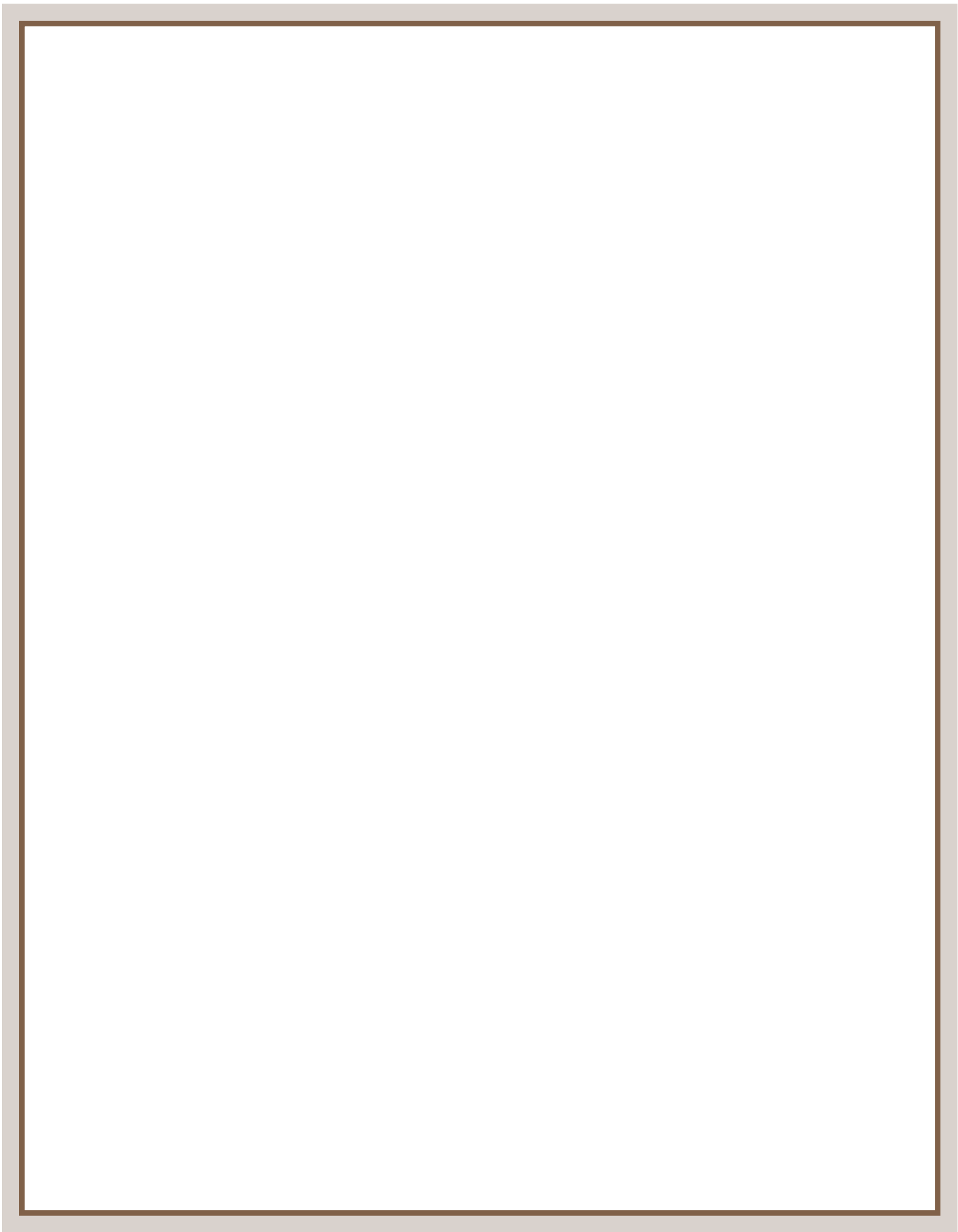


BLUE BIRD

SUSHI-GRILL-COCKTAIL



APPETIZERS

Edamame Haşlanmış, Deniz Tuzu ve Alkol ile (f)(t) Boiled, Sea Salt, Alcohol	200₺
Spicy Edamame Acılı Edamame, Sote Edamame, Acılı Sarımsak ve Ginger (d)(n)(f)(t) Spicy Edamame, Sauteed Edamame, Spicy Garlic and Ginger	220₺
Miso Soup Tofu ve Taze Soğan ile (f)(d)(t) Miso Soup, Tofu and Spring Onions	195₺
Blackcod Gyoza Morina Gyoza, Acılı Ponzu Sos (b)(c)(d)(f)(n)(t) Blackcod Gyoza, Spicy Ponzu Sauce	395₺
Duck Gyoza Ördek Gyoza, Ekşili Hoisin Sos ve Sebzeler (c)(f)(n)(t) Duck Gyoza, Sour Hoisin Sauce and Vegetables	360₺
Hamachi Carppacio Akyä Carppacio, Yuzu Soya ve Kişniş ile (d)(f)(t) Akyä (Yellowtail) Carppacio, Yuzu soy and Coriander	485₺
Suzuki Carppacio Levrek Carppacio, Trüf sos, Somon Havyarı ve Alkol ile (d)(f)(t) Seabass Carppacio, Truffle Sauce, Salmon caviar and Alcohol	450₺
Tuna Tartar Ton Tartar, Norili Piring Kraker, Ponzu Sos ve Alkol ile (c)(d)(f)(t) Tuna Tartar, Norili Rice Crackers, Ponzu Sauce and Alcohol	450₺
Sake Tartar Somon Tartar, Norili Piring Kraker, Ponzu Sos ve Alkol ile (d)(f)(t) Salmon Tartare, Norili Rice Crackers, Ponzu Sauce and Alcohol	355₺
