

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.



OMAKASE

A Culinary Journey Through Our Best Menu Items Curated By Our Executive Chef That He Changes Daily.

Short Omakase	595 DKK
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Long Omakase	695 DKK
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This Menu Is Designed For A Minimum Of 2 Guests. Price Is Per Person

Long Omakase + Wine Pairing	1295 DKK
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This Menu Is Designed For A Minimum Of 2 Guests. Price Is Per Person

If you have questions regarding allergens do not hesitate to ask us!

All prices are quoted in DKK incl. 25% tax

SHORT OMAKASE

SNACK

Patacones, Salsa Verde And Chulpi

STARTER

Salmon Tiradito With Aji Amarillo Sauce, Avocado Crème,
Shallot Onion And Coriander

MAIN COURSE

Striploin With Lemongrass Glaze And Anticuchera
Creamy Potato With Avocado And Roasted Onion

DESSERT

Suspiro With Lime, Almond And Mango-Passion Sorbet

LONG OMAKASE

SNACK

Patacones, Salsa Verde And Chulpi

STARTER

Hallibut Ceviche With Leche De Tigre, Red Onion, Avocado,
Mango, Chulpi Corn, Chili Coriander

Salmon Tiradito With Aji Amarillo Sauce, Avocado Crème,
Shallot Onion And Coriander

MAIN COURSE

Pork Katsu With Pickle Daikon And Katsu Sauce
Striploin With Lemongrass Glaze And Anticuchera
Creamy Potato With Avocado And Roasted Onion
Grilled Padron

DESSERT

Suspiro With Lime, Almond And Mango-Passion Sorbet

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SHORT VEGETARIAN OMAKASE

SNACK

Patacones, Salsa Verde And Chulpi

STARTER

Mushroom Tiradito With Aji Amarillo Sauce, Avocado Crème,
Shallot Onion And Coriander

MAIN COURSE

Katsu Vegetarian
Creamy Potato With Avocado And Roasted Onion

DESSERT

Suspiro With Lime, Almond And Mango-Passion Sorbet

LONG VEGETARIAN OMAKASE

SNACK

Patacones, Salsa Verde And Chulpi

STARTER

Sweet Potato Korokke With Goma Dressing, Spring Onion And Sesame
Mushroom Tiradito, Ponzu And Avocado Cream

MAIN COURSE

Vegetarian Katsu With Katsu Sauce And Daikon
Miso Cauliflower
Creamy Potato With Avocado And Roasted Onion
Grilled Padron

DESSERT

Suspiro With Lime, Almond And Mango-Passion Sorbet

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HVAD ER ISSEI?

Da Sakura Maru sejlede fra Japan til Peru i 1899, havde det over 800 passagerer. Hver og en havde deres familieopskrifter med. Når de var færdige med at arbejde i sukkerrørsplantagerne, brugte de deres egne opskrifter, men med lokale råvarer.

Japanere og peruvianere havde begge en stor kærlighed til frisk fisk tilfælles.

Og det var denne kærlighed som blev selve grundstenen i Nikkei køkkenet. Ligesom japanerne krydsede havet for at arbejde på land, ligeså blev deres mad inspireret af havet og ingredienser fra den peruvianske jord.



OMAKASE

En kulinarisk rejse gennem vores bedste retter på menuen, valgt af vores køkkenchef, til at afspejle Nikkei konceptet bedst muligt.

Kort Omakase	595 DKK
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Lang Omakase	695 DKK
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Denne menu er designet til minimum 2 gæster. Prisen er pr. person

Lang Omakase+Vin Menu	1295 DKK
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Denne menu er designet til minimum 2 gæster. Prisen er pr. person

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SNACKS

Gyoza Med Kimchisalat	115 DKK
Patacones, Salsa Verde Og Chulpi-Dressing 🌱	95 DKK
Edamame Med Yuzu-Glaze Og Ristet Sesam 🌱	75 DKK



RAW

Ceviche Med Helleflynder, Avocado, Mango, Søde Kartoffler, Koriander	185 DKK
Tataki Af Oksekød, Rocoto, Chimichurri, Flødeost, Huancaína	🥛 185 DKK
Tiradito Af Kammuslinger, Yuzu-Vinaigrette, Lakserogn, Agurk	185 DKK
Tiradito Af Laks, Ponzu, Wakame	175 DKK
Tiradito Af Rødbede, Mandel-Aioli, Fennikel, Ribs 🌱	175 DKK



PLATES

Laks, Hijiki, Tosazu	195 DKK
Knoldselleri, Shiitake, Teriyaki 🌱	175 DKK
Søde Kartoffler, Babaganoush, Ponzu, Pekannødder 🌱	175 DKK
Karaage Med Goma-Aioli, Sesamfrø 🌱🌾	175 DKK

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🌱 Vegetarian 🌾 Gluten 🥛 Lactose

GRILL

Striploin Med Røget Anticuchera-Sauce	295 DKK
Lammekoteletter, Bimi Og Umeshu-Teriyak	295 DKK
Pulpo, Lilla Kartoffler Og Padrón	255 DKK
Kylling, Citrongræs, Ingefær Og Ají Verde	195 DKK



SIDES

Cremede Kartoffler, Avocado, Svampe, Ristede Løg 🌿 🥥	165 DKK
Quinoa, Kirsebær, Lime, Mango, Avocado, Ponzu 🌿	145 DKK
Tang, Hijiki 🌿	145 DKK
Chaufa Stegte Ris	145 DKK
Grillet Padron Peber 🌿	95 DKK
Brændt Bimi 🌿	95 DKK
Fladbrød Med Smør Med Smag 🌿 🥥 🌿	80 DKK



DESSERTS

Sesamis-Is, Karamel, Olivenolie, Sort Salt 🥥	130 DKK
Matcha, Yuzu, Mørk Chokolade Og Marengs 🥥	130 DKK
Chokoladekage, Pistacie, Crumble, Pisco 🥥 🌿	130 DKK

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🌿 Vegetarian 🌿 Gluten 🥥 Lactose