

FROM SEA TO LAND

When the Sakura Maru travelled from Japan and landed on the shores of Peru in 1899 it took more than 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.

Traditional sushi and sashimi dishes were adapted and enhanced by Peruvian ingredients grown in the rich soil. Corn, potatoes, lime and chili brought new, earthy flavours and sweetness that complemented the fresh and clean fish & rice.

SNACKS

Issei Mix	125
Cancha Corn, Seaweed Tempura, Root chips, Luis Ponzu Mojo Dip 5,12,13, PB	
Patacones	85
Aji Amarillo Mayo 3,9	
Padron Peppers	99
Lemon Salt PB	
Chicken Karage	125
Rocoto Mayo 3,5,13	
Edamame	65
Lime Salt, Toasted Sesame 12, PB	

GRILL

Pluma	275
Chimichurri, Green Beans 12	
Beef Striploin	265
Ginger, Lemongrass Glace, Aji Verde Sauce 1,3,9,12,13	
Pulpo	225
Lemon, Lemon, Olive Mayo 3,4	
Chicken Antichuchera	215
Broccoli, Aji Panca 1,11,12,13	

PLATES

Chicken Tonkatsu	275
Yakimeshi Rice, Goma Aioli 3,5,12,13	
Miso Cod	285
Bomba Rice, Yellow Paste, Dashi, Yuzu 4,7	
Beef Saltado	279
Stir Fried Vegetables 5,13	
Cauliflower	239
Avocado Cream, Pickled Cucumbers, Ponzu 12,13, PB	

RAW

Salmon Tartare	199
Avocado, Green Tomatoes, Crispy Gyoza, Togarashi 4,5,12	
Issei Ceviche	215
Tuna, Salmon, Sea Bream, Avocado, Cancha Corn, Sesame, Lime 1,4	
Beef Tataki	215
Avocado cream 12,13	

SIDES

Yucca Fries	99
Shichimi Togarashi 3,12	
Quinoa Salad	65
Mango, Avocado, Ponzu 12,13, PB	
Yakimeshi Rice	69
Fried Rice 13, PB	
French Fries	75
PB	

DESSERTS

Mochi *Choice of 3 pc	119
Matcha, Vanilla, Mango, Chocolate, Black Sesame 3,5,7,12	
Chocolate Fondant	125
Passion Sorbet 3,5,7	
Ice Cream & Sorbet	65
Chocolate, Vanilla Ice Cream, Mango, Passion Sorbet, Granola, Caramel Sauce 3,5,7	

OMAKASE*

A culinary journey through 8 of our best menu
items divided in
4 SERVINGS

695 sek

*Served until 8:30 PM

WINE PAIRING 655 sek

BEER AND SAKÉ PAIRING 395 sek

SAKÉ PAIRING 455 sek