布

Delicate dough filled with shrimp and squid, topped with cremetta cheese, shrimp bisque, ginger and lime juice. Decorated with microgreens | 虾鱿鱼面团·Cremetta 奶酪·虾浓汤·生姜·酸橙汁·小青菜

Far Eastern Cousine | 远东美食



Chicken steak | 鸡排 250 g | 克 | 520 ¥ | 卢布

Chicken steak with zucchini, spinach and pesto sauce | 鸡排·西葫芦·菠菜·香蒜酱汁

NEW | 新品 It takes more than 20 minutes to prepare the meal | 烹制需20分钟以上





Katsudon | 日式猪排饭  Popular dish | 大众菜品  It takes more than 20 minutes to prepare the meal | 烹制需20分钟以上 320 g | 克 | 450 ₪ | 卢布  
Pork fillet in breadcrumbs with katsudon sauce, green onions and egg. Served on rice | 面包屑·猪排·猪排酱·葱·鸡蛋·米饭



Katsu with beef and mashed potatoes | 土豆泥牛排  NEW | 新品 270 g | 克 | 690 ₪ | 卢布  
Juicy beef in breadcrumbs in a wine sauce with curry. Served with mashed potatoes, garnished with fried onion and green onions | 多汁牛肉·咖喱和葡萄酒酱面包屑·配土豆泥·炸洋葱和洋葱





Katsu curry | 咖喱鸡柳 250 g | 克 | 430 ₪ | 卢布  
Juicy chicken fillet in breadcrumbs with coconut curry sauce. Served with a side dish of rice and pickled tomatoes | 多汁鸡柳·椰子咖喱酱·米饭·腌西红柿



Beef in cream sauce with 250 g | 克 | 450 ₪ | 卢布  
mashed potatoes | 土豆泥奶油牛肉  
Beef fried in butter sauce with champignons. Served with mashed | potatoes | 黄油炒牛肉·蘑菇酱·土豆泥



Beef burger | 牛肉汉堡 350 g | 克 | 620 ₪ | 卢布  
Burger with beef cutlet, bacon, cheese, egg, frisee and iceberg lettuce, tomato, red onion and barbecue sauce | 牛排·培根·奶酪·鸡蛋·弗里西生菜·卷心菜·番茄·红洋葱·烧烤酱  
 It takes more than 20 minutes to prepare the meal | 烹制需20分钟以上

Chicken burger | 鸡肉汉堡 350 g | 克 | 550 ₪ | 卢布  
Burger with chicken cutlet, iceberg lettuce, pickled cucumber, cheese, egg and signature sauce | 鸡排·卷心菜·腌黄瓜·奶酪·鸡蛋·招牌酱  
 It takes more than 20 minutes to prepare the meal | 烹制需20分钟以上



# ROLLS AND 寿司

## SUSHI 寿司及饭卷

**Avocado crunch maki | 牛油果脆饭卷**  
Roll with tender Kamchatka crab meat, smoked chicken and avocado. Garnished with unagi sauce and light mayonnaise | 堪察加蟹肉·熏鸡肉·牛油果·鳗鱼酱·淡蛋黄酱

8 pcs | 个 | 230 / 15 g | 克 | **570 ₪** | 卢布  
4 pcs | 个 | 115 / 15 g | 克 | **340 ₪** | 卢布



**Roll with salmon and yuzu sesame | 三文鱼柚子芝麻饭卷**  
Uramaki roll with salmon and yuzu sesame | 三文鱼·柚子·芝麻

8 pcs | 个 | 180 / 15 g | 克 | **830 ₪** | 卢布  
4 pcs | 个 | 90 / 15 g | 克 | **500 ₪** | 卢布



**Rainbow | 彩虹饭卷**  
Classic uramaki roll made of tender salmon, tuna, cream cheese and cucumber | 经典饭卷·嫩鲑鱼·金枪鱼·奶油芝士·黄瓜



8 pcs | 个 | 230 / 15 g | 克 | **570 ₪** | 卢布  
4 pcs | 个 | 115 / 15 g | 克 | **340 ₪** | 卢布



**FujiYami | 富士山饭卷**  **NEW | 新品**

6 pcs | 个 | 200 / 15 g | 克 | **690 ₪** | 卢布  
Triangular roll with cucumber and snow crab, salmon and tuna | 三角饭卷 (黄瓜·雪蟹·三文鱼·金枪鱼)



**Takeshi Kitano | 北野武饭卷**  **Popular dish | 大众菜品**  **Spicy | 辣菜**  
Spicy roll with salmon in spicy sauce, omelette, cucumber, cream cheese and flying fish caviar. Garnished with sriracha sauce | 辣酱·三文鱼·煎蛋·黄瓜·奶油芝士·飞鱼鱼子酱·拉差酱

8 pcs | 个 | 275 / 15 g | 克 | **670 ₪** | 卢布  
4 pcs | 个 | 135 / 15 g | 克 | **405 ₪** | 卢布





### Yoko Ono | 小野洋子饭卷

Roll with tuna, cucumber and cream cheese, sprinkled with tuna flakes | 金枪鱼·黄瓜·奶油奶酪·金枪鱼片

