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ISOKYO

Our enticing compositions are exquisitely designed to be shared and relished, to offer our diners a delicious experience.

Get ready for bold flavours with Asian zest, dishes with character and cocktails with a modern twist.

It is time to Experiment, Savor & Enjoy.

ISOKYO DEGUSTATION

A carefully curated signature tasting menu showcasing the best of Isokyo by our resident Chef de Cuisine – Gökhan Özkol.

645 TL Ind VAT per person

*To provide you the most harmonious dining experience we kindly request the entire table to select the degustation menu.

COCKTAILS

Turkish Coffee Martini	115
Black rum, kahlua, Turkish coffee	
Spice Market	115
Cognac, sencha green tea grenadine, lemon juice, soda water	
Asma-Tini	115
Rice washed gin, grape leaf mancino dry, orange bitter	
Isokyo Swizzle	115
White rum, umeshu, pistachio orgeat, citrus mix, honey, angostura bitter	
The Efessus	115
Canadian club, beer & lemon cordial, citrus	
Asian Negroni	115
Roku, campari, China plum wine	
Red Russian	115
Belvedere, chili pepper, passion fruit, agave syrup, fresh coriander	
Lotus	115
Grey goose la poire, lychee liquor, lychee pure, citrus mix	
Signature Martini	115
Roku, umeshu, sake	
Miso Nori	115
Roku, sake, miso paste, nori	

MOCKTAILS

N/A Akita Julep	80
Lime juice, mint syrup, fresh cucumber, soda water	
N/A Shimoki	80
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 55

NEW Spicy edamame beans V - VE - GL 55

Thai duck sausages, shallot citrus dressing GL 75

Tuna tartar sandwiches, avocado, tobiko 75

Crispy rice, spicy salmon, jalapeno GL 80

Lobster and black cod dumplings 115

Beef and spring onion dumplings 90

Spicy shiitake mushroom and edamame gyoza V - VE 80

Vegetable spring rolls, spicy plum mayonnaise V - VE 80

KFC – Korean fried organic chicken, fermented chilli paste 95

Tacos (2pc)

Roast duck and foie gras, hoisin sauce 90

Beef ribeye, green onion 80

Tempura prawn, pickled cabbage, soy aioli 90

NEW Cumin lamb rib, miso babaganoush 80

(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.

All prices are in TL and include VAT.

Sweetcorn and lemongrass soup, Alaskan crab, wonton crisps	105
Tuna tataki, ponzu dressing GL	105
Seared salmon, crispy puffed rice, daikon, nori GL	95
Beef tataki, honey and sake soy GL	105
Pan fried prawn gyoza dumplings, sake soy dressing	115
NEW Asian beef tartare, roasted bone marrow, Chinese scallion pancakes	145
Crispy fried prawns, shichimi togaroshi, dynamite sauce	145
Roasted Alaskan king crab legs, tobiko sauce, togarashi GL	265
NEW Lobster carpaccio, yuzu ice, truffle, ponzu	245
NEW Teriyaki glazed salmon, purslane, wasabi lime dressing	165
Asian quinoa salad, cashew dressing, chili crab VE - GL	145
Bao bun sliders - pulled beef ribs, black pepper, Asian slaw	95
Spinach and tofu salad, avocado, sesame dressing V - VE	95
Isokyo salad, mixed greens, wafu dressing V - VE - GL	95

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Oshi Sushi

NEW Shrimp tartare, yuzu mayonnaise, tom yum GL	115
NEW Salmon tartare, yuzu ponzu, tobiko GL	115
NEW Tuna tartare, lime, soy, ginger GL	115
Crispy shrimp, dynamite sauce, toasted sesame	115
Tuna, avocado, scallions, sesame GL	115
NEW Yellowtail, tomato, yuzu, ponzu GL	115
Salmon, yuzu mayonnaise GL	115
Roasted eel, teriyaki sauce GL	125
Asparagus tempura, cucumber, avocado, scallions V - VE	90

Temari Sushi

Tuna, avocado and spicy sauce GL	105
Salmon, cream cheese, pine nuts GL	105
Roasted eel, crispy onion GL	135
NEW Teriyaki glazed beef tataki	115

Sashimi

Tuna (yellowfin) GL	85
Tuna Belly (toro) GL	115
Salmon GL	85
Seabass GL	85
NEW Hamachi (yellowtail) GL	95

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Crisp wild seabass, Sichuan sauce	215
Grilled salmon, miso beurre blanc, spinach, scallions, braised daikon GL	215
Pulled beef rib, bulgogi, crisp quinoa, asparagus GL	225
Tom yum braised lamb shank, bok choy, Asian mushrooms GL	215
Caramelized miso glazed black cod GL	345
Wok fried Canadian lobster, black pepper sauce, ginger, spring onions	445
Soy glazed beef tenderloin, miso roasted potatoes, mushrooms, edamame GL	245
NEW Slow cooked hoisin lamb ribs, tempura fries, onion pickle	225
Organic chicken, Korean barbecue sauce, bok choy, cashew nuts GL	195
Red mullet, seafood ragout, Thai curry sauce	215
Stir fried seasonal vegetables, oyster sauce VE - GL	145

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