

ANGORA

WATERFRONT DINING AND PATIO
FALSE CREEK

DINE OUT VANCOUVER 2023 A LA CARTE

OYSTERS	3.5 4.5	BLUEFIN TUNA TATAKI	27
spicy ponzu		seared tuna, ponzu, yuzu kosho, green onions	
CAVIAR	MP	SCALLOPS SHOOTERS	9 each
served with classic accompaniments		thai flavours, red jalapeño, palm sugar	
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ROLLS SASHIMI NIGIRI		SMOKED PRAWN CAUSA	21
VEGETARIAN ROLL	10	crispy quinoa, nikkei avocado mousse, panca emulsion	
asparagus, cucumber, avocado, kaiware		SUSHI PIZZA	25
AVOCADO ROLL	10	crispy rice, avocado, dungeness crab, tuna, sockeye salmon, unagi sauce	
avocado, toasted white sesame		HAMACHI CARPACCIO	18
TEMPURA PRAWN ROLL	14	jalapeño, shiso, yuzu soy	
masago, cucumber, spicy mayonnaise		CEVICHE MIXTO	21
SPICY TUNA ROLL	14	baby scallops, shrimp, squid, mussels, seaweed, calamari	
spicy mayonnaise		ANCORA GLACIER	75 for 2 145 for 4
ACEVICHADO ROLL	23	freshly shucked oysters, ceviche mixto, poached prawns, selection of sashimi, tuna tartare, dungeness crab causas, mussels a la chalaca	
panko prawn, avocado, sockeye salmon, acevichado sauce		<hr/>	
SASHIMI <i>5pc</i>		SABLEFISH	47
albacore tuna	14	aji panca, miso squash quinotto, bok choy saltado, quinoa chicharron	
wild sockeye salmon	16	TENDERLOIN WITH MUSHROOMS	55
hamachi (yellowtail)	19	grilled with panca, sesame soy vinaigrette, sautéed wild and cultivated mushroom ragout	
bluefin tuna	19	<hr/>	
scallop	22	QUINOTTO	13
NIGIRI <i>each</i>		quinoa, miso squash purée	
ebi (prawn)	5	BRUSSELS SPROUTS	11
albacore tuna	5	lemon, togarashi	
wild sockeye salmon	6	YUCAS BRAVAS	11
hamachi (yellowtail)	9	huancaína aioli	
bluefin tuna	9		

Executive Chef Sebastián Delgado

PRICES EXCLUDE TAX AND GRATUITIES