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OUR STORY

İoki Nau's culinary approach is rooted in the Nikkei philosophy, where Peruvian and Japanese cultures meet.

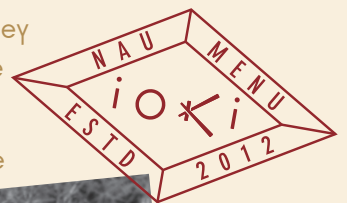
Our menu brings together the balanced character of this cultural fusion with ingredients selected at their peak season and freshness.

The flavors reflect a dialogue between the elegant simplicity of Japanese cuisine and the bold, expressive touches of Peruvian cooking.

Local ingredients, interpreted by our chef through contemporary techniques, reveal a culinary identity that is both distinctive and refined.

From shareable starters to thoughtfully composed main dishes, this journey offers a sophisticated dining experience that flows seamlessly with the rhythm of the day.

At İoki Nau, we invite you to a memorable gastronomic moment—where every bite tells a story.



SOUP & SALAD

MISO SOUP

Tofu, crispy leek, spring onion, edamame

380₺

WAKAME SALAD 🍣

Seaweed, Japanese radish, wakame sauce, sesame oil

600₺

NAU SALAD 🍣

Yedikule lettuce, avocado, blueberry, strawberry, İoki sauce

780₺

KING CRAB SALAD

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

1.560₺



CEVICHE



CEVICHE ORIENTAL

Tuna, salmon, mango, ginger citrus sauce

980₺

CEVICHE TUNA NIKKEI

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

1.080₺

CEVICHE

Sea bass, octopus, shrimp, ceviche sauce

920₺

COLD APPETIZERS

RICE CRACKERS

Rice crisps, guacamole sauce

440฿

LAGOS TARTAR

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

1.200฿

TUNA TRUFFLE TARTAR

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

840฿

CRISPY RICE

Tuna tartar, sushi rice, green onion,
sesame oil, spicy mayo sauce

640฿



CHOICE OF IOKI

SALMON BUTSU 880฿

Salmon, coriander,
avocado, lime,
gooseberry, nori chips



HOT APPETIZERS



ASADO SPRING ROLL

Beef ribs, cabbage, spring onion,
Yedikule lettuce, chalaquita sauce

740 ₺

EDAMAME

Soya beans

420 ₺

TRUFFLE EDAMAME

Soya beans, truffle oil, truffle puree,
ponzu sauce

480 ₺

HOTATE NIKKEI

Scallops, tuna, salmon, crispy rice,
truffle oil, Inca sauce

760 ₺

SPRING ROLL

Seasonal vegetables, citrus sauce

520 ₺

İNKA GYOZA

Duck, shiitake mushroom, caramalized
onion, Huancaína sauce

640 ₺

VEGAN GYOZA

Seasonal vegetables, Huancaína sauce

540 ₺



CHOICE OF IOKI

BEEF NIKKEI 720 ₺

Tenderloin,
crispy potatoes,
chimichurri sauce



CAVIAR

SASHIMI NIKKEI WITH GOLDEN STRUGEON CAVIAR 50 gr

Salmon, squid, scallops, prawns, tuna

10.500 ₺

GOLDEN STURGEON CAVIAR 50 gr

Yuzu jam, butter, sour cream, pancakes

8.500 ₺



TACO

TUNA TACO NIKKEI 740฿

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

SALMON TACO NIKKEI 720฿

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

BOWL

SALMON POKE BOWL 780฿

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

CHICKEN POKE BOWL 700฿

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

VEGAN BOWL 640฿

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

SANDO

CHICKEN KATSU SANDO 720฿

Shokupan bread, chicken breast, nau tonkatsu sauce

BEEF SANDO 840฿

Shokupan bread, beef tenderloin, tonkatsu sauce

HANDROLL



SAKE AVOCADO HAND ROLL 560¥
Salmon, avocado

CALIFORNIA HAND ROLL 560¥
Surimi, avocado, cucumber,
flying fish roe

SPICY TUNA HAND ROLL 660¥ 🍣
Spicy tuna

SASHIMI (3 PIECES)

Fatty Tuna 🍣	740¥
Salmon 🍣	600¥
Shrimp 🍣	680¥
Tuna 🍣	680¥
Sea Bass 🍣	600¥
Unagi Eel 🍣	960¥
Tako Octopus 🍣	720¥

SPECIAL NIGIRI (1 PIECE)

