



HOUSE *of* SUSHI

## ÇORBA / SOUP

<b>Lemongrass Soup</b> (*S)	210₺
Karides, levrek, mantar, limon otu, acı sos Shrimp, sea bass, mushroom, lemongrass, spicy sauce	
<b>Miso Soup</b>	190₺
Deniz yosunu, Japon turbu, wakame sosu, susam yağı Seaweed, daikon radish, wakame sauce, sesame oil	
<b>Spicy Miso Soup</b> (*S)	200₺
Yosun, tofu, taze soğan Seaweed, tofu, scallion	
<b>Seafood Soup</b> (*S)	280₺
Deniz tarağı, ahtapot, levrek, kalamar Scallop, octopus, sea bass, squid	
<b>Beef Ramen</b>	560₺
Bonfile, ramen, soya filizi, taze soğan Beef, ramen, soya sprouts, scallion	

The prices above are inclusive of all taxes and exclusive of %10 service charge.

\*VG-Vegan \*S-Spicy \*GF-Gluten Free

## SALATA / SALAD

<b>Wakame Salad</b>	<b>380₺</b>
Yosun, Japon turbu, ponzu sos, susam yağı, nori, limon Seaweed, daikon radish, ponzu sauce, sesame oil, nori, lemon	
<b>House Salad</b>	<b>300₺</b>
Göbek marul, yeşil elma, zencefil sos Iceberg lettuce, green apple, ginger sauce	
<b>Sashimi Salad</b>	<b>490₺</b>
Mevsim yeşillikleri, sashimi, ponzu, portakal yağı sosu Seasonal greens, sashimi, ponzu, orange oil sauce	
<b>Avocado Salad</b>	<b>320₺</b>
Mevsim yeşillikleri, avokado, havuç, zencefilli Nikkie sos Seasonal greens, avocado, carrot, ginger Nikkie sauce	
<b>Beef Salad</b>	<b>420₺</b>
Izgara bonfile, mevsim yeşillikleri, avokado, çıtır patates, miso krema sos Beef, seasonal greens, avocado, crispy potato, miso cream sauce	

The prices above are inclusive of all taxes and exclusive of %10 service charge.

\*VG-Vegan \*S-Spicy \*GF-Gluten Free

## BAŞLANGIÇLAR / APPETIZERS

<b>Edamame</b>	210₺
Soya fasulyesi, deniz tuzu Steamed soybeans, sea salt	
<b>Spicy Edamame (*S)</b>	240₺
Soya fasulyesi, acı sos Soybeans, spicy sauce	
<b>Beef Gyoza</b>	360₺
Etli ve sebzele Japon mantısı, chalaquita Nikkei sos Gyoza with beef and vegetables, chalaquita Nikkei sauce	
<b>Spring Roll</b>	300₺
Beyaz lahana, taze soğan, havuç White cabbage, scallion, carrot	
<b>Sweet Potato Fries</b>	240₺
Tempura tatlı patates, acı mayonez Sweet potato tempura, spicy mayo	
<b>Salmon Carpaccio</b>	320₺
Somon, jalapeno biberi, şefin özel sosu, wonton Salmon, jalapeno, chef's special sauce, wonton	
<b>Tuna Tartar</b>	420₺
Ton, taze soğan, avokado, susam yağı Tuna, scallion, avocado, sesame oil	

The prices above are inclusive of all taxes and exclusive of %10 service charge.

\*VG-Vegan \*S-Spicy \*GF-Gluten Free

## BAŞLANGIÇLAR / APPETIZERS

<b>Salmon Tartar</b>	390₺
Somon, taze soğan, avokado, susam yağı Salmon, scallion, avocado, sesame oil	
<b>Beef Taco</b> (*S)	390₺
Ağır ateşte pişmiş dana kaburga Slow cooked beef rib	
<b>Shrimp Taco</b> (*S)	390₺
Acı soslu karides Spicy shrimp	
<b>Tuna Tataki</b>	480₺
Lime, kişniş, mühürlenmiş ton Lime, cilantro, seared tuna	
<b>Ceviche</b>	520₺
Levrek, ahtapot, karides, ceviche sos Sea bass, octopus, shrimp, ceviche sauce	
<b>Fish Sando</b>	400₺
Levrek panko, shokupan ekmeği, trüf sos Sea bass panko, shokupan bread, truffle sauce	

The prices above are inclusive of all taxes and exclusive of %10 service charge.

