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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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Crisp wild seabass, Sichuan sauce GL

Soy glazed beef tenderloin, miso roasted potatoes, mushrooms, edamame GL

Stir fried seasonal vegetables, oyster sauce VE - GL

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Coconut panna cotta, lemongrass and dried pineapple chip,

coconut mango sauce GL

495 TL incl VAT per person

"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.

All our dishes containing fish are sustainably certified.

COCKTAILS

Turkish Coffee Martini

Black rum, kahlua, Turkish coffee

Spice Market

Cognac, sencha green tea grenadine, lemon juice, soda water

Asma-Tini

Rice washed gin, grape leaf mancino dry, orange bitter

Isokyo Swizzle

White rum, umeshu, pistachio orgeat, citrus mix, honey, angostura bitter

The Efessus

Canadian club, beer & lemon cordial, citrus

Asian Negroni

Roku, campari, China plum wine

Red Russian

Belvedere, chili pepper, passion fruit, agave syrup, fresh coriander

Lotus

Grey goose la poire, lychee liquor, lychee puree, citrus mix

Signature Martini

Roku, umeshu, sake

Miso Nori

Roku, sake, miso paste, nori

MOCKTAILS

N/A Akita Julep

Lime juice, mint syrup, fresh cucumber, soda water

N/A Shimoki

Fresh mint, nori, lime juice, lychee puree, ginger pickle, Thomas Henry 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

Tuna tartar sandwiches, avocado, tobiko

Duck wontons, ginger vinaigrette

Crispy rice, spicy salmon, jalapeno GL

KFC – Korean fried organic chicken, fermented chilli paste

Tacos

Roast duck and foie gras, hoisin sauce

Beef ribeye, green onion

Tempura prawn, pickled cabbage, soy aioli

Sweetcorn and lemongrass soup, Alaskan crab, wonton crisps

Thai inspired sweet potato soup, seafood, coconut foam GL

NEW Tuna tataki, ponzu dressing GL

Seared salmon, crispy puffed rice, daikon, nori GL

Beef tataki, honey and sake soy GL

Pan fried prawn gyoza dumplings, sake soy dressing

Vegetable spring rolls, spicy plum mayonnaise V - VE

Duck "durum" roll, hoisin sauce, cucumber pickle

NEW Crispy fried prawns, shichimi togaroshi, dynamite sauce

Roasted Alaskan king crab legs, tobiko sauce, togarashi GL

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

NEW Tumeric tempura soft shell crab, spicy sauce

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

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

Isokyo salad, mixed greens, wafu dressing V - VE - GL

- Add sashimi

Seafood salad, mussels, prawn, calamari, puffed rice, Umami dressing

Oshi Sushi

Tuna, avocado, scallions, sesame **GL**

Crispy shrimp, dynamite sauce, toasted sesame

Seabass, orange soy glaze **GL**

Salmon, yuzu mayonnaise **GL**

Roasted eel, teriyaki 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**

Tuna Belly (toro) **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

Crisp wild seabass, Sichuan sauce

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

NEW Pulled beef rib, bulgogi, crisp quinoa, asparagus **GL**

Tom yum braised lamb shank, bok choy,
Asian mushrooms **GL**

Caramelized miso glazed black cod **GL**

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

NEW Soy glazed beef tenderloin, miso roasted potatoes,
mushrooms, edamame **GL**

NEW Marinated lamb cutlets, lime and wasabi potato puree,
teriyaki sauce **GL**

Organic chicken, Korean barbecue sauce, bok choy, cashew nuts **GL**

NEW Pan fried seabream, Sichuan seafood ragout **GL**

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

SWEET

Banana beignets, salted caramel, coconut ice cream

Roasted pineapple, yoghurt ice cream

Green tea tiramisu

Ice cream and sorbet (per scoop)

Litchi / Mango / Lemon and sage

Dark chocolate fondant, caramelized white chocolate, passionfruit puree

Coconut Panna Cotta, lemon grass and dried pineapple,
coconut mango sauce

Sweet sliders, bao buns, vanilla ice cream, caramel sauce

Mochi ice cream (coconut, chocolate, mango), seasonal fresh fruit

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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

COFFEE

Türk Kahvesi, Espresso, Macchiato

Americano, Hot Chocolate

Cappuccino, Café Latte, Double Espresso

TEA

Turkish, Japanese Sencha

Darjeeling, Earl Grey, Jasmin Green Tea, Linden, Mint, Chamomile