

MENU

いらっしやいませ

WELCOME!

The little Japanese grocery MoMo has been open for nearly five years in Kadriorg, Tallinn. It is highly esteemed among connoisseurs of Japanese cuisine not only for its wide range of products but also for the invaluable gastronomic advice that one can receive there. During lunchtime you may enjoy genuine Japanese dishes on the spot or as takeaway.

From MoMo in Kadriorg we spread to the city centre when we opened the ramen and sushi restaurant Tokumaru in the Solaris shopping centre in August 2014. This was followed by Tokumaru Takeaway in Solaris in 2016 and today you can also find Tokumaru at the Tallinn Airport and Baltic Station Market. We strongly desire to offer high-quality Japanese cuisine in Estonia and to bring Japanese food culture closer to local gourmets in the most authentic form possible.

Tokumaru is the first restaurant in Estonia that offers genuine Sapporo ramen. The menu offers a selection of popular Japanese flavors from which fish and meat lovers, but also vegans, can find their favorites. Daigo Takagi, who hails from Japan but has lived in Estonia for many years, is the chef of Tokumaru. The creators of the soothing and minimalistic Japanese interior are Tomomi Hayashi and Mari Põld.

The name of the restaurant – Tokumaru – essentially means 'the circle of good things'. In Japanese, toku means 'good trait' and maru means 'circle' or 'harmony'. The prerequisites of a good job are good staff and harmony. A good restaurant creates harmony between food, chefs, waitpersons and customers – this is our aim.

Follow Tokumaru on social media:

facebook.com/tokumaruramen

[@tokumaruramen](https://twitter.com/tokumaruramen)

Dishes can contain allergens. Ask details from our staff.

APPETISERS

MISO SOUP

Miso soup with wakame

Ask for a vegan version!

MISO SOUP WITH SALMON

Miso soup with wakame and salmon

EDAMAME

Soy beans with salt and Japanese basil oil

SPICY EDAMAME

Soy beans with chili-garlic oil

GOMA WAKAME SALAD

Sweet seaweed salad with sesame seeds

TOKUMARU KIMCHI

Napa cabbage marinated in a sweet and spicy sauce

SEAWEED SALAD

Green salad, seaweed salad, nori, and garlic-sesame oil sauce

+ CHICKEN

+ SHIMEJI MUSHROOMS

+ PRAWNS

+ SALMON AND AVOCADO TARTARE

2,00

2,00

3,00

3,00

CHICKEN GYOZA

Deep-fried gyoza dumplings with chicken and vegetable filling. Served with a spicy sauce

VEGETABLE GYOZA

Deep-fried gyoza dumplings with vegetable filling. Served with soy mayonnaise sauce

TEMPURA KING PRAWNS

Tempura flour-battered and deep-fried king prawns and vegetables battered in tempura flour and deep-fried. Served with matcha salt

TOKUMARU CRISP CHICKEN

Deep-fried chicken à la japonaise glazed with a mildly spicy caramel sauce.

TOKUMARU BAO

Steamed bun with Tokumaru chashu pork, Japanese mayonnaise, teriyaki-garlic sauce and green salad 1 pc / 2 pcs

TUNA TATAKI

Aburi tuna with avocado, garlic, ginger and spring onion. Served with ponzu-sesame sauce

SALMON SASHIMI

Aburi or fresh salmon sashimi 6 pcs

Ask for gluten free soy sauce!

SASHIMI SPECIAL

Fresh tuna, salmon and a fish of chef's choice 6 pcs

SUSHI BITES

KANPYO MAKI

Small sushi roll with marinated pumpkin 8 pcs

KAPPA MAKI

Small sushi roll with cucumber 8 pcs

AVOCADO MAKI

Small sushi roll with avocado 8 pcs

SAKE MAKI

Small sushi roll with salmon and spring onion 8 pcs

TEKKA MAKI

Small sushi roll with tuna and cucumber

TAMAGO NIGIRI

Sushi rice with traditional sweet omelette 2 pcs

EBI NIGIRI

Sushi rice with prawns 2 pcs

SALMON NIGIRI

Sushi rice with salmon 2 pcs

CALIFORNIA NIGIRI

Sushi rice with avocado and prawns 2 pcs

MAGURO NIGIRI

Sushi rice with tuna 2 pcs

EEL NIGIRI

Sushi rice with grilled eel 2 pcs

WHITEFISH NIGIRI

Sushi rice with aburi whitefish 2 pcs

TROUT NIGIRI

Sushi rice with salted trout 2 pcs

ZANDER NIGIRI

Sushi rice with zander 2 pcs

AVOCADO NIGIRI

Sushi rice with avocado 2 pcs

SHIITAKE NIGIRI

Sushi rice with shiitake mushroom 2 pcs

vegan

gluten free

lactose free

RAMEN

Ramen is a traditional hearty Japanese noodle soup that we offer with various accompaniments. We prepare our noodles fresh, just as we cook the chicken and pork broth, following the traditional family recipes of Tokumaru's Japanese chef Daigo Takagi. For a quintessentially refined Japanese taste, the base of the soup is mixed with blue mussel, miso or other Japanese broths, which are also prepared fresh by our cooks. For vegetarians and vegans we also have two vegetarian broth-based ramen soups available. Choose a combination to your liking from the menu below.

