

ISSEI

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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.

LITTLE BITES

- Aperitivo [38] (V)**
Banana And Purple Potato Chips, Chulpi Corn, Crisp Nori Seaweed, Marlon Sauce.
- Padron Peppers [49] (S, V, Vg)**
Char Grilled Padron Peppers, Den Miso.
- Edamame [39] (Sy, S, V, Vg)**
Yuzu Kosho Dipping Sauce, Toasted Sesame, Maldon Flakes.
- Duo Of Guacamole. [52] (V)**
Crispy Wonton Crackers, Quinoa Pop, Tomato Pico De Gallo.
- Oysters [105] [195] (Sf)**
6 Or 12 Pcs,Locally Sourced Dibba Bay Oysters, Chalakita, Ikura.

SMALL PLATES

- Quinoa Korokke [45] (V, S, E)**
Croquettes Of Quinoa, Andean Sauce, Truffle Mayo
- Wakame Kinwa Salad. [55] (V, Vg)**
Yuzu Dressing, Red And Black Quinoa, Wakame Seaweed, Cherry Tomato, Daikon, Wonton Crisps
- Mushroom And Avocado Ceviche. [55] (V, E, S)**
Enoki, Oyster And Portobello Mushroom, Veggie Leche De Tigre, Chulpi Corn, Chifles.
- Chicken Tonkatsu [62] (S, Sy, E)**
Breaded Chicken Breast Sliced And Served With A Japanese BBQ Sauce.
- Nobashi Katayfi Shrimps [88] (Sf, Sy, S)**
Kunafa Rolled Baked Shrimps, With A Medium-Spiced Rocoto Chili Mayo.
- Jalea De Mariscos [95] (Sf, Sy)**
Chicharron Squid, Prawns, Fish, Yuca Fries, Wasabi Tartare Sauce, Criolla Salad.

RAW PLATES

- Tuna Tiradito [135] (Sf, S, Sy)**
Prime Akami Tuna Slices With Truffle Yuzu Sauce, Chalakita Oriental, Seaweed Salad.
- Salmon Tiradito [65] (Sf, S)**
Passion Fruit Aji Amarillo Sauce, Avocado Mousse, Ikura.
- Tuna Ceviche Nikkei [155] (Sf, S, Sy)**
Cubes Of Prime Tuna Akami, Leche De Tigre Nikkei, Smoked Avocado Hijiki.
- Sea Bass Ceviche [72] (Sf, S)**
Fresh Cubes Of Seabass, Leche De Tigre, Sweet Potato Puree, Chulpi Corn.
- Conchas Acevichadas [98] (Sf, S)**
Fresh Scallops, Acevichada Sauce, Hajikami. Black Hijiki, Ikura

SIGNATURE ISSEI NORI TACOS

- Issei Taco Platter [210] (Sf, S, Sy, E)**
Selection Of Mango And Fuji Apple, Chicken Karaage, Salmon Kizami, Crispy Shrimps, Kani Avocado, Tuna Akami.
- Tuna Ceviche [95] (Sf, Sy, S, E)**
Seaweed Taco Shells, Akami Tuna, Leche De Tigre Nikkei, Marlon Sauce.
- Kani & Avocado [95] (Sf, E)**
Fresh Crab Lump Meat, Avocado, Crisp Nori, Mirasol Sauce, Red Chili And Chives.
- Salmon Kizami [65] (Sf, Sy, S, E)**
Kizami Wasabi, Leche De Tigre Nikkei, Crispy Black Quinoa, Kizami Wasabi.
- Crispy Shrimps [70] (Sf)**
Crisp Torpedo Shrimps, Seaweed Taco Shell, Avocado, Red Chili, Marlon Sauce.
- Chicken Karaage [62] (Sy, S, E)**
Tempura Fried Chicken Cubes, Seaweed Taco Shells, Ginger Teriyaki Sauce, Hajikami.
- Mango & Fuji Apple [50] (Sy, S, E)**
Crispy Seaweed Taco Shells, Kagayaki Sushi Rice, Sweet Mangoes And Apples, Furikake

ANTICUCHOS

- Issei Anticucho Platter [305] (Sf, S, Sy)**
Selection Of Halibut Fish, Beef Tenderloin, Kimchi Chicken, Miso Aubergine And Mushroom Anticucho.
- Pulpo [168] (Sf, Sy)**
Tender Octopus Tentacles Chargrilled, Anticuchera Marinade, Botija Olive Sauce, Choclo.
- Beef Tenderloin [165] (Sy, S)**
Smoked Wagyu Beef Tenderloin Morsels, Anticuchera Marinade, Chimichurri, Fried Yuca.
- Kimchi Chicken [70] (Sy, S)**
Chargrilled Kimchi Spice Marinated Chicken Thighs, Fresh Daikon Salad.
- Halibut [75] (S, Sy)**
Aji Carretillero Sauce, Salsa Criollla, Chimichurri.

- Miso Aubergine [48] (S, Sy)**
Japanese Eggplant Marinated In Chili Miso Sauce, Black Hijiki, Crispy Potato.
- Mushrooms [48] (Sy, S)**
Oyster Mushroom, Shitake, Portobello, Den Miso, Hijiki, Homemade Pickles.

BIGGER PLATES

- Seabass Issei [140] (Sf)**
Grilled Seabass, Anticuchera Glaze, Arroz Meloso, Peruvian Chalakita, Broccolini
- Miso Lamb Chops [185] (Sy, S)**
Den Miso Marinade, Sweet Potato Puree, Homemade Pickles.
- Tofu Yasai Itame [72] (Sy, S)**
Udon Noodles, Braised Tofu, Enoki Mushrooms, Shitake, Broccolini, Served With Kimchi Sauce.
- Beef Loin Lomo Saltado [98] (Sy, S, D)**
Ginger Garlic Marinade, Udon Noodles, Huancaína Sauce.
- Mayura Premium Series Ribeye [445] (S)**
Papas Bravas, Chargrilled Baby Leeks And Chimichurri.
- Pato Criollo [125] (Sy)**
Choclo Pepian, Confit Yuzu Glaze ,Criolla Salad.
- Ebi Hot Ceviche [90] (Sf)**
Poached Shrimps, Leche De Tigre, Shrimp Bisket.
- Hotate Chaufa [90] (Sf, S, Sy, E)**
Pan Seared Scallops, Fried Rice Of Shitake Mushrooms, Beansprouts And Peppers, Pachikay Sauce.

DESSERTS

- Churros [40] (D, E)**
Dulce De Leche, Cinnamon Sugar Dust.
- Trio Of Mochi Ice Creams [75] (D)**
Black Sesame, Mango And Lychee Mochi Ice Creams, Seasonal Fruits.
- Arroz Con Leche [38] (D, E)**
Green Apple Sorbet, Kataifi Dough.
- Matcha Cheesecake [40] (D, E)**
Served With Mango Compote And Raspberry.

All Prices Include 5%Vat, 10% Service Charge, 7% municipality fees
(a) Contains Alcohol, (n) Contains Nuts, (v) Suitable for Vegetarians, (d) Contains Dairy Products, (p) Contains Peanuts, (sy) Contains Soy, (s) Contains Sesame, (gf) Free From Gluten, (vg) Suitable For Vegans, (sf) Contains Seafood, (e) Contains Eggs
* 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