

## WHAT IS ISSEI?

*Japanese and Peruvian flavours inspired by Nikkei cuisine.*

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### 3 COURSE MENU 595 DKK

*Add wine pairing (3 glasses) for 390 DKK*

#### STARTER

Salmon Tiradito, Ponzu, Kaiso Salad

#### MAIN COURSE

Striploin, Smoked Anticuchera Sauce  
Quinoa, Cherry Tomato, Lime, Mango, Avocado, Ponzu

#### DESSERT

Sesame Ice Cream, Caramel, Olive Oil, Black Salt

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### 3 COURSE VEGETARIAN MENU 595 DKK

*Add wine pairing (3 glasses) for 390 DKK*

#### STARTER

Gyozas, Kimchi Salad

#### MAIN COURSE

Stir-Fried Celeriac, Shiitake, Teriyaki  
Quinoa, Cherry Tomato, Lime, Mango, Avocado, Ponzu

#### DESSERT

Sesame Ice Cream, Caramel, Olive Oil, Black Salt

*All prices are in DKK, incl. 25% VAT*  Vegetarian  Lactose  Gluten

# ISSEI

## SNACKS & STARTERS

Gyozas, Kimchi Salad 🌿 | 115 DKK

*Chef's pick* Salmon Tiradito, Ponzu, Kaiso Salad | 179 DKK

Ebi Fry With Wakame, Togarashi Mayo | 145 DKK

Edamame, Yuzu Glaze, Roasted Sesame 🌿 | 75 DKK

*Signature* Halibut Ceviche, Avocado, Mango, Sweet Potatoes, Coriander | 195 DKK

## MAINS

Chicken, Lemongrass, Ginger, Ají Verde | 195 DKK

*Chef's pick* Salmon, Hijiki, Teriyaki | 195 DKK

Stir-Fried Celeriac, Shiitake, Teriyaki 🌿 | 179 DKK

Striploin, Smoked Anticuchera Sauce | 325 DKK

## SIDES

*Chef's pick* Chaufa Rice | 149 DKK

Grilled Padrón 🌿 | 95 DKK

Charred Bimi 🌿 | 95 DKK

Fries, Togarashi Mayo 🌿 🍷 | 60 DKK

Flatbread, Flavoured Butter 🌿 🍷 🌿 | 80 DKK

Quinoa, Cherry Tomato, Lime, Mango, Avocado, Ponzu 🌿 | 149 DKK

## DESSERTS

White Chocolate Ice Cream, Yuzu, Dark Chocolate, Meringue 🍷 | 139 DKK

*Chef's pick* Sesame Ice Cream, Caramel, Olive Oil, Black Salt 🍷 | 139 DKK

Chocolate Cake, Roasted Pistachio, Crumble, Pistachio Ice Cream 🍷 🌿 | 139 DKK

All prices are in DKK, incl. 25% VAT 🌿 Vegetarian 🍷 Lactose 🌿 Gluten

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