\*VG-Vegan \*S-Spicy \*GF-Gluten Free

## TEMPURA

<b>Dynamite Shrimp</b> (*S) Karides tempura, acı sos Shrimp tempura, spicy sauce	<b>490₺</b>
<b>Mori Tempura</b> Karides tempura, karışık sebze Shrimp tempura, mixed vegetables	<b>460₺</b>
<b>Ebi Tempura</b> Karides tempura Shrimp tempura	<b>510₺</b>
<b>Sweet Corn Tempura</b> Tatlı mısır tempura Sweet corn tempura	<b>320₺</b>

## ŞEFİN SEÇİMLERİ / CHEF'S SELECTIONS

<b>Sashimi Combo</b> (9 parça   9 pieces) Ton, somon, levrek Tuna, salmon, sea bass	<b>1.080₺</b>
<b>Nigiri Mix</b> (9 parça   9 pieces) 2 ton, 2 somon, 2 levrek , karides, yılan balığı, ahtapot 2 tuna, 2 salmon, 2 sea bass, shrimp, eel, octopus	<b>1.120₺</b>

The prices above are inclusive of all taxes and exclusive of %10 service charge.

\*VG-Vegan \*S-Spicy \*GF-Gluten Free

## NIGIRI (1 Parça | 1 Piece)

<b>Fatty Tuna</b> Yaęlı Ton	160₺
<b>Sea Bass</b> Levrek	120₺
<b>Eel</b> Yılan Balığı	190₺
<b>Tuna</b> Ton	130₺
<b>Ikura</b> Somon Yumurtası	260₺
<b>Salmon</b> Somon	120₺
<b>Shrimp</b> Karides	130₺
<b>Scallop</b> Deniz Taraęı	190₺
<b>Octopus</b> Ahtapot	130₺
<b>Mackarel</b> Uskumru	120₺

## SASHIMI (3 Parça | 3 Pieces)

<b>Fatty Tuna</b> Yaęlı Ton	460₺
<b>Salmon</b> Somon	380₺
<b>Shrimp</b> Karides	420₺
<b>Tuna</b> Ton	460₺
<b>Sea Bass</b> Levrek	380₺

## MAKI SUSHI (6 Parça | 6 Pieces)

<b>Tekka Maki</b> Tuna	320₺
<b>Sake Maki</b> Somon   Salmon	290₺
<b>Ebi Maki</b> Karides   Shrimp	320₺
<b>Crispy Spicy Tuna Maki</b>	350₺
<b>Kani Maki</b> Yengeç   Crab	290₺
<b>Kappa Maki</b> Salatalık   Cucumber	210₺
<b>Avocado Maki</b> Avokado   Avocado	240₺

The prices above are inclusive of all taxes and exclusive of %10 service charge.

\*VG-Vegan \*S-Spicy \*GF-Gluten Free

## HAND ROLL (1 Parça | 1 Piece)

<b>California Hand Roll</b> (*S)	310₺
Surimi, avokado, salatalık, uçan balık yumurtası Crab stick, avocado, cucumber, masago	
<b>Ebi Tempura Hand Roll</b> (*S)	330₺
Karides tempura, salatalık, susam, unagi sos Shrimp tempura, cucumber, sesame, unagi sauce	
<b>Sake Avocado Hand Roll</b>	320₺
Somon, avokado Salmon, avocado	
<b>Tuna Avocado Hand Roll</b>	360₺
Ton, avokado Tuna, avocado	