SHOYU 8,00 / 5,90

Soy based ramen with chashu pork, bamboo shoots, boiled egg and spring onion

SHIO 8,00 / 5,90

Blue mussel based ramen with chashu pork, bamboo shoots, boiled egg and spring onion

MISO 8,90 / 6,80

Miso based ramen with minced meat, vegetables, chashu pork, bamboo shoots and leek

KIMCHI 8,90 / 6,80

Soy and kimchi based ramen with chashu pork, bamboo shoots, boiled egg and spring onion

AKAMISO 9,90 / 6,90

Spicy miso based ramen with vegetables, chashu pork, bamboo shoots and leek

EBISHIO 9,90 / 6,90

Prawn and blue mussel based ramen with king prawns, bamboo shoots, boiled egg and green salad

TANTAN 10,80 / 7,50

Miso-peanut based ramen with prawns, bamboo shoots, boiled egg and green salad

TANTAN VEGAN 9,00 / 6,80











Miso-peanut based ramen with tofu, shiitake mushrooms, bamboo shoots and green salad

SHIRO 9,00 / 6,80

Coconut milk and vegetable broth-based ramen with shiitake and shimeji mushrooms, cherry tomatoes, sweetcorn and bamboo shoots

Served with hand made egg-free noodles.

EXTRAS:

+ BOILED EGG 	1,00
+ SPICY KIMCHI CABBAGE 	1,50
+ TOKUMARU CHILI PASTE 	1,50
+ SHIMEJI MUSHROOMS 	2,00
+ CHASHU PORK 3 PCS 	2,80
+ FRIED KING PRAWNS 2 PCS 	3,00
+ EXTRA NOODLES small / big 	1,50 / 1,00
+ EXTRA VEGAN NOODLES small / big 	1,50 / 1,00
+ SHIRATAKI NOODLES* 	1,50
+ CORN 	1,50

* Shirataki are traditional Japanese high fiber "miracle" noodles made from konjac yam. Wheat, gluten, lactose free, and low in carbs and calories.

 vegan

 gluten free

 lactose free

RICE AND NOODLE

DISHES

YAKISOBA

Fried noodles, chashu pork, vegetables, green salad

7,80

SPICY AKAYAKISOBA

Fried noodles, chashu pork*, vegetables, green salad

9,00

ANKAKE YAKISOBA

Fried whole wheat noodles, mushrooms, carrot, napa cabbage, ankake sauce, green salad

9,00

SPICY AND CREAMY SEAFOOD YAKISOBA

Fried noodles, king prawns, blue mussels, green salad

11,80

CHICKEN KATSU CURRY

Crispy breaded chicken cutlet, Japanese curry and salad, served with rice

9,80

VEGETABLE TEMPURA DON

Rice, vegetables battered in tempura flour and deep-fried, sweet soy sauce, green salad

6,90

SEAFOOD DON

Rice, salmon, tuna, trout, a fish of chef's choice, prawn, sweet soy sauce, green salad

8,90

TORITEN DON

Rice, chicken battered in tempura flour and deep-fried, sweet soy sauce, green salad

8,00

SALMON-AVOCADO DON

Rice, salmon and avocado in yuzu, wasabi and Japanese mayonnaise sauce, green salad

8,40

TOFU-AVOCADO DON

Rice, tofu battered in tempura flour and deep-fried, avocado, soy mayonnaise, green salad

8,00

EXTRAS:

+ DOUBLE RICE  	1,00
+ BOILED EGG  	1,00
+ KIMCHI  	1,50
+ CHICKEN  	2,00
+ PRAWNS  	3,00

 vegan

 gluten free

 lactose free

MAKI ROLLS

CALIFORNIA MAKI 7,90 / 4,90

Crab stick, cucumber, avocado, cream cheese, green salad, masago capelin roe 8 pcs / 4 pcs

PHILADELPHIA MAKI 7,90 / 4,90

Salmon, cucumber, avocado, cream cheese, sesame seeds 8 pcs / 4 pcs

TERIYAKI SALMON MAKI 8,60 / 5,30

Grilled salmon, cucumber, avocado, cream cheese, green salad 8 pcs / 4 pcs

TEMPURA MAKI WITH CHICKEN 8,90

Chicken, curry mayonnaise, avocado, cucumber, green salad. Maki is battered in tempura flour and deep-fried 8 pcs

