

INARI KUJIRA SEASONAL POP-UP

SALADS

AVOCADO ASPARAGUS SALAD (N)(V)(DF)
Asian Greens, Avocado, Asparagus, Cucumber,
Beetroot, Sesame, Barley Sauce

TOFU SALAD (N)(VG)(DF)
Grilled Tofu, Asian Greens, Barley Wafu Sauce

DUCK SALAD (N)(DF)
Duck Tempura, Hoisin Sauce, Asparagus,
Carrot

SUSHI ROLLS – 8PCS EACH

KIROHANA ROLL (S)(E)(N)(DF)
Shrimp Tempura, Avocado, Soy Paper,
Truffle Mayo, Crispy Potato, Teriyaki

INARI SPECIAL ROLL (F)(N)(S)
Salmon, Seabass, Spicy Otoro, Wasabi Sesame,
Yuzu Koshu Sauce

DRAGON ROLL (F)(S)(N)(DF)
Eel Fish, Cucumber, Avocado, Teriyaki,
Gochujang

FUJI ROLL (S)(N)(E)(DF)
Crab Surumi, Wasabi Tobiko, Orange Tobiko,
Avocado, Cucumber, Sesame,
Spicy Mayo

CORN ROLL (S)(E)(N)(DF)
Shrimp Tempura, Mango, Avocado, Corn
Tempura, Spicy Mayo, Teriyaki

CALIFORNIA ROLL (S)(F)(N)(E)(DF)
Crab Surumi, Avocado, Cucumber, Orange
Tobiko

KOREAN COLESLAW ROLL (S)(F)(N)(E)(DF)
Breaded Shrimp, Avocado, Korean Coleslaw

IKA KURAI ROLL (S)(F)(N)(DF)
Shrimp Tempura, Mango, Squid Ink Crab,
Surumi

NIGIRI – 2PCS EACH

SAKE NIGIRI (F)(DF)(GF)
Salmon

AKAMI NIGIRI (F)(DF)(GF)
Lean Tuna

SUZUKI NIGIRI (F)(DF)(GF)
Seabass

EBI NIGIRI BOILED (S)(DF)(GF)
Boiled Shrimp

UNAGI NIGIRI (F)(DF)(GF)
Eel Fish

IKURA NIGIRI (F)(DF)(GF)
Salmon Roe, Nori

O-TORO NIGIRI (F)(DF)(GF)
Fatty Tuna

CHU-TORO NIGIRI (F)
Semi Fatty Tuna

MADAI NIGIRI (F)
Snapper

HAMACHI NIGIRI (F)
Yellowtail

INARI STYLE NIGIRI – 1PC EACH

SAKE PONZU NIGIRI (F)(N)(E)(S)
Fatty Salmon, Pickled Jalapeño, Ponzu
Mayo, Tobiko

INARI SAUCE SUZUKI NIGIRI (F)(DF)
Seabass, Spicy Caramel

VEGGY ROLL (V)(S)
Asian Greens, Yomogobo, Tofu, Basil Sauce

SALMON TRUFFLE ROLL (S)(F)(N)(DF)
Salmon, Mango, Avocado, Bread Crumbs,
Spicy Surumi, Truffle Ponzu Sos

TORO TRUFFLE ROLL (E)(F)(N)(DF)
Seared Semi Fatty Tuna, Truffle, Spicy
Tenkatsu, Cucumber, Spicy Truffle Mayo, Hari
Nori

HAMACHI ROLL (E)(F)(N)(DF)
Yellowtail, Cucumber, Nori, Sushi Rice,
Kewpie Mayo, Green Onion, Tenkatsu,
Red Chili

CRAZY CRUNCH ROLL (S)(F)(N)(DF)
Cucumber, Mango, Breaded Seabass,
Black Tiger Mayo, Japanese Bread Crumbs

RIBU ROLL (E)(N)
Beef Ribs, Sweet Teriyaki Sauce, Truffle Mayo,
Crispy Potato, Crispy Oyster, Leek, Red Chili

VOLCANO ROLL (E)(F)(N)
Eel Fish, Cucumber, Avocado, Wasabi Sauce,
Crispy Leek, Tobiko, Teriyaki

EBITEN MAKI (S)(N)
Shrimp Tempura, Cucumber, Sesame, Teriyaki

SUSHI ROLLS – 6PCS EACH

CUCUMBER SALMON ROLL (E)(F)(GF)(N)
Cucumber, Salmon, Mango, Avocado,
Truffle Cream Cheese, Spicy Mayo, Shichimi