## INSIDE OUT (6 Parça | 6 Pieces)

<b>Spicy Tuna Roll</b> (*S)	420₺
Acı soslu ton, japon baharatları Spicy tuna, japanese spices	
<b>Spicy Salmon Roll</b> (*S)	400₺
Acı soslu somon, Japon baharatları Spicy salmon, Japanese spices	
<b>California Roll</b>	400₺
Surimi, avokado, salatalık, uçan balık yumurtası Crab stick, avocado, cucumber, masago	
<b>Rainbow Roll</b>	420₺
Surimi, avokado, ton, somon, levrek Crab stick, avocado, tuna, salmon, sea bass	
<b>Dragon Roll</b>	560₺
Yılan balığı, avokado, wasabi tobiko Eel, avocado, wasabi tobiko	
<b>Ebi Tempura Roll</b>	420₺
Karides tempura, salatalık, susam, unagi sos Shrimp tempura, cucumber, sesame, unagi sauce	
<b>Philadelphia Roll</b>	440₺
Salatalık, avokado, krem peynir, füme somon Cucumber, avocado, cream cheese, smoked salmon	

The prices above are inclusive of all taxes and exclusive of %10 service charge.

\*VG-Vegan \*S-Spicy \*GF-Gluten Free



## SPESİYALLER / HOUSE SPECIALS (6 Parça | 6 Pieces)

<b>Veggie Roll</b>	320₺
Kuşkonmaz, avokado, salatalık, pancar, kinoa Asparagus, avocado, cucumber, beetroot, quinoa	
<b>Boton Roll</b>	480₺
Yılan balığı, karides, somon, wasabi tobiko, unagi sos Eel, shrimp, salmon, wasabi tobiko, unagi sauce	
<b>Tiger Roll</b>	500₺
Karides, surumi, avokado, krem peynir, kızarmış tatlı patates, unagi sos Shrimp, crab stick, avocado, cream cheese, fried sweet potatoes, unagi sauce	
<b>Emparador Roll</b>	450₺
Karides panko, avokado, deniz ürünleri sosu Shrimp panko, avocado, seafood sauce	
<b>Maki Sushi Salada</b>	450₺
Somon, ton, levrek, avokado, uçan balık yumurtası, salatalık Salmon, tuna, sea bass, avocado, masago, cucumber	
<b>İstanbul Ebi Roll</b>	450₺
Salatalık, karides tempura, ton, ioki sos Cucumber, shrimp tempura, spicy tuna, ioki sauce	
<b>Star Roll</b>	460₺
Salatalık, somon, mango, tempura parçaları, avokado, acı sos Cucumber, salmon, mango, tempura pieces, avocado, spicy sauce	

The prices above are inclusive of all taxes and exclusive of %10 service charge.

\*VG-Vegan \*S-Spicy \*GF-Gluten Free

## SPESİYALLER / HOUSE SPECIALS (6 Parça | 6 Pieces)

<b>Xiomi Roll</b>	<b>450₺</b>
Karides tempura, levrek, şefin özel sosu Shrimp tempura, sea bass, chef's special sauce	
<b>Tornado</b>	<b>450₺</b>
Karides tempura, kızarmış patates, ballı hardal, unagi sos Shrimp tempura, fried potatoes, honey mustard and unagi sauce	
<b>Volcano Roll</b>	<b>500₺</b>
Surumi, salatalık, avokado, özel deniz ürünleri sosu Crab stick, cucumber, avocado, special seafood sauce	
<b>Tadashi Roll</b>	<b>440₺</b>
Karides panko, somon, tadashi sos Shrimp panko, salmon, tadashi sauce	
<b>Crunchy Roll</b>	<b>450₺</b>
Somon, avokado, salatalık, krem peynir, tempura parçaları, unagi sos Salmon, avocado, cucumber, cream cheese, tempura pieces, unagi sauce	
<b>Crispy Roll</b>	<b>450₺</b>
Karides tempura, avokado, krem peynir, unagi sos Shrimp tempura, avocado, cream cheese, unagi sauce	
<b>Shiruku Roll</b>	<b>520₺</b>
Karides, deniz tarağı, levrek, kuşkonmaz, Meksika biberi, xiomi sos Shrimp, scallops, sea bass, asparagus, chilli pepper, xiomi sauce	
<b>Spider Roll</b>	<b>880₺</b>
Yumusak kabuklu yengeç, avokado, kalya biber, xiomi sos Soft shell crab, avocado, capia pepper, xiomi sauce	

The prices above are inclusive of all taxes and exclusive of %10 service charge.

