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OUR STORY

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

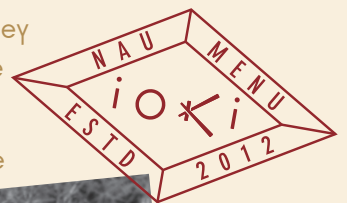
Our menu brings together the balanced character of this cultural fusion with ingredients selected at their peak season and freshness.

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	380฿
Tofu, crispy leek, spring onion, edamame	
LEMONGRASS SOUP	400฿
Shrimp, sea bass, mushroom, lemongrass, spicy sauce	
SEAFOOD SOUP	540฿
Scallop, octopus, sea bass, squid	
WAKAME SALAD 🍴	600฿
Seaweed, Japanese radish, wakame sauce, sesame oil	
NAU SALAD 🍴	780฿
Yedikule lettuce, avocado, blueberry, strawberry, İoki sauce	
KING CRAB SALAD	1.560฿
Alaskan king crab, seasonal greens, sesame, black cumin, ponzu sauce	



CEVICHE



CEVICHE ORIENTAL

980฿

Tuna, salmon, mango, ginger citrus sauce

CEVICHE TUNA NIKKEI

1.080฿

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

CEVICHE

920฿

Sea bass, octopus, shrimp, ceviche sauce

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 ₺

INKA GYOZA

Duck, shiitake mushroom, caramalized
onion, Huancaína sauce

640 ₺

VEGAN GYOZA

Seasonal vegetables, Huancaína sauce

540 ₺

SWEET POTATO FRIES

Sweet potato tempura, spicy sauce

480 ₺

CRUNCHY EBI

Shrimp tempura, wonton, Nikkei sauce

800 ₺



CHOICE OF IOKI

BEEF NIKKEI 720 ₺

Tenderloin,
crispy potatoes,
chimichurri sauce





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

BATAYAKI ROLL 820฿

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

TORNADO 800฿

Shrimp tempura, fried potatoes,
honey mustard, unagi sauce

VOLCANO ROLL 880฿

Crab stick, cucumber, avocado,
special seafood sauce

TIGER ROLL 880฿

Shrimp, crab stick, avocado,
cream cheese

CRUNCHY ROLL 820฿

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

MAIN COURSES



SWEET & SOUR CHICKEN

Chicken tempura, capia pepper,
carrot, onion, pineapple,
sweet sour sauce

1.100฿

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฿

GROUPER MISO YAKI

Grouper fish, miso sauce, Japanese butter

1.600฿

AUSTRALIAN WAGYU BEEF (FOR 2 PERSONS)

Wagyu beef tenderloin 300gr.,
mashed potatoes, miso

12.800฿



CHOICE OF IOKI

SALMON TEPPANYAKI

1.700฿

Grilled salmon,
seasonal vegetables





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

DYNAMITE SHRIMP 880฿

Shrimp tempura, spicy sauce

SWEET CORN TEMPURA 560฿

Sweet corn, light 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, capia pepper, carrots, hot sauce

NOODLE | UDON Japanese wheat udon

TORI 700฿

Chicken, seasonal vegetables

EBI YAKI 860฿

Shrimp, seasonal vegetables

GYU 860฿

Beef, seasonal vegetables

DESSERTS

SAIKORA 620

Cinnamon caramel Japanese cheesecake

MATCHA VOLCANO 640

Matcha volcano cake with vanilla ice cream

VANILLA ICE CREAM 320

CHOCOLATE ICE CREAM 320

MATCHA GREEN TEA ICE CREAM 360

YUZU MATCHA MOUSSE 580

Japanese lime, matcha

MOCHI (2 pieces) 580

Chocolate, vanilla, coconut,
mango, yuzu

SOFT DRINK

PEPSI / PEPSI MAX	180₺
YEDİGÜN	180₺
7UP	180₺
LIPTON ICE TEA LİMON / ŞEFTALİ	180₺
MOCTAILS	480₺

SPARKLING WATER

ULUDAĞ 250ML / 750ML	220 / 420₺
SAN PELLEGRINO 750ML	480₺

STILL WATER

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

ESPRESSO	220₺
DOUBLE ESPRESSO	320₺
AMERICANO	260₺
LATTE	260₺
CAPPUCCINO	280₺
MACCHIATO	260₺
TÜRK KAHVESİ	200₺

TEA (POT)

MATCHA GREEN	260₺
MELEZ BEAUTY	260₺
MELEZ BALANCE	260₺
MELEZ ESCAPE	260₺
FRESH GINGER TEA	260₺

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.

