

SEAFOOD ON ICE

freshly shucked oysters spicy ponzu, please inquire about daily selection	regular 3.5	premium 4.5
caviar served with classic accompaniments, please inquire for availability		MP
ancora glacier freshly shucked oysters, ceviche mixto, poached prawns, selection of sashimi, tuna tartare, dungeness crab causas, mussels a la chalaca		75 for two 145 for four

NIKKEI RAW BAR

scallop and lime shooter thai flavours, red jalapeño, palm sugar		8 each
ceviche mixto baby scallops, shrimp, squid, calamari, mussels, seaweed		19
vegetarian ceviche roasted button mushrooms, radish, artichokes, sunchoke leche de tigre		14
ahi tuna tataki seared bigeye tuna, ponzu, yuzu kosho, leeks		25
toro tataki seared tuna belly, ponzu, wasabi mayo, yuzu kosho, spicy daikon		21
hamachi carpaccio jalapeño, shiso, yuzu, soy		18

CAUSAS

made with spiced yukon gold potatoes

dungeness crab quail egg, olive soil, huancaína sauce, crispy yam		19
grilled artichoke guacamole, andean grains, rocoto harissa, olive aioli, yuca puff		15
albacore tuna sesame seared, pickled red cabbage, sakura aioli, crispy wakame		17

ROLLS | SASHIMI | NIGIRI

prawn tempura roll masago, cucumber, spicy mayonnaise		14
spicy tuna roll spicy mayonnaise		14
yam tempura roll sweet tofu, avocado, soy glaze		16
caterpillar roll avocado, braised shiitake, cucumber, hoisin glaze, crispy quinoa		17
spider roll soft shell crab, masago, asparagus		19
acevichado roll panko prawn, avocado, sockeye salmon, jalapeño, acevichado sauce		21
albacore tuna mild rich taste, firm texture	sashimi 14	nigiri 5
wild sockeye salmon dense and buttery texture	sashimi 16	nigiri 6
bigeye tuna moderate pronounced flavour	sashimi 17	nigiri 7
hamachi buttery texture, bold flavour	sashimi 17	nigiri 7
scallop smooth texture, slightly sweet flavour	sashimi 22	nigiri 7
sea urchin creamy, ocean sweet flavour	sashimi 31	nigiri 11

WE ARE DEDICATED TO SUSTAINABLE SEAFOOD IN PARTNERSHIP WITH  **OCEAN WISE**.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness.

STARTERS

roasted yam and coconut soup bread pudding, queso, crème fraîche, crispy yam	16
lobster bisque crab cake, shrimp crackling, crème fraîche	22
grilled octopus miso-panca, canario bean, baby potato, romesco, crackling	19
beef tartar honey soy glaze, asian pear, egg yolk, pine nuts, taro chips	21
mussels white wine, aji amarillo, garlic butter, parsley, burnt lemon	23
sushi pizza crispy rice, avocado, crab meat, salmon, tuna, wasabi aioli, unagi glaze, masago	25
uni taglierini yuzu tobiko, xo-aglio olio, salmon skin chicharrón	21 35
lobster and shrimp risotto cauliflower, preserved lemon, hazelnuts, thyme add truffles	27 45 MP

MAINS

sablefish aji panca, miso squash quinotto, bok choy saltado, quinoa puff	44
lingcod peruvian style paella, chorizo, corn, shrimp, squid, chalaca, smoked paprika emulsion	40
halibut garlic butter quinoa crust, couscous, fennel, tomato, pine nuts, parsley oil	42
pork and scallops miso glazed pork belly, celeriac, crispy peas, chicharrón	38
duck seared breast, duck leg croquette, arborio rice, aji amarillo, baby corn, fried egg	36
cauliflower steak miso roasted, kale salsa verde, purple cabbage purée, pistachios, queso artichoke empanada add braised short rib	28 19
lamb roasted rack of lamb, yam and squash purée, grilled asparagus, aji verde, chimi churri	44
tenderloin daily cuts – please inquire, aji verde, sesame soy jus	MP
boneless ribeye 10 oz, cooked medium and sliced, aji verde, sesame soy jus	65
add prawn 4 add scallop 9 add truffles MP	

SIDES

bok choy stir fried, crushed hazelnuts	12
wild & cultivated mushrooms white wine, parsley	13
brussels sprouts lemon, togarashi	10
charred broccoli romesco sauce, crispy quinoa	14
yucas bravas huancaína aioli	12
truffle fries parmesan, chives, huancaína aioli	16

Due to travel restrictions, some ingredients are difficult to source and may not always be available. Thank you in advance for understanding.