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

<u>RAW</u>

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

<u>GRILL</u>

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

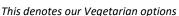
MANGO SORBET / PASSIONFRUIT SORBET / CHERIMOYA SORBET

40DKK PER SCOOP

If you have questions regarding allergens

Do not hesitate to ask us





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

KOROKE - JAPANESE CROQUETTE

KATAIFI - FINELLY 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

If you have questions regarding allergens Do not hesitate to ask us All prices are quoted in DKK incl.25%tax