

2 pieces / 3 pieces nigiri sushi / sashimi

ton balığı	tuna 132 ₺
yarım yağlı ton balığı	semi fatty tuna 171 ₺
yağlı ton balığı	fatty tuna 204 ₺
somon	salmon 127 ₺
levrek	seabass 109 ₺
somon yumurtası	salmon roe 210 ₺
akya balığı	yellowtail 161 ₺
taze yılan balığı	freshwater eel 278 ₺
karides	shrimp 136 ₺
çupra	sea bream 109 ₺

chef's selection

6 çeşit nigiri	6 variations nigiri 375 ₺
4 çeşit sashimi	4 variations sashimi 386 ₺
7 çeşit sashimi	7 variations sashimi 592 ₺

maki rolls

salatalık	cucumber (v) 97 ₺
avokado	avocado (v) 136 ₺
ton balığı	tuna 137 ₺
alaska yengeç, avokado ve tobiko	fresh crab, avocado and tobiko 495 ₺
somon, avokado, tenkasu ve kizami wasabi	salmon, avocado, tenkasu and kizami wasabi 157 ₺
karışık deniz mahsulleri, avokado, salatalık	mixed seafood selection with avocado, cucumber 154 ₺
avokado, zencefil, kuşkonmaz, lahanası, salatalık, havuç	avocado, ginger, asparagus, cabbage, cucumber, carrot (v) 137 ₺
ton balığı, ev yapımı acılı miso, yuzu tobiko	tuna, homemade chilli miso, yuzu tobiko 175 ₺
karides tempura, havuç turşusu, avokado, karasumi mayonez	ebi maki, pickled carrot, avocado, karasumi mayonnaise 231 ₺
acılı akya, kizame wasabi, acı yeşil biber	spicy hamachi, kizame wasabi, green chilli pepper 192 ₺
yarım yağlı ton balığı aburi, truffle, yuzu, acılı mayonez	semi fatty tuna aburi with truffle, yuzu, spicy mayonnaise 273 ₺
yılan balığı, avokado, karides, salatalık, unagi sos	freshwater eel, avocado, prawn, cucumber, unagi sauce 275 ₺

el yapımı temaki **handrolls** available on request

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

datça peninsula – is returning 28th april 2022

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 15th may 2022

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

ibiza – coming soon

landing summer 2022, the zuma ibiza pop up, will be located in the bustling marina botafoch 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

zuma



(v) vegetarian (a) contains alcohol. all prices inclusive of VAT
prices are valid from 28.04.2022. foods are produced in turkey
for information on allergens or dietary requirements please ask your waiter for assistance

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 1.743 ₺ per person

aperitifler ve çorba
haşlanmış edamame, deniz tuzu
sote edamame, acılı sarımsak ve zencefil
kızarmış çitir kalamar, sivri biber ve lime
miso çorbası, tofu, wakame ve taze soğan
karides ve morina balıklı gyoza

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

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
akya balığı sashimi, acı yeşil biber, sarımsak turşusu
somon ve ton balık tartar, piring krakeri
et tataki, trüflü ponzu sos ile

tempura
tatlı karides, wasabi ve acılı mayonez
jumbo karides
sebzeye çeşitleri
istakoz, acılı ponzu ve wasabi mayonez

daikoku

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only available as a choice for the whole table, minimum of 2 guests
premium 1.743 ₺ per person

snacks and soups

steamed soybeans with sea salt (v) 101 ₺

stir fried soybeans with chilli, garlic and ginger 104 ₺

crispy fried squid, green chilli and lime 296 ₺

miso soup with tofu, wakame and spring onion 104 ₺

prawn and black cod gyoza 241 ₺

salads

zuma salad with asparagus, tomato and ginger miso dressing (v) 161 ₺

green salad with avocado, asparagus, lemon honey dressing (v) 197 ₺

iceberg lettuce with wafu dressing and crispy kombu (v) 166 ₺

seared salmon, shiso soy, miso mustard 166 ₺

thinly sliced seabass with yuzu, truffle oil and salmon roe 176 ₺

sliced seared tuna, chilli daikon and ponzu sauce 161 ₺

sliced yellowtail, green chilli relish, ponzu and pickled garlic 236 ₺

salmon and tuna tartare, seaweed rice crackers 249 ₺ (caviar 5g 483 ₺)

