

2 pieces / 3 pieces	nigiri sushi / sashimi
ton balığı	tuna 183 ₺
yarım yağlı ton balığı	semi fatty tuna 236 ₺
yağlı ton balığı	fatty tuna 282 ₺
somon	salmon 175 ₺
levrek	seabass 150 ₺
somon yumurtası	salmon roe 290 ₺
akya balığı	yellowtail 223 ₺
taze yılan balığı	freshwater eel 384 ₺
karides	shrimp 188 ₺
çupra	sea bream 150 ₺

chef's selection

6 çeşit nigiri	6 variations nigiri 518 ₺
4 çeşit sashimi	4 variations sashimi 535 ₺
7 çeşit sashimi	7 variations sashimi 816 ₺

maki rolls

salatalık	cucumber (v) 135 ₺
avokado	avocado (v) 188 ₺
ton balığı	tuna 188 ₺
alaska yengeç, avokado ve tobiko	fresh crab, avocado and tobiko 675 ₺
somon, avokado, tenkasu ve kizami wasabi	salmon, avocado, tenkasu and kizami wasabi 215 ₺
karışık deniz mahsulleri, avokado, salatalık	mixed seafood selection with avocado, cucumber 210 ₺
avokado, zencefil, kuşkonmaz, lahana, salatalık, havuç	avocado, ginger, asparagus, cabbage, cucumber, carrot (v) 190 ₺
ton balığı, ev yapımı acılı miso, yuzu tobiko	tuna, homemade chilli miso, yuzu tobiko 240 ₺
karides tempura, havuç turşusu, avokado, karasumi mayonez	ebi maki, pickled carrot, avocado, karasumi mayonnaise 320 ₺
acılı akya, kizame wasabi, acı yeşil biber	spicy hamachi, kizame wasabi, green chilli pepper 265 ₺
yarım yağlı ton balığı aburi, truffle, yuzu, acılı mayonez	semi fatty tuna aburi with truffle, yuzu, spicy mayonnaise 377 ₺
yılan balığı, avokado, karides, salatalık, unagi sos	freshwater eel, avocado, prawn, cucumber, unagi sauce 380 ₺
yumuşak kabuklu yengeç, acılı mayonez, wasabi tobiko	soft-shell crab, chilli mayonnaise, wasabi tobiko 670 ₺

el yapımı temaki **handrolls** available on request



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prices are valid from 10.06.2022. 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 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

mykonos – opening 13th july for dinner only
from the 17th july the pool, bar and restaurant will be open throughout the day

zuma will debut 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 – coming soon

zuma will land 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

özel yemekler

menümüzden şefimizin seçtiği özel tabaklar
minimum 2 kişi ve tüm masa için servis edilir
premium 2.450 ₺ per person

mevsimsel tabaklar
yarım yağlı ton balığı tartar, havyar ve miso ekmeği
istiridyе, ponzu sos ile

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
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 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
sebzе 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
premium 2.450 ₺ per person

seasonal dishes
chu toro tartare, caviar and miso bun 660 ₺
oysters with ponzu sauce per piece 230 ₺

snacks and soups
steamed soybeans with sea salt (v) 140 ₺
stir fried soybeans with chilli, garlic and ginger 145 ₺
crispy fried squid, green chilli and lime 410 ₺
miso soup with tofu, wakame and spring onion 145 ₺
prawn and black cod gyoza 332 ₺
fried soft-shell crab, wasabi mayonnaise 670 ₺

salads
zuma salad with asparagus, tomato and ginger miso dressing (v) 225 ₺
green salad with avocado, asparagus, lemon honey dressing (v) 270 ₺
crab, green salad with avocado and sesame dressing 750 ₺
iceberg lettuce with wafu dressing and crispy kombu (v) 230 ₺

cold dishes
seared salmon, shiso soy, miso mustard 235 ₺
thinly sliced seabass with yuzu, truffle oil and salmon roe 242 ₺
sliced seared tuna, chilli daikon and ponzu sauce 243 ₺
sliced yellowtail, green chilli relish, ponzu and pickled garlic 327 ₺
salmon and tuna tartare, seaweed rice crackers 342 ₺ (caviar 5g 580 ₺)
beef tataki with truffle ponzu 315 ₺

tempura
sweet prawn, green pea wasabi and chilli mayonnaise 342 ₺
tiger prawn 365 ₺
assorted vegetables (v) 225 ₺
lobster with chilli ponzu and wasabi mayonnaise 2.245 ₺

et meat
lamb ribs glazed with sweet miso and black pepper 740 ₺
marinated lamb chops, homemade pickles 745 ₺
250 g bonfile
300 g antrikot
700 g dry aged kemikli antrikot

sebzeler
sweet corn with chilli ponzu butter 235 ₺
asparagus with wafu sauce and sesame (v) 285 ₺
mushroom skewers, garlic and soy butter 205 ₺
roasted potato with shiso ponzu butter 225 ₺

skewers and sides
chicken skewers with baby leek (a) 215 ₺
beef and green chilli skewers with smoked chilli soy 215 ₺
grilled chicken wings, sea salt and lime (a) 230 ₺
caviar (5g) 670 ₺
steamed rice with sesame seeds (v) 85 ₺

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)

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signature dishes
miso marinated black cod wrapped in hoba leaf 880 ₺
grilled chilean seabass with green chilli ginger dressing 1.110 ₺
barley miso marinated roasted chicken 430 ₺
spicy beef tenderloin with sesame, red chilli, sweet soy 647 ₺

rib eye, wafu sauce and garlic chips 635 ₺
chilli miso marinated beef ribs 620₺
roasted lobster, chilli ponzu butter whole 5.000 ₺ half 2.500 ₺
japanese mushroom rice hotpot (v) 525 ₺ (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

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300 g rib eye
700 g bone-in rib eye 1.890 ₺

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