MAKI – 6PCS EACH

KAPPA MAKI (VG)
Cucumber, Nori, Sushi Rice

AVOCADO MAKI (VG)
Avocado, Nori, Sushi Rice

OYSTER NIGIRI (S)(F)
Oyster

IKA NIGIRI (S)(F)
Squid

BEEF TRUFFLE NIGIRI (N)
Tenderloin, Shitake, Truffle Cream, Schimi

SPICY HOTATE NIGIRI (E)(S)(F)(N)
Spicy Garlic Mayo, Wasabi Tobiko,
Orange Tobiko, Scallop

SASHIMI – 3PCS EACH

SAKE SASHIMI (F)(DF)(GF)
Salmon

AKAMI SASHIMI (F)(DF)(GF)
Lean Tuna

SUZUKI SASHIMI (F)(DF)(GF)
Seabass

HOTATE SASHIMI (S)(DF)(GF)
Scallop

O-TORO SASHIMI (F)(DF)(GF)
Fatty Tuna

CHU-TORO SASHIMI (F)(DF)(GF)
Semi Fatty Tuna

UNAGI SASHIMI (F)(DF)(GF)
Eel Fish

MADAI SASHIMI (F)(DF)(GF)
Snapper

SASHIMI PLATTER
Chefs Selection of Fresh Raw Fish

SOUP

MISO SOUP | Miso Dashi, Negi, Tofu (F)(N)

COLD DISHES

MADAI GARLIC PONZU | Snapper, Garlic Ponzu Sauce (F)(N)

HAMACHI TACO | Hamachi, Corn Tortilla, Lime, Cilantro, Asian Coleslaw (E)(F)(N)

SAKE TACO | Salmon, Corn Tortilla, Yuzu-Miso Sauce, Shichimi, Hari Nori (F)(N)

SCALLOP CARPACCIO | Scallop, Black Caviar, San Baizu, Chimicurri Sauce (S)(DF)(N)

STEAK TARTAR | Beef Tenderloin, Yuzu Juice, Rice Paper, Ginger BBQ Sauce (E)(P)(N)

SUZUKI CARPACCIO | Seabass, Black Yuzu Ponzu Sauce, Crispy Rice, Capers (F)(N)(DF)

SALMON CITRUS SASHIMI | Salmon, Orange Tobiko, Miso Honey Citrus Sauce (F)(N)

TUNA SANDWICH | Lean Tuna, Smoked Cream, Avocado, Red Onion, Ponzu, Yuzu (F)(N)

BEEF TATAKI | Sirloin Tataki, Tenkatsu, Green Onion, Ponzu Sauce, Truffle Oil, Yuzu (F)(N)

INARI VICHE | Seabass, Salmon, Cherry Tomato, Coriander, Orange Segments, Grape, Mint,
Orange Oil, Ponzu Sauce, Orange Tobiko (E)(F)(N)

SALMON & TUNA TARTAR | Salmon, Tuna, Yuzu Juice, Ponzu Sauce, Sesame, Negi,
Crispy Tortilla (E)(F)

APPETIZERS

EDAMAME | Steamed Soy Bean, Sea Salt (VG)(N)

DUCK GYOZA | Duck Confit, Orange Hoisin Sauce (E)(N)

GRILLED TRUFFLE EDAMAME | Grilled Soy Bean, Fresh Truffle (VG)(N)

BEEF TENDERLOIN SKEWERS | Tenderloin, Sweet Soy, Red Chili (N)

KOREAN CHICKEN | Roasted Rice, Burnt Dry Chili, Yuzu Kosho Mayo, Chicken Thigh (E)

BEEF TACO | Beef Ribs, Corn Tortilla, Sweet Teriyaki Sauce, Red Onion Pickle, Cilantro (N)

FRIED & TEMPURA

EBI TEMPURA | Shrimp Tempura (F)(E)(DF)(F)(N) – 4 PCS

BLACK TIGER SHRIMP | Shrimp Tempura, Spicy Mayo (S)(E)(DF)(F)(N)

CORN KAKIAGE | Corn Tempura, Truffle Mayo, Shichimi (E)(N)

TORI KARAGE | Fried Chicken Thigh, Garlic Lemon Dressing (N)

GROUPEL TEMPURA | Grouper, Ten-Sui, Red Onion, Cilantro, Red Chili (F)(N)

CRISPY CALAMARI | Fried Calamari, Shichimi, Red Mexican Chili, Wasabi Mayo (S)(E)(N)

INARI EDITION SPECIALS

MISO BLACK COD (F)
Black Cod, Miso Glaze

SOFTSHELL CRAB BURGER (S)(F)(N)
Black Bun, Softshell Crab, Red Onion Pickle, Asian Greens

