








CHEF'S RECOMMEND

 Beef Cheek, Truffle Teriyaki	18 500
 Lamb Rack, Robata Grill	19 000 
Popcorn Shrimp	5 750
 Eel, Avocado & Tamago Roll	7 000
Yellowfin Tuna Tartare, Ponzu-Kimchi	5 850

OYSTERS

Gillardeau Oysters No.2 (France)	6 650
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SNACKS / STARTERS

Guacamole with Wheat Chips	6 850 
Kimchi Cucumbers	3 650
Edamame (Salt / Spicy)	3 300
 Spinach with Goma Sauce	5 100 
Roti: Sweet Potato / Guacamole	2 750

RAW BAR

Crispy Tuna with Truffle Sauce	7 250
Salmon Tartare with Red Caviar	9 350
Grilled Avocado with Crab	11 650
Sashimi: Salmon / Yellowfin Tuna	3 450
Salmon Sashimi with Honey-Lemon Sauce	7 150
Tuna Tataki with Truffle Sauce	5 350
Salmon & Tuna Tataki, Shiso, Tomatoes	9 650










HOT STARTERS

Miso Broccoli	3 900
Vegetable Tempura	4 500
Eggplant "Dragon"	4 950
 Chicken & Vegetable Spring Rolls	3 650  
Shrimp & Crab Spring Rolls	8 050 
 Sweet & Sour Chicken Wings	4 900
Katsu Sando with Wagyu Beef	9 350



DIM SUM & BAO

Chicken / Shrimp Dim Sum	4 250  
Peking Duck Dim Sum	5 150
Beef Gyoza	5 150
Bao with Shrimp / Braised Beef Cheek	6 950




SALADS

Seaweed Salad with Salmon Chips	5 450 
Crispy Eggplant with Stracciatella	5 450 
Strachatella, mixe of greens, edamame	8 600  
Shrimp, Mango & Avocado Salad	9 150 
Mixe of greens, eel on coals, peanut dressing	9 150 
 Veal Tempura with Pineapple	8 200 
Steak salad with marbled beef, soy-truffle dressing	9 300
Sticky & Spicy Duck Salad	6 900 




SOUPS

Miso Soup with Crab	9 650
Tom Yum	7 250 
Creamy Duck Ramen	5 600
Pho Bo with Veal	9 000 



SUSHI & ROLLS

Salmon / Tuna Sushi	3 250
Eel & Foie Gras Sushi	3 950
Hot roll with eel, tuna, and bonito	6 050
Salmon & Crispy Shrimp Roll	6 450
Spicy tuna roll	6 650
 Baked salmon, crab, avocado roll	9 450 
 Truffle Scallop Roll	9 250
Salmon roll, red caviar	8 550
Spicy shrimp roll	8 400
Roll salmon, tuna, eel, avocado	6 900
Hand roll salmon / tuna yellowfin / Eel	3 250
Hand roll crab	7 450
Open roll salmon / tuna yellowfin	4 200
Open roll eel, foie gras / scallop	5 150
Open Roll Crab	7 350






ROBATA GRILL

Vegetable Kushiyaki	3 650 
Chicken Kushiyaki	5 500
Kushiaki beef, spicy sauce	7 950
Kushiaki Argentine shrimp, sweet chili sauce	9 500
Machete steak, enoki, pepper sauce	11 650
 Striploin Steak	16 900
Ribeye Steak	21 900
Sea Bass with Yuzu Caramel	15 100 





MAIN DISHES

Braised Beef Ribs, Truffle Teriyaki	17 850
Peking Duck	18 750/37 000
Crispy dorado, sichuan sauce	14 100
Salmon, spicy hollandaise, rice cake	9 250
Marrow bones, salsa, greens, crispy brioche	7 850 
Burger, stewed cheek, sweet potato fries	8 900 

WOK & RICE

Glass noodles, crispy chicken	5 000 
Fried Rice with Chicken / Seafood	5 100 / 6 850
Udon with Beef / seafood and pepper sauce	6 900
Kimchi rice, seafood, vegetables	6 850 
 Kung Pao Duck with Steamed Rice	3 500  


DESSERTS


Sorbet strawberry-basil / raspberry-mint / black currant / watermelon / cherry	1 800
Mango ice cream / chocolate / wasabi / fried rice	1 800
Mochi passion fruit / mango yuzu / coconut / raspberry / pineapple / strawberry / matcha	2 100
Chocolate Nama with Cashew & Matcha	3 600 
Cashew and Matcha	5 150 
Meringue with Pistachio Cream & Berries	5 650 
Matcha cake	5 650 
Milkcake, mango	4 650
Cheesecake, miso caramel	6 250
Sakura dessert	19 850
Fruit and berry plate	19 850

NEW DISH 

CILANTRO 

GARLIC 

CASHEW 

OUR CHEESE DAIRY 

WHEN PAYING WITH PREMIUM CARDS: VISA SIGNATURE AND VISA INFINITE, YOU RECEIVE:
10% DISCOUNT ON THE ENTIRE MENU
A DESSERT OF YOUR CHOICE – COMPLIMENTARY FROM THE RESTAURANT

MENU IN KAZAKH AND
ENGLISH LANGUAGES



トンボ
DRAGONFLY
IZAKAYA

A DRAGONFLY FLIES,
SCENTS OF DISTANT LANDS,
AWAKENING THE HEART.



IZAKAYA [IZAKAYA] IS A FORMAT OF UNHURRIED DINING, WHERE EVEN A SINGLE SIP OF SAKE CAN PAUSE TIME, TURNING THE ORDINARY FLOW OF LIFE INTO A MOMENT OF PURE ENJOYMENT.

IT IS NO COINCIDENCE THAT THE SYMBOL OF DRAGONFLY IZAKAYA IS THE DRAGONFLY — A SYMBOL OF HAPPINESS AND GOOD FORTUNE IN JAPAN, AND A REMINDER OF THE BEAUTY AND FLEETING NATURE OF LIFE. LIGHT AND GRACEFUL, LIKE THE DISHES OF IZAKAYA, IT INVITES YOU TO SAVOR EACH MOMENT WITHOUT HASTE.

AT DRAGONFLY IZAKAYA, THE AESTHETICS OF ASIA ARE PRESENT IN EVERYTHING. NOTHING HERE IS INSIGNIFICANT. EVERY ELEMENT CARRIES A SPECIAL MEANING, WHILE AT THE SAME TIME REMAINING A SUBTLE DETAIL IN A GREATER COMPOSITION THAT BRINGS TOGETHER TRADITION AND MODERNITY.