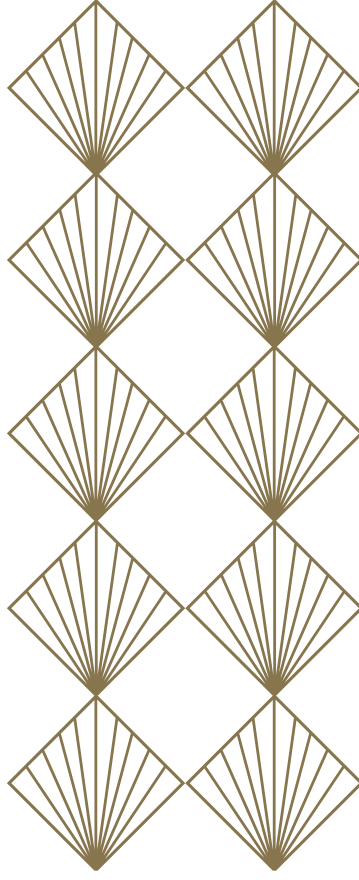




NEMO



SCAN HERE FOR
NUTRITION & INGREDIENTS



BESİN DEĞERLER VE İÇERİKLER İÇİN
QR KODU TARATIN

START

GILLARDEAU OYSTER (MO, SU) 1050₺
mignonette sauce, lemon

CAVIAR (50 GRAMS) (F, G, D) 24750₺
blinis, crème fraîche, chives 50g

EDAMAME (V, Y, G) 450₺
warm tossed served with sea salt

SPICY EDAMAME (V, Y, S, G) 475₺
smoked in chilli garlic, lime

TRUFFLE EDAMAME (V, Y, G) 495₺
yuzu truffle sauce, fresh black truffle

RAW

BEEF TARTARE (G, E, D) 1050₺
hand-chopped première beef fillet, truffle emulsion, brioche toast, fresh black truffle

SEABASS TARTARE (F) 1250₺
seabass, avocado mousse, chili, chives, beluga caviar, red and white radish

TUNA NIKKEI CEVICHE (F, S, G, MO, Y, C) 1050₺
tuna, Nikkei tiger milk, cucumber, cilantro, cracker

BEEF CARPACCIO (E, D) 1050₺
beef fillet carpaccio, parmesan mousse, olive oil, capers, chives

SALMON TIRADITO (F, G, Y, S) 1050₺
sashimi-sliced salmon, ponzu, white radish, togarashi

SALAD

CRISPY DUCK SALAD (G, S, Y) 1100₺
crispy confit duck leg, hoisin citrus sesame dressing, green leaves, grapefruit

AVOCADO SALAD (G, D, N, SU, S, Y) 1050₺
avocado, granny smith, pear, sesame roasted sauce

HEALTHY QUINOA SALAD (D, N) 1100₺
mixed quinoa, avocado, sweet potato, baby gem, maple dressing, spice pecan nuts

JAPANESE CAESAR SALAD (D, N, Y, M, SU, G) 1050₺
baby gem, tofu dressing, grana Padano, rice croutons

LOBSTER SALAD (CR, E, C) 1550₺
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)
çitir 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

MAIN COURSE

GRILLED LOBSTER (CR, G, D, Y, S, C) grilled lobster topped with bisque foam, house salad, lemon risotto	14000₺
LOBSTER LINGUINI (CR, G, D, E, C) linguini pasta, bisque sauce, lobster caviar	7500₺
SEABASS (S, F, D) grilled rock seabass, saffron dashi sauce, broccolini, capers, layu oil	2200₺
GLAZED SHORT RIBS (Y, S, G, D) 24 hours sous vide short ribs, sweet potato purée, turnip pickles	2350₺
SALMON (F, D, SU) pan seared salmon, beurre blanc, parsley coulis, ikura, fennel, Sakura	2200₺
GRILLED FILLET MIGNON (D, Y, G) premium beef fillet, yuzu truffle, potato foam	2250₺
BEEF ANTICUCHOS (G, Y, E) premium beef fillet, anticuchera sauce, corn salsa, aji Amarillo mayo	2200₺
GRILLED LAMB RACK (A, F, G, P, Y, S, D) charred eggplant pure, den miso glaze, cress salad, sesame seeds	2350₺
BUTTERFLIED GRILLED SEABASS (S, G, F, Y) whole fish deboned and grilled, house salad, dashi glaze	3750₺

