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It is not explained. Yanushi is discovered.

RAW

BLUEFIN TUNA Ō-TORO NIGIRI – 11

BLUEFIN TUNA CHŪ-TORO NIGIRI – 11

BLUEFIN TUNA AKAMI NIGIRI – 8

Nori Mayo · Microgreens

HAMACHI NIGIRI – 9

Fresh Wasabi

A5 WAGYU NIGIRI – 16

Black Truffle

BLUEFIN TUNA TEMAKI – 9

Akami · Crispy Nori

HAMACHI TARTARE – 19

Yuzu · Tobiko

ARMENIAN-STYLE BEEF TARTARE – 14

Pomegranate · Grape Leaves

VENISON TARTARE – 15

Brioche · Truffle · Aged Cheese

UNAGI SALAD – 18

Potatoes · Cucumber · Miso Sauce



SPECIALTIES

BLUEFIN TUNA TATAKI – 20

Otafuku · Fermented Goji

A5 WAGYU TATAKI – 45

Ponzu · Caviar

SCARLET PRAWN TARTARE ON CRISPY RICE – 14

Marinated Pear · Black Caviar

KING CRAB GYOZAS – 16

Hoisin · Sesame

HARISSA WITH PARTRIDGE – 18

Noisette Butter · Smoked Cheese Foam · Herbs

TRUFFLED ARMENIAN POTATOES – 15

Basturma · Fresh Truffle · Roasted Pepper and Nut Sauce

FIRE

LULA IN ARMENIAN BREAD – 17

Roasted Eggplant · Pomegranate Glaze

SAKE-BRAISED PORK RIBS – 23

Cucumber Kimchi

TENDERLOIN – 24

Wheat Noodles · Eringi Mushrooms

IMPERIAL DUCK – 30

Soba · Caviar

GRILLED AKAMI TUNA – 30

Khorovats Salad · Tomatoes Marinated in Prosecco and Yuzu

DESSERTS

DARK CHOCOLATE - 6

Armenian Cognac · Rice Veil

WHITE CHOCOLATE MOCHI - 8

Strawberry and Balsamic Vinegar Soup · Aged Cheese

ARMENIAN GATA ROYALE - 9

Apricot · Foie · Matcha Sauce





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