

OMAKASE

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

SHORT OMAKASE
515DKK

LONG OMAKASE
615DKK

LONG OMAKASE + WINE PAIRING (4 GLASSES)
1115DKK

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
DISHERS 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, CHULPI DRESSING

70DKK

RAW

SALMON TATAKI

MARINATED PAPAYA, PASSIONFRUIT, JALAPENO SAUCE

160DKK

CURED TUNA TIRADITO

TOSAZU DRESSING, SEAWEED

160DKK

HALLIBUT CEVICHE

160DKK

PLATES

PAN FRIED SALMON

ROCOTO-TERIYAKI, HIJIKI SEAWEED

185DKK

SCALLOPS AND MUSSEL SUADO, YUCA, WAKAME

185DKK

DUROC PORK CHICHARRON, SMOKED EEL, KIZAMI WASABI

195DKK

BRAISED BEEF SALTADO, SHAOXING WINE

175DKK

GRILLED PULPO, BLACK RICE, AJI AMARILLO SAUCE

185DKK



OYSTER MUSHROOM CEVICHE

165DKK

CHICKEN TONKATSU WITH GOMA-AIOLI

150DKK

GRILL

PLUMA IBERICO PORK

209DKK

BEEF BAVETTE, AJI VERDE, LEAF SALAD

220DKK

SOUTH AMERICAN BEEF STRIPLOIN, ANTICUCHERA, BOK CHOY SPROUTS

245DKK

LAMB CUTLETS, TERIYAKI CRIOLLA SAUCE AND CHARRED BIMBI

230DKK

SIDES



GRILLED PADRON

80DKK



YUCA FRIES, SHICHIMI TOGARASHI

80DKK



ZUCCHINI SALAD WITH TEMPURA CRISP AND CHEESE

145DKK



BLACK QUINOA, AVOCADO, MANGO, LOTUS CHIPS, MESCLUN

145DKK



QUINOA KOROKKE, SALSA VERDE, AVOCADO

140DKK



BREAD AND DIP

75DKK

DESSERT

BANANA YUZU ICE-CREAM, MERINGUE, GRANOLA

115DKK

KIWI SORBET, COCONUT, LIME

115DKK

ARROZ CON LECHE, GREEN APPLE SORBET

95DKK

SORBET & ICE CREAM

CHOCOLATE ICE CREAM / VANILLA ICE CREAM

MANGO SORBET / PASSIONFRUIT SORBET / DULCE DE LECHE

40DKK PER SCOOP

If you have questions regarding allergens

Do not hesitate to ask us

GLOSSARY

PATACONES - PLANTAIN SNACK

CHIFLES - PLANTAIN CHIPS

CHULPI - 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 - FINELY CUT FILO DOUGH

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

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

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All prices are quoted in DKK incl.25%tax



This denotes our Vegetarian options