

**BARVIKHA**  
HOTEL & SPA

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## HOTEL & SPA

### JAPANESE CUISINE

FOR SASHIMI, SUSHI AND ROLLS

WE USE THE HIGHEST QUALITY BLUEFIN TUNA FROM JAPAN

#### SASHIMI

|                                                       |           |         |
|-------------------------------------------------------|-----------|---------|
| SCALLOP                                               | 60/20 g   | 1 600 ₺ |
| CRAB                                                  | 60/20 g   | 2 700 ₺ |
| RED SHRIMP                                            | 60/20 g   | 3 500 ₺ |
| SALMON BACK                                           | 60/20 g   | 1 550 ₺ |
| TUNA                                                  | 60/20 g   | 2 800 ₺ |
| SEA EEL                                               | 50/20 g   | 2 550 ₺ |
| RIVER EEL                                             | 50/20 g   | 1 050 ₺ |
| LAKEDRA                                               | 60/20 g   | 2 750 ₺ |
| ASSORTED (tuna, lakedra, salmon, red shrimp, scallop) | 150/120 g | 5 900 ₺ |

#### SUSHI

(2 pieces per serving)

|                                                        |       |         |
|--------------------------------------------------------|-------|---------|
| RED SHRIMP                                             | 60 g  | 2 450 ₺ |
| SALMON BACK                                            | 60 g  | 950 ₺   |
| SALMON BELLY                                           | 60 g  | 950 ₺   |
| TUNA                                                   | 60 g  | 1 650 ₺ |
| SEA EEL                                                | 60 g  | 1 650 ₺ |
| RIVER EEL                                              | 60 g  | 850 ₺   |
| SCALLOP                                                | 60 g  | 1 050 ₺ |
| LAKEDRA                                                | 60 g  | 1 790 ₺ |
| CRAB                                                   | 60 g  | 1 650 ₺ |
| ASSORTED №1 (salmon, eel, scallop, tuna, avocado)      | 185 g | 2 900 ₺ |
| ASSORTED №2 (lakedra, crab, red shrimp, tuna, avocado) | 150 g | 3 700 ₺ |

#### GUNKANS

(2 pieces per serving)

|              |         |         |
|--------------|---------|---------|
| SCALLOP      | 65 g    | 1 050 ₺ |
| CRAB         | 70 g    | 1 650 ₺ |
| RED SHRIMP   | 70 g    | 2 650 ₺ |
| SALMON BACK  | 70 g    | 1 050 ₺ |
| SALMON BELLY | 70 g    | 1 150 ₺ |
| TUNA         | 70 g    | 1 750 ₺ |
| SEA EEL      | 50/20 g | 1 900 ₺ |
| RIVER EEL    | 50/20 g | 850 ₺   |

#### SOUPS

|              |       |         |
|--------------|-------|---------|
| MISO IN THAI | 420 g | 1 250 ₺ |
| TOM YUM      | 470 g | 1 800 ₺ |

#### SALAD

|         |       |       |
|---------|-------|-------|
| HIYASHI | 100 g | 850 ₺ |
|---------|-------|-------|

#### ROLLS

|                                                                                                |       |         |
|------------------------------------------------------------------------------------------------|-------|---------|
| PHILADELPHIA (rice, salmon, cheese, cucumber, red caviar)                                      | 175 g | 2 450 ₺ |
| CALIFORNIA (rice, crab, avocado, tobiko, mayonnaise)                                           | 140 g | 2 600 ₺ |
| CRISPY SHRIMP (rice, shrimp, tobiko, wasabi sauce, batter, crackers)                           | 170 g | 1 600 ₺ |
| CRAB, AVOCADO (rice, crab, avocado, mayonnaise, red caviar)                                    | 215 g | 3 250 ₺ |
| SCALLOP, EEL, TRUFFLE (rice, scallop, eel, avocado, mayonnaise, teriyaki sauce, truffle)       | 210 g | 3 150 ₺ |
| WARM ROLL SALMON, EEL (rice, salmon, eel, avocado, cucumber, cheese, batter, crackers, tobiko) | 155 g | 1 900 ₺ |
| SCALLOP, SALMON (rice, salmon, scallop, cheese, cucumber, tobiko, spicy sauce, red caviar)     | 180 g | 2 300 ₺ |
| TUNA, SEAWEED (rice, tuna, cucumber, seaweed, ginger cream, shiso sauce, sesame)               | 150 g | 3 150 ₺ |