8 pcs | 个 | 180 / 15 g | 克 | **430 ₪** | 卢布

4 pcs | 个 | 90 / 15 g | 克 | **260 ₪** | 卢布



### Kani fry maki | 蟹肉饭卷

Uramaki roll in a crispy crust, with a filling of crab meat, cucumber and cream cheese | 脆皮饭卷 (蟹肉·黄瓜和奶酪)

8 pcs | 个 | 205 / 15 g | 克 | **550 ₪** | 卢布

4 pcs | 个 | 100 / 15 g | 克 | **330 ₪** | 卢布



### Sapporo | 札幌饭卷

Uramaki roll with flying fish caviar, and stuffed with lightly salted salmon, cream cheese, cucumber and green onions. Garnished with light mayonnaise and furikake seasoning | 飞鱼鱼子酱·微咸三文鱼·奶油芝士·黄瓜·葱·淡蛋黄酱·香松调味料

8 pcs | 个 | 230 / 15 g | 克 | **490 ₪** | 卢布

4 pcs | 个 | 115 / 15 g | 克 | **295 ₪** | 卢布



### Kani Muni Roll | 饭卷

Roll with omelette, cream cheese, cucumber, fried crab ball, spicy and wasabiko sauces | 饭卷 (蛋饼·奶酪·黄瓜·烤蟹球·香料和芥末酱)

6 pcs | 个 | 200 / 15 g | 克 | **520 ₪** | 卢布



### Krispy crab roll | 脆皮蟹饭卷

Warm roll with cucumber, topped with crab stick, tobiko caviar and cream cheese. Garnished with unagi sauce | 黄瓜·蟹棒·飞鱼鱼子酱·奶油芝士·鳗鱼酱

8 pcs | 个 | 240 / 15 g | 克 | **430 ₪** | 卢布

4 pcs | 个 | 120 / 15 g | 克 | **260 ₪** | 卢布

### California | 加利福尼亚饭卷

Famous uramaki roll with flying fish caviar, crab meat filling, avocado and cucumber | 著名的饭卷·飞鱼鱼子酱·蟹肉·牛油果·黄瓜

8 pcs | 个 | 220 / 15 g | 克 | **590 ₪** | 卢布

4 pcs | 个 | 110 / 15 g | 克 | **355 ₪** | 卢布

### California light | 加州之光饭卷

The famous uramaki roll with flying fish caviar, crab stick and cucumber filling. Garnished with sesame seeds | 著名的飞鱼鱼子酱·蟹棒·黄瓜·芝麻

8 pcs | 个 | 220 / 15 g | 克 | **450 ₪** | 卢布

4 pcs | 个 | 110 / 15 g | 克 | **270 ₪** | 卢布

### Philadelphia salmon | 费城鲑鱼饭卷

Uramaki roll with tender salmon, cream cheese, cucumber and avocado | 嫩三文鱼·奶油芝士·黄瓜·牛油果

8 pcs | 个 | 265 / 15 g | 克 | **610 ₪** | 卢布

4 pcs | 个 | 130 / 15 g | 克 | **370 ₪** | 卢布

### Philadelphia sesame | 费城芝麻饭卷

Uramaki roll in sesame seeds with tender salmon, cream cheese, cucumber and avocado | 芝麻·嫩三文鱼·奶油芝士·黄瓜·牛油果

8 pcs | 个 | 205 / 15 g | 克 | **510 ₪** | 卢布

4 pcs | 个 | 100 / 15 g | 克 | **310 ₪** | 卢布

### Syake Ikura Deluxe | 赛克伊仓豪华饭卷

Uramaki roll in sesame seeds with tender salmon, cream cheese, cucumber and avocado | 三文鱼·三文鱼鱼子酱·黄瓜·奶油芝士·葱

8 pcs | 个 | 230 / 15 g | 克 | **790 ₪** | 卢布

4 pcs | 个 | 115 / 15 g | 克 | **475 ₪** | 卢布





### Roll with wasabiko shrimp | 芥末虾饭卷

Uramaki roll with wasabiko shrimp, cream cheese, cucumber, and spicy sauce. Garnished with raspberry tobiko and spicy sesame mixture | 芥末虾·奶油芝士·黄瓜·辣酱·覆盆子托比卡和辣芝麻混合物

8 pcs | 个 | 280 / 15 g | 克 | **540 ₺** | 卢布

4 pcs | 个 | 140 / 15 g | 克 | **310 ₺** | 卢布



### Baked roll with chicken | 烤鸡肉饭卷

Roll with chicken, cucumber, cream cheese and omelet, baked with flying fish caviar, light mayonnaise with garlic and cheese | 鸡肉·黄瓜·奶油芝士·煎蛋卷·飞鱼鱼子酱·淡蛋黄酱·大蒜·奶酪

8 pcs | 个 | 250 / 15 g | 克 | **450 ₺** | 卢布

4 pcs | 个 | 125 / 15 g | 克 | **270 ₺** | 卢布

### Baked roll with mussel | 烤贻贝饭卷

Roll with mussel, cucumber, omelette and cream cheese, baked with flying fish caviar, light mayonnaise with garlic and cheese | 鸡肉·黄瓜·奶油芝士·煎蛋卷·飞鱼鱼子酱·淡蛋黄酱·大蒜·奶酪

