

DEGUSTATION MENU

Edamame beans, Lapsang souchong tea, smoked salt V - VE - GL

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Crispy tuna tartar sandwiches, avocado, tobiko

Thai duck sausages, shallot citrus dressing GL

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Tempura prawn taco, pickled cabbage, soy aioli

Asian quinoa salad, cashew dressing VE - GL

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Bao bun sliders - pulled beef ribs, black pepper, Asian slaw

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Oshi Sushi - Crispy shrimp, dynamite sauce, toasted sesame

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Pan fried prawn gyoza dumplings, sake soy dressing

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Caramelized miso glazed black cod GL

Or

Soy and sherry glazed beef tenderloin,
miso roasted potatoes, edamame, blistered green chilies

Stir fried seasonal vegetables, oyster sauce VE - GL

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Banana beignet, salted caramel, coconut ice cream

"Degustation menu available for whole table only"

(V) Vegetarian

*(VE) Vegan

(GL) Gluten free

*Vegan alternatives of dishes are available upon request.

Please advise us of any special dietary requirements and/or allergies so we may personally cater to your needs.

RONIN SWIZZLE

Pink Pigeon rum, Janero Cachaca, lychee liquor, nori, lime juice, elder flower tonic

FLEUR D'ISOKYO

Fleur de Geisha tea infused vodka, Malibu, Chambord, cranberry juice, homemade cherry bitters

PARADIGMA

Cranberry vodka, Chambord, passion fruit, honey nectar, cranberry juice, rosemary

SMOKE & SOUR

Arbeg whisky, sake, lime juice and sweet wine

'TOKYO 34'

Sake, lime juice, sugar syrup, cherry bitters, lychee, cherry blossom tonic and Veuve Cliquot Champagne

N/A CHRYSANTHEMUM

Orange juice, passion fruit, ginger and elderflower syrup, lime and basil

N/A AKITA JULEP

Mint leaves, lime, cucumber, mint syrup, cherry blossom tonic

N/A Nonalcoholic

All prices are in TL and include VAT.

Edamame beans, Lapsang souchong tea, smoked salt V - VE - GL

Thai duck sausages, shallot citrus dressing GL

Crispy tuna tartar sandwiches, avocado, tobiko

Vegetable spring rolls, spicy plum mayonnaise V - VE

Duck wontons, ginger vinaigrette

Tacos

Roast duck and foie gras, hoi sin sauce

Beef ribeye, green onion

Tempura prawn, pickled cabbage, soy aioli

NEW Sweetcorn and lemongrass soup, Alaskan crab, wonton crisps

Yellowtail sashimi, ponzu dressing, caviar vinaigrette **GL**

Seared salmon, crispy puffed rice, daikon, nori **GL**

Tuna tartare, caviar, avocado, soy and sesame **GL**

KFC – Korean fried organic chicken, fermented chili paste

Crispy fried prawns, shichimi togaroshi, dynamite sauce

Asian quinoa salad, cashew dressing, chili crab **VE - GL**

Bao bun sliders - pulled beef ribs, black pepper, Asian slaw

Tempura soft shell crab, spicy sauce

Spinach and tofu salad, avocado, sesame dressing **V - VE**

Beef tataki, honey and sake soy **GL**

Sashimi salad, salmon, tuna, seabass,
mixed greens, wafu dressing **V - VE - GL**

Isokyo Signature Sushi and Sashimi Platter (for two)

Oshi Sushi

Tuna, avocado, scallions, sesame GL

Salmon and wakame salad GL

Crispy shrimp, dynamite sauce, toasted sesame

Alaskan crab, avocado, Asian sauce GL

Asparagus tempura, cucumber, avocado, scallions V - VE

Temari Sushi

Tuna, avocado and spicy sauce GL

Salmon, cream cheese, pine nuts GL

Roasted eel, crispy onion GL

Sashimi

Tuna (yellowfin) GL

Salmon GL

Seabass GL

Hamachi GL

Dim Sum

Organic chicken and prawn Shao Mai dumplings

Lobster and black cod dumplings

Prawn and tofu skin rolls GL

Beef and spring onion dumplings

Pan fried prawn gyoza dumplings, sake soy dressing

Organic chicken wings filled with kimchi, teriyaki **GL**

Steamed wild seabass, soy and ginger

Grilled salmon, miso beurre blanc, spinach,
scallions, braised daikon **GL**

Tom yum braised lamb shank, bok choy,
Asian mushrooms

Caramelized miso glazed black cod **GL**

Wok fried Canadian lobster, black pepper sauce,
ginger, spring onions

NEW Smoked lamb mille feuille, spiced plum sauce, Asian salad

Soy and sherry glazed beef tenderloin,
miso roasted potatoes, edamame, blistered green chilies **GL**

NEW Organic chicken, Korean barbecue sauce, bok choy, cashew nuts

Stir fried seasonal vegetables, oyster sauce **VE - GL**

NEW Dry aged beef Ribeye steak, Bulgogi marination, ponzu sauce

ī S O | K Y O
contemporary | pan-asian

SWEET

Banana beignets, salted caramel, coconut ice cream

Roasted pineapple, yoghurt ice cream

Green tea tiramisu

Dark chocolate fondant, caramelized white chocolate, passionfruit

Coconut panna cotta, lemongrass and dried pineapple chip,
coconut mango sauce

Sorbet (per scoop)

Lychee / Mango / Lemon and sage

Ice Cream (per scoop)

Coconut / Yoghurt

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ISOKYO

contemporary | pan-asian

AFTER DINNER DRINKS

Porto Wine

Otima 10

Grappa

Mazetti / Gaja Darmagi

Sherry

Dry Olorosso / Puerto Fino

Sweet Wine

Corvus Passito / Sevilen Late Harvest

Liqueur

Saint Germain / Fernet Bianca

Limoncello / Patron XO Coffee