

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	575 DKK
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Long Omakase	675 DKK
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Long Omakase + Wine Pairing	1195 DKK
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If you have questions regarding allergens do not hesitate to ask us!

All prices are quoted in DKK incl. 25% tax

SNACKS

Crispy Chulpi 🌿	30 DKK
Patacones, Salsa Verde & Chulpi Dressing 🌿	80 DKK



RAW

Salmon Tataki, Marinated Papaya, Passion Fruit & Jalapeno Sauce	165 DKK
Cured Hamachi Tiradito With Avocado Crème & Ponzu Dressing	165 DKK
Halibut Ceviche	165 DKK



PLATES

Pan Fried Salmon, Rocoto-Teriyaki & Hijiki Seaweed	190 DKK
Umeshu Panko Fried Scallops 🌿🌿	185 DKK
Pork Katsu With Huancaína And Pickled Daikon 🥫🌿	185 DKK
Halibut And Clams In Aji Amarillo Sauce 🥫🌿	205 DKK
Beef Saltado	185 DKK
Grilled Pulpo, Black Rice & Aji Amarillo Sauce 🥫	195 DKK
Causa Limeña With Tomato Salsa 🌿🥫	165 DKK
Oyster Mushrooms Ceviche 🌿	165 DKK
Chicken Karaage With Goma-Aioli 🌿	165 DKK

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🌿 Vegetarian 🌿🌿 Gluten 🥫 Lactose

GRILL

Beef Bavette, Aji Verde & Piquillo Confit	245 DKK
South American Beef Striploin, Anticuchera & Bok Choy Sprouts	245 DKK
Lamb Cutlets Teriyaki Criolla Sauce & Charred Bimi	245 DKK












SIDES

Zucchini Salad With Tempura Crisp & Cheese   	145 DKK
Black Quinoa, Avocado, Mango & Mesclun 	145 DKK
Chaufa Rice 	105 DKK
Green Grilled Padron Peppers 	80 DKK
Yuca Fries With Shichimi Togarashi 	80 DKK
Flat Bread & Flavored Butter   	75 DKK



DESSERTS

Peruvian Chocolate Cake & Pistachio Ice Cream  	130 DKK
Banana Yuzu Ice Cream, Meringue & Granola  	120 DKK
Arroz Con Leche & Green Apple Sorbet  	95 DKK
Sorbet (Per Scoop)  Mango / Passion Fruit	50 DKK
Ice Cream (Per Scoop)   Chocolate / Vanilla	50 DKK

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GLOSSARY

- ▣ Anticuchera: Marinade Based On Panca Chilli
- ▣ Arroz Con Leche: Traditional Rice Dessert From Peru
- ▣ Ceviche: Marinated Raw Fish
- ▣ Causa: Potato Casserole ,Yellow Chili With Mushrooms
- ▣ Chaufa: Peruvian Style Fried Rice
- ▣ Chulpi: Corn From Peru
- ▣ Huancaína: Sauce Made With Cream Cheese
- ▣ Hijiki: A Type Of Seaweed Cooked With Our Own Recipe Of Mirin, Sake, Soja
- ▣ Karaage: Soy Marinated Meat With Corn/ Potatos Flour Coating
- ▣ Limeña: From Lima
- ▣ Patacones: Plantain Snack
- ▣ Piquillo Mojo: Dressing Based Grilled Sweet Peppers, Garlic And Onion
- ▣ Rocoto: Peruvian Chili
- ▣ Salsa Verde: Dressing With Jalapeno, Cumin And Coriander
- ▣ Shichimi Togarashi: Spicy Japanese Five Spice, With Seaweed And Black Sesame
- ▣ Tataki: Japanese Cooking Technique, Blow Torched
- ▣ Tajin: South American Spice Mix
- ▣ Teriyaki: A Traditional Japanese Base Sauce Made Of Mirin, Sake, Soja And Sugar
- ▣ Tiradito: Sashimi Like
- ▣ Yucca: Also Called Cassava Root
- ▣ Yuzu: Japanese Citrus Fruit