



MENU

WAGYU



WAGYU TARTARE

Wagyu tartare with Japanese pear and shiso leaves

150 g 3400 r



WAGYU TATAKI 🍯

Wagyu slices with enoki mushrooms, and honey-citrus sauce

120 g 2900 r



BRUSCHETTA WITH WAGYU AND LANGOUSTINES

Bruschetta with wagyu, langoustines, avocado, and edible gold with a yuzu, honey, soy sauce, and teriyaki-based sauce

120 g 2500 r



WAGYU CARPACCIO 🍯

Wagyu carpaccio with fragrant wasabi salt and honey teriyaki sauce

100 g 3600 r

We recommend sake for cold Wagyu dishes:

- Junmai Daiginjo Inatahime Genshu
- Junmai Daiginjo Inatahime Goriki Organic
- Tokusen Kunizakari Saika Daiginjo
- Junmai Ginjo Inatahime
- Chiyomusubi Junmai Ginjo Goriki



GYOZA WAGYU

Wagyu, onions, cream, sesame

230 g 1400 r



WAGYU SLICES WITH YAKINIKU SAUCE 🍯

Wagyu slices with yakiniku, barbecue, and sesame sauces

120 g 3950 r



WARM WAGYU SALAD

Warm salad with wagyu, mini potatoes, cherry tomatoes, green lettuce, and sesame

160 g 2900 r



WAGYU CROQUETTES 🍯

Potato croquettes with wagyu, parmesan cheese, concassé tomatoes, and yakiniku sauce

180 g 1150 r

WAGYU



WAGYU RAMEN

Wagyu beef ramen with beef broth, enoki mushrooms, nitamago egg, onion butter, nori and rucola

450 g 1500 r
700 g 1900 r



MINCED WAGYU RAMEN

Minced Wagyu ramen with beef broth, miso paste mix, nitamago egg, nori, shiitake, chili threads, three types of onions and sesame seeds

450 g 720 r
700 g 990 r



ABURA SOBA WITH WAGYU

Homemade wheat noodles with chopped Wagyu, zucchini, yakiniku sauce, sesame seeds, onions, teriyaki sauce and sweet peppers

340 g 990 r



RIBEYE/STRIPLOIN STEAK

with barbecue sauce

150/50 g 12000 r

We recommend sake for hot Wagyu dishes:

- Chiyomusubi Sparkling Sora
- Chiyomusubi Junmai Ginjo Goriki
- Junmai Inatahime Goriki
- Benten Musume Junmai Nigori
- Jyukusei Kome Shochu Chinmoku Ryu "Silent Dragon" 5 year old



YAKINIKU WAGYU

Wagyu slices with yakiniku sauce and Japanese BBQ

110 g 3700 r



WAGYUDON

Japanese rice with wagyu and yakiniku sauce with onions and garlic, yukari, romaine lettuce, egg sous vide, paprika, sesame seeds, and nori

360 g 1800 r



WAGYU BEEFSTEAK

Wagyu beefsteak with pieces of fresh wagyu, egg, enoki mushrooms, nori, romaine lettuce, sesame, and a sauce based on yuzu, honey, soy sauce, teriyaki, and Tabasco

415 g 1950 r



DONBURI WITH WAGYU STEW

Tender wagyu with rice, onions, corn, peas, enoki mushrooms, nori, sesame seeds, paprika, and sous vide egg

340 g 1500 r

RAMEN

TRADITIONAL SHOYU RAMEN/TORI

Ramen with slices of chashu pork or chicken breast in clear beef broth, noodles, nitamago egg, two kinds of onions and nori

450 g 550 r
700 g 810 r

TONKOTSU RAMEN

Ramen with chashu on very thick pork broth, noodles, shiitake, three kinds of onions, nitamago egg, nori and black garlic

450 g 600 r
700 g 880 r

TONKOTSU MISO

Ramen with chashu on very thick pork broth, with noodles, miso paste, shiitake, nitamago egg, three kinds of onions, kale, mini corn, garlic butter and nori

