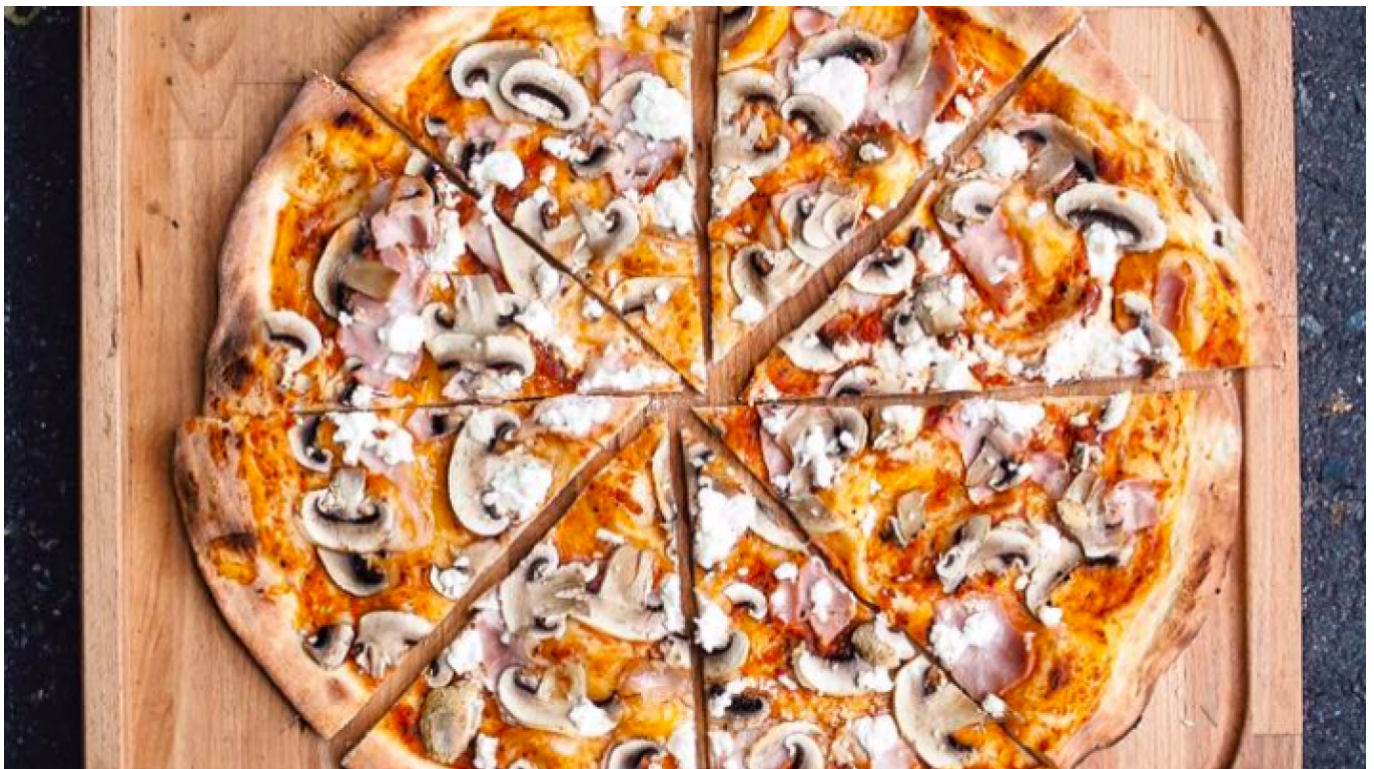


Moscow Restaurants: News and Openings

November 22, 2016



Hell's Pizza [Hell's Pizza/Facebook](#)

November is the kind of grey, depressing in-between month where you can't quite get excited about Christmas yet and the winter seems like it will last forever. Cheer yourself up, foodies of Moscow, by hitting the city's newest izakaya — Japanese gastropub — or tucking into some pizza so authentic you might just imagine yourself in New York.

Nomi

Japanese with a twist

Nomi is an izakaya, the Japanese version of a gastropub. The eatery is named for its main specialty—*okonomiyaki*—a Japanese savory pancake filled with pork or squid (400 rubles). There are several types of Japanese kebab, from scallop (350 rubles) to chicken hearts (150 rubles). Chase it with a sake tasting set (300 rubles) and imagine yourself in Tokyo.

Hell's Pizza

A slice of New York City

This new pizza joint in Kitai-Gorod has taken slice pizza to a whole new level, with creative new toppings, barista-style coffee, and delicious craft beer. If you like your pizza spicy go for the “Motorhead” —black dough, pepperoni and chili pepper. For the true New York pizza experience dig into an “on the go” —deconstructed meatballs and lashings of cheese.

Untitled Bar

Creatives' paradise

This hipster bar's exposed brick interior and minimalist modern furniture give it a decidedly Brooklyn vibe. The menu is simple, but healthy and delicious. The business lunch will give you the most bang for your buck—soup, salad, two dishes and coffee or tea for only 300 rubles and if you go in the evening you might catch an art lecture or talk as you sip on cocktails.

Bear Burgers

100 percent meaty goodness

“Not another burger joint!” we hear you cry. Bear burgers started out as a small grill serving customers on the summer veranda at Beer Brothers Bar. They went down a treat and this autumn sees Bear Burgers open its own spot in the northeast of the city. Try the “Sweet Red” — a beef burger with cheddar, smoked bacon, rucola cheese and red cowberry sauce (350 rubles).

Original url:

<https://www.themoscowtimes.com/2016/11/22/moscow-restaurants-news-and-openings-56249-a5624>