



ITAMESHI BRUNCH

of 4 dishes - 4 900 RUR or 6 dishes - 5 900 RUR

TO START WITH

mini pizza, truffle, rucola and parmesan (120 g)

burrata with ikura, miso, basil (130 g)

risotto with grilled eel, unagi and stracciatella cream (220 g)

beef carpaccio, sesame, yellow cherry tomato, truffle ponzu (100 g)

taku su octopus salad (150 g)

teriyaki caesar salad, soft poached eggs, parmesan, soy caramelized bacon, avocado tomato (170 g)

CRUDO

fresh soaking oyster, tosaizu sauce (2 pcs)

sea urchin, quail eggs, ponzu (2 pcs)

tuna tartare, avocado, lime, cilantro (125 g)

scallop, cucumber, nashi pear (70 g)

lobster carpaccio yuzu granite (120 g)

sweet prawns, raspberries, ponzu (100 g)

JAPANESE AND MAKI

tuna salmon sashimi (6 pcs)

warm tempura prawns, avocado (120 g)

tomato and burrata teriyaki, rocket (125 g)

tuna picante, homemade chili, miso and tobiko (140 g)

torched salmon, unagi sauce, cream cheese, avocado (130 g)

MEAT & FISH

beef tagliata, shitake, miso eggplant, rucola, tonkatsu (180 g)

chicken skewer, yakitori sauce (230 g)

marinated lamb chops, pickled vegetable, tofu sauce (180 g)

grilled tiger prawns yuzu sauce (120 g)

rabata salmon teriyaki, pickled sesame cucumber (100 g)

grilled seabass, jalapeno ginger dressing (120 g)

THE SWEET TREATS

beer and raspberries sorbet (40 g)

matcha tiramisu (85 g)

mango panna cotta ginger and amaretto (80 g)

japanese cheesecake, lingonberry marshmallow gelato (100 g)

vanilla ice cream, chocolate dai dai (180 g)

frozen fruttini with ice cream (220 g)

BEVERAGES

le grand noir chardonnay/ syrah (150 ml)

coral blow (150 ml)

violet sour (110 ml)

vodka martini (60 ml)