450 g 640 r
700 g 920 r

TAN TAN RAMEN

Ramen with minced chicken on thick beef broth, noodles, cashews, nori, three kinds of onions, sesame seeds, rucola, kale and chili threads

450 g 690 r
700 g 850 r

DUCK RAMEN

Ramen with duck in clear duck broth, noodles, shiitake, two kinds of onions, egg nitamago, sesame, garlic, chili threads, yakiniku and nori

450 g 650 r
700 g 900 r

VEGETABLE RAMEN

Ramen with egg free noodles with vegetable broth, onion oil, Sichuan pepper oil, garlic, sesame, sesame oil, broccoli, edamame, enoki, rucola, mini corn, chili threads and nori

450 g 580 r
700 g 790 r



KAISEN RAMEN

Ramen with tuna and prawns in vegetable broth, noodles, nitamago egg, shiitake, leeks, nori, kale, rucola, sesame seeds and chili threads

450 g 750 r
700 g 950 r

SHAKE RAMEN

Ramen with salmon, squid and prawns in vegetable broth, noodles, nitamago egg, mini corn, nori, sesame seeds, rucola, onion, garlic and chili threads

450 g 750 r
700 g 950 r

RAMEN WITH LANGOUSTINE

Ramen with langoustine, halibut and salmon on fish broth with noodles, mini corn, garlic, arugula, green onions, leeks, nitamago egg, nori, sesame seeds and chili threads

450 g 750 r
700 g 950 r

TOM YUM RAMEN

Ramen with crab meat and prawns on tom yam broth, noodles, nori, nitamago egg, onions, rucola, chili threads and mini corn

450 g 790 r
700 g 990 r

CREAM CHEESE RAMEN

Cheese ramen with squid and salmon tempura, noodles, cream cheese, sesame seeds, chili threads, rucola, green onions, garlic and shiitake mushrooms

450 g 690 r
700 g 890 r

Mushroom Ramen

Ramen with a broth made from porcini mushrooms, noodles, porcini mushrooms, shiitake, enoki, leeks, green onions, sesame, nitamago egg, and nori

450 g 680 r
700 g 850 r

TOPPINGS

Chashu/Tori	60 g	160 r	Mini corn	50 g	80 r	Spicy oil	20 g	100 r
Tan tan mince	50 g	120 r	Shiitake mushrooms	30 g	240 r	Spicy miso	40 g	80 r
Shrimps	60 g	320 r	Enoki mushrooms	30 g	240 r	Nitamago egg	40 g	80 r
Squid	50 g	160 r	Nori	1 g	80 r	Wasabi sauce/	50 g	130 r
Crab	30 g	360 r	Noodle	130 g	160 r	Honey mustard sauce		
Tuna/Salmon	30 g	240 r	Rice	150 g	180 r			

SALADS

YASAI SARADA 🌱 210 g 570 r
Vegetable salad with cherry tomatoes, cucumbers, zucchini, avocado, radishes, lettuce, cashews, and honey yuzu sauce

WAKAME SARADA 🌱 230 g 490 r
Seaweed salad with smashed cucumbers, sesame seeds, garlic and spicy walnut sauce

JAPANESE CAESAR 🍯 220 g 810 r
Green salad with marinated chicken breast sous vide, marinated shiitake, nitamago egg, cherry tomatoes, cashews, homemade Japanese paprika dough chips and yakiniku sauce

KANI SARADA 🍯 230 g 1500 r
Salad with crab, avocado, cherry tomatoes, kumquat, radish, daikon, cucumbers, salad leaves, yuzu and honey based dressing

SALMON/TUNA/EEL CHIRASHI 🍯 320 g 960 r
Warm rice with salmon/tuna, eel, avocado, zucchini, cherry tomatoes, cucumbers, edamame, nitamago egg, micro greens, radish, sesame seeds and yuzu-honey dressing

GYOKAI SARADA 🍯 155 g 790 r
Shrimp and squid salad on mixed salad with mushrooms, honey, crisp raspberries, cherry tomatoes and creamy soy sauce with honey

TOFU SARADA 🌱 180 g 560 r
Salad with tofu cheese, cherry tomatoes, aubergine fries, and sweet and sour dressing

