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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 SANGRIA, NIKKEI BEERS, SPARKLING, WHITE AND ROSE WINES, AND, OF COURSE, OUR EXCEPTIONAL SELECTION OF SAKE.

CRISPY GYOZA CRACKERS / G, V / **9** *Guacamole / Shichimi Togarashi*

Gyoza: Japanese-style dough

Guacamole: South American avocado-based dip sauce

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

PATACONES **9** *Amarillo mayonnaise / Salsa Verde*

Patacones: Plantana chips fried twice

YUCA FRIES / L / **12** *Shichimi Togarashi / Wasabi yoghurt*

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

Yuca: A South American root vegetable, also called cassava or manioc

Wasabi: Japanese horseradish

GRILLED PADRON PEPPERS / V / **12** *Lemon Salt*

NOBASHI KATAIFI SHRIMPS / G / **18** *Rocoto mayonnaise*

Kataifi: Shredded filo dough

Rocoto: Peruvian chilli

EDAMAME / V / **9** *Soy / Ginger / Garlic*

Edamame: Japanese soybeans

HAMACHI TARTARE NIKKEI / G / **14** *Crispy rice / Goma*

Goma: Japanese sesame dressing

Hamachi: Fish species native to the Pacific Ocean

NORI TACOS

ENJOY ONE OF OUR NEWEST NIKKEI CREATION WITH OUR SELECTION OF NORI TACOS! OUR NORI TACOS ARE SUITABLE AS A SNACK OR A SMALL DISH AND AVAILABLE WITH TUNA, SALMON, CHICKEN AND MANGO & APPLE TOPPINGS. WE HIGHLY RECOMMEND PAIRING THE TACOS WITH ONE OF OUR ISSEI SPRITZ COCKTAILS OR SIGNATURE SHOT SELECTION TO GET THE FULL ISSEI CULINARY EXPERIENCE!

MANGO & APPLE / V, G / **16** *Furikake / Hijiki seaweed / Sushi rice*

Furikake: Japanese rice seasoning that contains chopped nori seaweed

Hijiki: A brown sea vegetable that grows wild on the rocky coastlines of East Asia

TUNA / G / **18** *Aji Verde / Goma / Tempura crisps / Sushi rice*

Aji Verde: Peruvian green sauce

Goma: Japanese sesame dressing

SALMON / G / **16** *Kizami wasabi / Guacamole / Salmon roe / Sushi rice*

Guacamole: South American avocado-based dip sauce

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

CHICKEN KARAAGE / G / **16** *Teriyaki / Pickled ginger / Sushi rice*

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

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 WHISKEYS.

GRILLED AVOCADO SALAD / V / **16** *Tomato / Yuzu / Lime / Shichimi Togarashi / Red Onion / Quinoa / Chilli*

Yuzu: Japanese citrus fruit

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

CHICKEN TONKATSU SALAD / G / **16** *Yuzu mayonnaise / Mango / Tomato / Chilli*

Tonkatsu: Japanese schnitzel style

Yuzu: Japanese citrus fruit

ISSEI MIXTURA **65** *Platter of 4 ISSEI RAW dishes*

Tuna tiradito / Sea Bream Ceviche / Salmon Tataki / Hamachi Sashimi

PERUVIAN OMAKASE / G / **32** *Patacones / Padron peppers / Quinoa croquette / Chicken anticucho / Yuca / Salsa Verde / Rocoto mayonnaise / Guacamole*

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

SEA BREAM CEVICHE **18** *Red chilli / Lime / Coriander / Chulpe corn / Sweet potato*

Ceviche: Marinated raw fish

ANTICUCHOS AND GRILL

ANTICUCHOS AND YAKITORI GRILL ARE TWO VERY POPULAR METHODS OF COOKING IN PERU. ANTICUCHOS ARE SMALL PIECES OF MARINATED BEEF, CHICKEN OR FISH 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.

MISO AUBERGINE / V / 18 *Ponzu / Miso / Hijiki seaweed*

Miso: Japanese fermented soybeans, the base for soups and marinades.

Hijiki: A brown sea vegetable that grows wild on the rocky coastlines of East Asia

MISO BLACK COD / G / 28 *Mote corn / Shoyu sauce / Hijiki seaweed*

Miso: Japanese fermented soybeans, the base for soups and marinades.

Hijiki: A brown sea vegetable that grows wild on the rocky coastlines of East Asia

Black cod: Seafood delicacy with mild flavor and delicate texture, making it an excellent choice for seafood lovers

ANTICUCHOS DE POLLO 18 *Chulpe corn / Rocoto mayonnayse / Salsa Criolla / Yuca*

Chulpe: Corn from Peru (South America)

Chicken anticuchos: Small pieces of marinated chicken that have been skewered and prepared over our traditional Japanese charcoal Yakitori grill

BEEF YAKITORI / G / 22 *Shoyu sauce / Mung bean sprouts / Crispy garlic*

Yakitori: A traditional Japanese charcoal grill

DESSERTS

ISSEI DESSERTS COMBINE THE FLAVOURS 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, DESSERT WINE, PISCO, AS WELL AS OUR EXCELLENT SELECTION OF COGNACS AND WHISKEYS.

KIWI SORBET WITH COCONUT / V / 12
Lime / Tapioca

Tapioca: Starch substance made from cassava and used in cooking for puddings and other dishes

BANANA YUZU ICE CREAM / G, L / 12
Yuzu meringue / Coconut granola / Banana caramel

Yuzu: Japanese citrus fruit

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 vanilla miso

Yuzu: Japanese citrus fruit

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

Please ask a team member for more information on menu item ingredients or any food allergies and intolerances you might have.

All prices are in EUR and include VAT.

EXPERIENCED A FLAVOURFUL JOURNEY?
SHARE IT WITH US!



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