8 pcs | 个 | 250 / 15 g | 克 | **450 ₺** | 卢布

4 pcs | 个 | 125 / 15 g | 克 | **270 ₺** | 卢布

### Baked roll with shiitake | 烤香菇饭卷

Roll with shiitake mushrooms, cream cheese, omelette and cucumber, baked with light mayonnaise and cheese with the addition of garlic. Garnished with unagi sauce and sesame | 烤香菇·奶油芝士·煎蛋卷·黄瓜·淡蛋黄酱·奶酪·大蒜·鳗鱼酱·芝麻

8 pcs | 个 | 250 / 15 g | 克 | **450 ₺** | 卢布

4 pcs | 个 | 125 / 15 g | 克 | **270 ₺** | 卢布

### Baked scallop roll | 烤扇贝饭卷

Roll with scallop, cucumber, cream cheese and omelette, baked with flying fish caviar, light mayonnaise with garlic and cheese | 扇贝·黄瓜·奶油芝士·煎蛋卷·飞鱼鱼子酱·淡蛋黄酱·大蒜·奶酪

8 pcs | 个 | 250 / 15 g | 克 | **530 ₺** | 卢布

4 pcs | 个 | 125 / 15 g | 克 | **320 ₺** | 卢布

### Baked roll with salmon | 烤三文鱼饭卷

Roll with salmon, cucumber and omelette, baked with flying fish caviar, light mayonnaise with garlic and cheese. Garnished with teriyaki sauce and sesame seeds | 烤三文鱼·黄瓜·煎蛋卷·飞鱼鱼子酱·淡蛋黄酱·大蒜·奶酪·照烧·芝麻

8 pcs | 个 | 245 / 15 g | 克 | **490 ₺** | 卢布

4 pcs | 个 | 120 / 15 g | 克 | **295 ₺** | 卢布



### Cheddar Roll | 切达奶酪饭卷

Uramaki roll with burnt cheddar cheese, with cucumber, salmon mousse and white fish filling. Garnished with green onions and sweet chili sauce | 脆皮饭卷(切达奶酪·黄瓜·鲑鱼慕斯和白鱼)·以绿洋葱和甜辣椒酱装饰

8 pcs | 个 | 220 / 15 g | 克 | **440 ₺** | 卢布

4 pcs | 个 | 110 / 15 g | 克 | **265 ₺** | 卢布



### Gaidamaki | 海达马克饭卷

Uramaki roll with battered shrimp, crab and tobiko caviar. Garnished with sesame seeds | 虾·蟹肉·飞鱼子酱·芝麻

8 pcs | 个 | 210 / 15 g | 克 | **550 ₺** | 卢布

4 pcs | 个 | 105 / 15 g | 克 | **330 ₺** | 卢布



### Roll Salted caramel | 咸焦糖饭卷

Roll with eel, cream cheese, cucumber and salmon, with the addition of sea salt | 饭卷(鳗鱼·奶酪·黄瓜和鲑鱼)·配海盐

6 pcs | 个 | 180 / 15 g | 克 | **690 ₺** | 卢布





**Peach roll | 桃子饭卷 (新品)**

6 pcs | 个 | 220 / 15 g | 克 | **690 ₺** | 卢布

Roll with salmon, cream cheese and peach. Decorated with chili threads | 饭卷 (三文鱼·奶酪和桃子) · 以辣椒条装饰




**Christmas | 圣诞节饭卷**

8 pcs | 个 | 285 / 15 g | 克 | **570 ₺** | 卢布

Author's uramaki roll with Kamchatka crab meat, cream cheese, omelette and cucumber, baked with mozzarella cheese | 餐厅原创饭卷 堪察加蟹肉·奶油奶酪·煎蛋卷·黄瓜·马苏里拉奶酪

4 pcs | 个 | 140 / 15 g | 克 | **340 ₺** | 卢布



**Syake ebi spicy | 夏克香辣虾饭卷**  Spicy | 辣菜

Uramaki roll stuffed with tempura shrimp, lightly salted salmon and squid in spicy sauce. Garnished with green onions and 3 types of sauces: Unagi, Nut and Spicy | 天妇罗虾·微咸鲑鱼·鱿鱼·辣酱·葱·鳗鱼酱汁·坚果酱汁

8 pcs | 个 | 240 / 15 g | 克 | **550 ₺** | 卢布

4 pcs | 个 | 120 / 15 g | 克 | **330 ₺** | 卢布




**Pattaya | 芭堤雅饭卷**

Original roll with tender salmon, eel, flying fish caviar, cucumber and cream cheese | 三文鱼·鳗鱼·飞鱼鱼子酱·黄瓜·奶油芝士

8 pcs | 个 | 225 / 15 g | 克 | **590 ₺** | 卢布

4 pcs | 个 | 110 / 15 g | 克 | **355 ₺** | 卢布



**Spicy Maguro | 香辣金枪鱼饭卷 (香辣)**  Spicy | 辣菜

Uramaki roll in a spicy mixture of nuts and sesame with spicy tuna, cream cheese, cucumber and green onion filling | 香辣金枪鱼饭卷 (香辣芝麻·坚果·香金枪鱼·奶油芝士·黄瓜和葱花)

