THIS IS CHEF BACK



With every moment in life, one creates a memory so profound that one must share it with the rest of the world. Either as a former professional snowboarder or Michelin-starred Chef, his boundless creativity and genius approach have taken him all over the globe.

Through his love for food and sense of adventure, Chef Akira was able to bring these very same profound memories to his namesake restaurant, Akira Back, a modern Japanese restaurant.
At Akira Back, we invite you to experience these moments with us, and together create profound and delicious memories.

Istanbul | Paris | Beverly Hills | Las Vegas | Dubai | San Francisco | Toronto | San Diego | Seoul | Singapore | London
Riyadh | Marrakech | Doha | Bali | Jakarta | Florence | Boise | Delray Beach | Orlando | Bangkok | Seychelles

Instagram: @akirabackistanbul | istanbulakiraback.com


AkiraBack

AkiraBack

OMAKASE MENU (Per Person)

13 Course Seasonal Chef's Tasting Menu — 12.000₺

COLD

AB TUNA PIZZA (626 kcal) — 2.090₺
Umami Aioli, Micro Shiso, White Truffle Oil, Add Shaved Fresh Truffle **(595₺ per gram)**

SEABASS CEVICHE (628 kcal) — 1.325₺
Jalapeño Dashi, Pickled Onion, Rice Puff, Micro Cilantro

AB TUNA TATAKI (412 kcal) — 1.150₺
Kizami Wasabi, Onion, Mustard Miso

AB SALMON TATAKI (584 kcal) — 1.265₺
Kizami Wasabi, Onion, Mustard Miso

SCALLOP CEVICHE (260 kcal) — 1.800₺
Hokkaido Scallop, Sweet Lemon Dressing, Capers Salad

DRY AGED BEEF TATAKI (479 kcal) — 1.990₺
Gochujang-Miso Aged Steak, Nanbanzu, Chives Oil, Fresh Truffle, Parmesan

WHITEFISH CARPACCIO (688 kcal) — 1.325₺
Beets, Tomato, Jalapeño, Micro Green, Nanbanzu

JAPANESE YELLOWTAIL SERRANO (375 kcal) — 1.950₺
Japanese Hamachi, Citrus Soy, Cherry Tomato Onion Salsa

BEEF TARTAR (282 kcal) — 2.100₺
Caviar, Fresh Truffle, Umami Soy, Brioche

OCTOPUS CRUDO (411 kcal) — 1.350₺
Onion Salsa, Olive Oil, Tosazu

HOT

EDAMAME SALT (462 kcal) — 550₺
Maldon Sea Salt

EDAMAME KIMCHI (558 kcal) — 650₺
Spicy Kimchi Butter

EGGPLANT MISO (318 kcal) — 900₺
Den-Miso Glazed Eggplant, Roasted Sesame, Pickled Beets

TEMPURA BROCCOLINI (565 kcal) — 1.025₺
Baby Broccoli, Balsamic Dressing, Chimichurri Sauce, Garlic Chips

CRISPY CALAMARI (543 kcal) — 1.350₺
Jalapeño, Mae Ploy, Lime, Togarashi

ITAMEMONO SHISHITO (349 kcal) — 990₺
Sweet Shishito Peppers, Miso Honey, Sesame Seeds

ROCK SHRIMP (869 kcal) — 1.490₺
Gochujang Aioli, Chives

GRILLED OCTOPUS (393 kcal) — 1.690₺
Potato Foam, Salsa Verde, Chipotle Sauce

AB PRAWN GYOZA (864 kcal) — 1.185₺
Marinated Prawn, Spring Onion

PRAWN TEMPURA (760 kcal) — 1.890₺
6 pcs. Prawn Tempura, Seasonal Vegetables, Soy Dashi

LOBSTER TEMPURA (692 kcal) — 2.950₺
Pickled Onion, Jalapeño, Apple, Amazu Ponzu

AB TACOS (2 pcs)

