

2 pieces / 3 pieces	nigiri sushi / sashimi
ton balığı	tuna
yarım yağlı ton balığı	semi fatty tuna
yağlı ton balığı	fatty tuna
somon	salmon
levrek	seabass
somon yumurtası	salmon roe
akya balığı	yellowtail
taze yılan balığı	freshwater eel
karides	shrimp
çupra	sea bream

chef's selection

6 çeşit nigiri	6 variations nigiri
4 çeşit sashimi	4 variations sashimi
7 çeşit sashimi	7 variations sashimi

maki rolls

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



(v) vegetarian (a) contains alcohol. all prices inclusive of VAT
prices are valid from 23.05.2023. 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
maldives

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 – re-opening 11th may 2023

the zuma ibiza pop-up is returning for a second year, summer 2023!
amongst the luxury boutiques and vibrant dining scene
zuma's rooftop location boasts views over the water, ibiza marina, towards dalt vila and ibiza old town

mykonos – re-opening 15th may for dinner only

from 29th may the pool, bar and restaurant will be open during the day as well
after a successful first summer in 2022, zuma mykonos is returning
with its first-of-its-kind lifestyle concept a natural evolution
the destination features a restaurant, lounge and bar, sleek infinity pool, day beds and resident DJ

porto cervo – re-opening 15th june 2023

zuma is returning for a second year to the glamorous destination of porto cervo
in north-east sardinia for summer 2023!
known for its stunning white sand beaches and turquoise water
this italian gem lies at the heart of the costa smeralda

capri – opening 23rd june 2023

this summer zuma lands on the glamorous island of capri
zuma capri will be blessed with the most breath-taking panoramas of ischia island and the gulf of naples

zuma

özel yemekler

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

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
karides ve morina balıklı gyoza
yumuşak kabuklu yengeç ,wasabi mayonez

salatalar

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

soğuk yemekler

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

tempura

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

daikoku

an extensive selection of dishes chosen by our head chef
only available as a choice for the whole table, minimum of 2 guests

snacks and soups

steamed soybeans with sea salt (v)
stir fried soybeans with chilli, garlic and ginger
crispy fried squid, green chilli and lime
miso soup with tofu, wakame and spring onion
prawn and black cod gyoza
fried soft-shell crab, wasabi mayonnaise

salads

zuma salad with asparagus, tomato and ginger miso dressing (v)
green salad with avocado, asparagus, lemon honey dressing (v)
crab, green salad with avocado and sesame dressing
iceberg lettuce with wafu dressing and crispy kombu (v)

cold dishes

chu toro tartare, caviar and miso bun
seared salmon, shiso soy, miso mustard
thinly sliced seabass with yuzu, truffle oil and salmon roe
sliced seared tuna, chilli daikon and ponzu sauce
sliced yellowtail, green chilli relish, ponzu and pickled garlic
salmon and tuna tartare, seaweed rice crackers
beef tataki with truffle ponzu

tempura

sweet prawn, green pea wasabi and chilli mayonnaise
tiger prawn
assorted vegetables (v)
lobster with chilli ponzu and wasabi mayonnaise

özel yemekler

hoba yaprağında miso marineli morina balığı
ızgara şili levreği, acılı zencefil sos
buğday miso ile marine edilmiş fırında piliç
baharatlı bonfile, susam, acı biber ve tatlı soya sos
antrikot, wafu sos ve sarımsak cipsleri
acı miso marineli dana kaburga
fırınlanmış istakoz, acılı ponzu tereyağı
güveçte mantarlı japon pilavı
(minimum 4 kişilik masaya tavsiye edilir)

robata ızgaradan

deniz mahsülleri
jumbo karides, yuzulu biber sos
teriyaki soslu somon, turşulanmış salatalık
tuzlanmış ızgara levrek, közlenmiş domates, zencefil salata
ızgara alaska kral yengeç, ponzu lime tereyağı

et

tatlı misolu, karabiberli kuzu kaburga
marine edilmiş kuzu pizola, ev yapımı turşu
250 g bonfile
300 g antrikot
700 g dry aged kemikli antrikot

sebzeler

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

şişler ve garnitürler

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

signature dishes

miso marinated black cod wrapped in hoba leaf
grilled chilean seabass with green chilli ginger dressing
barley miso marinated roasted chicken
spicy beef tenderloin with sesame, red chilli, sweet soy
rib eye, wafu sauce and garlic chips
chilli miso marinated beef ribs
roasted lobster, chilli ponzu butter
japanese mushroom rice hotpot (v)
(recommended for 4 guests minimum)

from the robata grill

seafood

jumbo tiger prawn with yuzu pepper
salmon teriyaki with pickled cucumber (a)
salt grilled seabass with burnt tomato and ginger relish
king crab with ponzu lime butter

meat

lamb ribs glazed with sweet miso and black pepper
marinated lamb chops, homemade pickles
250 g **tenderloin**
300 g **rib eye**
700 g **bone-in rib eye**

vegetables

sweet corn with chilli ponzu butter
asparagus with wafu sauce and sesame (v)
mushroom skewers, garlic and soy butter
roasted potato with shiso ponzu butter

skewers and sides

chicken skewers with baby leek (a)
beef and green chilli skewers with smoked chilli soy
grilled chicken wings, sea salt and lime (a)
caviar (5g)
steamed rice with sesame seeds (v)



(v) vejeteryan (a) alkol içerir. fiyatlara KDV dahildir
23.05.2023 tarihinden itibaren uygulanan fiyatlardır. yiyeceklerin üretim yeri türkiye'dir
herhangi bir yiyeceğe alerjiniz varsa lütfen servis personelini bilgilendiriniz



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