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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 78
/5 dishes/

OMAKASE sharing menu 98
/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 / Rocoto mayo

Patacones 9
Amarillo mayo

Grilled Corn V 9
Togarashi / Garlic / Chilli

Miso Aubergine V 16
Ponzu / Miso / Hijiki seaweed

Quinoa Salad 14
Mango / Avocado / Ponzu

Eringi Salad V 14
Yuzu truffle / Parmesan cheese

Red shrimp tempura 22
Amazu ponzu sauce / Shiso salsa

Pork katsu 16
Pickled daikon / Katsu sauce

RAW

Salmon Tataki 18
Jalapeño / Papaya / Yuzu

Beef Tataki 19
Rocoto / Ponzu / Quinoa / Crispy onion

Tuna Tiradito 19
Tosazu / Hijiki seaweed

Halibut Ceviche 19
Red chilli / Coriander / Chulpe / Sweet potato / Leche de tigre

Mango Ceviche with Halibut 19
Mango / Leche de tigre / Cherry tomato

ISSEI Mixtura 72
*Chef's Raw Selection
Salmon tataki / Tuna tiradito / Halibut ceviche /
Mango ceviche*

NORI TACOS (2 PCS)

Tuna G 18
Aji verde / Goma / Tempura crisp

Salmon 16
Kizami wasabi / Guacamole / Salmon trout roe

Chicken Karaage G 16
Teriyaki / Pickled ginger

Crispy Enoki Mushroom 16
Pickled ginger / Sushi rice / Yuzu truffle

ISSEI PLATES

Braised Beef Cheeks 22
Sweet potatoes cream / Chulpe corn

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

Halibut 28
Shiso salsa / Roasted onion

NIKKEI GRILL

Anticuchos de Pollo 18
Rocoto mayo / Yuca / Salsa criolla

Octopus 26
Rocoto & chilli sauce / Aji verde

Lamb chops 26
Aji verde / Teriyaki / Salsa criolla

Beef Tenderloin 28
Goma truffle / Miso cauliflower

Wagyu 78
Edamame / Goma truffle / Wasabi salsa

DESSERTS

Apple Sorbet with Coconut V 12
Lime / Tapioca

Suspiro de Limeña L 14
White chocolate crunch / Mango & passionfruit sorbet

Banana & Yuzu Ice Cream G,L 14
Yuzu meringue / Coconut granola

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

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

Anticuchos de Pollo

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

Ceviche

Marinated raw fish

Chulpe

Big corn from Peru (South America)

Edamame

Soybeans

Eringi

King oyster mushrooms

Goma

Sauce from sesame seeds

Guacamole

Avocado-based sauce

Katsu

Japanese dish consisting of a piece of meat

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

Patacones

Fried plantain 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 seven-spice blend that includes seaweed and black sesame seeds

Suspiro

Meringue

Tataki

Japanese cooking technique involving searing

Teriyaki

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

Tiradito

Sashimi-like cut in Peru

Togarashi

Japanese name for *Capsicum annuum* peppers

Tosazu

Japanese sauce

Yuca

Root, also called cassava or manioc

Yuzu

Japanese citrus fruit