AB BEEF TACO (358 kcal) — 1.145₺
Marinated Bulgogi, Cilantro, Jalapeño, Roasted Tomato Ponzu

AB TUNA TACO (430 kcal) — 1.045₺
Spicy Tuna, Wasabi Mayo, Serrano

ALASKAN KING CRAB TACO (161 kcal) — 1.595₺
Alaskan King Crab, Jalapeño, Cilantro Tomato Salsa

Fish · Soy · Egg · Gluten · Mustard · Shellfish · Sesame · Nuts · Dairy · Vegan · Vegetarian · Sustainability

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
*If you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat fully cooked oysters.

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Akira Back

SOUP

MISO SOUP (235 kcal) — 550₺
Tofu, Seaweed, Spring Onion

SPICY MISO SOUP (275 kcal) — 715₺
Shrimp, Mussel, Seaweed, Spring Onion

NAZO 9* CHEF'S SIGNATURE MYSTERY BOX

9 Delicacies from Our Talented Chefs, Unveiled with a Tableside Presentation for Two Guests — 5.500₺

SALAD

HOUSE SALAD (714 kcal) — 990₺
Mixed Mesclun, Tomato, Beets, Carrot, Radish
Balsamic Ginger Dressing

OSHITASHI SPINACH SALAD (432 kcal) — 1.045₺
Spinach, AB Sesame Dressing, Rayu

HOTATE SALAD (463 kcal) — 1.950₺
Vanilla Dashi Emulsion, Scallop, Wakame Salad

HOUSE SALAD TATAKI (507 kcal) — 1.315₺
(**5 pcs. Seared Tuna or Salmon**)
Mixed Mesclun, Balsamic Ginger Dressing

TRUFFLE SALAD (394 kcal) — 1.550₺
Fresh Truffle, Grilled Baby Romaine, Parmesan
Tuile, Herb Yogurt Dressing, Aged Balsamic

LOBSTER SALAD (768 kcal) — 2.950₺
Canadian Lobster, Red Prawn Oil,
Grilled Citrus Segment, Aged Balsamic

COLORFUL DAIKON SALAD (495 kcal) — 1.050₺
Sesame Dressing, Cucumber, Citrus Segment

SIGNATURE ROLLS

COW - WOW (8PCS) (647 kcal) — 1.500₺
Braised Short Rib, Asian Slaw

PERFECT STORM (8PCS) (829 kcal) — 1.550₺
Shrimp Tempura, Spicy Tuna, Salmon Aburi,
Cucumber, Mango Salsa, Chipotle Mayo

HOT MESS (6PCS) (759 kcal) — 1.500₺
Crab, Avocado, Sashimi Poke, Hiyashi Wakame,
Spicy Ponzu Aioli

CRUNCH TIGER ROLL (8PCS) (464 kcal) — 1.450₺
Ebi, Shrimp Tempura, Cucumber, Avocado,
Truffle Aioli, Eel Sauce, Crispy Potato

RED DRAGON (8PCS) (742 kcal) — 1.500₺
Shrimp Tempura, Spicy Crab, Avocado,
Cucumber, Tuna, Tenkatsu, Eel Sauce

BROTHER FROM ANOTHER MOTHER (575 kcal) (8PCS) — 1.950₺
Unagi Kabayaki, Anago Tempura, Cucumber
Foie Gras, Eel Sauce

AB SPIDER (6PCS) (704 kcal) — 1.400₺
Soft Shell Crab, Cream Cheese, Cucumber,
Avocado, Pickled Carrot, Spicy Eel Sauce

HAMAMANGO ROLL (540 kcal) — 1.200₺
Hamachi, Kanikama, Mango Chutney, Lime,
Eel Sauce

HIGH ROLLER (469 kcal) — 2.475₺
Dry Aged Beef, Caviar, Daikon Tsukemono,
Negi, Lime Zest, Pear

