

 kurochan
by IOKI



İoki is the first and leading restaurant in Turkey to successfully introduce Nikkei food into the spotlight. Traditional Japanese gastronomy and the exotic, distinctive taste of the Peruvian cuisine are harmoniously blended together to create our innovative and exquisite dishes.

We are pleased to offer a seasonal menu, continually strive to source locally, reduce waste and minimize our impact on the earth while simultaneously upholding quality levels of food and service.

Since our first opening back in 2011, our main mission has been to present the Nikkei cuisine and make its exceptional flavors loved by a growing range of sushi / Asian food enthusiasts.

We remain focused in providing the best culinary experience to our guests.



SOUP & SALADS

Miso Shiro Soup

Soya fasulyesi, tofu, yeşil soğan, pırasa
Edamame, tofu, scallion, leek

Wakame Salad (*vg)

Deniz yosunu, Japon turbu, wakame sosu, susam yağı
Seaweed, daikon radish, wakame sauce, sesame oil

King Crab Salad

Alaska kral yengeç, yedikule marul, salatalık, çörek otu, crispy nori, ponzu mayo sos
Alaskan king crab, lettuce, cucumber, black cumin, crispy nori, ponzu mayo sauce

İoki Salad (*vg)

Avokado, yedikule marul, salatalık, yaban mersini, çilek, İoki sos
Avocado, lettuce, cucumber, blueberry, strawberry, İoki sauce

HOT APPETIZERS

Edamame (*vg)

Soya fasulyesi, deniz tuzu
Steamed soybeans, sea salt

Truffle Edamame

Soya fasulyesi, trüf yağı, trüf püresi, kaya tuzu
Soy beans, truffle oil, truffle puree, rock salt

Hotate Nikkei

Deniz tarağı, tuna tartar, somon tartar, piring patlağı, trüf yağı, İnka sos
Scallops, tuna tartar, salmon tartar, crispy rice, truffle oil, Inca sauce

Spring Roll

Mevsim sebzeleri, Nikkei narenciye sos
Seasonal vegetables, Nikkei citrus sauce

Inka Gyoza

Ördek, şitaki mantarı, karamelize soğan, Huancaina sos
Duck confit, shiitake mushroom, caramelized onions, Huancaina sauce

Ebi Gyoza

Karides, badem, oriyantal sos
Shrimp, almond, oriental sauce

*VG-Vegan *S-Spicy *GF-Gluten Free

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GOLD APPETIZERS

Salmon Tartar

Somon, avokado, quinoa, nori pirinç cipsi, inka sos
Salmon, avocado, quinoa, nori rice chips, inka sauce

Hamachi Carpaccio (*s)

Akya baliđı, hamachi sos
Yellow tail, hamachi sauce

Ceviche Tuna Nikkei

Tuna, kereviz, Japon turbu, kinoa, lime, Őefin spesiyal sosu
Tuna, celery, Japanese radish, quinoa, chef's special sauce

Tuna Tataki

MühürlenmiŐ tuna, ponzu sos
Seared tuna, ponzu sauce

Tiradito Oriental

Çipura, Meksika biberi, avokado, yeŐil sođan, fuji sos
Sea bream, Mexican pepper, avocado, scallion, fuji sauce

Salmon Shiotzuke

Somon gravlax, kinoa, tatlı patates çıtırı, kiŐniŐ yađı, balık sosu
Salmon gravlax, quinoa, sweet potato crisps, coriander oil, fish sauce

Grouper Tartar

Lagos, ahtapot, avokado, sođan, kiŐniŐ, akira sos
Grouper, octopus, avocado, onion, coriander, akira sauce

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SIGNATURE ROLLS

Kurochan Roll

Alaska kral yengeç, avokado, Meksika biberi, xiomi sos
Alaskan king crab, avocado, Mexican pepper, xiomi sauce

Ceviche Roll (*s)

Levrek, tatlı patates, soğan, kişniş, Meksika biberi, ceviche sos
Sea bass, sweet potato, onion, coriander, Mexican pepper, ceviche sauce

Ika Karage Roll

Kalamar, avokado, kişniş, susam yağı, hafif mayonezli misket limon sos
Fried calamari, avocado, coriander, sesame oil, light mayo lime sauce

