

2 pieces / 3 pieces	nigiri sushi / sashimi
ton balığı	tuna 210 ₺
yarım yağlı ton balığı	semi fatty tuna 270 ₺
yağlı ton balığı	fatty tuna 320 ₺
somon	salmon 200 ₺
levrek	seabass 170 ₺
somon yumurtası	salmon roe 330 ₺
akya balığı	yellowtail 255 ₺
taze yılan balığı	freshwater eel 440 ₺
karides	shrimp 215 ₺
çupra	sea bream 170 ₺

chef's selection

6 çeşit nigiri	6 variations nigiri 595 ₺
4 çeşit sashimi	4 variations sashimi 615 ₺
7 çeşit sashimi	7 variations sashimi 935 ₺

maki rolls

salatalık	cucumber (v) 155 ₺
avokado	avocado (v) 215 ₺
ton balığı	tuna 220 ₺
alaska yengeç, avokado ve tobiko	fresh crab, avocado and tobiko 775 ₺
somon, avokado, tenkasu ve kizami wasabi	salmon, avocado, tenkasu and kizami wasabi 240 ₺
karışık deniz mahsulleri, avokado, salatalık	mixed seafood selection with avocado, cucumber 240 ₺
avokado, zencefil, kuşkonmaz, lahana, salatalık, havuç	avocado, ginger, asparagus, cabbage, cucumber, carrot (v) 215 ₺
ton balığı, ev yapımı acılı miso, yuzu tobiko	tuna, homemade chilli miso, yuzu tobiko 275 ₺
karides tempura, havuç turşusu, avokado, karasumi mayonez	ebi maki, pickled carrot, avocado, karasumi mayonnaise 365 ₺
acılı akya, kizame wasabi, acı yeşil biber	spicy hamachi, kizame wasabi, green chilli pepper 300 ₺
yılan balığı, avokado, karides, salatalık, unagi sos	freshwater eel, avocado, prawn, cucumber, unagi sauce 430 ₺
yumuşak kabuklu yengeç, acılı mayonez, wasabi tobiko	soft-shell crab, chilli mayonnaise, wasabi tobiko 770 ₺

el yapımı temaki **handrolls** available on request



(v) vegetarian (a) contains alcohol. all prices inclusive of VAT
prices are valid from 19.08.2022. foods are produced in turkey
for information on allergens or dietary requirements please ask your waiter for assistance

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

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

for more details please visit www.zumarestaurant.com or ask a member of our team

ibiza – now open

the zuma ibiza pop up is located in the bustling marina ibiza amongst the luxury boutiques and vibrant dining scene zuma's rooftop location will boast views over the water towards dalt vila and ibiza old town

mykonos – now open

zuma has debuted a first-of-its-kind lifestyle concept in mykonos this creative, multi-purpose destination is a new concept within the portfolio featuring a restaurant, lounge and bar, sleek infinity pool, day beds and resident DJ

porto cervo – now open

zuma has landed in the glamorous destination of porto cervo in north-east sardinia, this summer known for its stunning white sand beaches and turquoise water this italian gem lies at the heart of the costa smeralda

zuma

<p>daikoku</p>	
<p>menümüzden şefimizin seçtiği özel tabaklar</p> <p>minimum 2 kişi ve tüm masa için servis edilir</p>	
<p>aperitifler ve çorba</p>	
<p>haşlanmış edamame, deniz tuzu</p> <p>sote edamame, acılı sarımsak ve zencefil</p> <p>kızarmış çitir kalamar, sivri biber ve lime</p> <p>miso çorbası, tofu, wakame ve taze soğan</p> <p>karides ve morina balıklı gyoza</p> <p>yumuşak kabuklu yengeç ,wasabi mayonez</p>	

<p>salatalar</p>	
<p>zuma salatası, kuşkonmaz, domates, miso zencefil sos</p> <p>avokado ve kuşkonmaz salatası, ballı yuzu sos</p> <p>yengeç salatası, avokado ve susam sos</p> <p>göbek salatası, wafu sosu ve çitir kombu</p>	

<p>soğuk yemekler</p>	
<p>yarım yağlı ton balığı tartar, havyar ve miso ekmeği</p> <p>sırlanmış somon, shiso soya, hardallı miso</p> <p>ince levrek dilimleri, somon yumurtası, trüf yuzu sosu</p> <p>sırlanmış ton balığı, acılı daikon ve ponzu sos ile</p> <p>akya balığı sashimi, acı yeşil biber, sarımsak turşusu</p> <p>somon ve ton balık tartar, pirinç krakeri</p> <p>et tataki, trüflü ponzu sos ile</p>	

<p>tempura</p>	
<p>tatlı karides, wasabi ve acılı mayonez</p> <p>jumbo karides</p> <p>sebze çeşitleri</p> <p>istakoz, acılı ponzu ve wasabi mayonez</p>	

<p>daikoku</p>	
<p>an extensive selection of dishes chosen by our head chef</p> <p>only available as a choice for the whole table, minimum of 2 guests</p> <p>premium 2.800 ₺ per person</p>	

<p>snacks and soups</p>	
<p>steamed soybeans with sea salt (v) 160 ₺</p> <p>stir fried soybeans with chilli, garlic and ginger 165 ₺</p> <p>crispy fried squid, green chilli and lime 470 ₺</p> <p>miso soup with tofu, wakame and spring onion 165 ₺</p> <p>prawn and black cod gyoza 380 ₺</p> <p>fried soft-shell crab, wasabi mayonnaise 750 ₺</p>	