\*VG-Vegan \*S-Spicy \*GF-Gluten Free

## PİLAV & NOODLE / RICE & NOODLE

<b>Yasai Yaki Udon   Noodle</b>	<b>290₺</b>
Sebzeli Udon   Noodle Japanese wheat udon   Noodle with vegetable	
<b>Tori Yaki Udon   Noodle</b>	<b>380₺</b>
Tavuklu Udon   Noodle Japanese wheat udon  Noodle with chicken	
<b>Ebi Yaki Udon   Noodle</b>	<b>460₺</b>
Karidesli Udon   Noodle Japanese wheat udon   Noodle with shrimp	
<b>Gyuniku Udon   Noodle</b>	<b>460₺</b>
Etli Udon   Noodle Japanese wheat udon   Noodle with beef	
<b>Beef Rib Udon   Noodle (*S)</b>	<b>570₺</b>
Dana kaburgalı Udon   Noodle Japanese wheat udon   Noodle with beef rib	
<b>Yasai Fried Rice</b>	<b>290₺</b>
Sebzeli yumurtalı kızarmış pilav Vegetable fried rice with egg	
<b>Tori Fried Rice</b>	<b>380₺</b>
Tavuklu yumurtalı kızarmış pilav Chicken fried rice with egg	
<b>Ebi Fried Rice</b>	<b>460₺</b>
Karidesli yumurtalı kızarmış pilav Shrimp fried rice with egg	
<b>Gyu Fried Rice</b>	<b>460₺</b>
Bonfile parçaları yumurtalı kızarmış pilav Beef fried rice with egg	
<b>Japanese Steam Rice</b>	<b>180₺</b>
Buharda pişmiş sade pilav Steamed plain rice	

The prices above are inclusive of all taxes and exclusive of %10 service charge.

\*VG-Vegan \*S-Spicy \*GF-Gluten Free

## ANA YEMEKLER / MAIN COURSES

<b>Seafood Teppanyaki</b>	820₺
Karides, deniz tarađı, kalamar, ahtapot, mantar, soya filizi, řefin sosu Shrimp, scallop, squid, octopus, mushroom, soy sprouts, chef's special sauce	
<b>Teriyaki Beef</b>	720₺
Izgara bonfile, sote sebzeler, teriyaki sos Grilled beef tenderloin, sauteed vegetables, teriyaki sauce	
<b>Teriyaki Chicken</b>	520₺
Izgara tavuk, sote sebzeler, teriyaki sos Grilled chicken, sauteed vegetables, teriyaki sauce	
<b>Sweet &amp; Sour Chicken</b>	540₺
Tavuk tempura, kapyia biber, havu, sođan, ananas, tatlı-ekři sos Chicken tempura, capia pepper, carrot, onion, pineapple, sweet and sour sauce	
<b>Beef Teppanyaki</b>	740₺
Bonfile, mevsim sebzeleri, pilav Tenderloin slices, seasonal vegetables, rice	
<b>Salmon Teppanyaki</b>	720₺
Izgara somon, mevsim sebzeleri, pilav Grilled salmon, seasonal vegetables, rice	
<b>Tori Katsu</b>	520₺
Pane kıtır tavuk, lahana salatası Crispy breaded chicken, cabbage salad	
<b>Spicy Beef (*S)</b>	760₺
Dana bonfile, kuřkonmaz, porini mantarı, acılı susam sos Beef tenderloin, asparagus, porcini mushroom, spicy sesame, sauce	
<b>Hawaiian Poke Bowl (*S)</b>	540₺
Somon, sushi pilavı, soya fasulyesi, wakame, avokado, salatalık, acılı mayonez sos Salmon, sushi rice, edamame, wakame, avocado, cucumber, spicy mayo sauce	
<b>General TSO Beef</b>	640₺
Bonfile, havu, kırmızı biber, kuru sođan, taze sođan, acı-tatlı sos Beef tenderloin carrot, red pepper, onion, scallion, sweet and hot sauce	

The prices above are inclusive of all taxes and exclusive of %10 service charge.

