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## 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 HAD FINISHED WORKING THE SUGAR PLANTATIONS, THEY SET TO BRING THEM TO LIFE ONCE AGAIN, USING LOCALLY SOURCED INGREDIENTS.

THE JAPANESE AND PERUVIANS CHARED LOVE FOR FRESH FISH, WHICH 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 ARE GROWN IN 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 BY SEA AND LAND, MAKING EVERY GUEST FEEL THAT THEY ARE ON A FLAVOURFUL JOURNEY TOGETHER WITH SAKURA MARU.

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## OMAKASE

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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** 95  
*/6 dishes/*

**OMAKASE sharing menu** 115  
*/9 dishes/*

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

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## SNACKS

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**Chifles & sweet potato chips with crispy chulpe** 9  
*Guacamole / Sweet potato chips*

**Yuca fries** 12  
*Shichimi togarashi / Wasabi-lime mayonnaise*

**Edamame** 9  
*Yuzu kosho / Smoked maldon*

**Patacones** 9  
*Amarillo mayonnaise*

**Grilled corn** 9  
*Togarashi / Garlic / Chilli*

**Grilled Padrón peppers** 12  
*Yuzu-smoked maldon*

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## SMALL

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**Quinoa korokke** 18  
*Truffle teriyaki / Salsa verde*

**Pork tonkatsu** 18  
*Salsa macha / Daikon / Peanut*

**Quinoa salad** 16  
*Mango / Avocado / Ponzu*

**Red shrimp tempura** 24  
*Shiso salsa*

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## NORI TACOS & NIGIRIS

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**Tuna tacos** 18  
*Aji verde / Goma mayonnaise / Crispy tempura*

**Salmon tacos** 16  
*Kizami wasabi / Guacamole / Trout roe*

**Chicken karaage tacos** 18  
*Teriyaki / Pickled ginger*

**Crayfish tacos** 18  
*Amarillo mayonnaise / Cucumber / Tobiko*

**Crispy enoki mushrooms tacos** 16  
*Pickled ginger / Yuzu truffle*

**Salmon nigiri** 14  
*Kizami wasabi / Soy*

**Tuna Nigiri** 16  
*Kizami wasabi / Soy*

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## RAW

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**Salmon Tataki** 16  
*Jalapeño / Papaya*

**Tuna tataki** 18  
*Hijiki / Jalapeño / Shimeij mushrooms / Tosazu*

**Wagyu Tataki** 36  
*Daikon / Goma-truffle sauce / Kizami wasabi / Crispy onion*

**Sea bream ceviche** 19  
*Red chilli / Coriander / Chulpe / Sweet potatoes / Tiger's milk*

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## PLATES

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**Sauteed beef Nikkei** 26  
*Beef tenderloin / Broccolini / Shimesji / Lime / Chulpoe corn / Burnt aubergine*

**Hispi cabagge with burnt aubergine cream** 24  
*Brown butter vinegar / Almonds*

**Octopus** 28  
*Rocoto-chilli sauce / Aji verde / Sweet potato puree*

**Miso aubergine** 24  
*Sesame / Ponzu / Hijiki*

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## NIKKEI GRILL

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**Pollo a la Brasa** 28  
*Amarillo mayonnaise / Aji verde / Padrón*

**Crispy seabass** G 28  
*Padrón peppers / Shiso sauce*

**Iberico pluma** G 32  
*Chimichurri / Crispy nari / Cabbage salad / Sesame / Pork crunches*

**Beef tenderloin** 36  
*Goma-truffle sauce / Anticuchera*

**Lamb chops** G 32  
*Aji verde / Teryaki / Criolla salsa*

**Wagyu Sirloin** G 85  
*Chimichurri / Edamame / Kizami wasabi*

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## TO SHARE

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**Peruvian vegetarian omakase** 42  
*Padrón peppers / Grilled corn / Patacones / Quinoa korokke / Truffle teriyaki / Salsa verde*

**ISSEI mixtura** 72  
*Chef's selection of raw seafood*

**Mixtura grill meat** 82  
*Beef tenderloin / Lamb chops / Iberico / Chimichurri / Aji verde / Aji amarillo / Anticuchera / Truffle aioli*

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## DESSERTS

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

**Crispy Arroz Con Leche** L 14  
*Yuzu cream / Corn ice-cream*

**Apple Sorbet with Coconut** V 12  
*Lime / Tapioca*

**Dark chocolate ganache** G, L 14  
*Sesame praline / Passionfruit / Toffee*

G - contains gluten; L - contains lactose;  
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.