PROTEIN ROLL (473 kcal) — 1.650₺
Tuna, Salmon, Seabass, Ebi Shrimp, Crab,
Shiso, Asparagus, Soy Paper

Fish · Soy · Egg · Gluten · Mustard · Shellfish · Sesame · Nuts · Dairy · Vegan · Vegetarian · Sustainability

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NIGIRI (2 pcs) / SASHIMI (3 pcs)

INQUIRE WITH YOUR SERVER FOR OUR DAILY SEAFOOD SPECIALS FLOWN IN FROM AROUND THE WORLD

FATTY TUNA (Toro) (417 kcal) 965₺

TUNA (Maguro) (288 kcal) 995₺

SALMON (Sake) (488 kcal) 945₺

SEABASS (Suzuki) (362 kcal) 720₺

JAPANESE YELLOWTAIL (Hamachi) (344 kcal) 1.095₺

FRESHWATER EEL (Unagi) (563 kcal) 995₺

SCALLOP (Hotate) (263 kcal) 920₺

STEAM OCTOPUS (Tako) (118 kcal) 760₺

AKA RED SHRIMP (Ebi) (152 kcal) 1.075₺

JAPANESE A5 WAGYU

HIGHEST GRADE PURE JAPANESE WAGYU

WAGYU ISHIYAKI (1,052 kcal) 11.500₺
200 gr Japanese Wagyu A5 Grade
Daily Fresh Banchan, Hot Stone

ROBATA

LAMB CHOPS (1,049 kcal) 2.550₺
Smoked Jalapeño, Anticucho Sauce, Crispy Potato

SCALLOPS ON THE HALF SHELL (2PCS) (627 kcal) 2.195₺
Kimchi, Veal Bacon, Parmesan,
Spicy Gochujang Butter

RIBEYE (400gr) (1,398 kcal) 6.250₺
Premium Beef, Kizami Wasabi Butter

YAKINIKU STEAK (1,133 kcal) 6.000₺
400gr. Premium Rib Eye Steak, Yakiniku Sauce,
Fried Leeks

MAINS

GRILLED SALMON (150gr) (1,400 kcal) 1.895₺
Spinach, Orange Miso, Nori Cracker

FILLET TOBANYAKI (150 gr) (537 kcal) 3.100₺
Beef Tenderloin, Japanese Mushroom,
Umami Sauce, Truffle Oil

CHICKEN FARCI (1,089 kcal) 1.700₺
Mushroom Duxelles, Shiitake Dashi, Fermented
Turnip Jus, Grilled Mushroom Cream

MISO BLACK COD (932 kcal) 2.900₺
Yuzu Foam, Pickled Cauliflower, Den-Miso

SEARED MARMARA SEABASS (140gr) (364 kcal) 1.815₺
Soy Beurre Blanc, Leeks, Mixed Mushroom

KAREI-TURBOT (957 kcal) 3.100₺
Black Sea Turbot, Foie Gras–Miso Butter, Fennel
Cream, Squid Beurre Blanc

Fish Soy Egg Gluten Mustard Shellfish Sesame Nuts Dairy Vegan Vegetarian Sustainability

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SIDES

JAPANESE MUSHROOMS (295 kcal) — 765₺
Mixed Mushroom, Chives, Yuzu Soy Butter

POTATO PUREE (833 kcal) — 690₺
Truffle Oil, Chives

BRUSSELS SPROUTS (744 kcal) — 695₺
Spicy Kimchi Glaze, Rice Puffs

MUSHIMONO BROCCOLINI (496 kcal) — 745₺
Baby Broccolini, Truffle Honey Dressing, Mustard Dressing

AB FRIED RICE

BEEF FRIED RICE (486 kcal) — 1.350₺
Seasonal Vegetables, Egg, Chives, Garlic Chips

