

Akira Back

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.

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

Instagram: @akirabackistanbul | istanbulakiraback.com

Akira Back

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TASTING MENU

Minimum 2 People / Priced Per Person

GREATEST HITS OMAKASE

9-Course Menu Featuring Chef Akira's Signature Dishes

(SOUP & SALAD)

MISO SOUP

Tofu, Seaweed, Spring Onion

550฿

SPICY MISO SOUP

Shrimp, Mussel, Seaweed, Spring Onion

650฿

HOUSE SALAD

Mixed Mesclun, Tomato, Beets, Carrot, Radish, Balsamic Ginger Dressing

810฿

OSHITASHI SPINACH SALAD

Spinach, AB Sesame Dressing, Rayu

920฿

HOUSE SALAD TATAKI

(5 pcs. Seared Tuna or Salmon)
Mixed Mesclun, Balsamic Ginger Dressing

1.150฿

TRUFFLE SALAD

Fresh Truffle, Grilled Baby Romaine, Parmesan Tuile, Herb Yogurt Dressing, Aged Balsamic

1.350฿

LOBSTER SALAD

Canadian Lobster, Red Prawn Oil, Grilled Citrus Segment, Aged Balsamic

2.850฿

COLD

AB TUNA PIZZA

Umami Aioli, Micro Shiso, White Truffle Oil, Add Shaved Fresh Truffle (450฿ per gram)

1.700฿

SEABASS CEVICHE

Jalapeño Dashi, Rice Puff, Coriander

990฿

AB TUNA TATAKI

Kizami Wasabi, Onion, Mustard Miso

990฿

AB SALMON TATAKI

Kizami Wasabi, Onion, Mustard Miso

990฿

AGED TORO CAVIAR

Two Weeks Aged Toro, Caviar, Sherry Vinegar Gel, Red Prawn Oil

1.950฿

SCALLOP CEVICHE

Hokkaido Scallop, Sweet Lemon Dressing, Capers Salad

1.350฿

DRY AGED BEEF TATAKI

Gochujang-Miso Aged Steak, Nanbanzu, Chives Oil, Fresh Truffle, Parmesan

1.850฿

WHITEFISH CARPACCIO

Beets, Tomato, Jalapeño, Micro Green Nanbanzu

990฿

JAPANESE YELLOWTAIL SERRANO

Japanese Hamachi, Citrus Soy, Cherry Tomato Onion Salsa

1.600฿

BEEF TARTAR

Caviar, Fresh Truffle, Umami Soy, Brioche

1.990฿

TACOS (2PCS)

AB BEEF TACO

Marinated Bulgogi, Cilantro, Jalapeño, Roasted Tomato Ponzu

850฿

AB TUNA TACO

Spicy Tuna, Wasabi Mayo, Serrano

850฿

ALASKAN KING CRAB TACO

Alaskan King Crab, Jalapeño, Cilantro Tomato Salsa

1.500฿



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.

All prices are in TL and VAT is included.

