

WHAT IS ISSEI?

When The Sakura Maru Travelled From Japan And Landed On The Shores Of Peru In 1899, It Brought More Than 800 People With It.

Each Passenger Carried The Recipes Of Their Favorite Dishes From Home, And Once Their Work On The Sugar Plantations Ended, They Began To Bring Those Recipes To Life Again—Using Locally Sourced Ingredients.

The Japanese And Peruvians Shared A Love For Fresh Fish, And This Became The Foundation Of Nikkei Cuisine.

Just As The Japanese Crossed The Sea To Work The Land, Their Food Too Would Be Inspired By The Water And Enriched With Ingredients From Peruvian Soil.



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

All prices are quoted in DKK incl. 25% tax

SNACKS

Gyozas & Kimchi Salad	115 DKK
Patacones, Salsa Verde & Chulpi Dressing 🌿	95 DKK
Edamame With Yuzu Glaze & Roasted Sesame 🌿	75 DKK



RAW

Halibut Ceviche, Avocado, Mango, Sweet Potatoes, Coriander	185 DKK
Beef Tataki, Rocoto, Chimichurri, Cream Cheese, Huancaína	🥛 185 DKK
Scallop Tiradito, Yuzu Vinaigrette, Salmon Roe, Cucumber	185 DKK
Salmon Tiradito, Ponzu, Wakame	175 DKK
Beetroot Tiradito, Almond Aioli, Fennel, Currant 🌿	175 DKK



PLATES

Salmon, Hijiki, Tosazu	195 DKK
Celeriac, Shiitake, Teriyaki 🌿	175 DKK
Sweet Potatoes, Babaganoush, Ponzu, Pecan Nuts 🌿	175 DKK
Karaage With Goma Aioli, Sesame Seeds 🌿	175 DKK

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🌿 Vegetarian 🌿 Gluten 🥛 Lactose

GRILL

Striploin, Smoked Anticuchera Sauce	295 DKK
Lamb Cutlets, Bimi, Umeshu Teriyaki	295 DKK
Pulpo, Purple Potatoes, Padron	255 DKK
Chicken, Lemongrass, Ginger, Ají Verde	195 DKK



SIDES

Creamy Potato, Avocado, Mushrooms, Roasted Onion 🌿 🥛	165 DKK
Quinoa, Cherry, Lime, Mango, Avocado, Ponzu 🌿	145 DKK
Seaweed, Hijiki 🌿	145 DKK
Chaufa Rice	145 DKK
Grilled Padrón 🌿	95 DKK
Charred Bimi 🌿	95 DKK
Flatbread With Flavored Butter 🌿 🥛 🌿	80 DKK



DESSERTS

Sesame Ice Cream, Caramel, Olive Oil, Black Salt 🥛	130 DKK
Matcha Ice Cream, Yuzu, Dark Chocolate, Meringue 🥛	130 DKK
Chocolate Cake, Pistachio, Crumble, Pisco 🥛 🌿	130 DKK

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