

WAGYU



Wagyu Carpaccio 🍯

100 rp 5850 p

КАРПАЧО

With fragrant wasabi salt and honey teriyaki



Wagyu Tartare 🍯

115 rp 5100 p

ТАРТАР

Chopped wagyu with cashew, shallot, Worcestershire, soy sauce, and sake



Wagyu Tataki 🍯

120 rp 5900 p

ТАТАКИ ВАГЮ

With enoki mushrooms and honey-citrus sauce



Wagyu Pieces 🍯

120 rp 6650 p

БРУСОЧКИ ВАГЮ

With with yakiniku and teriyaki sauce, and sesame



Wagyu Yakiniku 🍯

130 rp 6750 p

ЯКИНИКУ ВАГЮ

Lightly grilled wagyu with yakiniku and teriyaki sauce, and sesame



Wagyu Gyoza

200 rp 1750 p

ГЁДЗА ВАГЮ

With wagyu, onion, cream, sesame, and lemon

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

🌶 Spicy

🌿 Vegetarian

🍯 Honey

WAGYU



Wagyu and Blue Cheese Croquettes

КРОКЕТЫ С ВАГЮ И ДОРБЛЮ

120 rp 1870 p



Ramen with Chopped Wagyu

РАМЕН С РУБЛЕНЫМ ВАГЮ

In beef broth with a blend of miso paste, nitamago egg, nori, shiitake mushrooms, chili threads, three types of onions, and sesame

450 rp 1050 p
700 rp 1350 p



Wagyu Ramen

ВАГЮ РАМЕН

In beef broth with enoki mushrooms, nitamago egg, onion oil, nori, and arugula

450 rp 3050 p
700 rp 3650 p



Wagyu Tan Tan Ramen

РАМЕН ТАН ТАН ВАГЮ

Delicate wagyu broth with sautéed minced wagyu, nut paste, two types of onions, soybean sprouts, spicy and garlic oils

450 rp 3150 p
700 rp 3550 p



Wagyu Tonkotsu Miso Ramen

РАМЕН ВАГЮ МИСО

Rich and tender wagyu broth with wagyu striploin pieces sautéed with vegetables and anise, two types of onions, soybean sprouts, spicy oil, and baby corn

450 rp 3650 p
700 rp 4900 p



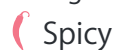
Abura Soba with Wagyu

АБУРА СОБА ВАГЮ

Homemade wheat noodles with chopped wagyu, zucchini, soy sauce, sesame, onion, teriyaki, and sweet pepper

340 rp 1250 p

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Spicy



Vegetarian



Honey

WAGYU



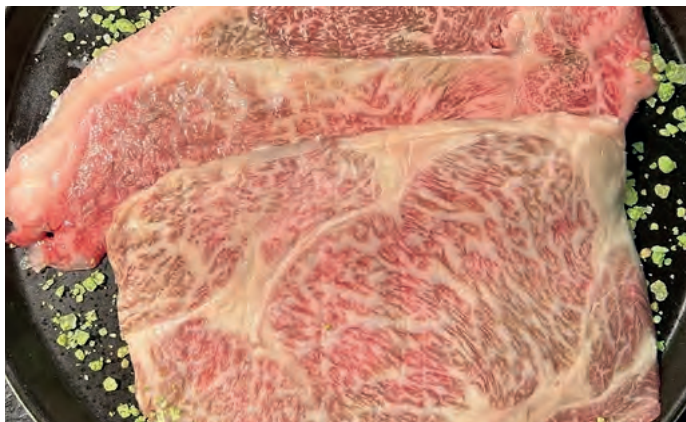
Donburi with Braised Wagyu 340 rp 2700 p
ДОНБУРИ С ТУШЁНЫМ ВАГЮ

Wagyu with rice, onion, corn, green peas, enoki mushrooms, nori, sesame, paprika, and sous-vide egg



Wagyudon 🍯
ВАГЮДОН 360 rp 2950 p

Japanese rice with wagyu and yakiniku sauce, onion, garlic, yukari, romaine, sous-vide egg, paprika, sesame, and nori



