

## **OMAKASE**

A CULINARY JOURNEY THROUGH OUR BEST MENU ITEMS  
CURATED BY OUR EXECUTIVE CHEF THAT HE CHANGES  
DAILY

4 COURSES MENU (5 DISHES)  
480DKK

6 COURSES (8 DISHES)  
585DKK

6 COURSES (8 DISHES) + WINE PAIRING (4 GLASSES)  
995DKK

## **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.

## SNACKS



**CRISPY CHULPE**

30DKK



**CHIFLES CHIPS**

30DKK



**PATACONES, SALSA VERDE, AJI AMARILLO SAUCE**

70DKK

## RAW

**SALMON TATAKI**

**MARINATED PAPAYA, PASSIONFRUIT, JALAPENO SAUCE**

160DKK

**CURED TUNA TIRADITO**

**TOSAZU DRESSING, SEAWEED**

150DKK

**SEA-BREAM CEVICHE**

160DKK

## PLATES

**PAN FRIED SALMON**

**ROCOTO-TERIYAKI, HIJIKI SEAWEED**

175DKK

**SCALLOPS AND MUSSEL SUADO, YUCA, WAKAME**

150DKK

**DUROC PORK CHICHARRON, SMOKED EEL, KIZAMI WASABI**

195DKK

**BRAISED BEEF CHEEKS SALTADO, SHAOXING WINE**

175DKK

**ARGENTINIAN WILD SHRIMP TEMPURA**

160DKK



**MIXED VEGETABLES TEMPURA**

130DKK

**CHICKEN TONKATSU WITH GOMA-AIOLI**

150DKK

## GRILL

**PLUMA IBERICO PORK**

200DKK

**BEEF BAVETTE, AJI VERDE, TATSOI SALAD**

210DKK

**SOUTH AMERICAN BEEF STRIPLOIN, ANTICUCHERA, BOK CHOY SPROUTS**

230DKK

**POUSSIN, YUZU KOSHO, TAMARI SHOYU**

175DKK

## SIDES



**GRILLED PADRON**

80DKK



**YUCA FRIES, SHICHIMI TOGARASHI**

80DKK



**ZUCCHINI SALAD WITH TEMPURA CRISP AND CHEESE**

130DKK



**BLACK QUINOA, AVOCADO, MANGO, LOTUS CHIPS, MESCLUN**

130DKK



**QUINOA KOROKKE, SALSA VERDE, AVOCADO**

140DKK

## DESSERT

**BANANA YUZU ICE-CREAM, MERINGUE, GRANOLA**

90DKK

**KIWI SORBET, COCONUT, LIME**

80DKK

**ARROZ CON LECHE, GREEN APPLE SORBET**

90DKK

## SORBET & ICE CREAM

**CHOCOLATE ICE CREAM / VANILLA ICE CREAM**

**MANGO SORBET / PASSIONFRUIT SORBET / CHERIMOYA SORBET**

40DKK PER SCOOP

*If you have questions regarding allergens*

*Do not hesitate to ask us*



*This denotes our Vegetarian options*

## **GLOSSARY**

**PATACONES** - PLANTAIN SNACK

**CHIFLES** - PLANTAIN CHIPS

**MOTE** - BIG CORN FROM PERU

**YUCA** - ALSO CALLED CASAVA ROOT

**TATAKI** - JAPANESE COOKING TECHNIQUE, BLOW TORCHED

**TIRADITO** - SASHIMI LIKE

**CEVICHE** - MARINATED RAW FISH

**TONKATSU** - JAPANESE PANKO CRUMBED MEAT

**TAJIN** - SOUTH AMERICAN SPICE MIX

**ANTICHUCERA** - MARINADE BASED ON PANCA CHILLI

**SALSA VERDE** - DRESSING WITH JALAPENO, CUMIN AND CORIANDER

**PLUMA** - CUT FROM THE IBERICO PORK, TOP PIECE FROM THE NECK

**POUSSIN** - SMALL CHICKEN

**CHIMICHURRI** - DRESSING BASED ON OLIVE OIL, GARLIC AND PARSLEY

**PIQUILLO MOJO** - DRESSING BASED ON GRILLED SWEET PEPPERS, GARLIC AND ONION

**LOTUS ROOT**- USED IN ASIAN COOKING FOR SOUP, CHIPS OR TEMPURA

**KOROKU** - JAPANESE CROQUETTE

**KATAIFI** - FINELY CUT FILO DOUGH

**SHICHIMI TOGARASHI** - SPICY JAPANESE FIVE SPICE, WITH SEAWEED AND BLACK SESAME

**PONZU** - SOYA BASED DRESSING WITH VINEGAR AND LEMON JUICE

**HIJIKI** - A TYPE OF SEAWEED COOKED WITH OUR OWN RECIPE WITH MIRIN, SAKE, SOJA

**TERIYAKI** - A TRADITIONAL JAPANESE BASE SAUCE MADE OF MIRIN, SAKE, SOJA AND SUGAR

**ROCOTO** - PERUVIAN CHILI

**YUZU** - JAPANESE CITRUS FRUIT

**KIZAMI WASABI** - JAPANESE GREEN RADISH, SPICY

**ARROZ CON LECHE** - TRADITIONAL RICE DESSERT FROM PERU

**CHERIMOYA** - FRUIT FROM PERU, TASTE REMINDS OF LIKE BANANA AND PINEAPPLE

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*Do not hesitate to ask us*

*All prices are quoted in DKK incl.25%tax*