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TERRACE MENU

FROM SEA TO LAND

WHEN THE SAKURA MARU TRAVELLED FROM JAPAN AND LANDED ON THE SHORES OF PERU IN 1899 IT TOOK MORE THAN 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. INGREDIENTS GROWN IN THE RICH SOIL. CORN, POTATOES, LIME AND CHILLI BROUGHT NEW, EARTHY FLAVOURS AND SWEETNESS THAT COMPLEMENTED THE FRESH AND CLEAN FISH & RICE.

THE FOOD & DESIGN OF OUR RESTAURANT IS INSPIRED FROM SEA AND LAND, MAKING EVERY GUEST FEEL THAT THEY ARE ON THE FLAVOURFUL JOURNEY TOGETHER WITH SAKURA MARU.

WELCOME TO A JAPANESE-PERUVIAN
CULINARY JOURNEY!

SNACKS

START YOUR CULINARY JOURNEY WITH THIS CAREFULLY PREPARED SELECTION OF JAPANESE-PERUVIAN SPECIALITIES! EACH DISH HAS BEEN THOUGHTFULLY CRAFTED TO COMBINE THE BEST ASPECTS OF BOTH CUISINES FOR AN UNFORGETTABLE EXPERIENCE.

ISSEI SNACKS PAIR WONDERFULLY WITH OUR SIGNATURE COCKTAILS, ISSEI G&T OPTIONS, NIKKEI BEERS, SPARKLING, WHITE AND ROSE WINES, AND, OF COURSE, OUR EXCEPTIONAL SELECTION OF SAKE.

CRISPY CHULPE CORN WITH CHIFLES 6

Guaqamole

Chulpe: Corn from Peru (South America).
Chifles: Plantana chips.

PATACONES 8

Amarillo mayonnaise

Patacones: Plantana chips fried twice.

YUCA FRIES 8

Shichimi togarashi

Yuca: Root, also called cassava or manioc.
Shichimi togarashi: A Japanese five-spice blend that includes seaweed and black sesame seeds.

TUNA TARTARE WITH SOY-SESAME SAUCE 15

Green onion / lotus root / soy / shiso / sesame

Lotus: Root, used in Asian cooking for soup or chips.
Shiso: Japanese name of the herb from mint family.

GRILLED PADRON PEPPERS 8

Lemon salt

SMALL PLATES

NIKKEI CUISINE IS KNOWN FOR ITS FOOD-SHARING CONCEPT, AND WE ARE DELIGHTED TO OFFER YOU A SELECTION OF SHARING DISHES TO ENJOY THE FULL ISSEI CULINARY EXPERIENCE RIGHT ON THE PLATE.

WE HIGHLY RECOMMEND PAIRING THESE DISHES WITH WINES, A SELECTION OF SAKE, SHOCHU, OR OUR EXCELLENTLY CURATED SELECTION OF WHISKEY.

SASHIMI OMAKASE

Tuna / salmon / hamashi / soy /
wasabi / scallop

for one guest - 18
for two guests (sharing) - 32

OMAKASE highlights the best flavors of Nikkei cuisine from sea to land.
Hamashi: Type of fish in Japanese.

PERUVIAN OMAKASE

Patacones / padron peppers / quinoa croquette /
chicken anticucho / rocoto mayonnaise / guacamole

24

Patacones: Plantana chips fried twice.
Chicken anticuchos: Small pieces of marinated chicken that have been skewered and prepared over our traditional Japanese charcoal Yakitori grill.

CHICKEN TONKATSU SALAD

Yuzu mayonnaise / mango-tomato salsa / chilli

14

Tonkatsu: Japanese schnitzel style.
Yuzu: Japanese citrus fruit.

SEA BREAM CEVICHE

Red chili / tiger's milk / coriander

15

Ceviche: Marinated raw fish.

QUINOA SALAD

Mango / avocado / ponzu

12

Ponzu: Soya-based dressing with vinegar and lemon juice.

OCTOPUS SALAD

Jalapeno / pomegranate / aji verde

14

Aji verde: Peruvian green hot sauce.

IBERICO GYOZA

Soy / green onion / white cabbage

16

ANTICUCHOS AND GRILL

ANTICUCHOS AND GRILL ARE TWO VERY POPULAR METHODS OF COOKING IN PERU. ANTICUCHOS ARE SMALL PIECES OF MARINATED BEEF, CHICKEN OR PORK THAT HAVE BEEN SKEWERED AND PREPARED OVER OUR TRADITIONAL JAPANESE CHARCOAL YAKITORI GRILL.

WHETHER YOU ARE LOOKING FOR A QUICK SNACK OR A FULL MEAL, ANTICUCHOS ARE SURE TO SATISFY YOUR PERUVIAN CRAVINGS!

AS A BEVERAGE PAIRING, WE HIGHLY RECOMMEND YOU TO CHOOSE A SELECTION OF SAKE, SHOCHU OR OUR EXCELLENTLY CURATED SELECTION OF WHISKEYS.

ANTICUCHOS DE POLLO 18
Chulpe corn / amarillo mayonnaise / yuca root /
red onion-tomato salsa

Chulpe: Corn from Peru (South America).

BEEF YAKITORI 22
Soy-ginger sauce / mung bean sprouts / crispy garlic

AUBERGINE 14
Sesame / sweet soy / roasted paprika-chili sauce

DESSERTS

ISSEI DESSERTS COMBINE THE FLAVORS AND INGREDIENTS FROM JAPAN TO PERU TO CREATE SOMETHING TRULY UNIQUE.

DESSERTS FIT PERFECTLY WITH OUR DIGESTIF SELECTION SUCH AS SPECIAL SWEET AND DRY CHOYA PLUM WINES, LUXURIOUS BLACKCURRANT DESSERT WINE ICE CASSIS, APRICOT-INFUSED PISCO, CERETTO MOSCATO D'ASTI DESSERT WINE, AS WELL AS OUR EXCELLENT SELECTION OF COGNACS AND WHISKIES.

ARROZ CON LECHE 9 Green apple sorbet

Arroz con leche: Typical rice dessert of Peru.

KIWI SORBET WITH COCONUT 9 Lime / tapioca

BANANA YUZU ICE CREAM 12 Torched meringue / coconut granola / banana caramel

Yuzu: Japanese citrus fruit.

SPICED EXOTIC FRUIT SALAD WITH PASSION SORBET 12 Roasted sesame / papaya / chili / mango

ISSEI SELECTION OF SWEETS 14 Nikka coffee-whiskey praline / sake-yuzu praline / sweet miso vanilla / mango and coconut rice mousse

EXPERIENCED A FLAVOURFUL JOURNEY?
SHARE IT WITH US!



ISSÉI

ISSEI RESTAURANT & BAR

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