

2 pieces / 3 pieces	<b>nigiri / sashimi</b>
ton balığı	<b>tuna</b> 53 ₺
yarım yağlı ton balığı	<b>semi fatty tuna</b> 69 ₺
yağlı ton balığı	<b>fatty tuna</b> 80 ₺
somon	<b>salmon</b> 50 ₺
levrek	<b>seabass</b> 45 ₺
karides	<b>shrimp</b> 58 ₺
taze yılan balığı	<b>freshwater eel</b> 115 ₺
çupra	<b>sea bream</b> 44 ₺

## chef's selection

6 çeşit nigiri	<b>6 variations nigiri</b> 105 ₺
4 çeşit sashimi	<b>4 variations sashimi</b> 130 ₺
7 çeşit sashimi	<b>7 variations sashimi</b> 200 ₺

## maki rolls

alaska yengeç, avokado ve tobiko	<b>fresh crab, avocado and tobiko</b> 170 ₺
somon, avokado, tenkasu ve kizami wasabi	<b>salmon, avocado, tenkasu and kizami wasabi</b> 80 ₺
avokado, zencefil, lahana, salatalık ve havuç	<b>avocado, ginger, cabbage, cucumber and carrot (v)</b> 48 ₺
ton balığı, ev yapımı acılı miso, yuzu tobiko	<b>tuna, homemade chilli miso, yuzu tobiko</b> 89 ₺
karides tempura, havuç turşusu, avokado, karasumi mayonez	<b>ebi maki, pickled carrot, avocado, karasumi mayonnaise</b> 95 ₺
karışık deniz mahsulleri, avokado, salatalık	<b>mixed seafood selection with avocado, cucumber</b> 73 ₺

el yapımı temaki **handrolls** available on request



(v) vegetarian (a) contains alcohol  
all prices inclusive of VAT  
prices are valid from june 15, 2020 foods are produced in turkey  
for information on allergens or any dietary requirements  
please ask your waiter for assistance

london  
hong kong  
istanbul  
dubai  
miami  
bangkok  
abu dhabi  
new york  
rome  
las vegas  
boston

## zuma is a contemporary japanese izakaya

dishes are prepared in three separate areas:  
the principal kitchen, the sushi bar and the robata grill

rather than offering individual starters and main courses, zuma serves dishes that are designed for sharing and are brought to the table steadily and continuously throughout the meal your server will be happy to provide explanations and assist you in choosing a menu

### mykonos - summer pop-up from 10<sup>th</sup> july 2020

this summer, zuma partners with cavo tagoo 5-star luxury hotel in mykonos

### datça peninsula – is returning 15<sup>th</sup> june 2020

positioned on the hillside of datça peninsula, on d maris bay's terrace the location offers breath-taking views of both the volcanic mountain ranges and the exquisite coastline below

### bodrum is returning 12<sup>th</sup> june 2020

each year, zuma pops up in bodrum yalıkavak marina enjoy the exclusive dining experience in the stunning mediterranean setting, with views of the aegean sea

for more details please visit [www.zumarestaurant.com](http://www.zumarestaurant.com) or ask a member of our team

# ZUMA

## daikoku

**menümüzden şefimizin seçtiği özel tabaklar**  
minimum 2 kişi ve tüm masa için servis edilir

**an extensive selection of dishes chosen by our head chef**  
only available as a choice for the whole table, minimum of 2 guests  
**premium** 650 ₺  
kişi başı / per person

## aperitifler ve çorba

haşlanmış edamame, deniz tuzu  
sote edamame, acılı sarımsak ve zencefil  
kızarmış çıtır kalamar, sivri biber ve lime  
miso çorbası, tofu, wakame ve taze soğan  
baharatlı, limonlu kızarmış tavuk kanatları  
karides ve morina balıklı gyoza

## snacks and soups

**steamed soybeans with sea salt (v)** 35 ₺  
**stir fried soybeans with chilli, garlic and ginger** 35 ₺  
**crispy fried squid, green chilli and lime** 88 ₺  
**miso soup with tofu, wakame and spring onion** 40 ₺  
**fried chilli lemon chicken wings** 60 ₺  
**prawn and black cod gyoza** 120 ₺