NAZO 9 Chef's Signature Mystery Box

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

5.000฿

HOT

EDAMAME SALT 🍱🌱🌱

Maldon Sea Salt

450฿

EDAMAME KIMCHI 🍱🌱🌱🌱

Spicy Kimchi Butter

490฿

EGGPLANT MISO 🍱🌱🌱

Den-Miso Glazed Eggplant, Roasted Sesame, Pickled Beets

850฿

TEMPURA BROCCOLINI 🍱🌱🌱

Baby Broccoli, Balsamic Dressing, Chimichurri Sauce, Garlic Chips

890฿

CRISPY CALAMARI 🍱🌱🌱🌱

Jalapeño, Mae Ploy, Lime, Togarashi

1.200฿

ITAMEMONO SHISHITO 🍱🌱🌱🌱

Sweet Shishito Peppers, Miso Honey, Sesame Seeds

1.200฿

ROCK SHRIMP 🍱🌱🌱🌱🌱

Gochujang Aioli, Chives

1.300฿

GRILLED OCTOPUS 🍱🌱🌱🌱🌱🌱

Potato Foam, Salsa Verde, Chipotle Sauce

1.550฿

AB PRAWN GYOZA 🍱🌱🌱🌱

Marinated Prawn, Spring Onion

990฿

PRAWN TEMPURA 🍱🌱🌱🌱

6 pcs Prawn Tempura, Seasonal Vegetables, Soy Dashi

1.550฿

LOBSTER TEMPURA 🍱🌱🌱🌱

Pickled Onion, Jalapeño, Apple, Amazu Ponzu

2.750฿

ROBATA & MAINS

LAMB CHOPS 🍱🌱🌱🌱

Smoked Jalapeño, Anticucho Sauce, Crispy Potato

1.950฿

GRILLED SALMON (150gr) 🍱🌱🌱🌱

Spinach, Orange Miso, Nori Cracker

1.300฿

FILLET TOBANYAKI (150 gr) 🍱🌱🌱🌱

Beef Tenderloin, Japanese Mushroom, Umami Sauce, Truffle Oil

2.350฿

SCALLOPS ON THE HALF SHELL (2PCS) 🍱🌱🌱🌱🌱

Kimchi, Veal Bacon, Parmesan, Spicy Gochujang Butter

2.000฿

45 DAYS DRY AGED RIBEYE STEAK 🍱🌱🌱

200g Aged Rib Eye Steak, Daily Fresh Banchan, Hibachi Grill

5.750฿

WAGYU STRIPLOIN ISHIYAKI 🍱🌱🌱

200g Australian Wagyu Striploin MS 8-9, Daily Fresh Banchan, Hot Stone

9.900฿

RIBEYE (400gr) 🍱🌱🌱🌱

Premium Beef, Kizami Wasabi Butter

5.500฿

MISO BLACK COD 🍱🌱🌱

Yuzu Foam, Pickled Cauliflower, Den-Miso

2.800฿

SEARED MARMARA SEABASS (140gr) 🍱🌱🌱🌱🌱

Soy Beurre Blanc, Leeks, Mixed Mushroom

1.450฿

TSUKUNE 🍱🌱🌱

Chicken Meatball, Tare, Buldak Sauce, Chives

990฿

LOBSTER YAKITORI 🍱🌱🌱

Canadian Lobster Yaki, Gochujang Bisque, Corinander Salad

3.500฿

DYNAMITE PRAWN 🍱🌱🌱

Tiger Prawn, Dynamite Sauce, Grilled Lime, Pickled Vegetables

1.350฿



Fish



Soy



Egg



Gluten



Mustard



Shellfish



Sesame



Nuts



Dairy



Vegan



Vegetarian



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SIDES

JAPANESE MUSHROOMS     
Mixed Mushroom, Chives, Yuzu Soy Butter

570₺

POTATO PUREE  
Truffle Oil, Chives

550₺

BRUSSELS SPROUTS    
Spicy Kimchi Glazed, Rice Puffs

620₺

MUSHIMONO BROCCOLINI 
Baby Broccolini, Truffle Honey Dressing,
Mustard Dressing

650₺

SIGNATURE ROLLS

COW - WOW (8PCS)     
Braised Short Rib, Asian Slaw

1.200₺

PERFECT STORM (8PCS)        
Shrimp Tempura, Spicy Tuna, Salmon Aburi,
Cucumber, Mango Salsa, Chipotle Mayo

1.150₺

HOT MESS (6PCS)        
Crab, Avocado, Sashimi Poke, Hiyashi Wakame,
Spicy Ponzu Aioli

1.150₺

CRUNCH TIGER ROLL (8PCS)      
Ebi, Shrimp Tempura, Cucumber, Avocado,
Truffle Aioli, Eel Sauce, Crispy Potato

1.150₺

RED DRAGON (8PCS)        
Shrimp Tempura, Spicy Crab, Avocado,
Cucumber, Tuna, Tenkatsu, Eel Sauce

1.300₺

BROTHER FROM ANOTHER MOTHER (8PCS)
       

1.850₺

Unagi Kabayaki, Anago Tempura, Cucumber
Foie Gras, Eel Sauce

AB SPIDER (6PCS)        
Soft Shell Crab, Cream Cheese, Cucumber,
Avocado, Pickled Carrot, Spicy Eel Sauce

1.350₺

HAMAMANGO ROLL   
Hamachi, Kanikama, Mango Chutney, Lime,
Eel Sauce

1.150₺

AB HAND ROLL     
Chef's Choice Daily Fresh Seafood & Caviar

2.850₺

NIGIRI (2PCS) SASHIMI (3PCS)

FATTY TUNA (Toro) 

850₺

TUNA (Maguro) 

790₺

SALMON (Sake) 

650₺

SEABASS (Suzuki) 

550₺

JAPANESE YELLOWTAIL (Hamachi) 

950₺

FRESH WATER EEL (Unagi) 

850₺

SCALLOP (Hotate)

790₺

STEAM OCTOPUS (Tako)

650₺

AKA RED SHRIMP (Ebi)