<p>salads</p>	
<p>zuma salad with asparagus, tomato and ginger miso dressing (v) 260 ₺</p> <p>green salad with avocado, asparagus, lemon honey dressing (v) 300 ₺</p> <p>crab, green salad with avocado and sesame dressing 800 ₺</p> <p>iceberg lettuce with wafu dressing and crispy kombu (v) 265 ₺</p>	

<p>cold dishes</p>	
<p>chu toro tartare, caviar and miso bun 760 ₺</p> <p>seared salmon, shiso soy, miso mustard 270 ₺</p> <p>thinly sliced seabass with yuzu, truffle oil and salmon roe 275 ₺</p> <p>sliced seared tuna, chilli daikon and ponzu sauce 280 ₺</p> <p>sliced yellowtail, green chilli relish, ponzu and pickled garlic 375 ₺</p> <p>salmon and tuna tartare, seaweed rice crackers 395 ₺ (caviar 5g 770 ₺)</p> <p>beef tataki with truffle ponzu 360 ₺</p>	

<p>tempura</p>	
<p>sweet prawn, green pea wasabi and chilli mayonnaise 390 ₺</p> <p>tiger prawn 415 ₺</p> <p>assorted vegetables (v) 255 ₺</p> <p>lobster with chilli ponzu and wasabi mayonnaise 2.300 ₺</p>	

<p>özel yemekler</p>	<p>signature dishes</p>
<p>hoba yaprağında miso marineli morina balığı</p> <p>ızgara şili levreği, acılı zencefil sos</p> <p>buğday miso ile marine edilmiş fırında piliç</p> <p>baharatlı bonfile, susam, acı biber ve tatlı soya sos</p> <p>antrikot, wafu sos ve sarımsak cipsleri</p> <p>acı miso marineli dana kaburga</p> <p>fırınlanmış istakoz, acılı ponzu tereyağı</p> <p>güveçte mantarlı japon pilavı (minimum 4 kişilik masaya tavsiye edilir)</p>	<p>miso marinated black cod wrapped in hoba leaf 1.000 ₺</p> <p>grilled chilean seabass with green chilli ginger dressing 1.200 ₺</p> <p>barley miso marinated roasted chicken 490 ₺</p> <p>spicy beef tenderloin with sesame, red chilli, sweet soy 750 ₺</p> <p>rib eye, wafu sauce and garlic chips 730 ₺</p> <p>chilli miso marinated beef ribs 710 ₺</p> <p>roasted lobster, chilli ponzu butter whole 5.000 ₺ half 2.500 ₺</p> <p>japanese mushroom rice hotpot (v) 600 ₺ (recommended for 4 guests minimum)</p>

<p>robata ızgaradan</p>	<p>from the robata grill</p>
<p>deniz mahsülleri</p>	<p>seafood</p>
<p>jumbo karides, yuzulu biber sos</p> <p>teriyaki soslu somon, turşulanmış salatalık</p> <p>tuzlanmış ızgara levrek, közlenmiş domates, zencefil salata</p>	<p>jumbo tiger prawn with yuzu pepper 900 ₺</p> <p>salmon teriyaki with pickled cucumber (a) 620 ₺</p> <p>salt grilled seabass with burnt tomato and ginger relish 575 ₺</p>

<p>et meat</p>	
<p>tatlı misolu, karabiberli kuzu kaburga</p> <p>marine edilmiş kuzu pirzola, ev yapımı turşu</p> <p>250 g bonfile</p> <p>300 g antrikot</p> <p>700 g dry aged kemikli antrikot</p>	<p>lamb ribs glazed with sweet miso and black pepper 850 ₺</p> <p>marinated lamb chops, homemade pickles 850 ₺</p> <p>250 g tenderloin 1.080 ₺</p> <p>300 g rib eye 1.045 ₺</p> <p>700 g bone-in rib eye 2.150 ₺</p>

<p>sebzeler</p>	<p>vegetables</p>
<p>tatlı mısır, acılı ponzu tereyağı</p> <p>kuşkonmaz, wafu sos ve susam</p> <p>mantar şişleri, sarımsak ve tereyağı sos</p> <p>fırınlanmış patates, shiso ponzu tereyağı</p>	<p>sweet corn with chilli ponzu butter 270 ₺</p> <p>asparagus with wafu sauce and sesame (v) 320 ₺</p> <p>mushroom skewers, garlic and soy butter 235 ₺</p> <p>roasted potato with shiso ponzu butter 260 ₺</p>

<p>şişler ve garnitürler</p>	<p>skewers and sides</p>
<p>ızgara tavuk şiş, bebek pırasa ile</p> <p>dana şiş, sivri biber ve acılı soya sos</p> <p>ızgara tavuk kanatları, deniz tuzu ve lime</p> <p>havyar</p> <p>buharda pişmiş pirinç, susam ile</p>	<p>chicken skewers with baby leek (a) 245 ₺</p> <p>beef and green chilli skewers with smoked chilli soy 250 ₺</p> <p>grilled chicken wings, sea salt and lime (a) 265 ₺</p> <p>caviar (5g) 770 ₺</p> <p>steamed rice with sesame seeds (v) 95 ₺</p>



(v) vejeteryan (a) alkol içerir. fiyatlara KDV dahildir 19.08.2022 tarihinden itibaren uygulanan fiyatlardır. yiyeceklerin üretim yeri türkiye'dir herhangi bir yiyeceğe alerjiniz varsa lütfen servis personelini bilgilendiriniz



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