Striploin Steak
СТЕЙК СТРИПЛОЙН

Wagyu cooked to chef's doneness with apple yakiniku 200/50 rp 20000 p



Wagyu Patty Burger 350 rp 2250 p
with Tomatoes, Pickles, and Ketchup with dashi
БУРГЕР ВАГЮ

Served with a fresh salad of two types of cabbage



Ribeye Steak
СТЕЙК РИБАЙ

Wagyu cooked to chef's doneness with apple yakiniku 200/50 rp 20000 p



Steak by "Shima"
СТЕЙК BY «SHIMA»

With mashed potatoes, broccoli, and charred garlic 200/120/30 rp 28000 p

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Vegetarian



Honey

RAMEN



Traditional Shoyu Ramen
ТРАДИЦИОННЫЙ СЁЮ РАМЕН

Ramen in a clear beef broth with noodles, sous-vide pork roll, nitamago egg, two types of onions, and nori 450 rp 600 p
700 rp 900 p



Toriniku Ramen
ТРАДИЦИОННЫЙ ТОРИ РАМЕН

Ramen in a clear beef broth with sous-vide chicken breast slices, noodles, nitamago egg, two types of onions, and nori 450 rp 600 p
700 rp 900 p



Tonkotsu Ramen 🍯
ТОНКОЦУ РАМЕН

Ramen in a rich pork broth with chashu, noodles, shiitake mushrooms, three types of onions, nitamago egg, nori, and black garlic 450 rp 670 p
700 rp 930 p



Tonkotsu Miso Ramen
ТОНКОЦУ МИСО РАМЕН

Ramen in a rich pork broth with chashu, noodles, miso paste, shiitake mushrooms, nitamago egg, three types of onions, bok choy, baby corn, garlic oil, and nori 450 rp 730 p
700 rp 990 p



TAN TAN RAMEN 🌶️
ТАН ТАН МЕН

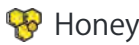
Ramen with minced chicken on thick beef broth, noodles, cashews, nori, three kinds of onions, sesame seeds, rucola, kale and chili threads 450 rp 770 p
700 rp 970 p



Duck Ramen 🍯
РАМЕН С УТКОЙ

Ramen in a clear duck broth with duck, noodles, shiitake mushrooms, two types of onions, nitamago egg, sesame, garlic, chili threads, yakiniku, and nori 450 rp 780 p
700 rp 980 p

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RAMEN



Kaisen Ramen 🍯
КАЙСЕН РАМЕН

Ramen in vegetable broth with tuna, shrimp, noodles, nitamago egg, shiitake mushrooms, leek, nori, bok choy, 450 rp 990 p
arugula, and sesame 700 rp 1150 p



Sake Ramen 🍯 🌶️
СЯКЕ РАМЕН

Ramen in vegetable broth with salmon, squid, shrimp, noodles, nitamago egg, baby corn, nori, sesame, arugula, onion, and garlic 450 rp 990 p
700 rp 1090 p



Langoustine Ramen 🍯 🌶️
РАМЕН С ЛАНГУСТИНАМИ

Ramen in fish broth with langoustine, halibut, salmon, noodles, baby corn, garlic, arugula, green onion, leek, nitamago egg, nori, sesame, and chili threads 450 rp 1150 p
700 rp 1380 p



Tom Yum Ramen 🌶️
РАМЕН ТОМ ЯМ

Ramen in Tom Yum broth with crab meat, shrimp, noodles, nori, nitamago egg, onion, arugula, baby corn, and chili threads 450 rp 1150 p
700 rp 1380 p



Cream Cheese Ramen 🌶️ 🍯
РАМЕН КРЕМЧИЗ

Cheesy ramen with squid, salmon tempura, noodles, cream cheese, sesame, arugula, green onion, garlic, shiitake mushrooms, spicy oil, and garlic oil 450 rp 950 p
700 rp 1190 p



Vegetable Ramen 🍯 🌱
ОВОЩНОЙ РАМЕН

Ramen in vegetable broth with vegan noodles, onion oil, spicy pepper oil, garlic, sesame, sesame oil, broccoli, edamame, enoki mushrooms, arugula, baby corn, and nori 450 rp 580 p
700 rp 780 p

