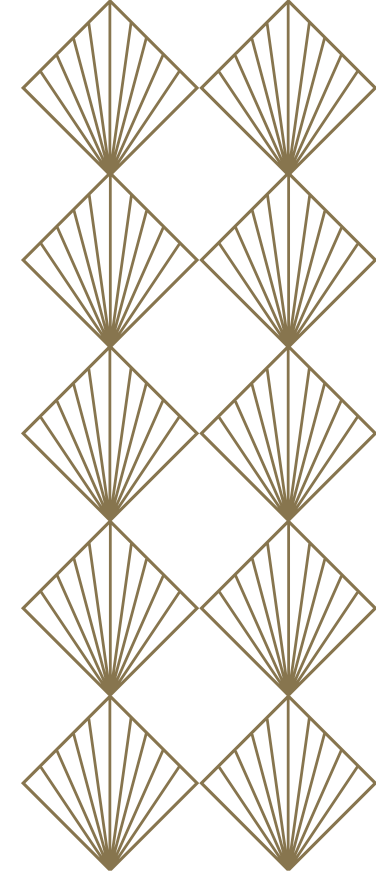
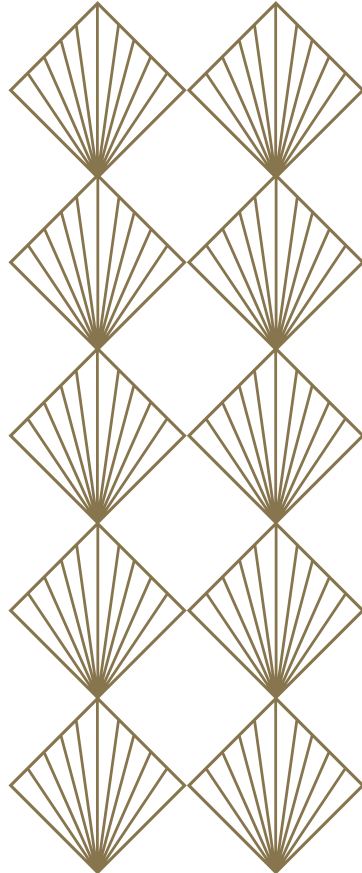




NEMO



NEMO



BESİN DEĞERLER VE İÇERİKLER İÇİN
QR KODU TARATIN

START

GILLARDEAU OYSTER (MO, SU)
mignonette sauce, lemon

CAVIAR (50 GRAMS) (F, G, D)
blinis, crème fraîche, chives 50g

EDAMAME (V, Y, G)
warm tossed served with sea salt

SPICY EDAMAME (V, Y, S, G)
smoked in chilli garlic, lime

TRUFFLE EDAMAME (V, Y, G)
yuzu truffle sauce, fresh black truffle

RAW

BEEF TARTARE (G, E, D)
hand-chopped première beef fillet, truffle emulsion, brioche toast, fresh black truffle

SEABASS TARTARE (F)
seabass, avocado mousse, chili, chives, beluga caviar, red and white radish

TUNA NIKKEI CEVICHE (F, S, G, MO, Y, C)
tuna, Nikkei tiger milk, cucumber, cilantro, cracker

BEEF CARPACCIO (E, D)
beef fillet carpaccio, parmesan mousse, olive oil, capers, chives

SALMON TIRADITO (F, G, Y, S)
sashimi-sliced salmon, ponzu, white radish, togarashi

SALAD

CRISPY DUCK SALAD (G, S, Y)
crispy confit duck leg, hoisin citrus sesame dressing, green leaves, grapefruit

AVOCADO SALAD (G, D, N, SU, S, Y)
avocado, granny smith, pear, sesame roasted sauce

HEALTHY QUINOA SALAD (D, N)
mixed quinoa, avocado, sweet potato, baby gem, maple dressing, spice pecan nuts

JAPANESE CAESAR SALAD (D, N, Y, M, SU, G)
baby gem, tofu dressing, grana Padano, rice croutons

LOBSTER SALAD (CR, E, C)
poached lobster, avocado, radish, green leaves, lobster mayo, coriander

