

WHAT IS ISSEI?

When The Sakura Maru Travelled From Japan And Landed On The Shores Of Peru In 1899 It Took More Than 800 People With It. Every Passenger Carried With Them The Recipes Of Their Favourite Dishes From Home, And When They'd Finished Working The Sugar Plantations, They Set To Bring Them To Life Once Again, Using Locally Sourced Ingredients.

The Japanese And Peruvians Had A Love Of Fresh Fish In Common, And It Was This That Would Become The Foundation Of Nikkei Cuisine. Just As The Japanese Traversed The Sea To Work On The Land, So Too Would Their Food Be Inspired By The Water And Married To Ingredients Grown In Peruvian Earth.



OMAKASE

A Culinary Journey Through Our Best Menu Items Curated By Our Executive Chef That He Changes Daily.

Short Omakase	595 DKK
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Long Omakase	695 DKK
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This Menu Is Designed For A Minimum Of 2 Guests. Price Is Per Person

Long Omakase + Wine Pairing	1295 DKK
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This Menu Is Designed For A Minimum Of 2 Guests. Price Is Per Person

If you have questions regarding allergens do not hesitate to ask us!

All prices are quoted in DKK incl. 25% tax

SHORT OMAKASE

SNACK

Patacones, Salsa Verde And Chulpi

STARTER

Salmon Tiradito With Aji Amarillo Sauce, Avocado Crème,
Shallot Onion And Coriander

MAIN COURSE

Striploin With Lemongrass Glaze And Anticuchera
Creamy Potato With Avocado And Roasted Onion

DESSERT

Suspiro With Lime, Almond And Mango-Passion Sorbet

LONG OMAKASE

SNACK

Patacones, Salsa Verde And Chulpi

STARTER

Hallibut Ceviche With Leche De Tigre, Red Onion, Avocado,
Mango, Chulpi Corn, Chili Coriander

Salmon Tiradito With Aji Amarillo Sauce, Avocado Crème,
Shallot Onion And Coriander

MAIN COURSE

Pork Katsu With Pickle Daikon And Katsu Sauce
Striploin With Lemongrass Glaze And Anticuchera
Creamy Potato With Avocado And Roasted Onion

Grilled Padron

DESSERT

Suspiro With Lime, Almond And Mango-Passion Sorbet

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SHORT VEGETARIAN OMAKASE

SNACK

Patacones, Salsa Verde And Chulpi

STARTER

Mushroom Tiradito With Aji Amarillo Sauce, Avocado Crème,
Shallot Onion And Coriander

MAIN COURSE

Katsu Vegetarian

Creamy Potato With Avocado And Roasted Onion

DESSERT

Suspiro With Lime, Almond And Mango-Passion Sorbet

LONG VEGETARIAN OMAKASE

SNACK

Patacones, Salsa Verde And Chulpi

STARTER

Sweet Potato Korokke With Goma Dressing, Spring Onion And Sesame
Mushroom Tiradito, Ponzu And Avocado Cream

MAIN COURSE

Vegetarian Katsu With Katsu Sauce And Daikon

Miso Cauliflower

Creamy Potato With Avocado And Roasted Onion

Grilled Padron

DESSERT

Suspiro With Lime, Almond And Mango-Passion Sorbet

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