8 pcs | 个 | 255 / 15 g | 克 | **470 ₺** | 卢布

4 pcs | 个 | 125 / 15 g | 克 | **285 ₺** | 卢布





**Spicy Unagi | 香辣鳗鱼饭卷**  Spicy | 辣菜  
Author's roll with truffle eel, stuffed with cucumber, omelette and spicy sauce. Garnished with unagi and furikake sauce | 餐厅原创松露鳗鱼寿司·黄瓜·煎蛋·辣酱·酱鳗鱼·furikake酱

8 pcs | 个 | 240 / 15 g | 克 | **530 ₪** | 卢布

4 pcs | 个 | 120 / 15 g | 克 | **320 ₪** | 卢布



**Unagi uramaki | 浦卷鳗鱼饭卷**

Uramaki roll with smoked eel, cream cheese and cucumber, with unagi sauce | 餐熏鳗鱼·奶油芝士·黄瓜·鳗鱼酱

8 pcs | 个 | 220 / 15 g | 克 | **610 ₪** | 卢布

4 pcs | 个 | 110 / 15 g | 克 | **370 ₪** | 卢布



**Roll with smoked salmon | 烟熏三文鱼饭卷**

6 pcs | 个 | 280 / 15 g | 克 | **510 ₪** | 卢布

Tempura roll with smoked salmon, cream cheese, cucumber. Garnished with sesame seeds, unagi, spicy and sweet chili sauces | 烟熏三文鱼·奶油芝士·黄瓜·芝麻·鳗鱼·辣酱·甜酱



**Tamagoyaki roll | 玉子烧饭卷 (新品)**

6 pcs | 个 | 180 / 15 g | 克 | **610 ₪** | 卢布

Uramaki roll in raspberry tobiko with salmon, omelette, avocado and unagi sauce filling | 饭卷 (覆盆子飞鱼籽·鲑鱼·煎蛋·牛油果和鳗鱼酱)



**Nautilus | 村上饭卷**

Crispy roll with salmon and white fish mousse, cream cheese and cucumber filling | 饭卷 (酥脆卷饼·三文鱼·白鱼慕斯·奶油芝士和黄瓜)

8 pcs | 个 | 255 / 15 g | 克 | **690 ₪** | 卢布



**Murakami | 村上饭卷**

Crispy roll with salmon and white fish mousse, cream cheese and cucumber filling | 饭卷 (酥脆卷饼·三文鱼·白鱼慕斯·奶油芝士和黄瓜)

8 pcs | 个 | 210 / 15 g | 克 | **410 ₪** | 卢布

4 pcs | 个 | 105 / 15 g | 克 | **250 ₪** | 卢布





### Tempura tuna long | 天妇罗金枪鱼饭卷

Tempura roll with tuna, cream cheese, omelette, fried onions, and chicken sauce. Garnished with green onions | 金枪鱼·奶油芝士·煎蛋卷·炸洋葱·鸡肉酱·葱

10 pcs | 个 | 235 / 15 g | 克 | **490 ₺** | 卢布

5 pcs | 个 | 115 / 15 g | 克 | **295 ₺** | 卢布

### Maguro maki | 金枪鱼饭卷

Classic roll with spicy tuna, green onions and spicy sauce | 饭卷 (经典香辣金枪鱼·葱和辣酱)

8 pcs | 个 | 150 / 15 g | 克 | **390 ₺** | 卢布

4 pcs | 个 | 75 / 15 g | 克 | **235 ₺** | 卢布

### Unagi maki | 鳗鱼饭卷

Traditional roll stuffed with eel fillet | 传统鳗鱼饭卷

8 pcs | 个 | 150 / 15 g | 克 | **390 ₺** | 卢布

4 pcs | 个 | 75 / 15 g | 克 | **235 ₺** | 卢布

### Sake maki | 侠客饭卷

Traditional roll filled with salmon fillet | 传统三文鱼饭卷

8 pcs | 个 | 150 / 15 g | 克 | **390 ₺** | 卢布

4 pcs | 个 | 75 / 15 g | 克 | **235 ₺** | 卢布

### Mitaki | 三泷饭卷

Traditional roll with cucumber and soft cream cheese | 传统饭卷·黄瓜·软奶油芝士

8 pcs | 个 | 150 / 15 g | 克 | **270 ₺** | 卢布

4 pcs | 个 | 75 / 15 g | 克 | **160 ₺** | 卢布

### Yasai maki | 矢井真希饭卷

Vegetable roll stuffed with bell pepper, cucumber, avocado and lettuce. Garnished with pesto sauce and sesame seeds | 甜椒·黄瓜·牛油果·生菜香蒜酱·芝麻

8 pcs | 个 | 205 / 15 g | 克 | **390 ₺** | 卢布

4 pcs | 个 | 100 / 15 g | 克 | **235 ₺** | 卢布



### Salmon-spicy maki | 香辣三文鱼饭卷

Traditional roll stuffed with lightly salted salmon, cucumber and spicy sauce | 咸三文鱼·黄瓜·辣酱

