

SOUP & SALAD

Miso Soup

Seaweed, Japanese radish, wakame sauce, sesame oil

Wakame Salad (*vg)

Seaweed, Japanese radish, wakame sauce, sesame oil

COLD APPETIZERS

Rice Crackers

Rice crisps, guacamole sauce

Sake Tartar

Salmon, avocado, quinoa, nori rice chips

Tuna Butsu

Tuna, coriander, avocado, lime, gooseberry, nori chips

Tiradito Oriental

Sea bream, Mexican chilli, avocado, green onions, fuji sauce

Lagos Tartar

Lagos, octopus, avocado, onion, coriander, akira sauce

Ceviche Tuna Nikkei

Tuna, celery, Japanese pear, quinoa, lime, chef's special sauce

Tuna Truffle Tartar

Tuna, avocado, green onion, truffle oil, carpaccio sauce

Ceviche HOUSE OF SUSHI

Sea bass, octopus, shrimp, ceviche sauce

King Crab Salad

Alaskan king crab, seasonal greens, sesame, black cumin, ponzu sauce

Nau Salad (*vg)

Seasonal greens, avocado, blueberries, strawberry, İoki sauce

HOT APPETIZERS

Truffle Edamame

Soya beans, truffle oil, truffle puree, ponzu sauce

Hotate Nikkei

Scallops, tuna tartare, salmon tartare, rice krispies, truffle oil, Inca sauce

Beef Nikkei

Tenderloin, crispy potatoes, chimichurri sauce

Spring Roll

Seasonal vegetables, citrus sauce

Inka Gyoza

Duck, shitaki mushrooms, caramelised onions, Huancaína sauce

Vegan Gyoza (*vg)

Seasonal vegetables, Huancaína sauce

Ebi Panko HOUSE OF SUSHI

Shrimp panko, seafood sauce

Sweet Potato Fries HOUSE OF SUSHI

Sweet potato tempura, spicy mayo

Crunchy Ebi HOUSE OF SUSHI

Shrimp tempura, wonton, Nikkei sauce

SPECIAL NIGIRI (single piece)

Alaskan King

Alaskan king crab, avocado, masago

Sake Truffle

Salmon, truffle oil

Suzuki Fusion

Sea bass, chef's special sauce

Smoked Tako

Smoked octopus

Toro

Fatty tuna

Maguro Nikkei

Tuna

Gunkan Taco Nigiri

Octopus, ponzu Nikkei sauce

Unagi

Eel

Ikura

Salmon roe

Hotate

Scallop



SIGNATURE ROLLS

Sake Xiomi Roll

Salmon, sea bass, chef's special sauce

Chizu Roll

Salmon, surimi tempura, avocado, cucumber, passion sauce

Ika Karaage Roll

Calamari, avocado, coriander, Mexican chilli sesame oil, lime sauce with light mayonnaise

Sakura Roll

Shrimp tempura, cucumber, Inca sauce

Special Unagi Roll

Shrimp tempura, eel, sesame seeds, avocado, unagi sauce

Alaskan California Roll

Alaskan king crab, avocado, cucumber, flying fish roe

Ioki Nau Roll

Alaskan king crab, avocado, Mexican chilli, xiomi sauce

Shiitake Roll

Tuna, shiitake mushroom panko, Alaskan king crab, avocado, mayonnaise, Japanese spices, chef's sauce

Truffle Roll

Alaskan king crab, salmon, avocado, truffle oil, crab tartar sauce

Pulpito Roll

Octopus, avocado, cucumber, lime, lemon, olive sauce

Spicy Truffle Roll (*s)

Tuna, avocado, schimi spice, truffle oil, spicy mayo sauce

Batayaki Roll

Shrimp tempura, avocado, scallop, spinach, chef's special sauce

Tornado

Shrimp tempura, fried potatoes, honey mustard and unagi sauce

Volcano Roll

Crab stick, cucumber, avocado, special seafood sauce

Tiger Roll

Shrimp, crab stick, avocado, cream cheese

Crunchy Roll

Salmon, avocado, cucumber, cream cheese, tempura pieces, unagi sauce

SASHIMI (3 pieces)

Fatty Tuna

Salmon

Shrimp

Tuna

Sea Bass

Unagi

Eel

Tako

Octopus

HANDROLL

Sake Avocado Hand Roll

Salmon, avocado

California Hand Roll

Surimi, avocado, cucumber, flying fish roe

This menu was updated on January 20, 2025.

