

OYSTERS

Gillardeau Oysters N°2 (France)

5500

SUSHI & ROLLS

Sushi salmon / yellowfin tuna

3000

Sushi eel, foie gras

3500

Spicy tuna roll

5900

Eel, tuna, bonito hot roll

6000

Eel roll, stracciatella, mango, avocado

6500

Salmon roll, crispy shrimp

6500

Salmon roll, tuna, eel, avocado

6500

Flamed salmon roll, crab, avocado

7000

Roll salmon, red caviar

7700

Hand roll salmon / yellowfin tuna

3300

Hand roll eel

3700

Hand roll crab

4800

Open roll salmon / yellowfin tuna

4000

Eel, foie gras open roll

4500

Open roll crab

4800

SASHIMI

Salmon

3300

TATAKI STYLE

Marbled beef, yuzu truffle sauce, foie gras

9200

Salmon and tuna, shiso sauce, tomato salsa

9200

SALADS

Seaweed, salmon chips

4800

Crispy eggplant, stracciatella

4800

Sticky & Spicy duck, mixed greens

6500

Stracciatella, mixed greens, edamame

7800

Shrimp, mango, avocado, sesame sauce

8200

Salad steak with marbled beef, soy-truffle dressing

8800

COLD APPETIZERS

Kimchee cucumbers

3700

Yellowfin tuna tartare, ponzu-kimchi sauce

5400

Salmon tartare, red caviar

5900

Guacamole, wheat chips

7200

Crispy tuna, truffle dressing

7500

Grilled avocado, crab

8500

HOT APPETIZERS

Edamame, spicy sauce

3500

Edamame, maldon salt

3500

Popcorn shrimps

3800

Broccoli miso

4500

Tempura vegetables

5000

«Dragon» eggplant

5500

Shrimp, crab spring roll

6600

Katsu sando, minced marble meat, pepper sauce

8200

DIM SUM

Shrimp

3700

Gyoza beef

4200

Peking duck

4800

SOUPS

Creamy ramen, peking duck

5200

Miso soup crab

6800

Tom yam

6800

Pho bo veal, rice noodles, spices

7200

Bao Ban

Shrimp

6200

Braised cheeks

6200

ROTI

Green onion, batata / guacamole

2300

Simmered lamb, flavoring herbs

3700

Shrimp, avocado

4500

ROBATA GRILL

Vegetable kushiyaki dressed, chimichurri sauce

3300

Kushiyaki chicken dressed, yuzu teriyaki, kizami wasabi

5900

Kushiyaki beef dressed, spicy sauce, sweet potato

6300

Skirt steak, enoki, pepper sauce

12000

Ribeye steak, pepper sauce

20900

Seabass, yuzu-caramel glaze

20000

MAIN DISHES

Roasted marrow bones, salsa, greens, crispy brioche

6700

Salmon, spicy hollandaise, rice cake

8000

Burger, braised cheek, sweet potato fries

8500

Crispy dorado, sichuan sauce

13300

Peking duck 1 / 0,5

16000/31000

Marble braised rib, truffle teriyaki

22000

WOK

Glass noodles, crispy chicken

5000

Fried rice, chicken

5100

Udon, tenderloin, shiitake mushrooms.

5700

Fried rice, seafood

6500

Kimchee rice with seafood and vegetables

7000

DESSERTS

Mochi passion fruit / mango-yuzu / coconut / raspberry / pineapple / strawberry / matcha

1800

Mango ice cream / chocolate / wasabi

1700

strawberry-basil sorbet / raspberry-mint / blackcurrant / watermelon / cherry

1700

Chocolate mousse, black rice brittle, rice ice cream

4500

Matcha cake, cherry, chestnut

4500

Milk cake, mango

4500

Miso caramel cheesecake

5000

Fruit & Berry plate

21000



NEW DISH

CILANTRO

GARLIC

CASHEW

PAYING WITH PREMIUM CARDS: VISA SIGNATURE AND VISA INFINITE, YOU GET:
10% DISCOUNT ON THE ENTIRE MENU
DESSERT OF YOUR CHOICE - A COMPLIMENT FROM THE RESTAURANT

OUR PRODUCTS MAY CONTAIN ALLERGENS. PLEASE INFORM YOUR WAITER
IF YOU HAVE AN ALLERGY TO ANY PRODUCT

トンボ
DRAGONFLY
IZAKAYA

A DRAGONFLY FLIES,
awakening THE AROMAS OF DISTANT
LANDS IN THE HEART



IZAKAYA [IZAKAYA] IS A LEISURELY MEAL FORMAT, WHEN EVEN ONE SIP OF SAKE CAN STOP TIME, TURNING THE ORDINARY FLOW OF LIFE INTO THE ENJOYMENT OF THE MOMENT.

IT IS NO COINCIDENCE THAT THE DRAGONFLY WAS CHOSEN AS THE SYMBOL OF THE DRAGONFLY IZAKAYA RESTAURANT - A SYMBOL OF HAPPINESS AND GOOD LUCK IN JAPAN, A REMINDER OF THE BEAUTY AND TRANSIENCE OF LIFE. THE DRAGONFLY IS LIGHT AND GRACEFUL, LIKE THE IZAKAYA SNACKS, WHICH YOU WANT TO ENJOY SLOWLY, FEELING THE BEAUTY OF EVERY MOMENT.

AT DRAGONFLY IZAKAYA, THE AESTHETICS OF ASIA ARE IN EVERYTHING. THERE IS NOTHING UNIMPORTANT HERE. EACH ELEMENT HAS A SPECIAL MEANING, WHILE AT THE SAME TIME BEING JUST A STROKE IN THE OVERALL PICTURE, COMBINING TRADITION AND MODERNITY.