8 pcs | 个 | 160 / 15 g | 克 | **390 ₺** | 卢布

4 pcs | 个 | 80 / 15 g | 克 | **235 ₺** | 卢布



### Kaiso roll | 凯索饭卷

Roll with wakame, eel, cream cheese, omelette and salmon, with the addition of nut sauce | 饭卷 (裙带菜·鳗鱼·奶油干酪·煎蛋·三文鱼·坚果酱)

6 pcs | 个 | 220 / 15 g | 克 | **690 ₺** | 卢布



### California with salmon | 加利福尼亚鲑鱼饭卷

Uramaki roll with raspberry tobika, crab meat, salmon and cucumber filling | 覆盆子飞鱼·蟹肉·三文鱼·黄瓜

8 pcs | 个 | 200 / 15 g | 克 | **570 ₺** | 卢布

4 pcs | 个 | 100 / 15 g | 克 | **350 ₺** | 卢布





Tuna sushi | 金枪鱼寿司  
2 pcs | 个 | 50 g | 克 | **320 ₪** | 卢布

Eel sush | 鳗鱼寿司  
2 pcs | 个 | 50 g | 克 | **320 ₪** | 卢布

Salmon sushi | 三文鱼寿司  
2 pcs | 个 | 50 g | 克 | **320 ₪** | 卢布

Sushi shrimp | 基围虾寿司  
2 pcs | 个 | 50 g | 克 | **320 ₪** | 卢布

Scallop sushi | 扇贝寿司  
2 pcs | 个 | 50 g | 克 | **320 ₪** | 卢布

Octopus sushi | 章鱼寿司  
2 pcs | 个 | 50 g | 克 | **320 ₪** | 卢布



Hand sushi with salmon | 三文鱼手卷寿司  
40 g | 克 | **190 ₪** | 卢布

Hand sushi with scallop and mango | 扇贝芒果手卷寿司  
40 g | 克 | **190 ₪** | 卢布

Set hand sushi | 手卷寿司套餐  
Salmon, octopus, tuna, scallop and mango | 三文鱼·章鱼·金枪鱼·扇贝·芒果

Hand sushi with tuna | 金枪鱼手卷寿司  
40 g | 克 | **190 ₪** | 卢布

Hand sushi with octopus | 章鱼手卷寿司  
40 g | 克 | **190 ₪** | 卢布

160 g | 克 | **690 ₪** | 卢布



Sushi Philadelphia | 费城寿司  
2 pcs | 个 | 60 g | 克 | **320 ₪** | 卢布



Sushi with crab and salmon caviar | 鱼子酱蟹肉寿司  
2 pcs | 个 | 50 g | 克 | **320 ₪** | 卢布



Spicy sushi shrimp | 香辣虾寿司  
2 pcs | 个 | 50 g | 克 | **320 ₪** | 卢布



Sushi California | 加州寿司  
2 pcs | 个 | 60 g | 克 | **320 ₪** | 卢布



Spicy sushi with eel | 香辣鳗鱼寿司  
2 pcs | 个 | 50 g | 克 | **320 ₪** | 卢布



Spicy sushi crab | 香辣蟹寿司  
2 pcs | 个 | 50 g | 克 | **350 ₪** | 卢布



Sushi with salmon caviar | 鲑鱼鱼子酱寿司  
2 pcs | 个 | 50 g | 克 | **420 ₪** | 卢布



Spicy sushi with crab and cucumber | 黄瓜香辣蟹寿司  
2 pcs | 个 | 50 g | 克 | **320 ₪** | 卢布



Spicy sushi octopus | 香辣章鱼寿司  
2 pcs | 个 | 50 g | 克 | **320 ₪** | 卢布



Sushi with flying fish caviar | 飞鱼子寿司  
2 pcs | 个 | 50 g | 克 | **320 ₪** | 卢布



Spicy tuna sushi | 香辣金枪鱼寿司  
2 pcs | 个 | 50 g | 克 | **320 ₪** | 卢布



Spicy sushi scallop | 香辣扇贝寿司  
2 pcs | 个 | 50 g | 克 | **320 ₪** | 卢布



Baked sushi | 烤寿司  
with salmon / octopus / crab / scallop / shrimp / mussel / tuna / eel | 三文鱼/章鱼/螃蟹/扇贝/虾/贻贝/金枪鱼/鳗鱼  
2 pcs | 个 | 60 g | 克 | **320 ₪** | 卢布



Sushi with sea urchin caviar | 海胆鱼子酱寿司  
2 pcs | 个 | 50 g | 克 | **420 ₪** | 卢布



Spicy sushi salmon | 香辣三文鱼寿司  
2 pcs | 个 | 50 g | 克 | **320 ₪** | 卢布





**Gunkan fry set | 军舰套餐**

Fried gunkans with guacamole, shrimp, tuna, salmon, eel, scallop and octopus, with the addition of teriyaki and sriracha sauces. Garnished with green onions | 牛油果酱·虾·金枪鱼·三文鱼·鳗鱼·扇贝·章鱼·照烧酱·拉差酱·葱