Tuna Tataki Kırmızı Soğan, Çıtır Sarımsak ve Alkol ile (d)(f)(t) Tuna Tataki, Red Onion, Crispy Garlic and Alcohol	510₺
Sake Tataki İnce Dilimlenmiş Japon Turbu, Greyfurt Ponzu sos ve Alkol ile (d)(f)(n)(t) Salmon Tataki, Thinly Sliced Japanese Radish, Grapefruit Ponzu Sauce and Alcohol	310₺
Sake & Tuna Tartar Somon ve Ton Tartar, Norili Piring Kraker, Ponzu Sos ve Alkol ile (c)(d)(f)(t) Salmon and Tuna Tartare, Norili Rice Crackers, Ponzu Sauce and Alcohol	430₺

SALADS

Tofu Salad Avokado Salatası, Semizotu, Tofu ve Alkol (f)(t) Avocado Salad, Purslane, Tofu and Alcohol	395₺
Nasubi Salad Çıtır Patlıcan Salatası, Palamut Talaşı, Miso Sos ve Alkol (f)(n)(d)(t) Crispy Eggplant Salad, Bonito Flex, Miso Sauce and Alcohol	330₺
Mikkusu Salad Mevsim Yeşillikleri Salatası, Ponzu Sos (f)(t) Seasonal Greens Salad, Ponzu Sauce and Alcohol	330₺
King Crab Salad Kral Yengeç Salatası, Tobiko, Goma Sos ile (b)(c)(d)(f)(m)(n)(t) King Crab Salad, Tobiko and Goma Sauce	800₺



Tüm vergiler dahil satış fiyatıdır 02.06.2025 tarihinden itibaren geçerlidir.
Menü fiyatlarına ek olarak %10 servis ücreti alınmaktadır.