BAŞLANGIÇ

GILLARDEAU İSTİRİDYESİ (MO, SU)
mignonette sos, limon

HAVYAR (50 GRAM) (F, G, D)
blinis, crème fraîche, frenk soğanı 50g

EDAMAME (V, Y, G)
Ilık, deniz tuzu ile harmanlanmış

ACILI EDAMAME (V, Y, S, G)
chili, sarımsak ve lime ile tütsülenmiş

TRÜFLÜ EDAMAME (V, Y, G)
yuzu trüf sosu, taze siyah trüf

PİŞMEMİŞ YEMEK

DANA TARTAR (G, E, D)
elle doğranmış birinci sınıf dana bonfile, trüf emülsiyonu, brioche tost, taze siyah trüf

LEVREK TARTAR (F)
levrek, avokado köpüğü, acı biber, frenk soğanı, beluga havyarı, kırmızı ve beyaz turp

TON BALIĞI NIKKEI CEVICHE (F, S, G, MO, Y, C)
ton balığı, Nikkei tiger milk, salatalık, kişniş, kraker

DANA CARPACCIO (E, D)
dana bonfile carpaccio, parmesan köpüğü, zeytinyağı, kapari, frenk soğanı

SOMON TIRADITO (F, G, Y, S)
sashimi dilim somon, ponzu, beyaz turp, togarashi

SALATA

ÇITIR ÖRDEK SALATASI (G, S, Y)
çıtır confit ördek but, hoisin-narenciye-susam sosu, yeşil yapraklar, greyfurt

AVOKADO SALATASI (G, D, N, SU, S, Y)
avokado, granny smith elma, armut, susam kavrulmuş sos

SAĞLIKLI KINOA SALATASI (D, N)
karışık kinoa, avokado, tatlı patates, baby gem marul, akçaağaç sosu, baharatlı pekan cevizi

JAPON CAESAR SALATASI (D, N, Y, M, SU, G)
baby gem marul, tofu sosu, Grana Padano, piring kruton

ISTAKOZ SALATASI (CR, E, C)
haşlanmış istakoz, avokado, turp, yeşil yapraklar, istakoz mayonezi, kişniş

DESSERTS

NEMO FULL TREAT (G, E, Y, D, N)
a selection of three chef's choice desserts, served with ice cream and seasonal fruits

MATCHA CHEESECAKE (G, E, Y, D, N)
caramelized pistachio, raspberry coulis

APPLE YUZU TARTE (G, E, Y, D, N)
compressed apples, hazelnut cake, praline, yuzu ice cream

VANILLA MILLEFEUILLE (G, E, D, Y)
layers of crisp pastry, vanilla cream, orange jam, mango sorbet

PINEAPPLE CEVICHE (Y)
with Passion fruit-lemongrass juice, coconut sorbet

BLACK FOREST (G, E, Y, D)
chocolate crème Brulée, moist cake, maraschino cherry, sour cream ice cream

FRUIT PLATTER
seasonal fruit selection

HOMEMADE ICE CREAM (E, Y, D, G)
strawberry, chocolate, vanilla
1 scoop
3 scoops

TATLILAR

NEMO ŞİMARTMASI (G, E, Y, D, N)
şefin seçtiği üç çeşit tatlı, dondurma ve mevsim meyveleri

MATCHA'LI CHEESECAKE (G, E, Y, D, N)
karamelize antep fıstığı, ahududu coulis

ELMA YUZU TARTE (G, E, Y, D, N)
marine elma, fındıklı kek, pralin, yuzu dondurma

VANILYALI MILLEFEUILLE (G, E, D, Y)
çıtır milföy katmanları, vanilya kreması, portakal reçeli, mango sorbe

ANANAS CEVICHE (Y)
passion fruit-lemongrass suyu ile, hindistancevizi sorbe

KARA ORMAN PASTASI (G, E, Y, D)
çikolatalı crème brûlée, nemli kek, maraschino kirazı, ekşi krema dondurma

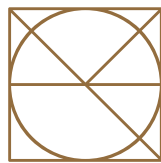
MEYVE TABAĞI
mevsim meyveleri seçkisi

EV YAPIMI DONDURMA (E, Y, D, G)
çilekli, çikolatalı, vanilyalı
1 top için
3 top için

