

INARI KUJIRA SEASONAL POP-UP

THE TRUE KUJIRA EXPERIENCE

SUSHI PLATTER (N)(S)(F)
Chef's Special Sushi Selection

CHEF'S OMAKASE PLATTER
Chef's Premium Selection

SUSHI ROLLS – 8PCS EACH

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

TIGER ROLL (F)(N)(S)(E)
Tobiko, Greens, Cucumber, Avocado,
Shrimp Tempura, Black Tiger Mayo, Teriyaki

DRAGON ROLL (F)(S)(N)(E)(P)
Eel, Cucumber, Avocado, Teriyaki,
Korean Sauce

FUJI ROLL (S)(N)(E)(F)
Crab Surimi, 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)
King Crab, Avocado, Cucumber, Orange Tobiko

SALMON CHEESE ROLL (F)(N)(E)
Salmon, Avocado, Spicy Mayo, Tenkasu,
Cheddar

CHIRASHI YUZU ROLL (F)(N)(DF)
Salmon, Seabass, Tuna, Wasabi Sesame,
Yuzu Koshu

SPIDER ROLL (S)(F)(N)(DF)
Tempura Soft Shell Crab, Cucumber, Avocado,
Wasabi Tobiko, Wasabi Mayo

SCALLOP JALAPEÑO (S)(F)(N)(DF)
Scallop, Jalapeño Sauce, Chives, Shichimi,
Truffle Mayo

VEGGIE ROLL (VG)(N)
Asian Greens, Yomogobo, Basil Tofu Sauce,
Onion Pickle

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

TORO TRUFFLE ROLL (E)(F)(N)(DF)
Cucumber, Toro, Aburi Sauce, Shichimi,
Truffle Mushroom

CRAZY CRUNCH ROLL (S)(F)(N)(E)(DF)
Seabass, Mango, Cucumber, Teriyaki,
Black Tiger Mayo

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

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

EBITEN MAKI (S)(N)(E)(DF)
Shrimp Tempura, Asparagus, Spicy Mayo,
Sesame, Jalapeño

FRIED MAKI (S)(N)(E)(DF)
Salmon, Tuna, Cucumber, Avocado, Yuzu
Truffle Mayo, Bread Crumbs, Black Tobiko

SUSHI ROLLS – 6PCS EACH

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

MAKI – 6PCS EACH

KAPPA MAKI (VG)
Cucumber, Nori, Sushi Rice

AVOCADO MAKI (VG)
Avocado, Nori, Sushi Rice

SAKE MAKI (F)
Salmon, Nori, Sushi Rice

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

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

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

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

MADAI NIGIRI (F)(DF)(GF)
Snapper

HAMACHI NIGIRI (F)(DF)(GF)
Yellowtail

INARI STYLE NIGIRI – 1PC EACH

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

INARI SAUCE SUZUKI NIGIRI (F)
Seabass, Spicy Caramel

TUNA FOIE AND EGG NIGIRI (F)(E)(N)(DF)
Tuna, Foie Gras, Quail Egg, Avocado

CARAMEL FOIE GRAS NIGIRI (E)
Caramel Sauce, Foie Gras

OYSTER NIGIRI (S)(F)(N)
Oyster

IKA NIGIRI (S)(F)(E)
Squid, Ponzu Sauce, Wasabi Mayo

BEEF TRUFFLE NIGIRI (N)(DF)
Tenderloin, Shitake, Truffle Cream, Crispy
Mushroom

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

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)(N)
Eel

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

IKURA SASHIMI (F)(DF)(GF)
Salmon Roe

SASHIMI PLATTER (F)(DF)(GF)
Chef's Selection of Fresh Raw Seafood

SOUPS

MISO SOUP | Miso Dashi, Negi, Tofu (F)(N)
CORN SOUP | Sweet Corn, Coconut Milk, Ginger, Lime (VG)

SALADS

AVOCADO SALAD | Asian Greens, Avocado, Asparagus, Cucumber, Beat Root,
Sesame, Barley Miso Sauce (N)(VG)
GOMA BOK CHOY SALAD | Bok Choy, Sesame Sauce (N)(VG)

COLD DISHES

CHUKA WAKAME | Chuka Wakame, Udon, Sesame, Tsuma Salad (F)(N)(DF)
LEMON CAPER SUZUKI | Seabass, Black Yuzu Ponzu, Crispy Rice, Capers (F)(N)(DF)
YELLOWTAIL CEVICHE | Yellow Tail, Yuzu Juice, Red Onion, Jalapeno, Coriander (F)(N)(DF)
SEARED SALMON SASHIMI | Salmon, Wasabi Sesame, Pickled Onion, Miso (F)(N)(DF)
LOBSTER CARPACCIO | Lobster, Yuzu Granita, Garlic Soy, Truffle Oil (S)(N)(DF)
BEEF TATAKI | Seared Beef Tenderloin, Tenkasu, Negi, Ponzu Sauce, Truffle, Yuzu Juice (F)(N)(DF)
CHIRASHI TARTARE | Tuna, Salmon, Seabass, Guacamole, Ponzu, Spicy Tofu Cream,
Crispy Leek, Sesame Cracker (F)(N)(DF)
SALMON & TUNA TARTARE | Salmon, Tuna, Yuzu Juice, Ponzu Sauce, Sesame, Negi,
Crispy Rice Paper (E)(F)(N)