6 pcs | 个 | 225 g | 克 | **840 ₺** | 卢布



**Vladivostokio | 符拉迪沃斯托克套餐**

Warm set of rolls: Pattaya, Christmas, Crispy crab roll, Kani fry maki, Murakami, Baked roll with shiitake. For 3-5 persons | 热带饭卷套餐: 芭提雅饭卷·圣诞节饭卷·脆蟹饭卷·卡尼饭卷·村上饭卷·香菇焗饭卷

1415 g | 克 | **2600 ₺** | 卢布



**Tuna sashim | 金枪鱼刺身**

45 / 50 g | 克 | **410 ₺** | 卢布

**Salmon sashimi | 三文鱼刺身**

45 / 50 g | 克 | **470 ₺** | 卢布

**Scallop sashimi | 三文鱼刺身**

45 / 50 g | 克 | **470 ₺** | 卢布

**Shrimp sashimi | 基围虾刺身**

45 / 50 g | 克 | **410 ₺** | 卢布

**Eel sashimi | 鳗鱼刺身**

45 / 50 g | 克 | **470 ₺** | 卢布

**Sashimi set | 刺身套餐**

Salmon, eel, octopus, scallop, shrimp, tuna | 三文鱼·鳗鱼·章鱼·扇贝·虾·金枪鱼

270 / 150 g | 克 | **1990 ₺** | 卢布

**Sea urchin roe sashimi | 海胆鱼子酱刺身**

45 / 50 g | 克 | **710 ₺** | 卢布

**Octopus sashimi | 章鱼刺身**

45 / 50 g | 克 | **430 ₺** | 卢布



**Hot mix | 热烤饭卷套餐**

Warm set of rolls: Pattaya, Krispy crab roll, Kani fry maki, Christmas. For 3-4 persons | 热带饭卷套餐: 芭提雅饭卷·脆蟹饭卷·卡尼饭卷·圣诞节饭卷

950 g | 克 | **1990 ₺** | 卢布





**Tokyo set | 东京集市套餐**

2345 g | 克 | **4500 ₪** | 卢布

Set of rolls: Syake ebi spicy, California, Avocado Crunch Maki, Syake maki, Tuna BBQ, Unagi uramaki, Cheddar roll, Mitaki, Salmon-spicy maki, Unagi maki, Philadelphia sesame, Yoko Ono. For 8-10 persons | 饭卷套餐: Syake ebi饭卷·加州饭卷·牛油果脆卷·Syake maki饭卷·烧烤金枪鱼饭卷·鳗鱼饭卷·切达饭卷·三流饭卷·香辣三文鱼饭卷·鳗鱼饭卷·费城芝麻饭卷·小野洋子饭卷



**Super Spicy | 火辣套餐**

475 g | 克 | **1830 ₪** | 卢布

Set of sushi and rolls. Spicy sushi shrimp 2 pcs, Spicy sushi scallop 2 pcs, Spicy sushi crab with cucumber 2 pcs, Spicy sushi octopus 2 pcs, Takeshi Kitano rolls. For 1-2 persons | 寿司及饭卷套餐: 火辣基围虾寿司2个·火辣扇贝寿司2个·火辣蟹肉黄瓜寿司2个·火辣章鱼寿司2个·北野饭卷 1-2人套餐



**Ikigai | 套餐**

485 g | 克 | **1450 ₪** | 卢布

Set of rolls: California 1/2, Unagi uramaki 1/2, Philadelphia salmon 1/2, Philadelphia tuna 1/2. For 1-2 persons | 饭卷套餐: 加州1/2饭卷·浦卷鳗鱼1/2饭卷·费城鲑鱼1/2饭卷·费城金枪鱼1/2饭卷 1-2人套餐



**Kyoto set | 京都套餐**

990 g | 克 | **1700 ₪** | 卢布

Set of rolls: Baked roll with mussel, Baked roll with scallop, Baked roll with shiitake, Baked roll with chicken. For 2-3 persons | 饭卷套餐: 贻贝饭卷·扇贝饭卷·香菇饭卷·鸡肉饭卷 2-3人套餐



**Okinawa | 冲绳套餐**

1980 g | 克 | **3500 ₪** | 卢布

Set of rolls: California light, Spicy maguro roll, Syake maki, Tuna barbecue, Unagi uramaki, Cheddar roll, Salmon-spicy maki, Mitaki, Philadelphia sesame, Yoko Ono. For 8-10 persons | 饭卷套餐: 加州饭卷·香辣金枪鱼饭卷·香辣饭卷·烧烤金枪鱼饭卷·鳗鱼饭卷·切达饭卷·香辣三文鱼饭卷·三流饭卷·费城芝麻饭卷·小野洋子饭卷 8-10人套餐





**Wabi-sabi | 侘寂套餐**

1050 g | 克 | **2100 ¥** | 卢布

Set of rolls: Spicy maguro roll, Takeshi kitano, Spicy unagi roll, Wasabiko shrimp roll. For 2-3 persons | 饭卷套餐：香辣金枪鱼饭卷·北野武饭卷·香辣鳗鱼饭卷·芥末虾饭卷2-3人套餐