## soğuk yemekler

sırlanmış somon, shiso soya, hardallı miso  
ince levrek dilimleri, somon yumurtası, trüf yuzu sosu  
sırlanmış ton balığı, acılı daikon ve ponzu sos ile  
somon ve ton balık tartar, piriç krakeri

## cold dishes

**seared salmon, shiso soy, miso mustard** 72 ₺  
**thinly sliced seabass with yuzu, truffle oil and salmon roe** 72 ₺  
**sliced seared tuna, chilli daikon and ponzu sauce** 75 ₺  
**salmon and tuna tartare, seaweed rice crackers** 102 ₺ (caviar 5g 210 ₺)

## salatalar

## salads

zuma salatası, kuşkonmaz, domates, miso zencefil sos  
avokado ve kuşkonmaz salatası, ballı yuzu sos  
göbek salatası, wafu sosu ve çıtır kombu

**zuma salad with asparagus, tomato, ginger miso dressing (v)** 58 ₺

**green salad with avocado, asparagus, lemon honey dressing (v)** 68 ₺

**iceberg lettuce with wafu dressing, crispy kombu (v)** 58 ₺

## tempura

## tempura

tatlı karides, wasabi ve acılı mayonez  
jumbo karides  
sebze çeşitleri  
istakoz, acılı ponzu ve wasabi mayonez

**sweet prawn, green pea wasabi and chilli mayonnaise** 88 ₺

**tiger prawn** 92 ₺

**assorted vegetables (v)** 55 ₺

**lobster with spicy ponzu and wasabi mayonnaise** 400 ₺

## özel yemekler

## signature dishes

hoba yaprağında miso marineli morina balığı  
buğday miso ile marine edilmiş fırında piliç  
baharatlı bonfile, susam, acı biber ve tatlı soya sos  
antrikot, wafu sos ve sarımsak cipsleri  
güveçte mantarlı japon pilavı  
(minimum 4 kişilik masaya tavsiye edilir)

**miso marinated black cod wrapped in hoba leaf** 355 ₺

**barley miso marinated roasted chicken** 120 ₺

**spicy beef tenderloin with sesame, red chilli, sweet soy** 180 ₺

**rib eye, wafu sauce and garlic chips** 180 ₺

**japanese mushroom rice hotpot (v)** 142 ₺  
(recommended for 4 guests minimum)

## robata ızgaradan

## from the robata grill

## deniz mahsülleri

## seafood

jumbo karides, yuzulu biber sos  
teriyaki soslu somon, turşulanmış salatalık  
tuzlanmış ızgara levrek, közlenmiş domates, zencefil salata

**jumbo tiger prawn with yuzu pepper** 210 ₺

**salmon teriyaki with pickled cucumber (a)** 152 ₺

**salt grilled seabass with burnt tomato and ginger relish** 130 ₺

## et meat

marine edilmiş kuzu pirzola, ev yapımı turşu  
250g bonfile  
300g antrikot

**marinated lamb chops, homemade pickles** 200 ₺

250g **tenderloin** 240 ₺

300g **rib eye** 230 ₺

## sebzeler

## vegetables

tatlı mısır, acılı ponzu tereyağı  
mantar şişleri, sarımsak ve tereyağı sos  
fırınlanmış patates, shiso tereyağı

**sweet corn with chilli ponzu butter** 66 ₺

**mushroom skewers, garlic and soy butter** 60 ₺

**roasted potato with shiso butter** 58 ₺

## şişler ve garnitürler

## skewers and sides

ızgara tavuk şiş, bebek pırasa ile  
dana şiş, sivri biber ve acılı soya sos  
ızgara tavuk kanatları, deniz tuzu ve lime  
buharda pişmiş piriç, susam ile  
havyar

**chicken skewers with baby leek (a)** 56 ₺

**beef and green chilli skewers with smoked chilli soy** 60 ₺

**grilled chicken wings, sea salt and lime (a)** 60 ₺

**steamed rice with sesame seeds (v)** 24 ₺

**caviar** (5g) 210 ₺



(v) vejeteryan (a) alkol içerir  
fiyatlarımıza KDV dahildir  
15.06.2020 tarihinden itibaren uygulanan fiyatlardır, yiyeceklerin üretim yeri türkiye'dir  
herhangi bir yiyeceğe alerjiniz varsa lütfen servis personelini bilgilendiriniz



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