OYSTER TEMPURA (S)(F)(N)
Oyster, Black Garlic Aioli, Lime

ASIAN ROULETTE (S)(F)(N)
Marinated Shrimp, Asian Greens, Avocado, Cucumber, Baby Turnip, Sake

LANGOUSTINE SASHIMI (S)
Langoustine

LOBSTER ROLL (S)(E)(F)(N)
Lobster Tempura, Wasabi Mayo, Caviar

SPIDER ROLL (S)(N)(P)(F)(DF)
Softshell Crab Tempura, Nori, Sushi Rice, Tobiko

PEPPER LOBSTER SATAY (S)(F)(N)
Lobster Tempura, Black Pepper BBQ Sauce, Ginger, Green Onion, Red Chili, Garlic

MADAI CEVICHE (F)(N)(DF)
Snapper, Lime, Red Onion, Cilantro, Ginger, Chili, Capers

LOBSTER SASHIMI (S)(F)(N)
Lobster Tail, Yuzu Granite

OYSTER SASHIMI (S)(F) - 1PC
Oyster

CHEFS OMAKASE PLATTER
Chefs Premium Selection

ADD 1GR BLACK TRUFFLE / CAVIAR ON YOUR DISH
(Please Ask the Waiter for The Best Truffle or Caviar Pairing)

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING

PRICES ARE IN TURKISH LIRAS AND INCLUSIVE OF VAT AN ADDITIONAL %13 SERVICE CHARGE IS APPLICABLE

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (DF) DAIRY FREE | (N) CONTAINS NUTS, SESAME, SOY | (P) PEANUTS |
(E) CONTAINS EGG | (F) CONTAINS FISH | (S) CONTAINS SHELLFISH | *GLUTEN FREE OPTION AVAILABLE



MAINS

LAMB RIBS (DF)(N)(P)
Slow Cooked Lamb Ribs, Sweet Soy, Roasted Nuts

SESAME BEEF (N)(DF)
Beef Tenderloin, Sesame Spicy Teriyaki

DUCK BREAST (N)
Duck Breast, Sweet Pickles, Citrus Salt, Szechuan Sauce

GRILLED GROUPER (F)(N)
Grouper, Miso Beurre Blanc, Garlic Chips, Shichimi Togarashi

SALMON TERIYAKI (F)(N)(DF)
Sesame Teriyaki Sauce

PONZU TIGER PRAWN (F)(S)(N)
Grilled Tiger Prawn, Ponzu Butter

BONE-IN RIB-EYE STEAK (N)(F)
Ponzu Mayo, Grilled Vegetables

GRILLED JALAPEÑO SUZUKI (F)(N)
Grilled Seabass, Ginger Chili Dressing, Tsuma

RICE

GOHAN | Steamed Rice (GF)

YAKIMESHI | Fried Rice, Mushroom, Leek, Garlic Chips (F)(N)

UNAGI FRIED RICE | Fried Rice, Eel Fish, Egg, Crispy Leek, Garlic Chips (E)(F)

VEGETABLES

GRILLED ASPARAGUS | Wafu Sauce (VG)(N)

GRILLED ARTICHOKE | Burnt Lemon, Yoghurt, Cilantro (V)(GF)

CAULIFLOWER TEMPURA | Kimchi Mayo, Fresh Truffle (N)(V)(E)

GRILLED MUSHROOM | Truffle Wafu Sauce (VG)(N)

SWEETS

COCO HOUKO (E)(GF)
Coconut Cream, Chocolate Sauce

JAPANESE SAIKORA (DF)(GF)
Bitter Almond Parfait

MOCHI

VANILLA (GF)

NUTELLA (GF)

COCONUT (GF)

STRAWBERRY (DF)(GF)

INARI SIGNATURE COCKTAILS

YUZU HANA
Vodka, Yuzu Juice, Ginger

THE TENCHA
Gin, Gekkeikan Saké, Yuzu Juice, Matcha Tea

ADAM AND EVE
Thyme Infused Vodka, Green Apple

THE PASSION FOX
Cinnamon Infused Vodka, Passion Fruit

CUCUMBER CHILL
Gin, St. Germain, Cucumber, Basil, Lime

JAPANESE VESPER
Vodka, Wasabi, Ginger

CINNAMON CHILI PASSION
Cinnamon Infused Whisky, Passion Fruit

SPICY PINEAPPLE
Jalapeño Infused Tequila, Pineapple, Lime

OISHI
Spiced Gold Rum, Coconut Liqueur, Pineapple,

Mango
PASSION MARTINI
Chili & Vanilla Infused Vodka, Passion Fruit

MAMA SATSUMA
Vanilla Infused Vodka, Satsuma