ANA YEMEK

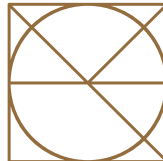
IZGARA ISTAKOZ (CR, G, D, Y, S, C) izgara ıstakoz, bisque köpüğü, ev yapımı salata ve limonlu risotto
ISTAKOZLU LINGUINI (CR, G, D, E, C) linguini makarna, bisque sos, ıstakoz havyarı
LEVREK (S, F, D) izgara kaya levreği, safranlı dashi sosu, brokolini, kapari, layu yağı
GLAZE DANA SHORT RIBS (Y, S, G, D) 24 saat sous vide pişirilmiş dana kaburga, tatlı patates püresi, şalgam turşusu
SOMON (F, D, SU) tavada mühürlenmiş somon, beurre blanc sos, maydanoz coulis, ikura, rezene, sakura
IZGARA FILET MIGNON (D, Y, G) premium dana bonfile, yuzu trüf, patates köpüğü
DANA ANTICUCHOS (G, Y, E) premium dana bonfile, anticuchera sosu, mısır salsa, aji amarillo mayonez
IZGARA KUZU PIRZOLA (A, F, G, P, Y, S, D) izgara kuzu pirzola, közlenmiş patlıcan püresi, den miso glaze, tere salatası, susam
KELEBEK IZGARA LEVREK (S, G, F, Y) kılçıkları çıkarılmış bütün levrek, ızgara, mevsim salatası, dashi glaze

SIDE

BROCCOLINI (V)	550₺
MASHED POTATO WITH TRUFFLE OIL (D)	550₺
HAZELNUT RICE (D, N)	550₺
THAI FRIED RICE (S, D, G, F, MO, Y, E)	550₺
TRUFFLE FRENCH FRIES (D)	550₺
POTATO DASHI (F, E)	595₺

YAN YEMEKLER

BROKOLINI (V)
TRÜF YAĞLI PÜRE PATATES (D)
FINDIKLI PILAV (D, N)
THAI KIZARMIŞ PILAV (S, D, G, F, MO, Y, E)
TRÜF AROMALI PATATES KIZARTMASI (D)
PATATES DAŞI (F, E)



NIGIRI • SASHIMI

SASHIMI 3 PCS (S, F, CR)

Seabass	550₺
Tuna	625₺
Salmon	595₺
Shrimps	675₺
Unagi	675₺

NIGIRI 2 PCS (S, F, CR, Y, G)

Seabass	495₺
Tuna	695₺
Salmon	595₺
Shrimps	795₺
Unagi	825₺

DUO SASHIMI + NIGIRI (S, F, CR, Y, G) — 3 SASHIMI & 2 NIGIRI

Seabass	995₺
Tuna	1050₺
Salmon	1050₺
Shrimps	1150₺
Unagi	1150₺

NIGIRI • SASHIMI

SASHIMI 3 ADET (S, F, CR)

Levrek	
Ton balığı	
Somon balığı	
Karides	
Yılan balığı	

NIGIRI 2 ADET (S, F, CR, Y, G)

Levrek	
Ton balığı	
Somon balığı	
Karides	
Yılan balığı	

İKİLİ SASHIMI + NIGIRI (S, F, CR, Y, G) — 3 SASHIMI & 2 NIGIRI

Levrek	
Ton balığı	
Somon balığı	
Karides	
Yılan balığı	

CLASSIC ROLL

TUNA MAKI (S, F, E, Y, G)

wasabi scented big eye tuna roll

975₺

VEGETARIAN MAKI (S, V, Y, G)

cucumber, avocado, daikon tsukemono

850₺

SALMON MAKI (S, F, D, Y, G)

