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OMAKASE

A culinary journey through our best menu items created by the Executive Chef of the ISSEI Restaurant & Bar. The OMAKASE menu highlights the best flavors of Nikkei cuisine from sea to land.

OMAKASE sharing menu 75
/5 dishes/

OMAKASE sharing menu 95
/8 dishes/

Sharing menu price is per one guest, the menu can be ordered for two or more guests.

SNACKS

Crispy Gyoza Crackers G,V 9
Guacamole / Shichimi togarashi

Edamame V 9
Soy / Ginger / Garlic

Yuca Fries L 12
Shichimi togarashi / Wasabi yoghurt

Hamachi Tartare Nikkei 14
Crispy rice / Goma

Grilled Padron Peppers V 12
Lemon salt

Patacones 9
Amarillo mayonnaise

Quinoa Salad 14
Mango / Avocado / Ponzu

Nobashi Kataifi Shrimp G 18
Rocoto mayonnaise

Miso Aubergine V 18
Ponzu / Miso

RAW

Salmon Tataki 16
Jalapeno / Papaya / Yuzu / Ponzu

Beef Tataki 19
Rocoto / Ponzu / Quinoa / Crispy onion

Tuna Tiradito 18
Tosazu / Seaweed

Hamachi Sashimi 19
Yellowtail / Yuzu dressing / Daikon

Sea Bream Ceviche 18
Red chilli / Lime / Coriander / Chulpe / Sweet Potato

ISSEI Mixtura 65
Chef's Raw Selection

NORI TACOS (2 PCS)

Tuna G 18
Aji verde / Goma / Tempura crisps

Salmon 16
Kizami wasabi / Avocado / Salmon trout roe

Chicken Karaage G 16
Teriyaki / Pickled ginger

ISSEI PLATES

Braised Beef Cheeks 22
Roasted sweet potatoes / Mote corn

Grilled Hispi Cabbage 18
Charred aubergine / Brown butter vinegar / Almonds

Miso Black Cod L 28
Hijiki seaweed / Lobster foam

NIKKEI GRILL

Anticuchos de Pollo 18
Rocoto mayonnaise / Yuca / Salsa criolla

Octopus 26
Rocoto & chilli sauce / Aji verde

Lamb chops 26
Aji verde / Teriyaki

Beef Striploin 28
Anticuchera

Wagyu 72
Chimichurri / Edamame

DESSERTS

Kiwi Sorbet with Coconut V 12
Lime / Tapioca

Banana & Yuzu Ice Cream G,L 12
Yuzu meringue / Coconut granola

Dark Chocolate Ganache G,L 14
Sesame praline / Passionfruit / Toffee

ISSEI Selection of Sweets G,L 16
Nikka coffee & whiskey praline / Sake yuzu praline / Sweet miso vanilla

L - contains lactose; G - contains gluten; V - vegan

All prices are in EUR and include VAT.
Please ask a team member for more information on menu item ingredients or any food allergies and intolerances you might have.

GLOSSARY

Aji verde

Peruvian green sauce

Antichucera

Marinade based on panca chili and vinegar

Anticuchos de Pollo

Small pieces of marinated chicken that have been prepared over our traditional Japanese grill

Black cod

The common name given to any of several ray-finned fishes (Gadiformes, family Gadidae)

Ceviche

Marinated raw fish

Chimichurri

Dressing based on olive oil, garlic, parsley, and coriander

Chulpe

Big corn from Peru (South America)

Edamame

Soybeans

Goma

Sauce from sesame seeds

Guacamole

Avocado-based sauce

Hamachi

Fish species native to the Pacific Ocean

Kizami wasabi

Made from true Japanese hon wasabi that has been chopped and marinated in soy sauce

Miso

Japanese Fermented soja bean, the base for soup and marinade

Nobashi kataifi

Shrimp wrapped in dough and deep fried

Patacones

Fried plantana chips

Ponzu

Soya-based dressing with vinegar and lemon juice

Rocoto

Peruvian chili

Salsa criolla

Argentinean salsa that features chopped bell peppers, onions, tomatoes, and garlic tossed in red wine vinegar and olive oil

Shichimi togarashi

A Japanese five-spice blend that includes seaweed and black sesame seeds

Tataki

Japanese cooking technique involving searing

Teriyaki

Typical Japanese base sauce made of mirin, sake, soja, and sugar

Tiradito

Sashimi like cut in Peruvian

Tosazu

Japanese sauce

Yuca

Root, also called cassava or manioc

Yuzu

Japanese citrus fruit