(G) Gluten – (D) Dairy – (V) Vegetarian – (C) Celery – (M) Mustard – (N) Nuts – (E) Eggs – (F) Fish
(S) Sesame – (Y) Soy – (CR) Crustaceans – (MO) Molluscs – (P) Peanuts – (L) Lupin – (SU) Sulphites
All prices are in Turkish Lira and VAT included | Fiyatlar TL cinsindendir ve fiyatlarımıza KDV dahildir
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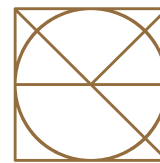
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MAIN COURSE		ANA YEMEK	
GRILLED LOBSTER (CR, G, D, Y, S, C)	14000₺	IZGARA ISTAKOZ (CR, G, D, Y, S, C)	izgara ıstakoz, bisque köpüğü, ev yapımı salata ve limonlu risotto
LOBSTER LINGUINI (CR, G, D, E, C)	7500₺	ISTAKOZLU LINGUINI (CR, G, D, E, C)	linguini makarna, bisque sos, ıstakoz havyarı
SEABASS (S, F, D)	2200₺	LEVREK (S, F, D)	izgara kaya levreği, safranlı dashi sosu, brokolini, kapari, layu yağı
GLAZED SHORT RIBS (Y, S, G, D)	2350₺	GLAZE DANA SHORT RIBS (Y, S, G, D)	24 saat sous vide pişirilmiş dana kaburga, tatlı patates püresi, şalgam turşusu
SALMON (F, D, SU)	2200₺	SOMON (F, D, SU)	tavada mühürlenmiş somon, beurre blanc sos, maydanoz coulis, ikura, rezene, sakura
GRILLED FILLET MIGNON (D, Y, G)	2250₺	IZGARA FILET MIGNON (D, Y, G)	premium dana bonfile, yuzu trüf, patates köpüğü
BEEF ANTICUCHOS (G, Y, E)	2200₺	DANA ANTICUCHOS (G, Y, E)	premium dana bonfile, anticuchera sosu, mısır salsa, aji amarillo mayonez
GRILLED LAMB RACK (A, F, G, P, Y, S, D)	2350₺	IZGARA KUZU PIRZOLA (A, F, G, P, Y, S, D)	izgara kuzu pirzola, közlenmiş patlıcan püresi, den miso glaze, tere salatası, susam
BUTTERFLIED GRILLED SEABASS (S, G, F, Y)	3750₺	KELEBEK IZGARA LEVREK (S, G, F, Y)	kılçıkları çıkarılmış bütün levrek, ızgara, mevsim salatası, dashi glaze
SIDE		YAN YEMEKLER	
BROCCOLINI (V)	550₺	BROKOLINI (V)	
MASHED POTATO WITH TRUFFLE OIL (D)	550₺	TRÜF YAĞLI PÜRE PATATES (D)	
HAZELNUT RICE (D, N)	550₺	FINDIKLI PILAV (D, N)	
THAI FRIED RICE (S, D, G, F, MO, Y, E)	550₺	THAI KIZARMIŞ PILAV (S, D, G, F, MO, Y, E)	
TRUFFLE FRENCH FRIES (D)	550₺	TRÜF AROMALI PATATES KIZARTMASI (D)	
POTATO DASHI (F, E)	595₺	PATATES DAŞI (F, E)	