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🌶️ Spicy

🌱 Vegetarian

🍯 Honey

SALADS



Yasai Salad 🌿 🍯
ЯСАИ САРАДА

210 гр 680 р

Vegetable salad with cherry tomatoes, cucumbers, zucchini, avocado, radish, lettuce leaves, cashews, and a yuzu-honey dressing



Wakame Salad 🌿
ЧУКА САРАДА

230 гр 550 р

Salad with marinated chuka seaweed, smashed cucumbers, sesame, garlic, and a spicy nut sauce



Japanese Chicken "Caesar" 🍯
ЯПОНСКИЙ «ЦЕЗАРЬ»

220 гр 890 р

Green salad with sous-vide marinated chicken breast, marinated shiitake, nitamago egg, cherry tomatoes, cashews, homemade Japanese-style chips with paprika and teriyaki



Japanese "Caesar" with Salmon 180 гр 1150 р
ЯПОНСКИЙ «ЦЕЗАРЬ» С ЛОСОСЕМ 🍯

Green salad with sous-vide marinated salmon, nitamago egg, cherry tomatoes, cashews, homemade Japanese-style chips with paprika and teriyaki



Kani Salad 🍯
КАНИ САРАДА

230 гр 1750 р

Salad with crab, avocado, kumquat, mango, cherry tomatoes, radish, daikon, cucumbers, lettuce leaves, with a yuzu-honey dressing



Chirashi with Salmon/Tuna/Eel (choice) 🍯
ЧИРАШИ С ЛОСОСЕМ/ТУНЦОМ/УГРЁМ на выбор

250 гр 1180 р

Warm salad with salmon/tuna/eel, avocado, zucchini, cherry tomatoes, cucumbers, edamame, nitamago egg, radish, sesame, and a yuzu-honey dressing

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Spicy



Vegetarian



Honey

SALADS/APPETIZERS



Gyokai Salad 🍯
ГЁКАЙ САРАДА

155 rp 1150 p

Salad with shrimp, squid, lettuce leaves, mushrooms, cherry tomatoes, crispy raspberries, and a creamy soy-honey sauce



Salad with Octopus and Scallops 🍯
С ОСЬМИНОГОМ И ГРЕБЕШКОМ

Warm salad with sous-vide scallops and octopus, cabbage, soybean sprouts, and sweet pepper

220 rp 2550 p



Tofu Salad 🌱
ТОФУ САРАДА

180 rp 680 p

Salad with tofu cheese, cherry tomatoes, fried eggplant, and a sweet and sour dressing



Tataki with Salmon 🍯
ТАТАКИ ИЗ ЛОСОСЯ

190 rp 1350 p

Seared slices of salmon with tataki sauce, marinated pear, raspberry, kumquat, radish, daikon, and sesame



Edamame Beans
БОБЫ ЭДАМАМЕ

150 rp 450 p

Seared edamame beans with citrus or spicy salt and sesame



Tataki with Tuna 🍯
ТАТАКИ ИЗ ТУНЦА

190 rp 1250 p

Seared slices of tuna with tataki sauce, marinated pear, raspberry, kumquat, radish, daikon, and sesame

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🌶️ Spicy

🌱 Vegetarian

🍯 Honey

APPETIZERS



Crispy Shrimp 🍯
ХРУСТЯЩИЕ КРЕВЕТКИ

Panko-breaded shrimp with radish, chili pepper, paprika, and honey-mustard sauce



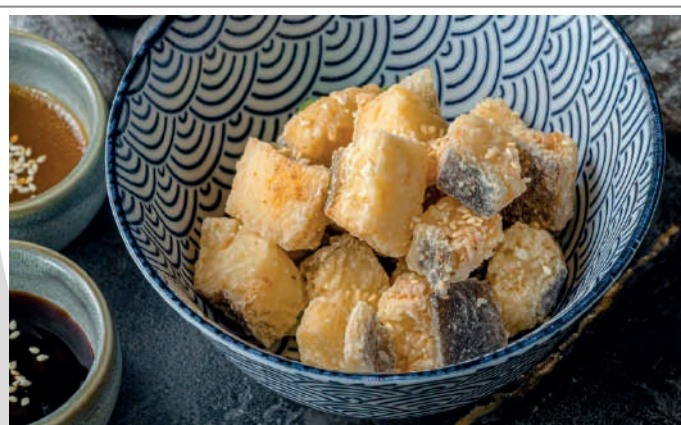
Langoustine Tempura 🍯
ЛАНГУСТИНЫ ТЕМПУРА

