

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

All prices are quoted in DKK incl. 25% tax

SNACKS

Yuca Fries With Shichimi Togarashi And Chili Mayo 🌿	95 DKK
Patacones, Salsa Verde & Chulpi Dressing 🌿	95 DKK
Edamame With Yuzu Glaze And Roasted Sesame 🌿	75 DKK



RAW

Hallibut Ceviche With Leche De Tigre, Red Onion, Avocado, Mango, Chulpi Corn, Chili And Coriander	185 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	175 DKK
Mushroom Tiradito With Shimeji, Aji Amarillo Sauce, Avocado Cream, Shallot Onion And Coriander 🌿	175 DKK



PLATES

Salmon With Miso Glaze And Tozazu	195 DKK
Beef Saltado	195 DKK
Pork Katsu With Pickled Daikon And Katsu Sauce 🌿	195 DKK
Vegetarian Katsu With Pickle Daikon And Katsu Sauce 🌿 🌿	175 DKK
Miso Cauliflower With Ponzu And Avocado Cream 🥛 🌿	175 DKK
Karaage With Goma-Aioli Spring Onion And Sesame Seeds	175 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
Zucchini Salad With Tempura Crisp And Cheese	🥛 🌿	145 DKK
Chaufa Rice	🌿	135 DKK
Grilled Padron	🌿	95 DKK
Charred Bimi	🌿	90 DKK
Flatbread With Flavored Butter	🌿 🥛 🌿	80 DKK



GRILL

Striploin With Anticuchera & Lemongrass Glaze		295 DKK
Lamb Cutlets With Criolla Sauce		295 DKK
Grilled Pulpo With Aji Amarillo And Criolla		245 DKK
Chicken Anticucho With Aji Verde		195 DKK



DESSERTS

Chocolate Cake Made With Peruvian Chocolate Served With Pistachio Ice Cream And Corn Flowers	🥛 🌿	130 DKK
Banana Yuzu Ice Cream, Meringue & Granola	🥛 🌿	120 DKK
Suspiro With Lime, Salted Almond Crunch & Mango-Passion Sorbet	🥛	120 DKK

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