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NIGIRI • SASHIMI		NIGIRI • SASHIMI	
SASHIMI 3 PCS (S, F, CR)		SASHIMI 3 ADET (S, F, CR)	
Seabass	550₺	Levrek	
Tuna	625₺	Ton balığı	
Salmon	595₺	Somon balığı	
Shrimps	675₺	Karides	
Unagi	675₺	Yılan balığı	
NIGIRI 2 PCS (S, F, CR, Y, G)		NIGIRI 2 ADET (S, F, CR, Y, G)	
Seabass	495₺	Levrek	
Tuna	695₺	Ton balığı	
Salmon	595₺	Somon balığı	
Shrimps	795₺	Karides	
Unagi	825₺	Yılan balığı	
DUO SASHIMI + NIGIRI (S, F, CR, Y, G) – 3 SASHIMI & 2 NIGIRI		İKİLİ SASHIMI + NIGIRI (S, F, CR, Y, G) – 3 SASHIMI & 2 NIGIRI	
Seabass	995₺	Levrek	
Tuna	1050₺	Ton balığı	
Salmon	1050₺	Somon balığı	
Shrimps	1150₺	Karides	
Unagi	1150₺	Yılan balığı	
CLASSIC ROLL		KLASİK ROLL	
TUNA MAKI (S, F, E, Y, G)	975₺	TAZE TON BALIKLI MAKI (S, F, E, Y, G)	wasabi aromalı big eye ton balığı roll
VEGETARIAN MAKI (S, V, Y, G)	850₺	VEJETERYAN MAKI (S, V, Y, G)	salatalık, avokado, daikon tsukemono
SALMON MAKI (S, F, D, Y, G)	975₺	SALMON MAKI (S, F, D, Y, G)	somon, avokado, salatalık, wasabi aromalı büyük göz orkinos rulo
CALIFORNIA MAKI (S, CR, G, Y, E, F)	995₺	CALIFORNIA MAKI (S, CR, G, Y, E, F)	yengeç surimi, salatalık, avokado, kewpie mayo, tobiko, limon kabuğu rendesi
PHILADELPHIA ROLL (S, D, Y, G, F)	995₺	PHILADELPHIA ROLL (S, D, Y, G, F)	somon, krem peynir, salatalık, avokado, füme somon



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GUNKAN MAKI

IKURA GUNKAN (F, G, Y)
ikura, wasabi, gold leaf (2 pcs)

SPICY TUNA GUNKAN (S, G, E, Y, F)
akami tuna, spicy yuzu mayo, fresh truffle (2 pcs)

WAKAME GUNKAN (S, Y, G)
chuka wakame, furikake, sesame seeds (2 pcs)

CHEF'S SIGNATURE

CHEF'S SIGNATURE (S, E, G, Y, F, D)
premium sashimi, nigiri, specialty rolls (17 pcs)

ROCK N ROLL (S, E, G, Y, CR, F)
salmon roll, tuna truffle roll, Aburi salmon roll (24 pcs)

SASHIMI MORIAWASE (S, G, CR, Y, F)
6 seasonal selections (18 pcs)

NIGIRI MORIAWASE (S, G, CR, Y, F)
6 seasonal selections (12 pcs)

SPECIALTY ROLLS

SPICY AKAMI TUNA MAKI (S, F, G, Y, E)
combination of creamy spicy mayonnaise, avocado, leeks

ABURI HARMONY ROLL (S, E, G, Y, CR, F)
salmon ponzu, shrimp, norikake, yuzu mayo

ABURI SALMON ROLL (S, E, G, Y, CR, F)
crabstick, avocado, cucumber, salmon, spicy yuzu mayo

TUNA TRUFFLE ROLL (S, G, Y, F, CR)
spicy fatty tuna, prawn tempura, unagi sauce, truffle

ROCKY PUNCH (S, E, G, Y, CR)
tempura rolls, creamy prawns, spicy yuzu mayo

LOBSTER ROLL (S, E, G, Y, CR)
lobster tempura, wakame, avocado, truffle, gold leaf

BEEF TATAKI ROLL (S, G, E, Y)
torched beef fillet, avocado, atarinegi

GUNKAN MAKI

IKURA GUNKAN (F, G, Y)
ikura, wasabi, altın varak (2 adet)

ACILI TON BALIĞI GUNKAN (S, G, E, Y, F)
akami ton balığı, acılı yuzu mayonez, taze trüf (2 adet)

WAKAME GUNKAN (S, Y, G)
chuka wakame, furikake, susam tohumu (2 adet)

ŞEFİN ÖZEL

ŞEFLER İMZASI (S, E, G, Y, F, D)
premium sashimi, nigiri ve özel roll seçkisi (17 adet)

ROCK N ROLL (S, E, G, Y, CR, F)
somon roll, ton balığı trüf roll, Aburi somon roll (24 adet)