Spider Roll

Yumuşak kabuklu yengeç, avokado, uçan balık yumurtası, kırmızı xiomi sos
Soft shell crab, avocado, tobico, red xiomi sauce

Truffle Roll

Alaska kral yengeç, somon, avokado, trüf yağı, yengeç tartar sos
Alaskan king crab, salmon, avocado, truffle oil, crab tartar sauce

Alaskan California Roll

Alaska kral yengeç, avokado, salatalık, capelin balık yumurtası
Alaskan king crab, avocado, cucumber, masago

Tiger Roll (*s)

Karides, surimi, avokado, krem peynir, tatlı patates kızartması, acı mayonez sos
Shrimp, crab stick, avocado, cream cheese, sweet potato fries, spicy mayo

Tornado Roll

Tempura surimi yengeç, kızarmış patates, ballı hardal, unagi sos
Tempura crab stick, fried potatoes, honey mustard, unagi sauce

Crunchy Roll

Somon, avokado, salatalık, tempura parçaları, krem peynir, unagi sos
Salmon, avocado, cucumber, tempura pieces, cream cheese, unagi sauce

Crispy Roll

Karides tempura, avokado, karides cipsi, krem peynir, unagi sos
Shrimp tempura, avocado, shrimp chips, cream cheese, unagi sauce

Shiitake Roll (*s)

Tuna, shiitake panko, Alaska kral yengeç, avokado, Japon baharatları, şefin sosu
Tuna, shiitake panko, Alaskan king crab, avocado, Japanese spices, chef's sauce

Unagi Roll

Karides tempura, yılan balığı, susam, avokado, unagi sos
Shrimp tempura, eel, sesame, avocado, unagi sauce

Black Roll

Karides tempura, avokado, tatlı patates kızartması, tiger sos
Shrimp tempura, avocado, sweet potato fries, tiger sauce

Kunsei Roll (*s)

Levrek, karides tempura, salatalık, Meksika biberi, füme sos
Sea bass, shrimp tempura, cucumber, Mexican pepper, smoked sauce

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CAVIAR

Golden Sturgeon Caviar (50gr)

Yuzu reçeli, tereyağı, ekşi krema, pankek
Yuzu jam, butter, sour cream, pancakes

Premium Sashimi Nikkei Platter with Golden Sturgeon Caviar (50gr)

Alaska kral yengeç, somon, kalamar, deniz tarağı, karides, yağlı tuna
Alaskan king crab, salmon, squid, scallop, shrimp, fatty tuna

TEMPURA

Yasai Tempura

Yeşil biber, frenk maydonoz, kabak, patlıcan, soğan, avokado, tentsuyu sos
Bell pepper, chervil, zucchini, eggplant, onion, avocado, tentsuyu sauce

Ebi Tempura

Karides tempura, tentsuyu sos
Shrimp tempura, tentsuyu sauce

Shichimi Corn Tempura (*s)

Mısır tempura, Japon baharatları, trüflü mayonez sos
Corn tempura, Japanese spices, truffle mayo sauce

Dynamite Shrimp (*s)

Karides tempura, susam, frenk soğan, acılı mayonez sos
Shrimp tempura, sesame, chives, spicy mayo

Lobster Tempura

İstakoz tempura, wasabi mayonez
Lobster tempura, wasabi mayo

Ika Karaage (*s)

Kalamar tempura, misket limon, acevichado sos
Fried baby squid, lime, acevichado sauce

Crunchy Sweet Potato (*s)

Tatlı patates kızartması, acılı mayonez sos
Sweet potato fries, spicy mayo sauce

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SASHIMI (3 Parça / 3 Pieces)

Maguro

Tuna

Sake

Somon | Salmon

Alaskan King Crab

Alaska kral yengeç

Hamachi (*s)

Akya | Yellow tail

Toro

Yağlı tuna

Ebi

Karides | Shrimp

Suzuki

Levrek | Sea bass

MAKI SUSHI

Tekka Maki

Tuna

Sake Maki

Somon | Salmon

Avocado Maki

Avokado | Avocado

Gyu Maki

Dana kaburga, tatlı patates, avokado
Beef rib, sweet potatoes, avocado

NIGIRI (1 Parça / 1 Piece)

