

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	575 DKK
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Long Omakase	675 DKK
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Long Omakase + Wine Pairing	1195 DKK
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If you have questions regarding allergens do not hesitate to ask us!

All prices are quoted in DKK incl. 25% tax

SNACKS

Issei Mix 🌱	65 DKK
Yuca Fries With Shichimi Togarashi And Chili Mayo 🌱	80 DKK
Grilled Padron 🌱	80 DKK
Edamame With Yuzu Glaze And Roasted Sesame 🌱	65 DKK
Patacones, Salsa Verde & Chulpi Dressing 🌱	80 DKK




PLATES

Salmon With Miso Glaze And Tozazu	190 DKK
Beef Saltado	185 DKK
Pork Katsu With Pickle Daikon And Katsu Sauce 🌿	185 DKK
Vegetarian Katsu With Pickle Daikon And Katsu Sauce 🌱 🌿	165 DKK
Miso Cauliflower With Ponzu And Avocado Cream 🥛 🌿	165 DKK
Karaage With Goma-Aioli Spring Onion And Sesame Seeds	165 DKK

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🌱 Vegetarian 🌿 Gluten 🥛 Lactose

RAW

Ceviche Of Cod With Leche De Tigre, Red Onion, Avocado, Mango, Chulpi Corn, Chili Coriander	165 DKK
Beef Tataki Served With Wakame, Ponzu, Spring Onion, Roasted Sesame Seeds And Kizami-Wasabi Emulsion	175 DKK
Salmon Tiradito With Aji Amarillo Sauce, Avocado Crème, Shallot Onion And Coriander	165 DKK
Mushroom Tiradito With Shimeji, Aji Amarillo Sauce, Avocado Cream, Shallot Onion And Coriander 	165 DKK



GRILL

Striploin With Lemongrass Glaze And Anticuchera	245 DKK
Lamb Cutlets With Criolla Sauce	245 DKK
Grilled Pulpo With Aji Amarillo And Criolla	180 DKK
Chicken Anticucho With Aji Verde	165 DKK

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 Vegetarian  Gluten  Lactose

SIDES

- Creamy Potato With Avocado And Roasted Onion 🌿 🥛 165 DKK
- Salad With Red Onion, Mix Cherry, Lime, Quinoa, Mango, Coriander And Ponzu 🌿 🥛 🌿 145 DKK
- Chaufa Rice 🌿 105 DKK
- Charred Bimi 🌿 80 DKK
- Pan Chapla Bread With Flavored Butter 🌿 🥛 🌿 80 DKK
- Zucchini Salad With Tempura Crisp And Cheese 🥛 🌿 145 DKK



DESSERTS

- Peruvian Chocolate Cake & Pistachio Ice Cream 🥛 🌿 130 DKK
- Banana Yuzu Ice Cream, Meringue & Granola 🥛 🌿 120 DKK
- Suspiro With Lime, White Chocolate Crunch & Mango-Passion Sorbet 🥛 105 DKK

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