**Osaka | 大阪套餐**

385 g | 克 | **1100 ¥** | 卢布

California 1/2, Philadelphia sesame 1/2, Unagi maki 1/2 and sushi: salmon 2 pcs., octopus 2 pcs. For 1-2 persons | 饭卷套餐：香辣金枪鱼饭卷·北野武饭卷·香辣鳗鱼饭卷·芥末虾饭卷2-3人套餐



**Kansai | 关西套餐**

885 g | 克 | **1930 ¥** | 卢布

Set of rolls: Philadelphia salmon, Sapporo, Avocado crunch maki, Salmon-spicy maki. For 2-3 persons | 饭卷套餐：费城三文鱼饭卷·札幌饭卷·牛油果脆饭卷·香辣三文鱼饭卷 2-3人套餐



**Hanami | 套餐**

650 g | 克 | **1590 ¥** | 卢布

Set of rolls: California 1/2, Philadelphia salmon 1/2, BBQ Tuna 1/2, Yoko Ono 1/2, Unagi Uramaki 1/2, Philadelphia Sesame 1/2. For 2 persons | 饭卷套餐：加州1/2饭卷·费城鲑鱼1/2饭卷·烧烤金枪鱼1/2饭卷·小野洋子1/2饭卷·浦卷鳗鱼1/2饭卷·费城芝麻1/2饭卷 2人套餐



# DESSERTS

# 甜点



Coconut mille-feuille | 椰子千层酥  
Dessert made of puff pastry with coconut cream, raspberry jam and salted caramel. Garnished with fresh berries and powdered sugar | 酥皮点心·椰子奶油·覆盆子果酱·咸焦糖·新鲜浆果·糖粉  
175 g | 克 | 450 ₪ | 卢布



Apple Clafoutis | 苹果克拉芙缇  
Apple pie with caramel sauce and vanilla ice cream. Garnished with strawberries | 苹果派·焦糖酱和香草冰淇淋·饰以草莓  
170 g | 克 | 390 ₪ | 卢布



Medovik | 蜂蜜蛋糕  
Honey cakes with sour cream, served with lingonberry sauce. Decorated with red currants | 蜂蜜蛋糕+酸奶油·配越橘酱·饰以红醋栗  
150 g | 克 | 360 ₪ | 卢布



Lemon tart | 柠檬挞 1250 g | 克 | 390 ₪ | 卢布  
Crispy shortcrust pastry basket with Italian meringue and lemon cream inside. Decorated with meringue and berries | 意大利酥皮·柠檬奶油·蛋白酥皮·浆果



Dubai Cheesecake | 迪拜芝士蛋糕 120 g | 克 | 510 ₪ | 卢布  
Classic cheesecake topped with kataifi dough and pistachio paste. Garnished with red currants | 经典芝士蛋糕·覆以卡塔菲面团和开心果酱·饰以红醋栗



Pavlova with strawberry | 巴甫洛娃草莓甜点 150 g | 克 | 430 ₪ | 卢布  
Airy meringue with butter cream based on mascarpone cheese and strawberry | 蛋白酥皮·马斯卡彭奶酪配草莓

Pavlova with cherries | 巴甫洛娃樱桃甜点 150 g | 克 | 430 ₪ | 卢布  
Airy meringue with butter cream based on mascarpone cheese and cherry jam | 蛋白酥皮·马斯卡彭奶酪和櫻桃果酱奶油





Napoleon with strawberries | 拿破仑草莓甜点

130 g | 克 | 450 ₪ | 卢布

The famous dessert of puff pastry with white chocolate cream, decorated with strawberries and strawberry topping | 著名的酥皮点心·白巧克力奶油·草莓·草莓配料



Cheesecakes | 奶渣饼

150 g | 克 | 350 ₪ | 卢布

Delicate cottage cheese pancakes with sour cream and cherry jam | 精致的奶渣饼·酸奶油·樱桃果酱



San Sebastian | 圣塞巴斯蒂安甜点

160 g | 克 | 420 ₪ | 卢布

San Sebastian cheesecake, served with warm caramel sauce | 圣塞巴斯蒂安芝士蛋糕·热焦糖酱



Strawberry tartare | 草莓塔塔

140 g | 克 | 380 ₪ | 卢布

Exquisite dessert of strawberries with mango puree mousse. Decorated with waffle crumbs | 美味的草莓甜点·芒果泥慕斯·华夫饼屑



Tiramisu | 提拉米苏

180 g | 克 | 390 ₪ | 卢布

A classic sophisticated Italian dessert with mascarpone cheese and savoiardi cookies. Served in a mug | 经典精致的意大利甜点·马斯卡彭奶酪·手指饼干



Mango-passion

65 g | 克 | 170 ₪ | 卢布

fruit mochi | 芒果百香果麻糬

Japanese dessert made from tender rice dough filled with mango-passion fruit, cream and white chocolate | 日本甜点·米面团·芒果·百香果·奶油·白巧克力

Moti lingonberry sherbet | 越橘果子露麻糬

65 g | 克 | 170 ₪ | 卢布

Japanese dessert made from tender rice dough with cheese cream and lingonberries with cream | 日本甜点·嫩米面团·奶酪芝士·越橘·奶油