ROLLS

Spicy Tuna Maki Acı Ton Balıklı Roll, Acılı miso, Kimchi Susam ve Alkol (a)(b)(c)(d)(f)(m)(n)(t) Spicy Tuna Roll, Spicy miso, Kimchi Sesame and Alcohol	355₺
Salmon Avocado Roll Somonlu Avokadolu Roll, Tenkatsu ve Alkol (c)(d)(f)(m)(t) Salmon Avocado Roll, Tenkatsu and Alcohol	365₺
Cucumber Maki Salatalık Maki, Wasabi ve Alkol (t) Cucumber Maki, Wasabi and Alcohol	285₺
Tuna Maki Ton balıklı Maki, Wasabi ve Alkol (d)(t) Tuna Maki, Wasabi and Alcohol	400₺
Hamachi Roll Aky roll, Jalapeno Sos, Tenkatsu ve Alkol (d)(f)(n)(a)(t) Aky Roll, Jalapeno Sauce, Tenkatsu and Alcohol	400₺
King Crab California Kral Yengeci, Tobiko, Acılı Mayonez (b)(c)(d)(m)(n)(t) King Crab, Tobiko, Spicy Mayonnaise and Alcohol	565₺
Veggie Maki Sebze Roll, Sebze Karışımı, Kuşkonmaz ve Alkol (n)(t) Vegetable Roll, Vegetable Mix, Asparagus and Alcohol	275₺
Ebi Salmon Roll Karides Somon Roll, Wakame, Miso, İkura *no rice * ve Alkol (b)(c)(d)(f)(n)(t) Shrimp Salmon Roll, Wakame, Miso, Ikura *no rice * no nori and Alcohol	390₺
Chirashi Roll Karışık Deniz Mahsulleri Roll, Mevsim Balıkları, Plum Mayonez ve Alkol (b)(c)(d)(f)(ö)(t) Mixed Seafood Roll, Seasonal Fish, Plum Mayonnaise and Alcohol	390₺
Negi Toro Yağlı Ton Balığı, Taze Soğan ve Alkol (d)(t) Fatty Tuna and Spring Onions and Alcohol	410₺
Beef Roll Dana Kaburga Roll, Susamlı Soya Sos ve Alkol (f)(n)(m)(t) Beef Ribs Roll, Sesame Soy Sauce and Alcohol	410₺
Fuji Roll Yılan Balığı, Unagi Sos ve Alkol (b)(d)(f)(t) Eel, Unagi Sauce and Alcohol	410₺
Ebiten Roll Tempura Karides, Tenkatsu, Ev yapımı Havuç Turşusu ve Alkol (a)(b)(c)(d)(f)(m)(t) Tempura Shrimp, Tenkatsu, Homemade Pickled Carrots and Alcohol	410₺
Soft Shell Crab Roll Yumuşak Kabuklu Yengeç, Wasabi Mayonez, Havuç Turşu ve Alkol (a)(b)(c)(d)(f)(m)(t) Soft Shell Crab, Wasabi Mayonnaise, Pickled Carrots and Alcohol	810₺
Bangkok Roll Tempura Kuşkonmaz, Mizuna Yaprığı, Tahin Sos ve Alkol (d)(f)(g)(t) Tempura Asparagus, Mizuna Leaf, Tahini sauce and Alcohol	370₺
Xiomi Roll Tempura Levrek, Lime, Mayonez ve Alkol (d)(c)(f)(g)(m)(l)(t) Tempura Seabass, Lime, Mayonnaise and Alcohol	370₺
Blue Bird Special Tempura Karides, Tenkasu, Acılı Limon Sos ve Alkol (b)(c)(d)(f)(g)(m)(n)(t) Tempura Shrimp, Tenkasu, Hot Lemon Sauce and Alcohol	415₺
Raijin Roll Somon, Unagi, Trüf mayonez ve Alkol (d)(g)(n)(t) Baked Salmon, Truffle Mayonnaise and Alcohol	380₺

*Soya Kağıdı Seçeneği ile



TEMPURA

Yasai Tempura

Sebze Tempura, Mevsim Sebzeleri, Ten Suyu ve Alkol (t)
Vegetable Tempura, Seasonal Vegetables, Deeping and Alcohol

330₺

Ebi Tempura

Karides Tempura, Ten Suyu ve Alkol (a)(b)(c)(d)(f)(m)(n)(t)
Shrimp Tempura, Deeping and Alcohol

485₺

Spicy Shrimp

Acılı Karides Tempura, Baharatlı Mayonez and Frenk Soğan (a)(b)(c)(d)(f)(m)(n)(t)
Spicy Shrimp Tempura, Spicy Mayonnaise and Chives

600₺

Crispy Squid

Kızarmış Çıtır kalamar, Yuzu, Kişniş Mayonez ve Alkol (c)(d)(f)(n)(t)
Fried Crispy Squid, Yuzu Coriander Mayonnaise and Alcohol

595₺

Tebasaki

Tavuk Kanadı Tatlı Acı Soslu, Sweet Chili Sos ve Alkol (b)(d)(f)(n)(t)
Chicken Wings with Sweet Chili Sauce, Sweet Chili Sauce and Alcohol

445₺

Rock Shrimp

Chili Mayonez, Lime, Bıçme Soğan ve Alkol (b)(d)(f)(n)(t)
Chili Mayonnaise, Lime, Chieves Onion and Alcohol

540₺

SASHIMI (3PC)

Toro

Yağlı Ton Balığı (d)(t)
Fatty Tuna

355₺

Chu-toro

Yarım Yağlı Ton Balığı (d)(t)
Half Fat Tuna

335₺

Akami

Ton balığı (d)(t)
Tuna

280₺

Sake

Somon (d)(t)
Salmon

240₺

Suzuki

Levrek (d)(t)
Seabass

240₺

Hamachi

Akya Balığı (d)(t)
Akya (Whitefish)