SEAFOOD FRIED RICE (706 kcal) — 1.290₺
Seasonal Vegetables, Egg, Chives

KIMCHI FRIED RICE (541 kcal) — 1.100₺
Seasonal Vegetables, Beef Bacon, Crispy Onion Egg, Chives

KING CRAB FRIED RICE (629 kcal) — 1.450₺
Alaskan King Crab, Seasonal Vegetables, Egg

AB COMBO PLATTERS

SASHIMI (773 kcal) — 2.850₺
6 Kinds of Chef's Selected Sashimi

SUSHI (923 kcal) — 3.200₺
6 Pieces of Chef's Selected Nigiri + Chef's Choice Roll

ABURI SUSHI (659 kcal) — 3.425₺
6 Pieces of Chef's Selected Nigiri Torched + Chef's Choice Cooked Roll

AKIRA SAMPLER (1,506 kcal) — 4.950₺
6 Kinds of Chef's Selected Sashimi, Nigiri + Signature Roll

Fish Soy Egg Gluten Mustard Shellfish Sesame Nuts Dairy Vegan Vegetarian Sustainability

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FOOD ALLERGY NOTICE
We care about your safety. Our menu items may contain or come into contact with **milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy, sesame, or gluten.**
Please inform your server of any food allergies before ordering.
We use dedicated tools and procedures for allergen-free requests but cannot guarantee 100% elimination of cross-contact.
Speak to a manager for severe allergies.

VEGAN MENU

EDAMAME SALT (462 kcal) — 550₺
Sea Salt

VEGAN MISO SOUP (235 kcal) — 550₺
Tofu, Seaweed, Green Onion

VEGAN FRIED RICE (437 kcal) — 950₺
Vegetables, Chives

ICHIGO-TAKE VEGAN ROLL (724 kcal) — 990₺
Tempura Enoki, Sweet-Soy Glazed, Avocado, Strawberry

VEGAN JAPANESE MUSHROOM (295 kcal) — 765₺
Mixed Mushroom, Chives, Yuzu Soy

VEGAN SPECIAL ROLL (658 kcal) — 1.350₺
Chef's Special Vegan Roll

HOUSE SALAD (714 kcal) — 990₺
Mixed Mesclun, Tomato, Beet, Radish, Carrot, Balsamic Ginger Soy Dressing

VEGETARIAN MENU

Egg and Dairy are included

EDAMAME SALT (462 kcal) — 550₺
Sea Salt

VEGETARIAN MISO SOUP (235 kcal) — 550₺
Tofu, Seaweed, Green Onion

OSHITASHI SPINACH SALAD (432 kcal) — 1.045₺
Spinach, AB Sesame Dressing, Rayu

VEGETABLE FRIED RICE (437 kcal) — 950₺
Vegetables, Egg, Chives

JAPANESE MUSHROOM (295 kcal) — 765₺
Mixed Mushroom, Chives, Yuzu Soy Butter

POTATO PUREE (833 kcal) — 690₺
Truffle Oil, Chives

VEGETARIAN SPECIAL ROLL (658 kcal) — 1.350₺
Chef's Special Vegetarian Roll

GLUTEN FREE MENU

EDAMAME SALT (462 kcal) — 495₺
Sea Salt

SEABASS CEVICHE (628 kcal) — 1.325₺
Jalapeño Dashi, Red Onion, Rice Puff, Cilantro

GF SEAFOOD FRIED RICE (706 kcal) — 1.290₺
Vegetables, Egg, Chives, Crispy Leeks

MISO BLACK COD (932 kcal) — 2.900₺
Yuzu Foam, Pickled Cauliflower, Den Miso

GRILLED SALMON (1,400 kcal) — 1.895₺
Spinach, Orange Miso, Nori Cracker

GF SPECIAL ROLL (658 kcal) — 1.350₺
Chef's Special Gluten Free Roll

SASHIMI COMBO (773 kcal) — 2.850₺
6 Kinds of Chef's Selected Sashimi

SUSHI COMBO (923 kcal) — 3.200₺
6 Pieces of Chef's Selected Nigiri and Chef's Choice Roll