850₺



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Soy



Egg



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AB COMBO PLATTERS



SASHIMI

6 Kinds of Chef's Selected Sashimi

2.500€

SUSHI

6 Pieces of Chef's Selected Nigiri + Chef's Choice Roll

2.500€

ABURI SUSHI

6 Pieces of Chef's Selected Nigiri Torched + Chef's Choice Cooked Roll

2.500€

AKIRA SAMPLER

6 Kinds of Chef's Selected Sashimi, Nigiri + Signature Roll

4.000€

FRIED RICE

Add Fresh Shaved Truffle (450€ per gram)

BEEF FRIED RICE

Seasonal Vegetables, Egg, Chives, Garlic Chips

990€

KIMCHI FRIED RICE

Seasonal Vegetables, Beef Bacon, Crispy Onion, Egg, Chives

910€

SEAFOOD FRIED RICE

Seasonal Vegetables, Egg, Chives

990€

KING CRAB FRIED RICE

Alaskan King Crab, Seasonal Vegetables, Egg

1.250€

VEGAN MENU

EDAMAME SALT

Sea Salt

450€

VEGAN JAPANESE MUSHROOM

Mixed Mushroom, Chives, Yuzu Soy

570€

VEGAN MISO SOUP

Tofu, Seaweed, Green Onion

550€

VEGAN SPECIAL ROLL

Chef's Special Vegan Roll

1.200€

HOUSE SALAD

Mixed Mesclun, Tomato, Beet, Radish, Carrot, Balsamic Ginger Soy Dressing

810€

VEGAN FRIED RICE

Vegetables, Chives

950€



Fish



Soy



Egg



Gluten



Mustard



Shellfish



Sesame



Nuts



Dairy



Vegan



Vegetarian



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VEGETARIAN MENU Egg and Dairy are included

EDAMAME SALT   
Sea Salt

450฿

JAPANESE MUSHROOM    
Mixed Mushroom, Chives, Yuzu Soy Butter

570฿

VEGETARIAN MISO SOUP   
Tofu, Seaweed, Green Onion

550฿

POTATO PUREE  
Truffle Oil, Chives

550฿

OSHITASHI SPINACH SALAD      
Spinach, AB Sesame Dressing, Rayu

920฿

VEGETARIAN SPECIAL ROLL 
Chef's Special Vegetarian Roll

1.200฿

VEGETABLE FRIED RICE    
Vegetables, Egg, Chives

950฿

GLUTEN FREE MENU

EDAMAME SALT   
Sea Salt

450฿

GRILLED SALMON     
Spinach, Orange Miso, Nori Cracker

1.300฿

SEABASS CEVICHE  
Jalapeño Dashi, Red Onion, Rice Puff, Cilantro

990฿

GF SPECIAL ROLL 
Chef's Special Gluten Free Roll

1.200฿

GF SEAFOOD FRIED RICE      
Vegetable, Egg, Chives, Crispy Leek

990฿

SASHIMI COMBO   
6 Kinds of Chef's Selected Sashimi

2.500฿

MISO BLACK COD    
Yuzu Foam, Pickled Cauliflower, Den Miso

2.800฿

SUSHI COMBO    
6 Pieces of Chef's Selected Nigiri and Chef's Choice Roll

2.500฿



Fish



Soy



Egg



Gluten



Mustard



Shellfish



Sesame



Nuts



Dairy



Vegan



Vegetarian



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MARTINI

Dry Martini

Gordon's Gin, dry vermouth

870₺

Dirty Martini

Gordon's Gin, dry vermouth, olive juice

870₺

7 Spiced Martini ☕

Absolut Vodka, Kahlua, spiced chai concentrate, espresso

870₺

Espresso Martini ☕

Absolut Vodka, Kahlua, espresso

870₺

Apple Martini

Absolut Apple Vodka, dry vermouth, apple juice

870₺

French Martini

Absolut Vodka, Chambord, pineapple juice

870₺

Lychee Martini

Absolut Vodka, lychee liqueur, lychee puree

870₺

SIGNATURE COCKTAILS

Geisha

Malibu, Captain Morgan White Rum, Elderflower, Cointreau, oleo saccharum, yuzu, lime juice, butterfly tea syrup

920₺

Pink Lady

Gordon's Pink Gin, homemade strawberry extract, citrus blend

920₺

Kucha

Olmecca Silver, Limoncello, lime juice, pomegranate juice, grenadine, cinnamon

920₺

Seoul Garden

Gordon's Gin, Elderflower, lime juice, garden mix

920₺

Vanilla Sakura

Absolut Vanilla Vodka, Limoncello, yuzu juice, lime juice, hibiscus syrup

920₺

Omachi

Absolut Pears Vodka, Aperol, jasmine tea syrup, lemon juice, pineapple juice, lychee liqueur

920₺

Kyoto Drop

Captain Morgan White Rum, Cointreau, Captain Morgan Dark, passion fruit, lime juice, cranberry juice

920₺

Cognac Saidoka

Martell V.S., Cointreau, lemon juice, simple sugar syrup

990₺

Shimo

Gordon's Gin, Cointreau, lemon juice, Earl Grey syrup

920₺

Kanpai

Absolut Vanilla Vodka, lemon juice, simple sugar syrup, St. Germain, Prosecco

990₺

Please inform us about your food allergies.