\*VG-Vegan \*S-Spicy \*GF-Gluten Free

## TATLILAR / DESSERTS

<b>Mochi</b>	170₺
Çikolata, vanilya, mango, hindistan cevizi Chocolate, vanilla, mango, coconut	
<b>Matcha Volcano</b>	300₺
Yeşil çaylı volkan kek, vanilyalı dondurma Matcha volcano cake with vanilla ice cream	
<b>Brownie</b> (glutensiz   gluten free)	280₺
Brownie vanilyalı dondurma Brownie with vanilla ice cream	
<b>Fried banana with ice cream</b>	260₺
Kızarmış Muz Dondurma	
<b>Hazelnut Chocolate Roll</b>	280₺
Fındıklı çikolata roll, ılık çikolata sos Hazelnut chocolate roll with warm chocolate sauce	
<b>Matcha Ice Cream</b>	160₺
Yeşil Çaylı Dondurma Green tea ice cream	
<b>Selection of Ice Cream</b>	140₺
Dondurma Çeşitleri	

## SOFT DRINKS

<b>Pepsi</b>	90₺	<b>Kombucha Zencefilli</b>	160₺
Regular, Max		Ginger	
<b>Yedigün / 7up</b>	90₺	<b>Kestane Su</b>	55 / 130₺
		Water (33 cl / 100 cl)	
<b>Lipton Ice Tea</b>	90₺	<b>Soda</b>	80₺
Lemon, Peach		Mineral Water	
<b>Zencefilli Gazoz</b>	90₺	<b>House Lemonade</b>	140₺
Ginger Soda			

The prices above are inclusive of all taxes and exclusive of %10 service charge.

\*VG-Vegan \*S-Spicy \*GF-Gluten Free

## HOT DRINKS

<b>Espresso / Double Espresso</b>	<b>110 / 130₺</b>
<b>Americano</b>	<b>110₺</b>
<b>Macchiato</b>	<b>110₺</b>
<b>Cappuccino</b>	<b>120₺</b>
<b>Turkish Coffee</b>	<b>100₺</b>
<b>Yesil Çay</b> (Glass / Pot) Green Tea	<b>110 / 260₺</b>
<b>Yasemin Çayı</b> (Glass / Pot) Jasmine Tea	<b>110 / 260₺</b>
<b>Yaseminli Yeşil Çay</b> (Glass / Pot) Jasmine Green Tea	<b>110 / 260₺</b>
<b>Ronnefeldt Earl Grey</b> (Glass / Pot) Siyah çay, bergamot / Black tea, bergamot	<b>110 / 260₺</b>
<b>Ronnefeldt Chinese Spring</b> (Glass / Pot) Beyaz çay, çarkıfelek meyvesi White tea, passion fruit	<b>110 / 260₺</b>
<b>Ronnefeldt Huckleberry Friend</b> (Glass / Pot) Yeşil çay, limonotu, elma, yaban mersini Green tea, lemon grass, apple, blueberry	<b>110 / 260₺</b>
<b>Ronnefeldt Milky Oolong</b> (Glass / Pot) Süt buharında fermente oolong Milk steamed oolong	<b>130 / 280₺</b>
<b>Ronnefeldt Chill Out With Herbs</b> (Glass / Pot) Roybos, böğürtlen, melisa, portakal, ayçekirdeği, peygamber çiçeği Rooibos, blackberry, verbena, orange, sunflower, cornflower	<b>110 / 260₺</b>
<b>Ronnefeldt Ayurveda Herbs &amp; Ginger</b> (Glass / Pot) Zencefil, anason, rezene, meyan kökü, limon otu, karabiber, tarçın, papatya, böğürtlen, melisa Ginger, anise, fennel, liquorice, lemon grass, black pepper, cinnamon, camomile, blackberry, verbena	<b>110 / 260₺</b>
<b>Taze Zencefilli Çay</b> (Pot) Fresh Ginger Green Tea	<b>260₺</b>

The prices above are inclusive of all taxes and exclusive of %10 service charge.