Fish Soy Egg Gluten Mustard Shellfish Sesame Nuts Dairy Vegan Vegetarian Sustainability

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MARTINI

Dry Martini (125 kcal) 1.100₺
Gordon's Gin, dry vermouth

Dirty Martini (125 kcal) 1.100₺
Gordon's Gin, dry vermouth, olive juice

7 Spiced Martini (220 kcal) 1.100₺
Absolut Vodka, Kahlua, spiced chai concentrate, espresso

Espresso Martini (200 kcal) 1.100₺
Absolut Vodka, Kahlua, espresso

Apple Martini (155 kcal) 1.100₺
Absolut Apple Vodka, dry vermouth, apple juice

French Martini (185 kcal) 1.100₺
Absolut Vodka, Chambord, pineapple juice

Lychee Martini (180 kcal) 1.100₺
Absolut Vodka, lychee liqueur, lychee puree

Cosmo (185 kcal) 1.100₺
Absolut Citron, orange liqueur, cranberry

SIGNATURE COCKTAILS

Geisha (238 kcal) 1.200₺
Malibu, Captain Morgan White Rum, Elderflower, Cointreau, oleo saccharum, yuzu, lime juice, butterfly tea syrup

Momo Crush (261 kcal) 1.300₺
Citron Vodka, peach grape, Sauvignon Blanc, lemon

Kucha (187 kcal) 1.200₺
Olmeca Silver, Limoncello, lime juice, pomegranate juice, grenadine, cinnamon

Seoul Garden (170 kcal) 1.200₺
Gordon's Gin, Elderflower, lime juice, garden mix

Hanami Sakura (210 kcal) 1.200₺
Absolut Vanilla Vodka, Limoncello, yuzu juice, lime juice, hibiscus syrup

Omachi (247 kcal) 1.200₺
Absolut Pears Vodka, Aperol, jasmine tea syrup, lemon juice, pineapple juice, lychee liqueur

Kyoto Drop (290 kcal) 1.200₺
Captain Morgan White Rum, Cointreau, Captain Morgan Dark, passion fruit, lime juice, cranberry juice

Grapefruit Jewel (273 kcal) 1.300₺
Vodka, Liqueur 43, grapefruit, basil, cordial

Shimo (211 kcal) 1.200₺
Gordon's Gin, Cointreau, lemon juice, Earl Grey syrup

Kanpai (238 kcal) 1.300₺
Absolut Vanilla Vodka, lemon juice, St. Germain, Prosecco

Please inform us about your food allergies.

All cocktails are hand-crafted using squeezed juices.

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ALL TIME CLASSICS

Paloma (165 kcal) 1.100₺
Olmeca Silver, grapefruit, lime juice, sparkling water, agave syrup

Cosmopolitan (190 kcal) 1.100₺
Absolut Citron, Cointreau, cranberry juice, lime

Old Fashioned (150 kcal) 1.100₺
Jim Beam White, simple syrup, Angostura Bitters

Manhattan (155 kcal) 1.100₺
Jim Beam White, Martini Rosso, Angostura Bitters

Lynchburg Lemonade (200 kcal) 1.100₺
Jack Daniel's, Cointreau, lime, Sprite

Whiskey Sour (140 kcal) 1.100₺
Jim Beam White, lime, oleo saccharum

Margarita (190 kcal) 1.100₺
Olmeca Silver, Cointreau, lime

Millionaire Mojito (180 kcal) 1.300₺
Captain Morgan Dark, Prosecco, lime, oleo saccharum, sparkling water, mint

