ISSEI

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 chilli brought new, earthy flavours and sweetness that complemented the fresh and clean fish & rice.

Contains Dairy Products, Contains Egg, Contains Nuts, Contains Peanuts, Contains Soy, Contains Sesame, Free from Gluten, Contains Gluten, Contains Celery, Contains Seafood, Contains Crustacean, Contains Mustard, Suitable For Vegans, Suitable for Vegetarians

Contains raw fish/raw eggs consuming raw or undercooked meats,poultry, seafood, shellfish or eggs may increase your risk of food borne illness and are marked with a star

All prices include 5% VAT, 10% Service charge, 7% Municipality fees

SMALL PLATES

EDAMAME — ฿ 39
Yuzu Kosho dipping sauce, toasted sesame, Maldon flakes

APERITIVO — ฿ 39
Banana and purple potato chips, chulpi corn, crisp nori seaweed, marlon sauce

PADRON PEPPERS — ฿ 50
Char grilled Padron peppers, Den Miso, Yuzu

DUO GUACAMOLE — ฿ 55
Crispy wonton crackers, quinoa pop, tomato pico de gallo, tofu

QUINOA KOROKKE — ฿ 45
Croquettes of quinoa, Andean sauce, truffle mayo

CHICKEN TONKATSU — ฿ 65
Breaded chicken breast sliced and served with a japanese BBQ sauce

NOBASHI KATAYFI SHRIMPS — ฿ 90
Kunafa rolled baked shrimps, with a medium-spiced rocoto chili mayo, pickles

OYSTERS — ฿ 135
6 pcs, locally sourced Dibba Bay oysters, chalakita, ikura

CEVICHES

CONCHAS ACEVICHADAS — ฿ 105
Fresh scallops, acevichada sauce, hajikami, black hijiki, ikura

SALMON TIRADITO — ฿ 70
Passion fruit and aji amarillo sauce, avocado mousse, ikura, wakame salad

TUNA CEVICHE NIKKEI — ฿ 160
Cubes of prime tuna akami, leche de tigre nikkei, smoked avocado and hijiki

SEA BASS CEVICHE — ฿ 75
Fresh cubes of seabass, leche de tigre, sweet potato puree, chulpi corn

MUSHROOM AND AVOCADO CEVICHE — ฿ 55
Enoki, oyster and portobello mushroom, veggie leche de tigre

BIGGER PLATES

SEABASS ISSEI — ฿ 140
Grilled seabass, anticuchera glaze, arroz meloso, peruvian chalakita, bisque

BEEF STRIPLOIN LOMO SALTADO — ฿ 105
Ginger garlic marinade, udon noodles, huancaina sauce

MISO LAMB CHOPS — ฿ 195
Den miso marinade, smoked eggplant, homemade pickles

CHAR-GRILLED BEEF RIBEYE — ฿ 245
Papas Bravas, Chargrilled Baby Leeks And Chimichurri

TOFU YASAI ITAME — ฿ 69
Udon noodles, braised tofu, enoki mushrooms, broccolini, served with Yuzu sauce

CHAUFA SELECTION
Fried rice with shitake mushrooms, beansprouts and peppers, pachikay sauce

CHICKEN — ฿ 85

SCALLOP — ฿ 95

BEEF — ฿ 135

SIGNATURE ISSEI NORI TACOS

TUNA CEVICHE — ฿ 99
Seaweed taco shells, akami tuna, leche de tigre nikkei, marlon sauce

KANI & AVOCADO — ฿ 99
Fresh crab lump meat, avocado, seaweed taco shells, mirasol sauce, red chili and chives

SALMON KIZAMI — ฿ 69
Kizami wasabi, leche de tigre nikkei, crispy black quinoa, seaweed taco shells, kizami wasabi

CRISPY SHRIMPS — ฿ 75
Crisp torpedo shrimps, seaweed taco shells, avocado, marlon sauce

CHICKEN KARAAGE — ฿ 65
Tempura fried chicken cubes, seaweed taco shells, ginger teriyaki sauce, hajikami, hijiki

MANGO & FUJI APPLE — ฿ 55
Seaweed taco shells, kagayaki rice, sweet mangoes and apples, furikake, hajikami, hijiki

PLATTERS

ISSEI TACO PLATTER — ฿ 220
Selection of mango and fuji apple, chicken karaage, salmon kizami, crispy shrimps, kani avocado tacos and tuna akami

ISSEI ANTICUCHO PLATTER — ฿ 305
Selection of shrimp, beef tenderloin, kimchi chicken, miso aubergine and mushroom anticucho

ANTICUCHOS

BEEF TENDERLOIN — ฿ 170
Smoked wagyu beef tenderloin morsels, anticuchera marinade, chimichurri, fried yuca

SHRIMP ANTICUCHO — ฿ 105
Pineapple chimichuri, pickled vegetables, shoyu-yuzu sauce

KIMCHI CHICKEN — ฿ 75
Chargrilled kimchi spice marinated chicken thighs, fresh daikon salad, yuzu juice

MISO AUBERGINE — ฿ 49
Japanese eggplant marinated in chili miso sauce, black hijiki, crispy potato

MUSHROOMS — ฿ 49
Oyster mushroom, shitake, portobello, den miso, hijiki, homemade pickles, chimichurri

DESSERTS

CHURROS — ฿ 40
Dulce de leche, cinnamon sugar dust

TRIO OF MOCHI ICE CREAMS — ฿ 75
Black sesame, mango and strawberry mochi ice creams, seasonal fruits

LUCUMA CHEESCAKE — ฿ 39
Lucuma fruit, pineapple compote

MATCHA CHEESECAKE — ฿ 39
Whipped coconut cream, matcha dust