Maguro

Tuna

Sake

Somon | Salmon

Suzuki

Levrek | Sea bass

Ikura

Somon yumurtası | Salmon roe

Alaskan King Crab

Alaska kral yengeç

Ebi

Karides | Shrimp

Unagi

Yılan balığı | Eel

Hotate

Deniz tarağı | Scallop

Hamachi

Akya | Yellow tail

Toro

Yağlı tuna | Fatty tuna

Sake Truffle

Somon | Salmon

Maguro Nikkei

Tuna

TEMAKI SUSHI

Salmon Avocado Hand Roll

Somon avokadolu külah roll

Spicy Salmon Hand Roll (*s)

Acılı somonlu külah roll

Spicy Tuna Hand Roll (*s)

Acılı tunalı külah roll

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UDON & NOODLE & RICE

Noodle Saltado (*s)

Bonfile, havuç, lahana, kabak, criollo sos
Beef, carrot, cabbage, squash, criollo sauce

Spicy Beef Udon (*s)

Bonfile, kuru soğan, havuç, kapya biber, dolma biber, susam yağı
Beef tenderloin, onion, baby carrot, capia pepper, bell pepper, sesame oil

Batayaki Rice

Şitaki mantarı, karamelize soğan, limon, Japon tereyağı, nori tempura, oyster sos
Shiitake mushroom, caramelized onion, lemon, Japanese butter, nori tempura, oyster sauce

Steamed Rice

Buharda pişmiş Japon pilavı, çörek otu
Steamed Japanese rice, black cumin

ROBATA BBQ

Kushiyakis

Tavuk, bonfile, karides şiş, criollo, chimichurri, teriyaki sos
Chicken, beef, shrimp skewers criollo, chimichuri, teriyaki sauce

Seafood Tripple

Somon-chimichurri sos, çipura- Nikkei sos, lagos-teriyaki sos, patates kızartması
Salmon-chimichurri sauce, sea bream-Nikkei sauce, grouper-teriyaki sauce, potato fries

Yasai Kushiyakis

Izgara kuskonmaz, kabak, lahana, istridye mantarı şişleri, ponzu sos
Grilled asparagus, squash, cabbage, oyster mushroom skewers, ponzu sauce

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MAIN COURSES

Osaka Shiromi

Morina balığı, çıtır soğan, bezelye püresi, tare criollo sos
Black cod, crispy onion, pea puree, tare criollo sauce

Shiromi a la Macho

Çipura, karides, tatlı patates püresi
Sea bream, shrimp, sweet potato puree

Shiitake Sea Bass

Levrek, şitaki mantarı, baby havuç, kuşkonmaz
Sea bass, shiitake mushroom, baby carrot, asparagus

Lobster Batayaki

Istakoz, tereyağı sosu, salatalık, kereviz sapı, yeşil elma, passion sauce
Lobster, butter sauce, cucumber, celery, green apple, passion sauce

Szechuan Beef (*s)

Bonfile, istiridye mantarı, susam yağı, Szechuan sos
Tenderloin beef, oyster mushroom, sesame oil, Szechuan sauce

Sweet and Sour Chicken

Kızarmış tavuk, biber, havuç, ananas, tatlı ekşi sos
Fried chicken, pepper, carrot, pineapple, sweet and sour sauce

Japanese Wagyu Beef (300gr)

Wagyu bonfile, misolu patates püresi
Wagyu beef, miso mashed potatoes

Balsamic Beef

Bonfile, şitaki mantarı, misolu patates püresi, Nikkei balzamik sos
Sous vide poached beef tenderloin, shiitake mushroom, miso mashed potatoes,
Nikkei balsamic sauce

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DESSERTS

Mochi

Çikolata, vanilya, hindistan cevizi, mango, yuzu (2 adet)
Chocolate, vanilla, coconut, mango, yuzu (2 pcs)

Suspiro Nikkei

Tatlı patates kreması, kahve crumble, tatlı miso kreması
Sweet potato mousee, coffee crumble, sweet miso cream