Aperol Spritz (170 kcal) 1.300₺
Aperol, Prosecco, sparkling water

LOW-ALCOHOLIC COCKTAILS

Strawberry Bloom (1.5% Alcohol) (95 kcal) 940₺
Gin, strawberry, orange

Chamomile Spritz (0.9% Alcohol) (85 kcal) 940₺
White wine, elderflower, chamomile, sparkling water

NON-ALCOHOLIC COCKTAILS

Virgin Mojito (120 kcal) 800₺
Classic / Green Apple / Passion Fruit / Forest Fruit

Maduro (170 kcal) 800₺
Pineapple juice, coconut milk, mango puree, lemon juice, coconut syrup

Mango Lemonade (170 kcal) 800₺
Mango, yuzu, lavender, apple juice, lemonade

Green Lantern (190 kcal) 800₺
Matcha, coconut, lime, pineapple juice

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SPIRITS

APERITIF

Martini Rosso (58 kcal)	860₺
Martini Dry (42 kcal)	860₺
Martini Bianco (60 kcal)	860₺
Campari (95 kcal)	910₺
Aperol (68 kcal)	910₺

RAKI

Yeni Rakı (105 kcal)	660₺
Yeni Rakı Yeni Seri (105 kcal)	690₺
Yeni Rakı Uzun Demleme 1937 (105 kcal)	690₺
Yeni Raki Ala (105 kcal)	710₺
Tekirdağ (105 kcal)	710₺
Efe Gold (105 kcal)	710₺
Beylerbeyi Göbek (105 kcal)	750₺
Tekirdağ No:10 (105 kcal)	770₺

GIN

Gordon's (88 kcal)	820₺
Gordon's Pink (90 kcal)	820₺
Beefeater (88 kcal)	860₺
Tanqueray (88 kcal)	860₺
Bombay Sapphire (88 kcal)	910₺
Tanqueray Flor de Sevilla (92 kcal)	910₺
Plymouth (88 kcal)	1.090₺
Tanqueray 10 (88 kcal)	1,060₺
Roku (88 kcal)	1.060₺
Aviation (88 kcal)	1.090₺
Gin Mare (88 kcal)	1.190₺
Hendrick's (88 kcal)	1.120₺
Hendrick's Orbium (88 kcal)	1.160₺
Monkey 47 (88 kcal)	1.160₺
Monkey 47 "Sloe" (110 kcal)	1.060₺
Sakurao (88 kcal)	1,190₺
Gardener (88 kcal)	1.740₺

RUM

Captain Morgan White (88 kcal)	860₺
Captain Morgan Dark (90 kcal)	990₺
Bacardi Light (88 kcal)	860₺
Bumbu (95 kcal)	990₺
Bumbu X.O. (90 kcal)	1.110₺
Zacapa 23 years (90 kcal)	1.110₺
Diplomatico Reserva Exclusive (100 kcal)	1.190₺

VODKA

Smirnoff (88 kcal)	820₺
Stolichnaya (88 kcal)	860₺
Absolut Citron (88 kcal)	860₺
Absolut Pears (88 kcal)	860₺
Absolut Vanilla (88 kcal)	860₺
Absolut (88 kcal)	860₺
Russian Standard (88 kcal)	860₺
Russian Standard Platinum (88 kcal)	1.110₺
Absolut Elyx (88 kcal)	1.060₺
Ketel One (88 kcal)	1.060₺
Haku (88 kcal)	1.110₺
Tito's (88 kcal)	1.110₺
Grey Goose (88 kcal)	1.110₺
Belvedere (88 kcal)	1.110₺
Kauffmann (88 kcal)	1.310₺
Beluga (88 kcal)	1.260₺
Beluga Transatlantic (88 kcal)	1.590₺
Beluga Gold (88 kcal)	3.210₺