All cocktails are hand-crafted using squeezed juices.

All prices are in TL and VAT is included.

ALL TIME CLASSICS

Paloma Olmeca Silver, grapefruit, lime juice, sparkling water, agave syrup	870₺	Whiskey Sour Jim Beam White, lime, oleo saccharum	870₺
Cosmopolitan Absolut Citron, Cointreau, cranberry juice, lime	870₺	Margarita Olmeca Silver, Cointreau, lime	870₺
Old Fashioned Jim Beam White, simple syrup, Angostura Bitters	870₺	Millionaire Mojito Captain Morgan Dark, Prosecco, lime, oleo saccharum, sparkling water, mint	990₺
Manhattan Jim Beam White, Martini Rosso, Angostura Bitters	870₺	Chandon Spritz Chandon, rosemary, orange	990₺
Lynchburg Lemonade Jack Daniel's, Cointreau, lime, 7up	870₺	Aperol Spritz Aperol, Prosecco, sparkling water	990₺

NON-ALCOHOLIC COCKTAILS

Virgin Mojito Classic / Green Apple / Passion Fruit / Forest Fruit	600₺
Maduro Pineapple juice, coconut milk, mango puree, lemon juice, coconut syrup	600₺
Mango Lemonade Mango, yuzu, lavender, apple juice, lemonade	600₺
Green Lantern Matcha, coconut, lime, pineapple juice	600₺

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SPIRITS

APERITIF

Martini Rosso, Dry, Bianco	700₺
Campari	700₺
Aperol	700₺

RAKİ

Yeni Rakı	550₺
Yeni Rakı Yeni Seri	570₺
Yeni Rakı Uzun Demleme 1937	570₺
Yeni Rakı Ala	590₺
Tekirdağ	590₺
Efe Gold	590₺
Beylerbeyi Göbek	630₺
Tekirdağ No:10	650₺

GIN

Gordon's	700₺
Gordon's Pink	700₺
Beefeater	720₺
Tanqueray	750₺
Bombay Sapphire	750₺
Tanqueray Flor de Sevilla	790₺
Plymouth	790₺
Tanqueray 10	850₺
Roku	880₺
Aviation	880₺
Gin Mare	910₺
Hendrick's	910₺
Monkey 47	940₺
Monkey 47 "Sloe"	960₺
Sakurao	990₺
Gardener	1.550₺

RUM

Captain Morgan White	700₺
Captain Morgan Dark	720₺
Bacardi Light	720₺
Bumbu	750₺
Bumbu X.O.	890₺
Zacapa 23 years	950₺
Diplomatico Reserva Exclusive	990₺

VODKA

Smirnoff	700₺
Smirnoff Green Apple	700₺
Stolichnaya	700₺
Absolut Citron	720₺
Absolut Pears	720₺
Absolut Vanilla	720₺
Absolut	720₺
Russian Standard	760₺
Russian Standard Platinum	900₺
Absolut Elyx	900₺
Ketel One	900₺
Haku	940₺
Tito's	940₺
Grey Goose	960₺
Belvedere	960₺
Kauffmann	1.100₺
Beluga	1.100₺
Beluga Transatlantic	1.390₺
Beluga Gold	2.750₺

TEQUILA

Olmea Blanco Silver	700₺
Olmea Gold	750₺
Herradura Plata	880₺
Volcan Blanco	900₺
Don Julio Blanco	900₺
Patron X.O. Cafe	880₺
Herradura Anejo	960₺
Patron Silver	1.200₺
Patron Anejo	1.400₺
Don Julio 1942	3.900₺
Del Maguey Vida Mezcal	1.100₺