ALASKAN KING 🍣 380¥
Alaskan king crab,
avocado, masago

SAKE TRUFFLE 🍣 220¥
Salmon, truffle oil

SUZUKI FUSION 🍣 220¥
Sea bass, chef's special sauce

TORO 🍣 300¥
Fatty tuna

MAGURO NIKKEI 🍣 240¥
Tuna

UNAGI 🍣 320¥
Eel

IKURA 🍣 420¥
Salmon roe

HOTATE 🍣 320¥
Scallop



CHOICE OF IOKI

RED ROLL 840฿

Sea bream,
crab, avocado &
fusion pepper sauce



SIGNATURE ROLLS

SAKE XIOMI ROLL 800฿

Salmon, sea bass, chef's special sauce

CHIZU ROLL 860฿

Salmon, surimi tempura, avocado,
cucumber, passion sauce

IKA KARAAGE ROLL 860฿

Calamari, avocado, coriander,
Mexican chilli, sesame oil,
light mayo, lime sauce

SAKURA ROLL 980฿

Shrimp tempura, cucumber,
Inca sauce

SPECIAL UNAGI ROLL 1.240฿

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

ALASKAN CALIFORNIA ROLL 1.400฿

Alaskan king crab, avocado,
cucumber, flying fish roe

IOKI NAU ROLL 1.320฿

Alaskan king crab, avocado,
Mexican chilli, xiomisauce

SHIITAKE ROLL 840฿

Tuna, shiitake mushroom, Alaskan
king crab, avocado, chef's light mayo,
Japanese spices, chef's sauce

TRUFFLE ROLL 820฿

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

PULPITO ROLL 820฿

Octopus, avocado, cucumber,
lime, olive sauce

SPICY TRUFFLE ROLL 860฿

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

MAIN COURSES



ASADO GYUDON

Beef ribs, baby carrots,
asparagus, baby potatoes,
spring onion, Mexican pepper

2.200฿

OSAKA SHIROMI

Marinated cod, tare criollo sauce,
pea puree

2.100฿

SHIITAKE SEA BASS

Sea bass, shiitake mushroom, asparagus

1.400฿

SZECHUAN BEEF

Beef tenderloin, oyster mushroom,
sesame oil, Szechuan sauce

1.600฿

BALSAMIC BEEF

Beef tenderloin, shiitake mushroom,
miso mashed potatoes,
Nikkei balsamic sauce

1.600฿

AUSTRALIAN WAGYU BEEF (FOR 2 PERSONS)

Wagyu beef tenderloin 300gr.,
mashed potatoes, miso

12.800฿



CHOICE OF IOKI

GROUPER MISO YAKI

1.600฿

Grouper fish, miso sauce,
Japanese butter





TEMPURA

MORIWASE TEMPURA

880฿

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

NAU SPICY EBI 🌶️

920฿

Shrimp tempura, sesame,
spicy mayo sauce

LOBSTER DYNAMITE 🌶️

2.700฿

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

CHOICE OF IOKI

BATAYAKI RICE 520฿

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



RICE & NOODLE

BEEF RAMEN

880฿

Beef tenderloin, egg, coriander,
green onion, seaweed

SPICY BEEF UDON 🌶️

920฿

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

DESSERTS

SAIKORA 620

Cinnamon caramel Japanese cheesecake

YUZU MATCHA MOUSSE 580

Japanese lime, matcha

MOCHI (2 pieces) 580

Chocolate, vanilla, coconut,
mango, yuzu

SOFT DRINK

PEPSI / PEPSI MAX	220₺
YEDİGÜN	220₺
7UP	220₺
LIPTON ICE TEA LİMON / ŞEFTALİ	220₺
MOCTAILS	580₺

SPARKLING WATER

ULUDAĞ 250ML / 750ML	240 / 460₺
SAN PELLEGRINO 750ML	520₺

STILL WATER

KESTANE 330ML / 750ML	130 / 260₺
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HOT BEVERAGES

ESPRESSO	260₺
DOUBLE ESPRESSO	360₺
AMERICANO	300₺
LATTE	320₺
CAPPUCCINO	320₺
MACCHIATO	300₺
TÜRK KAHVESİ	240₺

TEA (POT)

MATCHA GREEN	300₺
MELEZ BEAUTY	300₺
MELEZ BALANCE	300₺
MELEZ ESCAPE	300₺
FRESH GINGER TEA	300₺

DISCOVER THE IOKI FAMILY



ULUS

KANDİLLİ

URLA



iokirestaurant

www.ioki.com.tr



KARAKÖY

YENİKÖY



ioki.nau

www.iokinau.com

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

This menu was updated on 17/01/2026.

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

