

ZUMA

new year's eve - early dinner

ZUMA offers a contemporary representation of the informal japanese dining style, izakaya. all our dishes are meant to be shared and will be served as soon as they are prepared, and placed in the middle of your table.

starters

sliced seared tuna chili daikon and ponzu sauce.
thinly sliced yuzu seabass with yuzu truffle oil salmon roe.
salmon tuna tartare with oscietra caviar.

appetizers

grouper tempura with yuzu koshu mayo.
zuma salad beetroot and maple shichimi dressing.
sashimi, nigiri and maki selection.

main courses

jumbo tiger prawn with yuzu pepper.
miso marinated black cod with citrus and wasabi sauce.
spicy beef filet with sesame seeds.
sweet corn with chili ponzu butter.
miso soup with tofu wakame and spring onion.

desserts

zuma deluxe platter.

385,00 TL

*inclusive of VAT and 10% service charges
reservation must be fully paid in advance to be confirmed*

available from 7:00pm until 9:30pm