OMAKASE

A CULINARY JOURNEY THROUGH OUR BEST MENU ITEMS CURATED BY OUR EXECUTIVE CHEF THAT HE CHANGES DAILY

SHORT OMAKASE
515DKK

LONG OMAKASE
615DKK

LONG OMAKASE + WINE PAIRING (4 GLASSES)
1115DKK

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.
SNACKS

CRISPY CHULPE
30DKK

CHIFLES CHIPS
30DKK

PATACONES, SALSA VERDE, CHULPI DRESSING
70DKK

RAW

SALMON TATAKI
MARINATED PAPAYA, PASSIONFRUIT, JALAPENO SAUCE
160DKK

CURED TUNA TIRADITO
TOSAZU DRESSING, SEAWEED
160DKK

HALLIBUT CEVICHE
160DKK

PLATES

PAN FRIED SALMON
ROCOTO-TERIYAKI, HIJIKI SEAWEED
185DKK

SCALLOPS AND MUSSEL SUADO, YUCA, WAKAME
185DKK

DUROC PORK CHICHARRON, SMOKED EEL, KIZAMI WASABI
195DKK

BRAISED BEEF SALTADO, SHAOXING WINE
175DKK

GRILLED PULPO, BLACK RICE, AJI AMARILLO SAUCE
185DKK

OYSTER MUSHROOM CEVICHE
165DKK

CHICKEN TONKATSU WITH GOMA-AIOLI
150DKK
**GRILL**

PLUMA IBERICO PORK  
209DKK

BEEF BAVETTE, AJI VERDE, LEAF SALAD  
220DKK

SOUTH AMERICAN BEEF STRIPLOIN, ANTICUCHERA, BOK CHOI SPROUTS  
245DKK

LAMB CUTLETS, TERIYAKI CRIOLLA SAUCE AND CHARRED BIMI  
230DKK

**SIDES**

❖ GRILLED PADRON  
80DKK

❖ YUCA FRIES, SHICHIMI TOGARASHI  
80DKK

❖ ZUCCHINI SALAD WITH TEMPURA CRISP AND CHEESE  
145DKK

❖ BLACK QUINOA, AVOCADO, MANGO, LOTUS CHIPS, MESCLUN  
145DKK

❖ QUINOA KOROKKE, SALSA VERDE, AVOCADO  
140DKK

❖ BREAD AND DIP  
75DKK

**DESSERT**

BANANA YUZU ICE-CREAM, MERINGUE, GRANOLA  
115DKK

KIWI SORBET, COCONUT, LIME  
115DKK

ARROZ CON LECHE, GREEN APPLE SORBET  
95DKK

**SORBET & ICE CREAM**

CHOCOLATE ICE CREAM / VANILLA ICE CREAM
MANGO SORBET / PASSIONFRUIT SORBET / DULCE DE LECHE

40DKK PER SCOOP

If you have questions regarding allergens  
Do not hesitate to ask us
GLOSSARY

PATACONES - PLANTAIN SNACK
CHIFLES - PLANTAIN CHIPS
CHULPI - CORN FROM PERU
YUCA - ALSO CALLED CASAVA ROOT
TATAKI - JAPANESE COOKING TECHNIQUE, BLOW TORCHED
TIRADITO - SASHIMI LIKE
CEVICHE - MARINATED RAW FISH
TONKATSU - JAPANESE PANKO CRUMBED MEAT
TAJIN - SOUTH AMERICAN SPICE MIX
ANTICHRUCERA - MARINADE BASED ON PANCA CHILLI
SALSA VERDE - DRESSING WITH JALAPENO, CUMIN AND CORIANDER
PLUMA - CUT FROM THE IBERICO PORK, TOP PIECE FROM THE NECK
POUSSIN - SMALL CHICKEN
CHIMICHURRI - DRESSING BASED ON OLIVE OIL, GARLIC AND PARSLEY
PIQUILLO MOJO - DRESSING BASED ON GRILLED SWEET PEPPERS, GARLIC AND ONION
LOTUS ROOT - USED IN ASIAN COOKING FOR SOUP, CHIPS OR TEMPURA
KOROKE - JAPANESE CROQUETTE
KATAIFI - FINELLY CUT FILO DOUGH
SHICHIMI TOGARASHI - SPICY JAPANESE FIVE SPICE, WITH SEAWEED AND BLACK SESAME
HIJIKI - A TYPE OF SEAWEED COOKED WITH OUR OWN RECIPE WITH MIRIN, SAKE, SOJA
TERIYAKI - A TRADITIONAL JAPANESE BASE SAUCE MADE OF MIRIN, SAKE, SOJA AND SUGAR
ROCOTO - PERUVIAN CHILI
YUZU - JAPANESE CITRUS FRUIT
KIZAMI WASABI - JAPANESE GREEN RADISH, SPICY
ARROZ CON LECHE - TRADITIONAL RICE DESSERT FROM PERU

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Do not hesitate to ask us
All prices are quoted in DKK incl. 25%tax

This denotes our Vegetarian options