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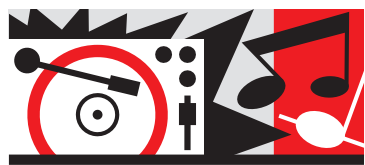
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Night&Day

The week in arts & entertainment

Nightlife highlights



August 27

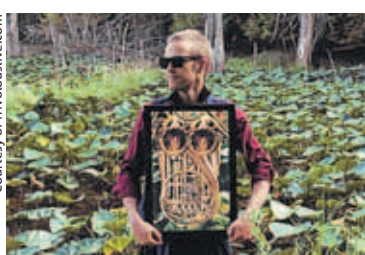
Tinavie

9:30 pm: *Masterskaya, 3 Teatralny Proyezd, bldg. 3, m. Okhotny Ryad*
Ambient, pop and alternative band. 300 roubles.

Joe Lynn Turner (USA)

10 pm: *8 1/2 Dollars Club, 33 Ul. Kalanchyovskaya, m. Krasniye Vorota*
84th in Hit Parader's "Heavy Metal's All-Time 100 Vocalists". 1,000 roubles.

Frivolous (Canada)



Canadian DJ Frivolous

11 pm: *Solyanka, 11 Ul. Solyanka, m. Kitai-Gorod*
This DJ's sound has been described as jazz-infused minimal or experimental house. 500 roubles.

August 28

Howard Levy, Chris Siebold (USA)

7 pm: *Music Town, 8/2 Ul. Sadovaya-Chernogryazskaya, m. Krasniye Vorota*
Harmonicist and virtuoso guitarist. 400 roubles.

Al Borde

7 pm: *FM-Club, 60/28 Ul. Zemlyanoi Val, m. Taganskaya*
Flamenco, ethno-fusion. 350 roubles.

Tesla Boy

7 pm: *Mega Belaya Dacha, ground near Kinostar cinema (buses from Vykhino, Kuzminki, Lyublino and Maryino metro stations)*
Electro pop. Also features live drums, golf and dancing all night. Free.

Fruktovy Kefir

9 pm: *Ikra, 8a Ul. Kazakova, m. Kurskaya*
Funk and grunge. 800 roubles.

FAQ-Café's Birthday Party

9 pm: *FAQ-Café Creative Studio, 65/74 Bolshaya Polyanka, bldg. 1, m. Dobrynskaya*
Live performance by Nogu Svelo, female fights in foam, contests with prizes, a huge cake, and funky-house DJs. 500 roubles. Tickets: 755 8827.

September 1

Bossa Nova Party

8 pm: *TsurTsum café at Winzavod, 1 Syromyatnichesky Per., bldg. 6, m. Kurskaya*
Features Vanilla Wave band. Free.

September 2

Red Elvises (USA)

9:30 pm: *Music Town, 8/2 Ul. Sadovaya-Chernogryazskaya, m. Krasniye Vorota*
Rock 'n' roll, surf, rockabilly, reggae, lounge, Russian music. 300 roubles.

Fine dining

A taste of the high life

A recently opened top-of-the-line Japanese eatery aims to set new standards

Ayano Hodouchi
The Moscow News

Moscow's numerous Japanese restaurants, which have been running wild serving all manner of things unheard of in Japan, now have something to worry about – real, high-class chains are moving in from New York. Nobu came last year and now Megu has followed it this summer.

Lotte Hotel chose one of New York's most prestigious Japanese restaurants to serve its new hotel, and Koichi Yokoyama, president of the chain, dropped in recently to see how preparations were going.

Going to Megu is a special occasion, Yokoyama said with conviction. "It's like going to Broadway – the restaurant is a theatre," he said. Attention is paid to every single detail, and the staff is coached to be immaculate. "A sushi chef standing behind the sushi counter is an actor on stage. As such, he must not, for example, have tattoos on his arms – that would ruin the image. Every detail is important."

The same approach applies to the interior, Yokoyama said. "If there is a centrepiece in the middle of a round table, not one diner should be looking at the back of it – it should be facing every single diner," he said.

Megu's principles of the perfect dining experience extend into the kitchen, needless to say. Never satisfied with what their rivals were serving, Megu in New York imported foods from Japan that had not previ-

ously been brought to America, set new trends and proved that for the ultimate dining experience, there's always a market.

"We'd like to do the same here, of course," Yokoyama said, "but it's not easy with red tape. But we still in-



Megu's signature dish, Kagero steak

tend to keep on trying and hope to add new things to our menu."

One of the food ingredients never before seen in Moscow is kanzuri, a red pepper chili paste from Niigata. Niigata is one of the snowiest places in the world; in the winter, red chili peppers are scattered on the snow to dry for a few days, after which they are made into a paste with the citrus fruit yuzu (something like lime) and then fermented for several years.

The resulting paste has a much deeper taste than any other chili paste, and has a very complex flavour. This spice is one of Megu's not-so-secret secrets, used in their sauces to give it an original twist.

Slated to open in early September, Megu is sure to attract a lot of attention. If you're not inspired by the thought of going to the opera house or theatre, try Megu. ■

The taste test

Kanzuri red pepper chili paste

I tried a dish of spicy shrimp; and the rounded layered spiciness of the kanzuri imparted a very piquant taste, with a lingering sweetness. If I had not been told beforehand about the kanzuri, I would probably have wondered a lot about what went into the sauce.

Yellowtail carpaccio also came with a kanzuri sauce. Here again, kanzuri married well with the fish – yellowtail is quite oily, and the mellow spiciness did much to relieve that oiliness.

Ayano Hodouchi



Megu restaurant chain president Koichi Yokoyama and the interior of the new Megu restaurant in Moscow's Lotte Hotel



The yellowtail carpaccio is complemented by mellow but spicy kanzuri sauce



The spicy prawns with kanzuri are piquant, with lingering sweetness