TEQUILA

Olmeca Blanco Silver (88 kcal)	860₺
Olmeca Gold (88 kcal)	910₺
Herradura Plata (88 kcal)	1.060₺
Volcan Blanco (88 kcal)	1.060₺
Don Julio Blanco (88 kcal)	1.060₺
Patron X.O. Cafe (105 kcal)	1.110₺
Herradura Anejo (90 kcal)	1.110₺
Patron Silver (88 kcal)	1.250₺
Patron Anejo (90 kcal)	1.590₺
Don Julio 1942 (90 kcal)	4.390₺
Del Maguey Vida Mezcal (88 kcal)	1.260₺

COGNAC/ARMAGNAC/CALVADOS

Hennessy V.S. (88 kcal)	1.100₺
Martell V.S. (88 kcal)	1.220₺
Courvoisier V.S. (88 kcal)	1.220₺
Hennessy V.S.O.P. (88 kcal)	1.390₺
Remy Martin V.S.O.P. (88 kcal)	1.470₺
Martell V.S.O.P. (88 kcal)	1.470₺
Courvoisier V.S.O.P. (88 kcal)	1.470₺
Hennessy X.O. (88 kcal)	3.600₺
Martell X.O. (88 kcal)	3.800₺
Courvoisier X.O (88 kcal)	3.900₺
Hennessy Paradis (88 kcal)	15.200₺
Pera Magloire V.S. Calvados (90 kcal)	1.310₺
Chateau De Ravignan Bas Armagnac (88 kcal)	1.210₺

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SAKE

SAKE GLASS

Ozeki Sake (200 kcal)	670₺
Gekkeikan Daiginjo (200 kcal)	640₺
Takumi Daiginjo (200 kcal)	690₺
Kaori Ranman Junmai Ginjo (210 kcal)	720₺

SAKE BOTTLE

Ozeki Sake (400 kcal)	7.550₺
Gekkeikan Daiginjo (400 kcal)	7.450₺
Takumi Daiginjo (400 kcal)	7.620₺
Kaori Ranman Junmai Ginjo (420 kcal)	7.990₺

SAKE CARAFE

Ozeki Sake (400 kcal)	1.910₺
Gekkeikan Daiginjo (390 kcal)	1.890₺
Takumi Daiginjo (390 kcal)	1.950₺
Kaori Ranman Junmai Ginjo (400 kcal)	2.030₺

WHISKEY

SCOTCH WHISKEY

J&B (88 kcal)	860₺
Johnnie Walker Red Label (88 kcal)	860₺
Ballantine's (88 kcal)	890₺
Dimple Golden Selection (88 kcal)	910₺
Johnnie Walker Black Label (88 kcal)	910₺
Chivas Regal 12 years (88 kcal)	990₺
Johnnie Walker Double Black (88 kcal)	960₺
Monkey Shoulder (88 kcal)	1.060₺
Johnnie Walker Gold Label (88 kcal)	1,160₺
Johnnie Walker 18 years (88 kcal)	1.490₺
Chivas Regal 18 years (88 kcal)	1.490₺
Royal Salute 21 years (88 kcal)	4.150₺
Johnnie Walker Blue Label (88 kcal)	3.950₺
Chivas Regal 25 years (88 kcal)	5.990₺

AMERICAN WHISKEY

Jim Beam White (88 kcal)	910₺
Jim Beam Black (88 kcal)	990₺
Jack Daniel's (88 kcal)	970₺
Gentleman Jack (88 kcal)	990₺
Woodford Reserve (88 kcal)	1,010₺
Bulleit Bourbon (88 kcal)	970₺
Maker's Mark (88 kcal)	1.060₺
Knob Creek (88 kcal)	1.260₺