Crispy-breaded langoustines with sesame and chili. Served with soy, daikon, and honey-based sauce



Chicken Karaage
КАРААГЕ КУРИЦА

Crispy-breaded chicken thigh fillet with romaine salad, yakitori sauce, sesame, and chili threads. Served with sweet wasabi



Halibut Karaage
КАРААГЕ ПАЛТУС

Crispy-breaded halibut fillet with romaine salad, teriyaki, and sesame. Served with ponzu and yakiniku sauce



Tempura Mix
ТЕМПУРА МИКС

Shrimp, squid, zucchini, and bell pepper fried in tempura with sesame and chili threads. Served with sweet wasabi



Crab and Mango Croquettes
КРОКЕТЫ С КРАБОМ И МАНГО

Croquettes with crab, mango, corn, and spicy kimchi sauce

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Spicy



Vegetarian



Honey

APPETIZERS



Yakitori Assortment 210 rp 1350 p
АССОРТИ ЯКИТОРИ

Negima yakitori, yakisake, yakiebi



Negima 140 rp 670 p
ЯКИТОРИ НЕГИМА

Marinated chicken thighs on skewers in yakitori sauce with green radish, radish, daikon, and sesame



Hatsu Yakitori 150 rp 590 p
ЯКИТОРИ ХАТСО

Chicken hearts on skewers in yakitori sauce with radish, daikon, and sesame



Yakizake 130 rp 1170 p
ЯКИСЯКЕ

Grilled salmon on skewers in yakitori sauce with lemon, radish, daikon, and sesame



Yakiebi 145 rp 890 p
ЯКИЭБИ

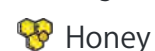
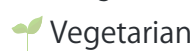
Grilled shrimp on skewers in yakitori sauce with lemon, radish, daikon, and sesame



Okonomiyaki 250 rp 920 p
ОКОНОМИЯКИ

Made with rice flour, bacon, green onions, cabbage, bell pepper, soybean sprouts, and bonito flakes

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APPETIZERS/GYOZA



Kimchi Tomatoes 🌶️ 200 gp 550 p
ТОМАТЫ КИМЧИ

Tomatoes with napa cabbage in kimchi sauce, green onion, romaine, and sesame



Kimchi Carrots 🌶️ 200 gp 550 p
МОРКОВЬ КИМЧИ

Carrots in kimchi sauce with sesame and green onion



Gyoza Assortment 🍯 470 gp 1500 p
АССОРТИ ГЁДЗА

Pork or duck, shrimp, vegetables with shiitake



Pork Gyoza 🍯 200 gp 600 p
ГЁДЗА С СВИНИНОЙ

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



Duck Gyoza 200 gp 600 p
ГЁДЗА С УТКОЙ

Duck, onion, pear, garlic, sesame, and lemon



Crab Gyoza 230 gp 1500 p
ГЁДЗА С КРАБОМ

Crab, cream cheese, yukari, sesame, and lemon

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🌶️ Spicy

🌿 Vegetarian

🍯 Honey

GYOZA/DONBURI



Shrimp Gyoza 🍯
ГЁДЗА С КРЕВЕТКАМИ

Shrimp, leek, ginger, sesame, sesame oil, paprika, chili threads, and lemon

230 rp 870 p



Cheese Gyoza
ГЁДЗА С СЫРОМ

Two types of mozzarella, blue cheese, parmesan, and cream sauce

160 rp 850 p



Vegetable Gyoza 🍯
ГЁДЗА С ОВОЦАМИ

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

200 rp 550 p



Butadon 🍯
БУТАДОН

Pork belly with rice, soy-garlic sauce, yakiniku sauce, romaine, sous-vide egg, nori, paprika, perilla, sesame, and green onion

