

ISSEI

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The Nikkei Experience ₪199

STARTER

CHICKEN KARAAGE TACO 🐟🌿🥚🌱
Tempura fried chicken cubes, seaweed taco shells,
Ginger teriyaki sauce, hajikami, hijiki

SEA BASS CEVICHE 🐟🌿🌱🥥🌿
Fresh cubes of seabass, leche de tigre, sweet potato puree, chulpi corn

MAIN COURSE

BEEF CHAUFA 🐟🌿🥚🌱🐟
Smoked beef tenderloin anticucho, chimichurri,
vegetable fried rice of mushrooms & peppers

DESSERTS

MATCHA CHEESECAKE 🥛🥚🌿🌿
Whipped coconut cream, matcha dust

🥛 Contains Dairy Products, 🥚 Contains Egg, 🌿 Contains Nuts,
🐠 Contains Peanuts, 🌱 Contains Soy, 🌿 Contains Sesame, 🌿 Free from Gluten,
🌱 Contains Gluten, 🥬 Contains Celery, 🐟 Contains Seafood,
🦀 Contains Crustacean, 🍷 Contains Mustard, 🌿 Suitable For Vegans,
🌿 Suitable for Vegetarians

🌿 Contains raw fish/raw eggs consuming raw or undercooked meats,poultry,
seafood, shellfish or eggs may increase your risk of food borne illness
and are marked with Chopsticks

All prices include 5% VAT, 10% Service charge, 7% Municipality fees

SMALL PLATES

APERITIVO 🥚🌱🐟🐟
Banana and purple potato chips, chulpi corn, crisp nori seaweed, marlon sauce

PADRON PEPPERS 🌿🌿🌱🌿🐟
Char grilled padron peppers, den miso, yuzu

EDAMAME 🐟🌿🌱🌿
Yuzu Kosho dipping sauce, toasted sesame, Maldon flakes

DUO GUACAMOLE 🌱🥚🐟
Crispy wonton crackers, quinoa pop, tomato pico de gallo, tofu

CRISPY CHICKEN KARAAGE 🌿🥛🐟🥚🌱🍷
Crispy Fried Chicken Bites, Teriyaki Sauce

NOBASHI KATAYFI SHRIMPS 🐟🐟🌿🌱🥚
Kunafa rolled baked shrimps, with a medium-spiced rocoto chili mayo, pickles

CEVICHES

TUNA CEVICHE NIKKEI 🐟🌿🐟🥥🌱🌿
Cubes of prime tuna akami, leche de tigre nikkei, smoked avocado and hijiki

SEA BASS CEVICHE 🐟🌿🥥🌱🌿
Fresh cubes of seabass, leche de tigre, sweet potato puree, chulpi corn

MUSHROOM AND AVOCADO CEVICHE 🌿🥛🌿🌱🥥
Enoki, oyster and portobello mushroom, veggie leche de tigre, chulpi corn

SIGNATURE ISSEI NORI TACOS

TUNA CEVICHE 🐟🐟🌿🥚🌱🥥🌿
Seaweed taco shells, akami tuna, leche de tigre nikkei, marlon sauce

KANI & AVOCADO 🐟🥚🌱🌿
Fresh crab meat, avocado, crispy seaweed taco shells, mirasol sauce, red chili and chives

SALMON KIZAMI 🐟🐟🌿🥚🌱🥥🌿
Kizami wasabi, leche de tigre nikkei, crispy black quinoa, kizami wasabi

CRISPY SHRIMPS 🐟🌱🥚🌿🐟
Crisp torpedo shrimps, seaweed taco shells, avocado, marlon sauce

CHICKEN KARAAGE 🐟🌿🥚🌱
Tempura fried chicken cubes, seaweed taco shells, ginger teriyaki sauce, hajikami, hijiki

MANGO & FUJI APPLE 🐟🌿🥚🌱
Crispy seaweed taco shells, kagayaki rice, sweet mangoes and apples, furikake, hajikami, hijiki



38

42

42

52

58

78

160

85

62

49

95

49

95

39

68

39

75

35

65

29

48



ANTICUCHOS

BEEF TENDERLOIN 🐟🌱🌿🥚
Smoked beef tenderloin morsels, anticuchera marinade,
chimichurri, fried yuca

SHRIMP ANTICUCHO 🐟🌿🐟🌱🥥
Pineapple chimichuri, pickled vegetables, shoyu-yuzu sauce

KIMCHI CHICKEN 🐟🌿🐟
Chargrilled kimchi spice marinated chicken thighs,
fresh daikon salad, yuzu juice

MISO AUBERGINE 🌿🐟🌱
Japanese eggplant marinated in miso sauce,
black hijiki, crispy potato



BIGGER PLATES

SEABASS ISSEI 🐟🌱
Grilled seabass, anticuchera glaze, arroz meloso,
peruvian chalaquita, bisque

BEEF STRIPLOIN LOMO SALTADO 🐟🥛🌱🥥🐟
Ginger garlic marinade, udon noodles, huancaína sauce

VEGETABLE CHAUFA 🐟🌿🌱🐟
Fried rice of shitake mushrooms, beansprouts and peppers,
pachikay sauce

VEGETABLE UDON NOODLE 🐟🌿🥚🌱
Udon noodle, shitake mushrooms, beansprouts and peppers,
pachikay sauce



DESSERTS

CHURROS 🥛🥚🌱
Dulce de leche, cinnamon sugar dust

ICE CREAMS SCOOP 🥛🥚
Strawberry, vanilla, chocolate, lemon sorbet

MATCHA CHEESECAKE 🥛🥚🌱🌿
Whipped coconut cream, matcha dust

25

25

25