COGNAC/ARMAGNAC/CALVADOS

Hennessy V.S.	1.100₺
Martell V.S.	1.100₺
Courvoisier V.S.	1.100₺
Hennessy V.S.O.P.	1.350₺
Remy Martin V.S.O.P.	1.350₺
Martell V.S.O.P.	1.350₺
Courvoisier V.S.O.P.	1.350₺
Hennessy X.O.	3.500₺
Martell X.O.	3.500₺
Courvoisier X.O.	3.500₺
Hennessy Paradis	11.200₺
Pera Magloire V.S. Calvados	1.100₺
Chateau De Ravignan Bas Armagnac	1.200₺

SAKE

SAKE GLASS

Gekkeikan Junmai	550₺
Ozeki Sake	550₺

SAKE CARAFE

Gekkeikan Junmai	1.680₺
Ozeki Sake	1.680₺

SAKE BOTTLE

Momokawa Tokubetsu Junmai	7.900₺
Gekkeikan Daiginjo	6.600₺
Ozeki Sake	6.600₺

WHISKEY

SCOTCH WHISKEY

J&B	700₺
Johnnie Walker Red Label	700₺
Ballantine's	720₺
Ardmore Legacy	750₺
Dimple Golden Selection	750₺
Johnnie Walker Black Label	790₺
Chivas Regal 12 years	810₺
Johnnie Walker Double Black	840₺
Monkey Shoulder	870₺
Johnnie Walker Gold Label	990₺
Johnnie Walker 18 years	1.250₺
Chivas Regal 18 years	1.300₺
Royal Salute 21 years	3.300₺
Johnnie Walker Blue Label	3.800₺
Chivas Regal 25 years	5.300₺

AMERICAN WHISKEY

Jim Beam White	740₺
Jim Beam Black	780₺
Jack Daniel's	810₺
Gentleman Jack	830₺
Woodford Reserve	870₺
Bulleit Bourbon	850₺
Maker's Mark	890₺
Knob Creek	960₺

SINGLE MALT

Singleton 12 years	880₺
Auchentoshan American Oak	940₺
Auchentoshan 12 years	960₺
Glenlivet 12 years	970₺
Glenfiddich 12 years	970₺
Glenmorangie 10 years	970₺
Talisker 10 years	970₺
Auchentoshan Three Wood	990₺
Aberlour 12 years	990₺
Bowmore 12 years	990₺
Singleton 15 years	1.150₺
Ardbeg 10 years	1.200₺
Glenlivet 15 years	1.200₺
Glenfiddich 15 years	1.200₺
Laphroaig 10 years	1.300₺
Aberlour 16 years	1.550₺
Bowmore 15 years	1.450₺
Macallan 12 years	1.550₺
Glenlivet 18 years	1.750₺
Glenfiddich 18 years	1.750₺
Lagavulin 16 years	1.750₺
Bowmore 18 years	1.950₺
Glenfiddich 21 years	4.100₺
Macallan 18 years	4.700₺

IRISH WHISKEY

Jameson	760₺
Tullamore Dew	760₺
Connemara 'Single Malt'	880₺

JAPANESE WHISKEY

The Chita 'Single Grain'	2.100₺
Hibiki 'Suntory'	2.650₺
Hibiki "Blossom Harmony"	3.500₺
Yamazaki 'Single Malt' 12 years	3.800₺

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GRAPPA

Nardelli
Nardini 15 years

790₺
1.200₺

DIGESTIVE & LIQUEUR

Baileys
Malibu
Jagermeister
Kahlua
Grappa
Amaretto
Fernet Branca
Sambuca
Cardinal Melon
Southern Comfort
Archers
Limoncello
Chambord
Safari
Drambuie
St. Germain
Cointreau
Absinthe

700₺
700₺
700₺
700₺
780₺
700₺
700₺
700₺
700₺
700₺
700₺
700₺
700₺
700₺
700₺
700₺
790₺
860₺

BEER

Clausthaler (Non-Alcoholic)
Tuborg
Efes Pilsen
Miller
Heineken
Kirin Ichiban
Asahi
Corona

525₺
480₺
480₺
540₺
570₺
570₺
570₺
590₺

SOFT DRINK

Pepsi Regular / Max
Seven Up
Yedigün
Ice Tea
Tonic
Red Bull
Freshly Squeezed Fruit Juice
Still Water 33 cl
Still Water 70cl
Sparkling Water 33cl
Sparkling Water 70cl
San Pellegrino 25cl
San Pellegrino 70cl

260₺
260₺
260₺
260₺
290₺
310₺
410₺
150₺
240₺
180₺
270₺
210₺
470₺

TEA AND COFFEE ☕

Turkish Tea
Turkish Coffee
Espresso
Macchiato ☕
Americano
Cappuccino ☕
Latte ☕

190₺
265₺
265₺
275₺
280₺
295₺
295₺