LUNCH

Available Daily · 12:00 PM–2:30 PM

APPETIZER

Signature Ceviche 23
Baby scallops, shrimp, squid, mussels, calamari, yuzu, shrimp chips

Grilled Octopus 28
Miso-panca marinated baby octopus, cannellini beans, heirloom cherry tomatoes, fingerling potatoes, parsley, grilled lemon

Heirloom Tomato Soup 18
Togarashi-spiced heirloom tomatoes, parsley oil, crispy shrimp toast

Blue Fin Tuna Tataki 28
Seared tuna, ponzu, yuzu kosho

Sushi Pizza 28
Crispy rice, avocado, Dungeness crab, tuna, sockeye salmon, unagi sauce

Sablefish Croquetas • *3 pc* 19
Crispy fried black cod croquettes, avocado crème, watercress

Oyster Motoyaki • *2 pc* 16
Fanny Bay oysters, miso mayo, panko, nori, grilled lemon

SALAD

Ancora Caesar Salad 23
Romaine, endive, watercress, white anchovy, candied pecans, Caesar dressing

Seasonal Salad 19
Tender greens, market vegetables, grilled lemon vinaigrette, pangrattato

Burrata Salad 28
Heirloom tomatoes, soy-yuzu vinaigrette, shiso, basil, grilled focaccia

Add 3 grilled shrimp to any salad +12

Ancora Glacier • *for 2* 98
Poached lobster tail, freshly shucked oysters, scallop shooters, prawn cocktail, tuna tartare and tataki, assorted sashimi, seaweed salad

SUSHI

Caterpillar Roll 16
Braised shiitake mushrooms, avocado, hoisin glaze, cucumber

Tamagoyaki Roll 16
Torched unagi, tamagoyaki, cucumber, sweet soy, miso aioli, shredded nori

Spicy Tuna Roll 18
Spicy mayonnaise

Acevichado Roll 25
Panko prawn, avocado, sockeye salmon, acevichado sauce

Lobster Roll 33
Atlantic lobster tempura, avocado, yuzu tobiko, unagi, lobster aioli

Sashimi

Albacore Tuna • *5 pc*	18
Wild Sockeye Salmon • *5 pc*	19
Hamachi (Yellowtail) • *5 pc*	24
Bluefin Tuna • *5 pc*	29
Hokkaido Scallop • *3 pc*	35

Nigiri *each*

Albacore Tuna	9
Wild Sockeye Salmon	9
Hamachi (Yellowtail)	9
Bluefin Tuna	10
Hokkaido Scallop	12

Caviar available at market price.

Fresh Oysters • *minimum 4 pcs* — *Regular* / *Premium*
Please inquire about today's selection. 4 / 4.5
Served with spicy ponzu.

MAIN

Ancora Burger 26
AAA beef patty, house brioche, miso mayo, Brie cheese, watercress, crispy caramelized onions, heirloom tomato, fries
Upgrade to truffle fries or a side Caesar salad +5

Lobster Risotto 38
Lobster bisque, Carnaroli rice, Grana Padano, parsley oil
Add ½ butter-poached lobster tail +35

Fish & Chips 26
Cabbage slaw, tartar sauce

Sablefish 49
Aji panca, miso squash quinotto, bok choy saltado, quinoa chicharrón

6 oz AAA Beef Tenderloin 58
Pommes purée, red wine jus, asparagus, chimichurri, sesame vinaigrette

Mussels 32
Japanese curry cream sauce, fresh, toasted focaccia

Dungeness Crab Tagliarini 46
Dungeness crab, heirloom tomato and crab sauce, pangrattato

Spaghetti Bolognese 36
Beef ragù, koji, miso

Zucchini Carbonara 33
Zucchini trifolati, egg yolk, Grana Padano

Salmon 42
Crispy skin, kombu sauce, Mediterranean vegetable medley, crispy kale, parsley oil

"The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination"
Medical Health Officer