

2024 FALL PRIX FIXE MENU

5 – 9 pm | 79 per person

APPETIZER

YAM SOUP

coconut milk, lemongrass, yam strings, crème fraîche

STARTER

HAMACHI CARPACCIO

jalapeño, shiso, yuzu soy

SMOKED PRAWN CAUSA

crispy quinoa, nikkei avocado mousse, panca emulsion

MOTOYAKI

caramelized nikkei aioli, panca, miso

VEGETARIAN ROLL

asparagus, pickled carrot, cucumber, avocado, daikon

MAINS

SABLEFISH

aji panca, miso squash quinotto, bok choy saltado, quinoa chicharron
add 4 prawns +12

PERUVIAN BEEF STIR FRY

AAA canadian tenderloin, peruvian rice, tomato, green onions, serrano
add scallop +9

ANCORA CHIRASHI DONBURI

hokkaido scallop, tuna, salmon, poached prawn, ikura, edamame, spicy mayo
add 2 pc bluefin tuna +18

CAULIFLOWER STEAK

miso roasted cauliflower, lima bean purée, chimichurri
add 5oz 24-hour braised short rib +22

DESSERT

PICARONES

pecans, spiced syrup, lucuma ice cream

GUANABANA CRÈME BRÛLÉE

madagascar vanilla, guanabana, berries

SORBET

daily selection

CURATED BEVERAGE PAIRING AVAILABLE (CÓCKTEL + VINO + SAKÉ)

classico 59 | premium 99