SINGLE MALT

Singleton 12 years (88 kcal)	1.080₺
Auchentoshan American Oak (88 kcal)	1.080₺
Auchentoshan 12 years (88 kcal)	1.080₺
Glenlivet 12 years (88 kcal)	1.120₺
Glenfiddich 12 years (88 kcal)	1.120₺
Glenmorangie 10 years (88 kcal)	1.080₺
Talisker 10 years (88 kcal)	1.250₺
Auchentoshan Three Wood (88 kcal)	1.120₺
Aberlour 12 years (88 kcal)	1.200₺
Bowmore 12 years (88 kcal)	1.200₺
Singleton 15 years (88 kcal)	1.300₺
Ardbeg 10 years (88 kcal)	1.360₺
Glenlivet 15 years (88 kcal)	1.410₺
Glenfiddich 15 years (88 kcal)	1.410₺
Laphroaig 10 years (88 kcal)	1.470₺
Aberlour 16 years (88 kcal)	1.800₺
Bowmore 15 years (88 kcal)	1.660₺
Macallan 12 years (88 kcal)	1.680₺
Glenlivet 18 years (88 kcal)	2.300₺
Glenfiddich 18 years (88 kcal)	2.300₺
Lagavulin 16 years (88 kcal)	1.800₺
Bowmore 18 years (88 kcal)	3.900₺
Glenfiddich 21 years (88 kcal)	4.400₺
Macallan 18 years (88 kcal)	5.100₺

IRISH WHISKEY

Jameson (88 kcal)	910₺
Tullamore Dew (88 kcal)	990₺
Connemara 'Single Malt' (88 kcal)	1.210₺

JAPANESE WHISKEY

The Chita 'Single Grain' (88 kcal)	2.250₺
Hibiki 'Suntory' (88 kcal)	2.800₺
Hibiki "Blossom Harmony" (88 kcal)	4.950₺
Yamazaki 'Single Malt' 12 years (88 kcal)	4.450₺

All prices are in TL and VAT is included.

GRAPPA

Nardelli (88 kcal)	990₺
Nardini 15 years (88 kcal)	1.260₺

DIGESTIVE & LIQUEUR

Baileys (130 kcal)	910₺
Malibu (75 kcal)	820₺
Jagermeister (100 kcal)	960₺
Kahlua (98 kcal)	820₺
Amaretto (110 kcal)	910₺
Fernet Branca (70 kcal)	960₺
Sambuca (135 kcal)	910₺
Cardinal Melon (95 kcal)	860₺
Southern Comfort (90 kcal)	860₺
Archers (70 kcal)	860₺
Limoncello (110 kcal)	960₺
Chambord (95 kcal)	860₺
Safari (90 kcal)	820₺
Drambuie (115 kcal)	860₺
St. Germain (100 kcal)	860₺
Cointreau (95 kcal)	960₺
Absinthe (110 kcal)	960₺

BEER

Clausthaler (Non-Alcoholic) (75 kcal)	590₺
Tuborg (140 kcal)	550₺
Efes Pilsen (140 kcal)	550₺
Miller (143 kcal)	620₺
Heineken (149 kcal)	650₺
Kirin Ichiban (145 kcal)	650₺
Asahi (145 kcal)	650₺
Corona (148 kcal)	690₺

SOFT DRINK

Coca-Cola / Coca-Cola Zero (126 kcal) / (0,2 kcal)	335₺
Sprite (139 kcal)	335₺
Fanta (90 kcal)	335₺
Fuse Tea (66 kcal)	335₺
Tonic (28-34 kcal)	335₺
Red Bull Energy Drink (46 kcal)	395₺
Red Bull Sugarfree (3 kcal)	395₺
Freshly Squeezed Fruit Juice (110 kcal)	465₺
Still Water 33 cl	185₺
Still Water 75 cl	295₺
Sparkling Water 25 cl	220₺
Sparkling Water 75 cl	330₺
San Pellegrino 25 cl	295₺
San Pellegrino 75 cl	535₺

TEA AND COFFEE

Turkish Tea (2 kcal)	225₺
Turkish Coffee (7 kcal)	315₺
Espresso (2 kcal)	315₺
Macchiato (15 kcal)	335₺
Americano (5 kcal)	335₺
Cappuccino (80 kcal)	355₺
Latte (120 kcal)	355₺

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