360 rp 880 p



Gyudon with Veal Cheeks 🍯
ГЮДОН
С ТЕЛЯЧЬМИ ЩЁЧКАМИ

Braised veal cheeks in vegetable sauce with rice, romaine, perilla, yakiniku, paprika, nori, sous-vide egg, enoki mushrooms, green onion, and sesame

380 rp 980 p



Karaagedon 🍯
КАРААГЕДОН

Crispy-breaded chicken thigh fillet with rice, romaine, perilla, yakiniku sauce, chili threads, and sesame. Served with sweet wasabi

400 rp 880 p

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🌶️ Spicy

🌿 Vegetarian

🍯 Honey

DONBURI/MAIN COURSE



Unagidon 🍯
УНАГИДОН

300 гр 1700 р

Smoked eel in yakiniku sauce with rice, romaine, bok choy, perilla, furikake, green onion, radish, daikon, and sesame



Duck Donburi 🍯
ДОНБУРИ С УТКОЙ

400 гр 970 р

Sous-vide marinated duck breast with rice, yakiniku sauce, soy-garlic sauce, radish, daikon, caramelized orange, sesame, green onion, and romaine

Vegetable Rice
РИС С ОВОЩАМИ

180 гр 480 р

Rice with corn, peas, and white onion



Halibut Steak
СТЕЙК ИЗ ПАЛТУСА

150/50/20 гр 3250 р

With teriyaki sauce, bok choy, and sautéed cherry tomatoes. Served with ponzu sauce



Salmon Steak
СТЕЙК ИЗ ЛОСОСЯ

150/50/20 гр 3250 р

With teriyaki sauce, bok choy, and sautéed cherry tomatoes. Served with ponzu sauce



Tonkatsu
ТОНКАЦУ

400 гр 980 р

Farm-raised pork loin in crispy breading with a cabbage salad, onion, and ponzu. Served with tonkatsu sauce

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🌶 Spicy

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🍯 Honey

MAIN COURSE/DESSERTS



Abura Soba with Eel 340 rp 1650 p
АБУРА СОБА С УГРЁМ

Smoked eel fillet with noodles, arugula, three types of onions, nitamago egg, nori, sesame, chili threads, cashews, and garlic



Chicken Udon 300 rp 850 p
УДОН С КУРИЦЕЙ

Noodles with chicken, zucchini, bell pepper in teriyaki sauce, sesame, and four types of onions



Pineapple Gyoza 200 rp 670 p
ГЁДЗА ИЗ АНАНАСА

Thin pineapple slices in sugar syrup filled with cream cheese and crispy raspberries



Seafood Udon 300 rp 980 p
УДОН С МОРЕПРОДУКТАМИ

Noodles with squid, shrimp, halibut, leek, mushrooms, sautéed in cream, soy sauce with Tabasco and Worcestershire, sesame, garlic, and green onion

Grilled Vegetables 250 rp 910 p
ОВОЩИ НА ГРИЛЕ

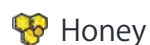
Bell pepper, eggplant, zucchini, mushrooms, cherry tomatoes



Panna Cotta with Strawberries 200 rp 670 p
ПАННА КОТТА С КЛУБНИКОЙ

Classic panna cotta with fresh strawberries and raspberry jam

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DESSERTS



Matcha Cake
МАТТЯ ТОРТ

125 гр 670 р

Sponge cake with matcha and crispy raspberries



Japanese Pancakes
ЯПОНСКИЕ ПАНКЕЙКИ

145 гр 670 р

Pancakes made from traditional Japanese batter with vanilla sauce and raspberry jam



Assorted Mochi
МОТИ в ассортименте

40 гр 490 р

Карамель Caramel
Криспи Crispy
Лайм-базилик Lime-basil

Милкшейк Milkshake
Маракуйя Passion fruit
Баблгам Bubble gum



Chef's Homemade Ice Cream with Umeshu

ДОМАШНЕЕ МОРОЖЕНОЕ
С УМЕСЮ ОТ ШЕФА 🍯 18+

140 гр 670 р

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



Cherry Gyoza
ГЁДЗА С ВИШНЕЙ

240 гр 770 р

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

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🍯 Honey