

Starters & Salads

- Salo with 'Borodinsky' toasts 28*
- Crazy Eel and Kani Salad 17*
- Assorted Pickles 17*
- Baby Herring 18*
- Antipasti Board 34*
- Prosciutto & Burrata Salad 21*
- Classic Greek Salad 19*
- Golden Beet and Goat Cheese Salad 22*
- Alaskan Crab & Avocado Salad 23*
- Vis-à-vis Lardon Salad 29*
- Grilled Octopus Salad 29*
- Guacamole and Shrimps with Chips 22*

Raw Bar

- Ahi Tuna Tartare 29*
- Salmon Tartare with Black Tobiko 21*
- Fresh Oysters Dozen 32*
- Ahi Tuna or Salmon Poke Bowl 18*
- Trio of Oysters Shots 18*
- Choice of Classic or Bloody Mary Mix with Quail Eggs*
- Salmon or Tuna Sushi on Crispy Rice 5 pcs 23*
- Seafood Tower for 2 140 or for 4 260*

Soups

- Mushrooms and Barley Soup 14*
- Solyanka 15*
- Classic Red Borscht 15*
- Soup de Jour m/p*

Hot Appetizers

- Pan Seared Potatoes with Wild Mushrooms 26*
- Homemade Pelmeni 15*
- Tacos Fiesta Beef 13 Fish 11*
- Stuffed Brie with Chanterelles and Figs 26*
- Flash Fried Calamari 19*
- Smoked Chili Grilled Shrimps 29*
- Seared Foie Gras 39*
- Peking Duck & Scallion Rolls 25*

*Not all ingredients are listed. Please alert your server if you have any food allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Corkage Fee is \$50 during weekdays. No outside alcohol on weekends. 4% Discount for cash purchases*