Mochi raspberry-vanilla | 覆盆子香草麻糬

65 g | 克 | 170 ₪ | 卢布

Japanese dessert made from tender rice dough with cheese cream, raspberries and vanilla | 日本甜点·嫩米面团·奶酪芝士·覆盆子·香草

Mochi fruit and berry trio | 麻糬水果和浆果三重奏

195 g | 克 | 450 ₪ | 卢布





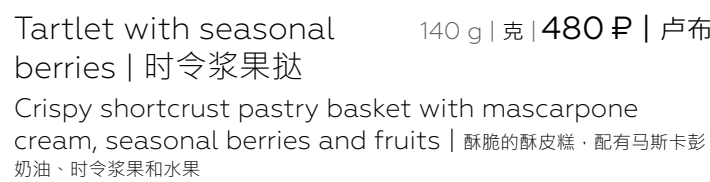
Shoko Roru | 翔子郎甜点 125 g | 克 | **330 ¥** | 卢布  
Chocolate roll in a sponge pancake with delicate coconut cream and cookies. Garnished with roasted peanut petals | 绵煎饼 · 巧克力卷 · 椰子奶油 · 饼干 · 烤花生片



Frutsu Roru | 果露甜点 125 g | 克 | **330 ¥** | 卢布  
Sweet roll based on an airy pancake filled with delicate butter cream and fruits | 煎饼 · 奶油 · 水果



Chocolate fondant | 巧克力基金  
Delicate chocolate cake with a crispy crust and melting chocolate filling. Served with a scoop of ice cream | 精致的巧克力蛋糕 · 外皮酥脆 · 融化的巧克力馅搭配冰淇淋



Tartlet with seasonal berries | 时令浆果挞 140 g | 克 | **480 ¥** | 卢布  
Crispy shortcrust pastry basket with mascarpone cream, seasonal berries and fruits | 酥脆的酥皮糕 · 配有马斯卡彭奶油 · 时令浆果和水果



Ladies fingers | 嚓指饼干 140 g | 克 | **250 ¥** | 卢布  
Mini eclairs made of choux pastry with caramel cream. Decorated with peanut crumbles in caramel glaze | 用泡芙面团和焦糖奶油制成的迷你泡芙 · 饰以花生碎



Fried ice cream | 炒冰淇淋 100 g | 克 | **250 ¥** | 卢布  
Mini eclairs made of choux pastry with caramel cream. Decorated with peanut crumbles in caramel glaze | 用泡芙面团和焦糖奶油制成的迷你泡芙 · 饰以花生碎



Fruits in Harumaki dough | 春卷水果面团 130 g | 克 | **250 ¥** | 卢布  
Crispy pancakes with pineapple, mango and peach. Served with mango-passion fruit sauce and mint sauce. Garnished with sesame seeds | 菠萝芒果桃子酥脆煎饼 · 配芒果百香果酱和薄荷酱 · 饰以芝麻

90/50 g | 克 | **390 ¥** | 卢布



Vanilla ice cream | 香草冰淇淋 50 g | 克 | **150 ¥** | 卢布

Cheese ice cream with wild berries | 野生浆果奶酪冰淇淋 50 g | 克 | **150 ¥** | 卢布

Pistachio ice cream | 开心果冰淇淋 50 g | 克 | **150 ¥** | 卢布

Chocolate ice cream | 巧克力冰淇淋 50 g | 克 | **150 ¥** | 卢布

Mango-passion fruit sorbet | 芒果百香果冰糕 (新品) 50 g | 克 | **150 ¥** | 卢布

Raspberry sorbet | 覆盆子冰糕 50 g | 克 | **150 ¥** | 卢布



# WE ARE WAITING FOR YOU IN OUR RESTAURANTS

## 我们恭候您的光临

### VLADIVOSTOK | 符拉迪沃斯托克

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东京银杏  
希尔金斯卡亚街, 4a  
+7 (423) 260-60-06

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有儿童娱乐房

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Prospekt 100-let  
Vladivostok, 50a  
东京之家  
符拉迪沃斯托克 100  
周年大道, 50a  
+7 (423) 2-707-707

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**TOKYO KAWAII**  
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street, 7v  
东京河井 谢苗诺夫大街, 7v  
+7 (423) 2-44-77-77

**TOKYO**  
Svetlanskaya street, 121  
(Dalzavod stop)  
东京餐厅  
斯维特兰大街, 121  
(达尔扎沃德站)  
+7 (423) 236-77-77

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**TOKYO**  
Ostryakova Prospect 8  
(Pervaya Rechka stop)  
东京餐厅  
奥斯特里亚科夫大街, 8  
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+7 (423) 222-77-77

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**TOKYO TO GO**  
Japanese convenience  
store and pickup point  
Russkaya street, 1v  
东京 TO GO 日本小卖部  
俄罗斯街, 1B  
+7 (423) 220-01-22

**ARTYOM | 阿尔乔姆**  
**TOKYO**  
Frunze street, 54  
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**USSURIYSK | 乌苏里斯克**  
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东京餐厅 共青团街, 28  
+7 (4234) 34-64-64

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**NAKHODKA | 纳霍德卡**  
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