Menu price change date: 14.06.2024



HOUSE *of* SUSHI

Alcohol Menu

## Cocktails

### No:1

Havana Club 3, Safari, Chartreuse, Mango Sour

### No:2

Beefeater, Maraschino, Cheery Liqueur, Sweet Sour, Lime Juice, Basil

### No:3

Chili Infuse, Absolut, Safari, Passion Fruit, Sweet Sour

### No:4

Jameson, Mango Sour, Lime Juice, Ginger Tonic

### No:5

Beefeather, Triple Sec, Sweet Sour, Basil, Cucumber

### No:6

Absolut, Aperol, Grapefruit Juice, Sweet Sour, Blueberries

### No:7

Olmecca, Vida Mezcal, Triple Sec, Campari, Grapefruit Juice, Sweet Sour

- 410 -



## White Wines



### Local

Paşaeli, Sıdalan	1.500
Paşaeli 'Meşeli', Yapıncak	1.700
İsabey, Sauvignon Blanc	1.750
Urla, Chardonnay	2.000
Urla, Sauvignon Blanc	1.750
Chamlija, Albarino	2.500
Porta Caeli Pacem, Sauvignon Blanc	1.900
Prodom, Fume Blanc	1.750
Prodom, Sauvignon Blanc	1.550
Consensus, Chardonnay	1.900
Kavaklıdere, Emir	1.500
Kavaklıdere, Misket	1.750
Arcadia, Pinot Gris	1.700
Mon Reve, Viognier	1.500
Mon Reve, Chardonnay, Chenin Blanc	310   1.500
Porta Diverti, Sauvignon Blanc	310   1.500

## Red Wines

### Local

Consensus, Syrah, Cab. Sauvignon, Merlot	2.100
Chamlija Nev'i Şahsına Münhasır	3.100
Urla Tempus	2.250
Paşaeli Papazkarası	1.750
Paşaeli K2	1.950
Porta Caeli Ament	2.500
Mon Reve Marselan	310   1.500

The prices above are inclusive of all taxes and exclusive of %10 service charge.

## Rose Wines



### Local

Usca Sonnet 73	1.550
Urla Serenidas	1.500
Arcadia Pinot Gris Rose	1.750
Yedibilgeler Lasos Rose	1.600
Mon Reve Tempranillo & Shiraz	310   1.350

### Imported

Mar de Frades Albarino, Spain	2.950
Cape Spring Chenin Blanc, South Africa	1.600
Santa Cristina Orvieto, Italy	1.700
Mateus the Original, Portugal	1.600
Hans Bear Riesling, Almanya	1.700
Lamberti Pinot Grigio Blush, Italy	310   1.350

## Champagne | Sparkling Wine

### Imported

Moët Chandon Brut Imperial	6.000
Moët Chandon Rose	6.500
Freixenet	1.900
Freixenet Rose	2.000
Bottega Gold	4.000

## Sake & Plum Wine

Gekkeikan Sake	750   2.500
Ozeki Premium Sake	850   3.000

The prices above are inclusive of all taxes and exclusive of %10 service charge.

## Beer

### Local

Efes	160
Corona	170
Beck	170

### Imported

Kirin - Japanese	240
Bud	180
Efes Glutensiz	200

---

## Gin

Roku	440
Beefeater	320
Hendrick's	460
Monkey 47 Dry	490
Monkey 47 Sloe	490

## Tequila

Illegal Reposado	660
Illegal Mezcal Joven	520
Olmecca Altos	390
Olmecca Blanco	310
Don Julio	950

---

## Vodka

Haku	540
Absolut	320
Belverede	480
Beluga	500

## Cognac

Hennessy V.S.O.P	750
Hennessy X.O	1.100

---

## Whiskey

Hibiki - 12 Year Old Japanese	1.700
Togouchi - Japanese	570
Chivas Regal - 12 Year Old	410
Scotch Blend	
Glenlivet 12	430
Glenlivet 15	590
Macallan 15	800
Aberlour 12	490

Jameson Black Barrel	450
Jameson	320
Knob Creek	550
Monkey Shoulder	480
Jim Bean	350
Ardberg	420

The prices above are inclusive of all taxes and exclusive of %10 service charge.