Matcha Volcano

Matcha sufle, vanilyalı dondurma
Matcha souffle, vanilla ice cream

Fruit Plater

Mevsim meyveleri
Seasonal fruit selection

Saikora

Tarçınlı Japon tatlısı
Cinnamon flavored Japanese dessert

Yuzu Matcha Mousse

Japon limonu, matcha
Japanese lemon, matcha

Ice Cream (2 scoops)

Dondurma çeşitleri (2 top)

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Signature Cocktails

Kai

House Vanilla Pear Liqueur, Pear Infused Absolut Ely

Nau

Dry Cranberry Cordial, Martell VS

Izena

Rocket, Green Apple, Lemon, Illegal Mezcal,
Olmecca Altos

Biva

Fruity White Tea, St. Germain, Lillet Blanc, Roku Gin

Nae

Basil, Lime, Soda, Malfy Gin

Meiji

Exotic Liqueur, Campari, Mandarin with
Jameson Black Barrel

Sekusi

Mint Lemongrass, Sake, Kinobi Gin, Prosecco

Akami

Passion, Chilli, Green Apple, Olmecca Altos

International Cocktails

Paloma

Montelobos mezcal, agave honey, grapefruit juice, lime juice, mint, Maldow sea salt rim

Americano

Roos Vermouth, campari, soda lemon peel

Caipirinha

Cachaca janerio, lime juice, oleo saccharum, fresh lime

Gin Basil Smash

Roku gin, lime juice, oleo saccharum, basil leaves

Tommy's Margarita

Don julio tequila, agave honey, lime juice, Maldow sea salt rim

Bloody Maria

Don julio tequila, tomato juice, lime juice, worchestershire, sriracha hot sauce, black pepper,

Espresso Martini

Haku vodka, kahlua, espresso

Barel Aged Negroni

Roku gin, rosso vermouth, campari

Mocktails

Yuzu Craft

Japanese roku craft tonic, fresh lime, citrus blend, yuzu juice, rich oleo sakkaram, edible flowers

Satsuma Blood

Mikan blood orange soda, satsuma, lime juice, oleo saccharum, fresh orange

Little Bramble

Strawbeery, blueberry, basil, lime juice, oleo saccharum

Bubble Tea

Ichigo

Strawberry bubble tea, yuzu juice, ginger ale

Jonetsu

Passion fruit bubble tea, Japanese roku craft tonic

Tropikaru

Blue tropical buuble tea, minreal water, mint

Champagnes & Sparkling Wines Şampanya & Köpüklü Şaraplar



Moët & Chandon, Brut Imperial, NV
Moët & Chandon, Ice Imperial, NV
Bottega Gold, 20 cl, NV
Moët & Chandon Brut Rose, NV
Moët & Chandon, Ice Rose, NV
Bottega Rose Gold 20 cl, NV
Moët & Chandon Garden Spritz, NV
Ruinart, Blanc de Blancs, Chardonnay, NV
Ruinart, Rose NV
Louis Roederer, Cristal 2020
Bollinger NV
Dom Perignon Blanc, 2012
Dom Perignon Rose, NV
Louis Roederer Brut Premier, NV
Louis Roederer Rose, NV
Armand de Brignac Brut, NV
Armand de Brignac Rose, NV
Mionetto Pergolo La Pieve, Prosecco, Glera, NV
Naveran Perles D'or Cava Do, Xarel-lo, NV
Naveran Brut Nature Vintage Cava Do,
Macabeu Xarel-lo Chardonnay, NV

Sake

Gekkeikan Premium Junmai, USA
Ozeki Premium Sake, USA
Momokawa Diamond, USA
Hakushika Tokusen Junmai, Japanese
Gekkeikan Daiginjo, USA
Hakushika Junmai Namachozo, Japanese
Hakushika Junmai Ginjo Gold Label, Japanese
G Joy Junmai Ginjo Genshu Sake, USA
G Fifty Junmai Ginjo Genshu Sake, USA