If you have any food allergies, please contact the service team.

The prices listed are in Turkish Lira, and the 10% service charge is not included.



Selections from House of Sushi

**VG-Vegan *S-Spicy *G-Gluten Free*



MAIN COURSES

Osaka Shiromi

Marinated cod with tare criollo sauce,
pea puree

Salmon Tentsuyu

Salmon, avocado, tempura onion,
Japanese radish, tentsuyu sauce

Shiitake Sea Bass

Sea bass, shiitake mushroom, asparagus

Szechuan Beef

Beef tenderloin, oyster mushroom,
sesame oil, Szechuan sauce

Balsamic Beef

Beef tenderloin, shiitake mushroom,
mashed potato with miso,
Nikkei balsamic sauce

Soy Glazed Chicken

Grilled chicken, sauteed vegetables,
teriyaki sauce

Lobster Batayaki

Lobster tail, butter, celery, green apple,
pak choy, bataya sauce

Lagos Miso Yaki

Lagos fish, miso sauce, Japanese butter

Austrailan Wagyu Beef (300gr)

Wagyu beef tenderloin,
mashed potatoes with miso (for 2 persons)

Seafood Teppanyaki

Shrimp, scallop, squid, octopus, mushroom,
soy sprouts, chef' special sauce

RICE & NOODLE

Batayaki Rice

Shitaki mushroom, caramelised onion, lemon,
Japanese butter, nori tempura, oyster sauce

Noodle Saltado

Tenderloin, carrot, cabbage, courgette,
criollo sauce

Beef Ramen

Beef tenderloin, egg, coriander,
green onion, seaweed

Spicy Beef Udon (*s)

Beef tenderloin, onion, capia pepper,
carrots, hot sauce

Gyu Noodle | Udon

Japanese wheat udon | Beef

Tori Noodle | Udon

Japanese wheat udon | Chicken

Ebi Yaki Noodle | Udon

Japanese wheat udon | Shrimp

TEMPURA

Moriwase Tempura

Seasonal fish, prawns, parsley,
aubergine, onion, tentsuyu sauce

Nau Spicy Ebi (*s)

Shrimp tempura, sesame, spicy mayonnaise sauce

Lobster Tempura

Lobster tempura, wasabi mayonnaise

Lobster Dynamite (*s)

Lobster tail, Yedikule lettuce, sesame, chives,
spicy mayo sauce

Dynamite Shrimp (*s)

Shrimp tempura, spicy sauce

Sweet Corn Tempura

Sweet corn tempura

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TACO

Tuna Taco Nikkei

Tuna, coriander, avocado, lime, golden strawberries, nori chips

Salmon Taco Nikkei

Salmon, cucumber, sushi rice, salmon roe, passion sauce

SANDO

Chicken Katsu Sando

Shokupan bread, chicken breast, nau tonkatsu sauce

Beef Sando

Shokupan bread, beef tenderloin, tonkatsu sauce

BOWL

Salmon Poke Bowl

Salmon, sushi rice, avocado, edamame, corn, nori tempura, mushrooms, passion sauce

Chicken Poke Bowl

Grilled chicken, sushi rice, edamame, seaweed, avocado, crispy onion, ponzu sauce

Vegan Bowl (*vg)

Quinoa, baby artichoke, sweet potato, tofu, seaweed, seasonal greens, ponzu sauce

CAVIAR

Sashimi Nikkei with Golden Strugeon Caviar 50 gr

Salmon, squid, scallops, prawns, tuna

Golden Sturgeon Caviar 50 gr

Yuzu jam, butter, sour cream, pancakes

DESSERT

Yuzu Matcha Mousse

Japanese lime, matcha

Mochi

Chocolate, vanilla, coconut, mango, yuzu (2 pieces)

Saikora

Japanese dessert with cinnamon

Matcha Green Tea Ice Cream

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