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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 HAD 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, WHICH 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. INGREDIENTS ARE GROWN IN RICH SOIL. CORN, POTATOES, LIME AND CHILLI BROUGHT NEW, EARTHY FLAVOURS AND SWEETNESS THAT COMPLEMENTED THE FRESH AND CLEAN FISH & RICE.

THE FOOD & DESIGN OF OUR RESTAURANT IS INSPIRED BY SEA AND LAND, MAKING EVERY GUEST FEEL THAT THEY ARE ON A FLAVOURFUL JOURNEY TOGETHER WITH SAKURA MARU.

SNACKS

Crispy Chulpe Corn with Chifles 6 Guaqamole
Patacones 8 Amarillo mayonnaise
Yuca Fries 8 Shichimi togarashi
Grilled Padrón Peppers 8 Lemon salt
Quinoa Korokke 14 Avocado / salsa verde
Tacos 12 Grilled shiitake / red onion tomato salsa / guacamole
Chicken Tonkatsu 14 Goma aioli
Yakitori Skewers mix 22 Anticuchera / lime mayonnaise
Beef 14*, chicken 12*, vegetables 12* <i>*Yakitori Skewers prices If order separately</i>

RAW

Salmon Tataki 14 Jalapeño / papaya
Cured Tuna Tiradito 14 Tosazu dressing / seaweed
Sea Bream Ceviche 15 Red chili / tiger's milk / coriander
Octopus Salad 14 Jalapeno / pomegranate
Spicy Beef Tataki 15 Chili lime / mayonnaise / ponzu / quinoa / onion

PLATES

Quinoa Salad 12 Mango / avocado / ponzu
Tempura of Wild-Caught Red Shrimp 18 Ponzu sauce / lime mayonnaise
Salmon Rocoto-Teriyaki 18 Seaweed
Scallop and Mussel Suado 18 Yuca / wakame
Slow Cooked Pork 18 Chicharrón / creamy dashi / beans / purple potatoe

GRILL

Hispi Cabagge with Burnt Aubergine 18 Brown butter vinegar / almonds
Pluma Ibérica 22 Chimichurri / green beans
Flank Steak 24 Aji verde / pea shoots / asparagus
Beef Striploin 24 Anticuchera / bok choy
Grilled Octopus 22 Rocoto-chilli sauce / broccolini / aji verde

DESSERTS

Arroz con Leche 9 Green apple sorbet
Kiwi Sorbet with Coconut 9 Lime / tapioca
Banana Yuzu Ice Cream 12 Torched meringue / coconut granola / banana caramel
ISSEI Selection of Sweets 14 Nikka coffee-whiskey praline / sake-yusu praline / sweet miso vanilla / mango and coconut rice mousse

OMAKASE

A culinary journey through our best menu items created by ISSEI Restaurant & Bar Executive Chef. The OMAKASE menu highlights the best flavors of Nikkei cuisine from sea to land.

Sharing Menu /5 dishes/ 69

Sharing Menu /8 dishes/ 89

Sharing menu price is per one guest, the menu can be ordered for two or more guests.

All prices are in EUR and include VAT.

GLOSSARY

Antichucera

Marinade based on panca chili and vinegar

Arroz con leche

Typical rice dessert of Peru

Ceviche

Marinated raw fish

Cherimoya

Typical fruit from Peru, the taste reminds of banana and pineapple

Chifles

Plantana chips

Chimichurri

Dressing based on olive oil, garlic, parsley, and coriander

Chulpe

Big corn from Peru (South America)

Dashi

Japanese base for soup or stock

Koroke

Japanese croquette

Lotus

Root, used in Asian cooking for soup or chips

Matcha

Green tea leave powder is usually used for the Japanese tea ceremony

Mirin

A rice wine similar to sake, but sweeter and lower in alcohol

Miso

Japanese Fermented soja bean, the base for soup and marinade

Panko

Japanese breadcrumbs

Patacones

Plantana chips fried twice

Pluma Iberico

Cut from the Iberico pork, a top piece from the neck

Ponzu

Soya-based dressing with vinegar and lemon juice

Rocoto

Peruvian chili

Salsa verde

Dressing based on mayo, jalapeno, and coriander

Shichimi togarashi

Spicy Japanese five spice with seaweed and black sesame

Tajin

South American spice mix, spicy and very acidic

Tataki

Japanese cooking technique, blow torched

Teriyaki

Typical Japanese base sauce made of mirin, sake, soja, and sugar

Tiradito

Sashimi like cut in Peruvian

Tonkatsu

Japanese schnitzel style

Unagi

Japanese sweet water eel

Yuca

Root, also called cassava or manioc

Yuzu

Japanese citrus fruit