White Wines | Beyaz Şaraplar



Chamlıca Felix Gulpa Chardonnay, Turkey, 2020
Cloudy Bay Sauvignon Blanc, New Zealand, 2022
Porta Caeli Pacem Sauvignon Blanc, Turkey, 2022
Pascal Jolivet, Pouilly Fume, France, 2019
Chamlıca Quartz Fume Sauvignon Blanc, Turkey, 2022
Laroche Chablis Le Chaoines Chardonnay, France, 2019
Marquis Goulaine Le Champ, Pouilly Fume, France, 2018
Pascal Jolivet, Sancerre, Sauvignon Blanc, France, 2019
Gaja Ca'marcanda Vistamare Toscano Vermentino, Italy, 2021
Louis Jadot Chassagne Montrachet, Chardonnay, France, 2019
Chateau de Seguin, Sauvignon Blanc, France, 2020
Dr. Loosen, Riesling, Germany, 2019
Domaine Laroche Chablis "Saint Martin",
Chardonnay, France, 2021
Domaine Laroche Chablis Grand Cru
'Le Blanchots', France, 2018
Chamlıca Albarino, Narince, Turkey, 2019
Kastro Tireli Hermos, Bornova Misket, Turkey, 2020
Chartron et Trêbuchet Corton,
Charlamagne Grand Cru, Chardonnay, France, 2019
De la Doucette Baron de L Pouilly Fumê,
Sauvignon Blanc France, 2019
Grand Regnard Chablis, Chardonnay, France, 2020
Pascal Jolivet, Blanc Fumê, Sauvignon Blanc, France, 2020
Poggio alle Gazze Dell'Ornellia, Sauvignon Blanc, Italy, 2020
Broglia Le Meirana Gavi di Gavi, Cortese, Italy, 2020
Guido Mazarello Poggio del Tiglio Gavi Cortese, Italy, 2020

Roze Şaraplar | Rose Wines

Porta Caeli Felici, Cabernet Sauvignon, Turkey, 2021
Domaines Ott Syrah, Mourvedre, Cinsault,
Grenache, France, 2021
Whispering Angel, Syrah, Grenache, France, 2020
By Ott, Cinsault, Grenache, France, 2020
Pascal Jolivet Attitude, Pinot Noir, France, 2020
Miraval Grenache, Cinsault, Syrah, France, 2021
Garrus Grenache, Cinsault, Syrah, France, 2020
Chateau Minuty 28l Grenache, Syrah, France, 2021

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Kırmızı Şaraplar | Red Wines



Porta Caeli Ament, Cab.Sau & Franc, Merlot, Turkey, 2020
La Folie, Merlot, France, 2016
Chamlıja Felix Gulpa, Pinot Noir, Turkey, 2020
Chateau Kalpak BBK, Merlot, Cabernet, Turkey, 2015
Louis Jadot Pommard, Pinot Noir, France, 2018
Gaja Spers Langhe Nebbiolo, Italy, 2011
Gaja Sugarille Brunelle Di Montalcino, Sangiovese, Italy, 2008
Tenuta San Guido Sassicaia,
Cab. Sauv., Cab. Franc, Italy, 2013-2018
Porto Caeli, Turkey, 2018
Opus One, Cabernet Sauvignon, Merlot, Petit Verdot, Usa, 2017
Chateau de Seguin, Bordeaux Blend, France, 2018
Gaja Pieve Santa Restituta "Rennina"
Brunello di Montalcino, Italy, 2010
Piccini Collezione Oro Chianti Riserva Sangiovese, Italy, 2018
Kastro Tireli Junus, Boğazkere, Kalecik Karası, Öküzgözü, Turkey, 2015
Fontana Fredda Barolo Serralunga Dalba Nebiolo, Italy, 2016
Chamlıja Nev'i Şahsına Münhasır,
Cab. Sauv., Cab. Franc, Merlot, Turkey, 2017
Antinori Tignanello Super Toscana Sangiovese,
Cab. Sauv., Cab. Franc, Italy, 2019
Chateau Talbot, Cab. Sauv., Merlot Bordeaux, France, 2014
Gaja Langhe Sito Moresco Nebbiolo, Merlot, Barbera, Italy, 2020
Bollo Amarone Della Valpolicella Corvina,
Corvinone, Rondinella Italy, 2016
Gaja Dagromis Barolo, Nebbiolo, Italy, 2018
Gaja Ca'Marcanda Magari,
Cab. Sauv., Cab. Franc, Petit Verdot, Italy, 2020
Le Volte dell'Ornellaia, Cab. Sauv., Merlot, Sangiovese, Italy, 202
Château La Fleur Petrus,
Merlot, Cab. Franc, Petit Verdot, France, 2017
Château Margaux Pavillon Rouge,
Cab. Sauv., Merlot, Cab. Franc, France, 2012
Château Pape Clement,
Cab. Sauv., Merlot, Petit Verdot, France, 2016
Château La Gaffeliere, Merlot, Cab. Franc, France, 2007
Château Sociando Mallet,
Cab. Sauv., Merlot, Cab. Franc, France, 2007
Urla Tempus, Cab. Sauv., Merlot, Syrah, Petit Verdot, Turkey, 2018
Ridge California Santa Cruz,
Cabernet Sauvignon, Merlot, Petit Verdot, Usa, 2004