280₺

Ebi

Karides (d)(t)
Shrimp

310₺

Unagi

Yılan Balığı (d)(t)
Eel

315₺

NIGIRI (2PC)

Toro Yağlı Ton Balığı (d)(t) Fatty Tuna	310₺
Chu-Toro Yarım Yağlı Ton Balığı (d)(t) Half Fat Tuna	280₺
Akami Ton balığı (d)(t) Tuna	250₺
Sake Somon (d)(t) Salmon	230₺
Suzuki Levrek (d)(t) Seabass	250₺
Hamachi Akya Balığı (d)(t) Yellowtail	280₺
Ebi Karides (d)(t) Shrimp	280₺
Unagi Yılan Balığı (d)(t) Eel	310₺
Beef Gunkan Beef Tartar, Trüf ve Trüf Mayonez (f)(n)(m)(t) Beef Tartare, Truffle and Truffle Mayonnaise	305₺
Seared Salmon Nigiri Pürmüzlenmiş Somon,Acılı Mayonez ve İkura (c)(d)(f)(t) Sealed Grilled Salmon, Spicy Mayonnaise and Ikura	310₺
Seared Chu-toro Pürmüzlenmiş Yağlı Ton Balığı, Beluga Havyarı (d)(f)(t) Sealed Grilled Fatty Tuna Fish, Beluga Caviar	400₺
Seared Beef Nigiri Pürmüzlenmiş Dana Bonfile, Trüf (c)(f)(m)(t) Sealed (Grilled) beef tenderloin, Truffle	310₺
Beluga Havyarı 5 gr (t) Beluga Caviar 5g	610₺
Taze Trüf Mantarı 5 gr (t) Fresh Truffle 5g	440₺

CHEF'S STYLE

4/6 Types Nigiri (d)(t)

780₺/1100₺

4 /6 Types Sashimi (d)(t)

1000₺/1350₺

Daikoku Menu (a-r)(t)

2500₺

*Şefin seçtiği özel yemekler

*Chef's Choice's (For 1 person) (a-r)

ROBATA

Rib-Eye

1100₺

Antrikot, Lime Ponzu Sos ve Alkol (d)(f)(t)

Entrecôte, Lime Ponzu Sauce and Alcohol

Sesame Beef

900₺

Izgara Bonfile, Acılı Soya Sos ve Susamlı Taze Soğan (f)(n)(t)

Grilled Tenderloin, Spicy Soy Sauce and Sesame Scallions

Antrikot

890₺

Trüf Ponzu ve Çıtır Pırasa (f)(c)(m)(n)(t)

Truffle Ponzu and Crispy Leeks

Spicy Lamb Chops

1200₺

Kuzu Pirzola, Acılı Miso Sos ve Alkol (a)(f)(n)(t)

Lamb Chops, Spicy Miso Sauce and Alcohol

Beef Skewers

530₺

Dana Şiş, Yuzu sos, Japon Baharatı ve Alkol (f)(a)(n)(d)(t)

Beef Skewers, Yuzu Sauce, Japanese Seasoning and Alcohol

Chicken Wings

450₺

Tavuk Kanat, Yuzu Kosho Sos ve Alkol (f)(n)(t)

Chicken Wings, Yuzu Kosho Sauce and Alcohol

Chicken Skewers

360₺

Tavuk Şiş, Yakitori Sos ve Alkol (f)(n)(t)

Chicken Skewers, Yakitori Sauce and Alcohol

Yuzu Blackcod

1100₺

Izgara Morina Balığı, Yuzu Miso Sos ve Alkol (d)(f)(n)(t)

Blackcod, Yuzu Miso Sauce and Alcohol

Salmon Teriyaki

790₺

Izgara Somon, Teriyaki Sos ve Alkol (d)(f)(t)

Grilled Salmon, Teriyaki Sauce and Alcohol

Seabass Jalapeno

790₺

Izgara Levrek, Pürmüzlenmiş Domatesler, Jalapeno Zencefil Sos ve Alkol (d)(f)(l)(n)(t)

Grilled Seabass, Torched Tomatoes, Jalapeno Ginger Sauce and Alcohol

Grill Jumbo Shrimp

1050₺

Izgara Jumbo Karides, Yuzu Kosho Sos ve Alkol (b)(d)(t)