TEMPURA MAKI WITH PRAWNS 9,40

Prawn, cucumber, green salad. Maki is battered in tempura flour and deep-fried 8 pcs

TEMPURA MAKI WITH SALMON 9,40

Salmon, cucumber, avocado, green salad. Maki is battered in tempura flour and deep-fried 8 pcs

TUNA MAKI 9,80

Tuna, masago capelin roe, spring onion, crab and cheese mix, cucumber, avocado, green salad 8 pcs

SPICY PRAWN MAKI 9,50

Grilled king prawns, cucumber, avocado, masago capelin roe, tempura crumbs 8 pcs

ABURI SALMON MAKI 8,90

Salmon, crab, cream cheese, avocado, Tokumaru spicy sauce 8 pcs

ZANDER MAKI 9,80

Aburi zander, vegetables battered in tempura flour and deep-fried, avocado, ponzu sauce 8 pcs

SPICY SESAME-PRAWN MAKI 11,80

Prawns grilled à la japonese, cucumber, avocado, green salad, spicy sesame sauce 8 pcs

EEL MAKI 11,80

Grilled eel, masago, tamago, cucumber, teriyaki sauce 8 pcs

CHEF'S SUSHI MIXES

SALMON AND ABURI SALMON NIGIRI 10,80

Nigiri with fresh salmon and nigiri with grilled salmon 4+4 pcs

SQUARE HAKO SUSHI WITH TROUT 11,80

Aburi mackerel or aburi trout, jalapeno, garlic sauce 10 pcs

TOKUMARU SUSHI SET + MISO SOUP 12,70

Miso soup, Philadelphia maki 4 pcs, tuna nigiri 1 pc, salmon nigiri 1 pc, whitefish nigiri 1 pc, prawn nigiri 1 pc, aburi trout nigiri 1 pc, tamago nigiri 1 pc

CHEF'S SUSHI SET + MISO SOUP 15,70

Miso soup, Philadelphia maki 4 pcs, tuna nigiri 1 pc, salmon nigiri 1 pc, whitefish nigiri 1 pc, aburi trout nigiri 2 pcs, aburi whitefish nigiri 2 pcs, eel nigiri 1 pc

🌱 vegan

🌾 gluten free

🥛 lactose free

VEGETARIAN SUSHI

SWEET SHIITAKE MAKI

6,80

Shiitake mushrooms, tomato, avocado, soy mayonnaise*, green salad, sweet soy sauce 8 pcs

AUBERGINE AND MISO MAKI 7,70

Deep-fried aubergine, avocado, kanpyo, spring onion, mix of seven spices, sweet miso sauce 8 pcs

TOFU TEMPURA MAKI WITH NUT SPREAD

8,30

Tofu battered in tempura flour and deep-fried, cucumber, avocado, green salad, spring onion, peanuts, tofu mayonnaise, nut spread 8 pcs

SPICY TOFU TEMPURA MAKI

8,40

Tofu battered in tempura flour and deep-fried, spicy sauce, cucumber, green salad, tofu mayonnaise, avocado, spring onion, sweet soy sauce 8 pcs

MAKI WITH TEMPURA VEGETABLES

8,50

Vegetables battered in tempura flour and deep-fried, teriyaki sauce, avocado, cucumber, green salad 8 pcs

MAKI WITH TEMPURA MUSHROOMS

8,70

Shiitake mushrooms battered in tempura flour and deep-fried, avocado, broccoli, kanpyo, sweet soy sauce, garlic sauce 8 pcs

* Soy mayonnaise can be replaced with cream cheese if you wish!

 vegan

 gluten free

 lactose free

NON-ALCOHOLIC

DRINKS

VICHY CLASSIQUE 0,33 l	2,00	COFFEE	2,00
VICHY CLASSIQUE SPARKLING 0,33 l	2,00	ESPRESSO	2,00
SAN PELLEGRINO 0,50 l	3,50	DOUBLE ESPRESSO	2,50
ÖÜN NATURAL SODA (apple-rhubarb) 0,33 l	3,50	CAPPUCCINO	2,80
COCA-COLA/FANTA/SPRITE 0,25 l	2,00	CAFFÈ LATTE	3,00
SANGARIA OOI GREEN TEA 0,33 l	3,00	CHAI LATTE	3,00
SANGARIA MELON SODA 0,50 l	3,00	MATCHA LATTE	3,50
SANGARIA RAMUNE SODA 0,20 l	3,00	+ WITH SOY MILK	0,50
* As our sangaria is imported directly from Japan, the selection may vary. Ask our staff for the current availability.		+ ESPRESSO	0,50
CALPIS 0,33 l	3,00	LOOSE LEAF TEA IN A POT	
SPARKLING CALPIS 0,33 l	3,50	SMALL / BIG	2,90/3,90
JUICE (grape, apple, orange, tomato, plum, pineapple, cranberry, multi) 0,33 l	2,00	(peppermint, strawberry-kiwi, milky oolong, jasmine pearls, lemon rooibos, black tea english breakfast, ayurveda spice mix, honeybush topkapi, mate, Japanese green tea: kukicha, gyokuro, sencha, genmaicha, hojicha)	
FRESH JUICE (orange, apple, grapefruit) 0,33 l	3,90	MATCHA & MOCHI	5,50
MILK 0,25 l	2,00	Japanese traditional matcha tea. Served with mochi rice cake. Ask for today's flavor!	