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Cin | Gin

Malfy Gin
Bombay Sapphire
Roku Gin
Beefeater
Tanqueray
Tanqueray No.10
Hendrick's
Monkey 47
Monkey Sloe
Gin Mare

Votka | Vodka

Absolut Elxy
Stolichnaya Elite
Haku
Titos
Grey Goose
Ketel One
Belvedere
Beluga Noble
Beluga Gold
Kauffman

Tekila | Tequila

Don Julio Blanco
Clase Azul Plata
Clase Azul Reposado
Don Julio 1942
Patron Añejo
Olmeca Altos
Olmeca Gold

Rom | Rum

Havana 3 yrs
Havana 7 yrs
Zacapa Sistema Solera

Likörler | Liqueurs

Aperol
Campari
Fernet Branca
Jagermeister
Skinos
Amaretto
Bailey's

Archers
Malibu
Southern Comfort
Kahlua
Ramazotti Amaro
Limoncello
Pisco

Viski | Whiskey

Hibiki 12
Yamazaki 12
JW Black Label
JW Gold Label
JW Blue Label
Chivas Regal 12
Chivas Regal Mizunara
Chivas Regal Ultis
Chivas Regal Royal Salute 21
Chivas Regal 25

Jameson Black Barrel
Jameson
Jack Daniel's
Glenlivet 12
Glenlivet 15
Glenlivet 18
Glenlivet Founders Reserve
Lagavulin 16
Aberlour 12
Kavalan Distillery Select

Bira | Beer

Kirin Ichiban
Miller

Heineken
Efes
Bomonti

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Konyak & Brandy

Martell VSOP
Hennessy Paradis
Hennessy XO
Hennessy VSOP

Grappa

Grappa

Vermut | Vermouth

Martini Dry
Martini Rosso
Martini Bianco

Rakı

Yeni Rakı
Tekirdağ Rakı No.10

Alkolsüz İçecekler | Soft Drinks

Coke Regular, Light, Zero
Fanta, Sprite
Thomas Henry Tonic

Fuse Tea Lemon, Peach
Homemade Lemonade

Soda | Sparkling Water

Uludağ 250 | 750 ml
San Pellegrino 750 ml
Perrier 750 ml
Aqua Panna 750 ml

Su | Still Water

Uludağ 330 ml
Uludağ 750 ml

Sıcak İçecekler | Hot Beverages

Kahve | Coffee

Espresso | Double Espresso
Americano
Latte
Cappuccino

Macchiato
Türk Kahvesi

Çay (Pot) | Tea (Pot)

Matcha Green Tea
Ronnefeldt
Early Grey black tea, bergamot blend
Chinese Spring white tea, passion fruit
Chill Out With Herbs
Milky Oolong milk steamed oolong
Huckleberry Friends
Ayurveda Herbs & Ginger

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MANDARIN ORIENTAL 10. YEAR ANNIVERSARY SPECIALS

The Wagyu Teppanyaki Menu

Kurochan by İoki is celebrating 10th year anniversary with the ultimate Japanese Cuisine Teppan dining. We offer you to dine around the Teppanyaki bar to experience all the fun and the fine food cooked right in front of you by our talented Ramesh Chef.

Starter

Truffle edamame

İoki salad or King crab salad

Salmon tartar or Maguro sashimi or Hamachi sashimi

Second Course

Fresh asparagus teppanyaki

Fried rice selection

Main Course

Japanese Wagyu Beef (No:A5 grade - 300 gr)

Dessert

Dessert of your choice

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