Grilled Jumbo Shrimp, Yuzu Kosho Sauce and Alcohol

Baby Chicken

610₺

Miso Sos ve Alkol (f)(n)(t)

Miso Sauce and Alcohol

Antrikot Skewers

810₺

Antrikot Şiş, Sweet Chili Sos ve Alkol (f)(d)(n)(t)

Rib-eye Skewers, Sweet Chili Sauce and Alcohol

Grill Octopus

1100₺

Izgara Ahtapot, Konfi Sarımsak Sos, Çıtır Kinoa ve Alkol (c)(d)(f)(t)

Grilled Octopus, Confit Garlic Sauce, Crispy Guinoa and Alcohol

ROBATA VEGETABLE

Grill Asparagus Kuşkonmaz, Wafu Sos (f)(n)(l)(t) Asparagus, Wafu Sauce	380₺
Roasted Potatoes Kumpir Patates,Yuzu Cream (f)(g)(n)(t) Baked Potatoes, Yuzu Cream	290₺
Grill Mushroom Skewars Mantar Şiş, Tereyağ Soğan Sos ve Alkol (f)(g)(t) Mushroom Skewers, Butter Onion Sauce and Alcohol	330₺
Grill Artichoke Enginar Kalbi, Acılı Wafu Zencefil Sos ve Alkol (t) Artichoke Hearts, Spicy Wafu Ginger Sauce and Alcohol	330₺
Grill Corn Izgara Mısır ve Alkol (f)(n)(t) Grilled Corn and Alcohol	330₺
Taze Trüf Mantarı 5 gr(t) Fresh Truffle 5g	450₺

DESSERT

Chocolate Souffle Çikolata Suffle, Vanilyalı Dondurma (c)(g)(a)(t) Chocolate Suffle, Vanilla Ice Cream	355₺
Matcha Cheesecake Japon Cheesecake, Matcha Sos (c)(g)(a)(t) Japanese Cheesecake, Matcha Sauce	355₺
Yuzu Cheesecake Yuzu Cheesecake, Vişne Sos (g)(a)(t) Yuzu Cheesecake, Cherry Sauce	355₺
Bluebird Platter 2 çeşit tatlı, dondurma ve meyve (c)(g)(t) 2 types of desserts, ice cream and fruit	950₺
Mochi Çeşitleri (2pc) Mango (g)(t), Hindistan Cevizli (g)(t), Çilek (g)(t), Vanilya (g)(t), Çikolata (g)(t) Coconut (g)(t) Mango (g)(t) Strawberry (g)(t) Vanilla (g)(t) Chocolate (g)(t)	280₺
Dondurma (2pc) Matcha (c)(g)(t), Vanilya(c)(g)(t), Çilek (c)(g)(t), Çikolata (c)(g)(t) Matcha (c)(g)(t) Vanilla (c)(g)(t) Strawberry(c)(g)(t) Chocolate (c)(g)(t)	280₺
Sorbe (2pc) Yuzu, Frambuaz, Mango, Vişne Dondurma Yuzu, Cranberry, Mango, Sour Cherry Ice Cream	280₺

ALERJEN UYARILARI

Gluten içeren tahıllar **(A)** Cereals containing gluten
Kabuklular **(B)** Crustaceans
Yumurta ve Balık ve balık ürünleri **(C)** Eggs and egg products
Balık ve balık ürünleri**(D)** **Fish and fish products**
Yerfıstığı ve yer fıstığı ürünleri **(E)** Peanuts and peanut products
Soya fasulyesi ve soya fasulyesi ürünleri **(F)** Soybeans and soybean products
Süt ve süt ürünleri (laktoz değil) **(G)** Milk and dairy products (excluding lactose)
Sert kabuklu meyveler **(H)**. Nuts
Kereviz ve kereviz ürünleri **(L)** Celery and celery products
Hardal ve hardal ürünleri **(M)** Mustard and mustard products
Susam tohumu ve susam tohumu ürünleri **(N)** Sesame seeds and sesame seed products
Kükürt Dioksit ve sülfidler **(O)** Sulfur Dioxide and sulfides
Acı Bakla ve acı bakla ürünleri **(P)** Lupines and lupine products
Yumşakçalar ve ürünleri **(R)** Lupines and products
İthal ürün **(S)** Imported Product
Yerli ürün **(T)** Local Product

**BLUE
BIRD**

 [bluebird_sushicocktailbar](#)