KIMCHI TOMATES 200 g 380 r
Tomatoes with Napa cabbage in kimchi sauce with green onions, and sesame seeds

APPETIZERS

SALMON/TUNA TATAKI 🍯 190 g 890 r
Seared salmon/tuna slices in tataki sauce with pickled pear, raspberry, kumquat, radish, radish, sesame seeds, and daikon

EDAMAME BEANS WITH CITRUS/WASABI SALT 150 g 380 r
Seared edamame beans with salt and sesame seeds

TEMPURA MIX 380 g 860 r
Shrimp, squid, zucchini, carrots and peppers stir fried in tempura, sesame seeds, chili threads, herbs served with sweet wasabi

CRISPY PRAWNS 🍯 180 g 850 r
Panko breaded prawns with radish, chili pepper, paprika and honey mustard sauce

CHICKEN KARAAGE 🍯 300 g 590 r
Chicken thigh fillet in crispy breading, with romaine lettuce, yakiniku, sesame seeds, chili threads and sweet wasabi

HALIBUT KARAAGE 🍯 160 g 950 r
Halibut fillet in crispy citrus breading, with romaine lettuce, teriyaki, and sesame seeds, served with ponzu and yakiniku sauces

NEGIMA YAKITORI 🍯 140 g 550 r
Marinated chicken thighs on skewers in yakitori sauce with green radish, radish, daikon and sesame seeds

YAKISYAKE 130 g 640 r
Grilled salmon on skewers in yakitori sauce with lemon, radish, radish, daikon and sesame seeds

YAKIEBI 145 g 690 r
Grilled prawns on skewers in yakitori sauce with lemon, radish, radish, daikon and sesame seeds

OKONOMIYAKI WITH BACON 200 g 690 r
Traditional Japanese wheat flour based dish with bacon, tuna shavings, cabbage, green onion, sesame seeds, BBQ sauce and homemade mayonnaise

OKONOMIYAKI WITH VEGETABLES 200 g 590 r
Traditional Japanese wheat flour based dish with broccoli, shiitake mushrooms, edamame beans, unagi sauce and homemade mayonnaise, green onions and sesame seeds

GYOZA

GYOZA ASSORTI 470 g 1420 r

Pork or duck, shrimps, vegetables with shiitake

GYOZA WITH PORK 230 g 510 r

Pork, Chinese cabbage, garlic, sesame, onion, lemon and ginger

GYOZA WITH DUCK 230 g 590 r

Duck, onion, pear, garlic, lemon

GYOZA WITH SHRIMP 230 g 720 r

Prawns, leek, ginger, sesame oil, paprika, chili threads, lemon

GYOZA WITH CRAB 230 g 1100 r

Crab, cream cheese, onion, yukari, lemon

GYOZA WITH VEGETABLES AND SHIITAKE 230 g 490 r

Chinese cabbage, leeks, shiitake, mushrooms, sesame oil, and lemon

DONBURI

BUTADON 🍯 360 g 720 r

Pork brisket with rice, yakiniku sauce, romaine lettuce, sous vide egg, nori, shiso, sesame seeds and green onions

GYUDON WITH VEEL CHEEKS 🍯 380 g 900 r

Stewed beef cheeks with vegetable sauce, rice, romaine lettuce, shiso, yakiniku, paprika, nori, egg sous vide, enoki mushrooms, green onions and sesame seeds

KATSUDON 380 g 710 r

Pork tenderloin breaded, rice, green peas, green onions, sesame and tonkatsu vegetable sauce

KARAAGEDON 🍯 400 g 710 r

Chicken thigh fillet in crispy breading with romaine lettuce, rice, shiso, yakiniku sauce, chili threads, sesame seeds, sweet wasabi sauce



UNADON 🍯 300 g 1380 r

Smoked eel in yakiniku sauce, romaine lettuce, rice, shiso, furikake, green onion, daikon, radish, pak choi and sesame seeds

DONBURI WITH DUCK 🍯 400 g 860 r

Marinated duck breast sous vide, yakiniku sauce, rice with soy-garlic sauce, radish, daikon, caramelized orange, sesame, green onions, romaine lettuce

