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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.

**895 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

<b>Red Russian</b>	165
Vodka infused with cayenne chili pepper, passion fruit, coriander syrup	
<b>Lotus</b>	160
Vodka pear, lychee liquor, lychee pure, lime juice	
<b>Asmatini</b>	145
Rice washed gin, grape leaf dry vermouth, orange bitters	
<b>Asian Negroni</b>	175
Roku gin, Chinese plum wine, campari	
<b>Coco Passion</b>	155
Tequila, passion fruit, citrus mix, coconut white chocolate syrup	
<b>Azure Swizzle</b>	175
White rum, umeshu, pistachio orgeat, citrus mix, honey, angostura	
<b>Tokyo Sour</b>	160
Scotch, citrus mix, sumac syrup, egg white	
<b>Signature Martini</b>	165
Roku, umeshu, sake	

## MOCKTAILS

<b>E &amp; T (Espresso &amp; Tonic)</b>	95
Espresso, tonic water	
<b>Shimoki</b>	105
Fresh mint, nori, lychee pure, citrus mix, tonic	
<b>N/A Akita Julep</b>	95
Cucumber and lime elderflower syrup, soda water	
<b>N/A Peony</b>	105
Passion fruit, pineapple juice, citrus mix, coconut white chocolate syrup	

**N/A** Nonalcoholic

All prices are in TL and include VAT.

Edamame beans "Lapsang souchong" tea, smoked salt V - VE - GL 65

**NEW** Spicy edamame beans V - VE - GL 75

Thai duck sausages, shallot citrus dressing GL 95

Tuna tartar sandwiches, avocado, tobiko 85

Crispy rice, spicy salmon, jalapeno GL 105

Lobster and black cod dumplings 145

Beef and spring onion dumplings 95

Spicy shiitake mushroom and edamame gyoza V - VE 90

Vegetable spring rolls, spicy plum mayonnaise V - VE 90

KFC – Korean fried organic chicken, fermented chilli paste 105

## Tacos (2pc)

Roast duck and foie gras, hoisin sauce 105

Beef ribeye, green onion 95

Tempura prawn, pickled cabbage, soy aioli 95

**NEW** Cumin lamb rib, miso babaganoush 95

(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.

<b>NEW</b> Thai blue crab soup, coconut foam <b>GL</b>	145
Sweetcorn and lemongrass soup, wonton crisps <b>V</b>	135
Tuna tataki, ponzu dressing <b>GL</b>	145
Seared salmon, crispy puffed rice, daikon, nori <b>GL</b>	145
Beef tataki, honey and sake soy <b>GL</b>	165
Pan fried prawn gyoza dumplings, sake soy dressing	175
<b>NEW</b> Asian beef tartare, roasted bone marrow, Chinese scallion pancakes	185
Crispy fried prawns, shichimi togaroshi, dynamite sauce	195
Asian quinoa salad, cashew dressing, <b>VE - GL - V</b>	135
Bao bun sliders - pulled beef ribs, black pepper, Asian slaw	145
Spinach and tofu salad, avocado, sesame dressing <b>V - VE</b>	95
Isokyo salad, mixed greens, wafu dressing <b>V - VE - GL</b>	95

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## Oshi Sushi

<b>NEW</b> Shrimp tartare, yuzu mayonnaise, tom yum <b>GL</b>	125
<b>NEW</b> Salmon tartare, yuzu ponzu, tobiko <b>GL</b>	125
<b>NEW</b> Tuna tartare, lime, soy, ginger <b>GL</b>	125
Crispy shrimp, dynamite sauce, toasted sesame	125
Tuna, avocado, scallions, sesame <b>GL</b>	125
<b>NEW</b> Yellowtail, tomato, yuzu, ponzu <b>GL</b>	125
Salmon, yuzu mayonnaise <b>GL</b>	125
Roasted eel, teriyaki sauce <b>GL</b>	140
Asparagus tempura, cucumber, avocado, scallions <b>V - VE</b>	105

## Temari Sushi

Tuna, avocado and spicy sauce <b>GL</b>	115
Salmon, cream cheese, pine nuts <b>GL</b>	115
Roasted eel, crispy onion <b>GL</b>	145
<b>NEW</b> Teriyaki glazed beef tataki	125

## Sashimi

Tuna Loin (akami) <b>GL</b>	95
Tuna Belly (toro) <b>GL</b>	135
Salmon <b>GL</b>	95
Seabass <b>GL</b>	95
<b>NEW</b> Hamachi (yellowtail) <b>GL</b>	105

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Crisp wild seabass, Sichuan sauce	235
Grilled salmon, miso beurre blanc, spinach, scallions, braised daikon <b>GL</b>	235
Pulled beef rib, bulgogi, crisp quinoa, asparagus <b>GL</b>	245
Tom yum braised lamb shank, bok choy, Asian mushrooms <b>GL</b>	235
Caramelized miso glazed black cod <b>GL</b>	520
Wok fried Canadian lobster, black pepper sauce, ginger, spring onions	695
Soy glazed beef tenderloin, miso roasted potatoes, mushrooms, edamame <b>GL</b>	265
<b>NEW</b> Slow cooked hoisin lamb ribs, tempura fries, onion pickle	245
Organic chicken, Korean barbecue sauce, bok choy, cashew nuts <b>GL</b>	215
Red mullet, seafood ragout, Thai curry sauce	235
Stir fried seasonal vegetables, oyster sauce <b>VE - GL</b>	165

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## SWEET

Banana beignets, salted caramel, coconut ice cream **95**

Roasted pineapple, yoghurt ice cream **95**

Green tea tiramisu **95**

Ice cream and sorbet (per scoop)

Litchi **45** / Mango **45** / Lemon and sage **45**

Dark chocolate fondant, caramelized white chocolate, passionfruit puree **95**

Coconut panna cotta, lemon grass and dried pineapple,  
coconut mango sauce **95**

Sweet sliders, bao buns, vanilla ice cream, caramel sauce **95**

Mochi ice cream (coconut, chocolate, mango), seasonal fresh fruit **155**

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