salmon, avocado, cucumber wasabi scented
big eye tuna roll

975₺

CALIFORNIA MAKI (S, CR, G, Y, E, F)

crabstick, cucumber, avocado, kewpie mayo,
tobiko, lemon zest

995₺

PHILADELPHIA ROLL (S, D, Y, G, F)

salmon, cheese, cucumber, avocado,
smoked salmon

995₺

KLASİK ROLL

TAZE TON BALIKLI MAKI (S, F, E, Y, G)

wasabi aromalı big eye ton balığı roll

VEJETERYAN MAKI (S, V, Y, G)

salatalık, avokado, daikon tsukemono

SALMON MAKI (S, F, D, Y, G)

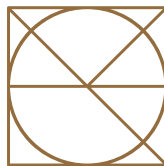
somon, avokado, salatalık, wasabi aromalı
büyük göz orkinos rulo

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)

somon, krem peynir, salatalık, avokado,
füme somon



(G) Gluten – (D) Süt Ürünleri – (V) Vejetaryen – (C) Kereviz – (M) Hardal – (N) Kabuklu Yemiş – (E) Yumurta – (F) Balık
(S) Susam – (Y) Soya – (CR) Kabuklu Deniz Canlıları – (MO) Yumuşakçalar – (P) Yer Fıstığı – (L) Acı Bakla – (SU) Sülfidler

All prices are in Turkish Lira and VAT included | Fiyatlar TL cinsindendir ve fiyatlarımıza KDV dahildir

Prices are valid as of 01.04.2026 | Bu fiyatlar 01.04.2026 tarihinden itibaren geçerlidir

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)** 1200₺
prawns tossed in gochujang chili mayo,
pineapple, citrus salad
- PRAWN TEMPURA (CR, G, E)** 1250₺
crispy prawns, chili mayo, furikake
- CRISPY CALAMARI (MO, G, E, M, SU)** 1095₺
fried calamari, chalaquita, fresh
wasabi dip, lime
- BEEF GYOZA (A, Y, G, MO, S)** 1150₺
Japanese pan seared dumpling, ponzu/
- SHANGHAI DUCK SPRING ROLL (S, E, G, MO, Y)** 1095₺
duck roll with plum coriander sauce
- CHICKEN SIU MAI (G, S, MO, E, CR, C, Y)** 1100₺
chicken, shiitake, chupe sauce, negi
- OCTOPUS (MO, D, F, C)** 1650₺
octopus, leek purée, chimichurri,
ikura, coriander

SOUP

- ROCKY FISH SOUP (CR, F, MO, C)** 1250₺
shrimp, seabass, salmon, mussels,
tomato dashi broth

NOODLE & RICE

- GINGER GARLIC CHICKEN (S, E, MO, G, Y)** 2050₺
wok vegetables, udon noodles
- ORZO SEAFOOD (A, S, D, G, C)** 2250₺
octopus, calamari, shrimps, mussels, basil oil,
chupe sauce
- THAI CHICKEN (CR, G, D)** 2050₺
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 pirinç

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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

2300₺ NEMO ŞİMARTMASI (G, E, Y, D, N)
şefin seçtiği üç çeşit tatlı, dondurma
ve mevsim meyveleri

850₺ MATCHA'LI CHEESECAKE (G, E, Y, D, N)
karamelize antep fıstığı, ahududu coulis

850₺ ELMA YUZU TARTE (G, E, Y, D, N)
marine elma, fındıklı kek, pralin,
yuzu dondurma

850₺ VANİLYALI MILLEFEUILLE (G, E, D, Y)
çıtır milföy katmanları, vanilya kreması,
portakal reçeli, mango sorbe

850₺ ANANAS CEVICHE (Y)
passion fruit–lemongrass suyu ile,
hindistancevizi sorbe

850₺ KARA ORMAN PASTASI (G, E, Y, D)
çikolatalı crème brûlée, nemli kek, maraschino
kirazı, ekşi krema dondurma

1500₺ MEYVE TABAĞI
mevsim meyveleri seçkisi

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