OYSTER ON ICE | Oyster (S) – 1 PCS

APPETIZERS

EDAMAME | Steamed Soy Bean, Sea Salt (VG)(N)
GRILLED TRUFFLE EDAMAME | Grilled Soy Bean, Fresh Truffle (VG)(N)
DUCK GYOZA | Duck Confit, Orange Hoisin Sauce (E)(N)
BEEF GYOZA | Minced Beef, Ginger, Garlic, Scallion, Truffle Ponzu Sauce (E)(N)
SHRIMP TRUFFLE BURGER | Tempura Shrimp, Greens, Spicy Mayo, Bao Bun, Truffle (S)(N)(E)
BEEF TACO | Beef Ribs, Corn Tortilla, Sweet Teriyaki Sauce, Pickled Red Onion, Cilantro (N)

FRIED & TEMPURA

CURRY MUSSELS | Mussels, Curry Sauce, Greens (S)(N)
EBI TEMPURA | Shrimp Tempura (S)(E)(DF)(N) – 4 PCS
BLACK TIGER SHRIMP | Shrimp Tempura, Black Tiger Mayo (S)(E)(DF)(N)
CORN KAKIAGE | Corn Tempura, Truffle Mayo, Shichimi (E)(N)
TORI KARAGE | Fried Chicken Thigh, Garlic Lemon Dressing (N)
CRISPY CALAMARI | Fried Calamari, Shichimi, Red Mexican Chili, Wasabi Mayo (S)(E)(N)

INARI EDITION SPECIALS

PEPPER LOBSTER SATAY (S)(F)(N)(DF)
Black Pepper Sauce, Tempura Lobster, Ginger, Scallion

MISO BLACK COD (F)(N)(DF)
Black Cod, Yuzu Juice, Miso

CARABINERO CARPACCIO (S)(F)(N)
Carabinero, Negi, Yuzu Juice

LANGOUSTINE SASHIMI (S)(F)
Langoustine, Black Tobiko

KING CRAB SALAD (S)(N)(P)(F)(DF)
Asian Mix, King Crab, Orange Tobiko, Goma Sauce

LOBSTER ROLL (S)(F)(N)(E)
Sautéed Lobster, Cucumber, Avocado, Spicy Tobiko Mayo

PASSION FRUIT THAI (S)(F)(N)
Red Snapper, Yuzu Juice, Passion, Miso, Dill, Botarga

ASIAN ROULETTE (S)(F)(N)
Asian Mix, Avocado, Cucumber Shrimp, Baby Radish, Sake

CHICKEN WINGS (DF)(N)
Fried Chicken, Garlic Lime Soy Sauce

EGGPLANT SALAD (VG)(N)
Tomato, Eggplant, Pepper, Ginger Soy Sauce

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

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 DISCRETIONARY 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

SALMON TERIYAKI (F)(N)(DF)
Spicy Sesame Teriyaki Sauce, Pickled Cucumber

LEMON GRASS BABY CHICKEN (N)
Lemon Grass Baby Chicken, Szechuan Barley

BONE-IN RIB-EYE STEAK (N)(F)(S)
Wafu, Mushroom, Oyster Gravy Sauce, Ponzu Sauce, Potato Confit

GRILLED JALAPEÑO SUZUKI (F)(N)(DF)
Grilled Seabass, Lime Jalapeño Sauce

SPICY NOODLE (F)(N)(E)
Bonito Flakes, Vegetables, Toban Sauce

RICE

GOHAN | Steamed Rice (GF)

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

UNAGI FRIED RICE | Fried Rice, Mushroom, 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 Aioli, Cabbage, Truffle (N)(V)(E)

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

SWEETS

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

INARI SUNDAE PIE (N)(E)(V)
Sweet Potato Ice Cream, Crispy Phyllo, Caramelized Pecan, Banana, Maple Cake, Miso Caramel

CHOCOLATE SOUFFLE (N)(V)
Chocolate, Miso, Vanilla Ice Cream

PISTACHIO CHEESECAKE (E)(N)(V)
Matcha, Pistachio, Ginger Crumble

DESSERT PLATTER (E)(N)(V)(P)
Chef Selection Dessert Platter

MOCHI

VANILLA (GF)

NUTELLA (GF)

COCONUT (GF)

STRAWBERRY (DF)(GF)

INARI SIGNATURE COCKTAILS

CINNAMON CHILI PASSION
Cinnamon Whisky, Passion Fruit, Lime, Chili

PIKU MARTINI
Lemon Vodka, Cin, Elderflower Liqueur, Fresh Citrus

INARI ESPRESSO MARTINI
Stoll Caramel, Coffee Liqueur, Espresso

PASSION MARTINI
Chili & Vanilla Vodka, Passion Fruit

SATSUMA & GINGER
Vodka, Ginger Liqueur, Satsuma Cordial, Lime

POPCORN & MILK
Whisky, Coffee Liqueur, Cream, Popcorn

LEMON FLOWER & YUZU
Mezcal, Tequila, Lime, Yuzu Juice, Honey

YUZU HANA
Vodka, Yuzu Juice, Ginger

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

CHIPOTLE & AGAVE
Tequila, Orange Liqueur, Lime, Chipotle, Honey

THE PASSION FOX
Cinnamon Vodka, Passion Fruit, Fresh Green Apple

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

JAPANESE VESPER
Umeshu, Vodka, Wasabi, Ginger

SAKE 5CL 25CL 75CL

Gekkeikan Saké