RICE WITH VEGETABLES 180 g 480 r

Rice with corn, peas, and white onion

MAIN COURSE

HALIBUT STEAK 340 g 1200 r

Baked halibut steak with vegetable miso, edamame beans, broccoli with soy sauce, lemon and ponzu sauce

SALMON STEAK 270 g 1300 r

Salmon steak with vegetable miso, broccoli, edamame beans, sesame seeds, lemon and ponzu sauce

TUNA STEAK 230 g 1300 r

Tuna steak with vegetable miso, broccoli, edamame beans, sesame, chili threads, lemon, ponzu sauce

EEL ABURA SOBA 340 g 1200 r

Smoked eel fillet, noodles, arugula, leeks, white onions, green onions, nitamago egg, nori, sesame seeds, chili threads, cashews, garlic

SEAFOOD UDON 🍷 300 g 760 r

Noodles with squid, shrimp, halibut, leeks, mushrooms, stir-fried in cream, soy sauce with tabasco, Worcester, sesame seeds, garlic, green onions

UDON WITH CHICKEN 300 g 640 r

Aubergine baked in miso, leeks, yams, zucchini and micro greens

VEGETABLES ON THE GRILL 260 g 890 r

Баклажан, запечённый в мисо с луком пореем, цукини, бататом и кунжутном

DESERTS

PINEAPPLE GYOZA 200 g 490 r

Thin slices of pineapple in sugar syrup, filled with cream cheese and crunchy raspberries

STRAWBERRY PANNA COTTA 200 g 490 r

Classic panna cotta with fresh strawberries and raspberry jam

MATCHA CAKE 125 g 490 r

Sponge cake with matcha tea and cream, decorated with crisp raspberries

CHEF'S HOMEMADE ICE-CREAM WITH UMESHU 🍷 (18+) 140 g 490 r

Two scoops of homemade ice cream with plum jam and Japanese umeshu sauce

JAPANESE PANCAKES 145 g 490 r

Homemade pancakes made of traditional Japanese dough, vanilla sauce and raspberry jam

CHERRY GYOZA 240 g 490 r

Gyoza with a cherry filling and powdered sugar. Served with berry jam and vanilla sauce

SKY HIGH MOUSSE (18+) 170 g 890 r

An alcoholic dessert with coconut cream mousse, lime zest with grapefruit, and a choice of liqueur: kiwi/plum/strawberry/peach



COFFEE

Espresso 190 r

Double espresso 240 r

Americano 240 r

Cappuccino 270/380 r
Assorted milk

Latte 280/440 r
Assorted milk

Flat White 280/440 r
Assorted milk

Raf Coffee 490 r

Matcha latte 450 r
Assorted milk

Espresso Matcha 400 r

Tottori drip-pack 260/290 r
with and without caffeine

JAPANESE TEA

Sencha 480 r

A blend of two varieties of green tea, giving the drink softness and light sweetness

Sencha with lemongrass 480 r

Genmaicha 480 r
Green tea with fried rice

Kyo Bancha 480 r
Unique fermented green tea

Bancha 340 r
Green tea with dark green leaves and tea tree stems

Kocha 450 r
Unique fermented black tea

Sobacha 480 r
Buckwheat tea from high-mountain buckwheat of the Dattan variety

Kocha with sakura 480 r
Fermented black tea with sakura petals and leaves

TEA WITHOUT TEA

Kiku Cha 500 ml 430 r
Herbal tea based on chrysanthemums and mint

Murasaki Cha 500 ml 610 r
Anchan tea with elderberry puree, aloe honey and lemon juice


Karamanshi Aroe 1000 ml 990 r
Fruit tea based on pear and calamansi puree with the addition of aloe honey

Yo Nashi Gurepu 1000 ml 990 r
Fruit tea based on pear puree, fresh grapefruit and honey



Tottori.ru

Dear guests, please inform the waiter about allergies or intolerance to ingredients when ordering dishes

 The dish includes honey

 Vegetarian dish

 Spicy taste

 Alcohol included in the dish