beef tataki with truffle ponzu 228 ₺

sweet prawn, green pea wasabi and chilli mayonnaise 249 ₺

tiger prawn 265 ₺

assorted vegetables (v) 163 ₺

lobster with chilli ponzu and wasabi mayonnaise 1.596 ₺

öz el yemekler
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
fırınlanmış istakoz, acılı ponzu tereyağı
acı miso marineli dana kaburga
güveçte mantarlı japon pilavı
(minimum 4 kişilik masaya tavsiye edilir)

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öz el yemekler

signature dishes
miso marinated black cod wrapped in hoba leaf 715 ₺
barley miso marinated roasted chicken 313 ₺
spicy beef tenderloin with sesame, red chilli, sweet soy 469 ₺
rib eye, wafu sauce and garlic chips 461 ₺
roasted lobster, chilli ponzu butter 3.802 ₺
chilli miso marinated beef ribs 448 ₺
japanese mushroom rice hotpot (v) 379 ₺
(recommended for 4 guests minimum)

robata izgaradan deniz mahsülleri
jumbo karides, yuzulu biber sos
teriyaki soslu somon, turşulanmış salatalık
tuzlanmış izgara levrek, közlenmiş domates, zencefil salata

et meat
marine edilmiş kuzu pizola, ev yapımı turşu
250 g bonfile
300 g antrikot
700 g dry aged kemikli antrikot

marinated lamb chops, homemade pickles 539 ₺
250 g tenderloin 678 ₺
300 g rib eye 634 ₺
700 g bone-in rib eye 1.367 ₺

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

şişler ve garnitürler
izgara tavuk şiş, bebek pırasa ile
dana şiş, sivri biber ve acılı soya sos
izgara tavuk kanatları, deniz tuzu ve lime
havyar
buharda pişmiş piring, susam ile

signature dishes

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barley miso marinated roasted chicken 313 ₺
spicy beef tenderloin with sesame, red chilli, sweet soy 469 ₺
rib eye, wafu sauce and garlic chips 461 ₺
roasted lobster, chilli ponzu butter 3.802 ₺
chilli miso marinated beef ribs 448 ₺
japanese mushroom rice hotpot (v) 379 ₺
(recommended for 4 guests minimum)

from the robata grill seafood
jumbo tiger prawn with yuzu pepper 564 ₺
salmon teriyaki with pickled cucumber (a) 392 ₺
salt grilled seabass with burnt tomato and ginger relish 362 ₺

marinated lamb chops, homemade pickles 539 ₺
250 g tenderloin 678 ₺
300 g rib eye 634 ₺
700 g bone-in rib eye 1.367 ₺

sebzeler vegetables
sweet corn with chilli ponzu butter 167 ₺
asparagus with wafu sauce and sesame (v) 206 ₺
mushroom skewers, garlic and soy butter 148 ₺
roasted potato with shiso ponzu butter 131 ₺

skewers and sides
chicken skewers with baby leek (a) 120 ₺
beef and green chilli skewers with smoked chilli soy 148 ₺
grilled chicken wings, sea salt and lime (a) 165 ₺
caviar (5g) 483 ₺
steamed rice with sesame seeds (v) 58 ₺

seafood
izgara tavuk kanatları, deniz tuzu ve lime
havyar
buharda pişmiş piring, susam ile

et meat
marine edilmiş kuzu pizola, ev yapımı turşu
250 g bonfile
300 g antrikot
700 g dry aged kemikli antrikot

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