SASHIMI MORIAWASE (S, G, CR, Y, F)
6 çeşit mevsimsel seçim (18 adet)

NIGIRI MORIAWASE (S, G, CR, Y, F)
6 çeşit mevsimsel seçim (12 adet)

ÖZEL ROLL

ACILI AKAMI TON BALIĞI MAKI (S, F, G, Y, E)
kremamsı acılı mayonez, avokado, pırasa ile hazırlanmış

ABURI HARMONY ROLL (S, E, G, Y, CR, F)
somon ponzu, karides, norikake, yuzu mayonez

ABURI SOMON ROLL (S, E, G, Y, CR, F)
yengeç surimi, avokado, salatalık, somon, acılı yuzu mayonez

TON BALIKLI TRÜFLU ROLL (S, G, Y, F, CR)
acılı yağlı ton balığı, karides tempura, unagi sos, trüf

ROCKY PUNCH (S, E, G, Y, CR)
tempura roll, kremamsı karides, acılı yuzu mayonez

ISTAKOZ ROLL (S, E, G, Y, CR)
istakoz tempura, wakame, avokado, trüf, altın varak

DANA ETLİ TATAKI ROLL (S, G, E, Y)
alevde mühürlenmiş dana bonfile, avokado, atarinegi

HOT STARTERS

CREAMY ROCK PRAWNS (CR, E, G)
prawns tossed in gochujang chili mayo, pineapple, citrus salad

PRAWN TEMPURA (CR, G, E)
crispy prawns, chili mayo, furikake

CRISPY CALAMARI (MO, G, E, M, SU)
fried calamari, chalaquita, fresh wasabi dip, lime

BEEF GYOZA (A, Y, G, MO, S)
Japanese pan seared dumpling, ponzu/

SHANGHAI DUCK SPRING ROLL (S, E, G, MO, Y)
duck roll with plum coriander sauce

CHICKEN SIU MAI (G, S, MO, E, CR, C, Y)
chicken, shiitake, chupe sauce, negi

OCTOPUS (MO, D, F, C)
octopus, leek purée, chimichurri, ikura, coriander

SOUP

ROCKY FISH SOUP (CR, F, MO, C)
shrimp, seabass, salmon, mussels, tomato dashi broth

NOODLE & RICE

GINGER GARLIC CHICKEN (S, E, MO, G, Y)
wok vegetables, udon noodles

ORZO SEAFOOD (A, S, D, G, C)
octopus, calamari, shrimps, mussels, basil oil, chupe sauce

THAI CHICKEN (CR, G, D)
sous vide chicken breast, green curry, eggplant, white rice

ARA SICAK

KREMALI KAYA KARIDESLERİ (CR, E, G)
gochujang chili mayo ile harmanlanmış karides, ananas, narenciye salatası

KARIDES TEMPURA (CR, G, E)
çıtır karides, chili mayo, furikake

KIZARMIŞ KALAMAR (MO, G, E, M, SU)
kızarmış kalamar, chalaquita, taze wasabi dip, lime

DANA GYOZA (A, Y, G, MO, S)
japon tava mantısı, ponzu sos

SHANGHAI USULU ÖRDEK (S, E, G, MO, Y)
ördekli roll, erik ve kişniş sosu

TAVUK SIU MAI (G, S, MO, E, CR, C, Y)
tavuk, shiitake mantarı, chupe sosu, negi

AHTAPOT (MO, D, F, C)
ahtapot, pırasa püresi, chimichurri, ikura, kişniş

ÇORBA

BALIK ÇORBASI (CR, F, MO, C)
karides, levrek, somon, midye, domatesli dashi suyu

NOODLE VE PİRİNÇ

ZENCEFILLI SARIMSAKLI TAVUK (S, E, MO, G, Y)
wok sebzeleri, udon noodle

DENİZ MAHSULLÜ ORZO (A, S, D, G, C)
ahtapot, kalamar, karides, midye, fesleğen yağı, chupe sosu

TAYLAND TAVUK (CR, G, D)
sous vide tavuk göğsü, yeşil köri, patlıcan, beyaz piring