Know your tea!

Sencha. The most common variety of Japanese green tea. It is noted for its delicate sweetness, mild astringency and pleasant aroma.

Hōjicha. Produced by roasting bancha or kukicha over high heat. The result is a savory tea with a refreshing and roasty taste and virtually no bitterness.

Sencha tea with matcha. A blend of deep steamed sencha and quality organic matcha. The taste is accompanied by a rich intensity with a sweet aftertaste.

Gyokuro. Regarded as the highest grade of tea made in Japan. It is made only with the first flush leaf and its special processing results in a tea with a sweet, mild flavor and fresh, pleasant aroma.

Kukicha. Known as twig tea or stalk tea. The flavor profile is light and refreshing with a mild sweetness and the aroma is fresh and green.

Genmaicha. Known as brown rice tea, it is a blend of a green tea and roasted brown rice. Genmaicha is filled with vitamins and minerals. The mild, nutty flavor of genmaicha has won over the entire population.

ALCOHOLIC DRINKS

SPARKLING WINE

**CORTE DELLE CALLI
PROSECCO FRIZZANTE** 5,00 / 26,00
(Italy) 20 cl / 0,75 l

**ANNA DE CODORNIU
BLANC DE BLANCS** 5,00
(Spain) 20 cl

WHITE WINE

**KENDERMANN'S
RIESLING KABINETT** 4,50 / 24,00
(Germany) 12 cl / 0,75 l

LAROCHE CHABLIS 5,50 / 32,00
(France) 12 cl / 0,75 l

ANJOS VINHO VERDE 4,50 / 23,00
(Portugal) 12 cl / 0,75 l

BAREFOOT PINOT GRIGIO 5,00 / 25,00
(USA) 12 cl / 0,75 l

**TRAPICHE VARIETALS
SAUVIGNON BLANC** 4,50 / 24,00
(Argentina) 12 cl / 0,75 l

RED WINE

**TARAPACA CABERNET
SAUVIGNON** 5,00
(Chile) 18,75 cl

TRAPICHE VARIETALS MALBEC 5,00
(Argentina) 18,75 cl

DESSERT WINE

CHOYA ORIGINAL 5,00 / 30,00
(Japan) 12 cl / 0,75 l

UMERIONKO 4,80 / 29,00
(Japan) 12 cl / 0,72 l

BEER AND CIDER

**SAKU ORIGINAL
NON-ALCOHOLIC BEER** 3,50
0% 0,5 l

SAKU ORIGINAL 3,50
4,6% 0,5 l

SAKU TUME 3,50
6,7% 0,5 l

CARLSBERG 3,50
5% 0,5 l

**GRIMBERGEN BLANCHE
DRAFT** 3,50 / 4,20
6% 0,33 l / 0,5 l

**MESINE PIRN
NATURAL PEAR CIDER** 3,50
4,5% 0,33 l

**PILVINE ÖÜN
NATURAL APPLE CIDER** 3,50
4,5% 0,33 l

JAPANESE BEER*

SAPPORO PREMIUM 3,50
4,7% 0,33 l

KIRIN 3,50
5% 0,33 l

**HITACHINO NEST JAPANESE
CLASSIC ALE** 5,00
7% 0,33 l

HITACHINO NEST DAI DAI ALE IPA 5,50
6,2% 0,33 l

HITACHINO ESPRESSO STOUT 6,50
7% 0,33 l

HITACHINO REAL GINGER ALE 5,50
7% 0,33 l

HITACHINO WHITE ALE 5,50
5,5% 0,33 l

BAIRD ANGRY BOY BROWN ALE 5,50
7% 0,33 l

BAIRD TEIKOKU IPA 5,50
6,5% 0,33 l

**BAIRD WABI-SABI
JAPAN PALE ALE** 5,50
6% 0,33 l

** As these include hand made craft beers,
our selection may vary.
Ask our staff for the current beers on offer.*