

5PM TO CLOSE

SEAFOOD ON ICE

fresh oysters spicy ponzu, please inquire about daily selection <i>min. 4 pieces</i>	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	9 each
ceviche mixto baby scallops, shrimp, squid, calamari, mussels, seaweed	21
vegetarian ceviche hearts of palm, artichoke, radish, mushrooms, sunchoke leche de tigre	15
bluefin tuna tataki seared tuna, ponzu, yuzu kosho, leeks	27
hamachi carpaccio jalapeño, shiso, yuzu soy	18
toro tataki seared tuna belly, ponzu, wasabi mayo, yuzu kosho, spicy daikon	23
halibut tiradito acevichado leche de tigre, chalaca, coconut purée	25

ROLLS | SASHIMI | NIGIRI

spicy tuna roll spicy mayonnaise, sesame seeds	14
prawn tempura roll masago, cucumber, spicy mayonnaise	14
acevichado roll panko prawn, avocado, sockeye salmon, acevichado leche de tigre	23
spider roll soft shell crab, masago, asparagus	21
yam tempura roll sweet tofu, avocado, soy glaze	16
caterpillar roll avocado, braised shiitake, cucumber, hoisin glaze, crispy quinoa	17
albacore tuna mild, rich taste, firm texture	sashimi 14 nigiri 5
bluefin tuna moderate pronounced flavour	sashimi 19 nigiri 9
hamachi buttery texture, bold flavour	sashimi 19 nigiri 9
wild sockeye salmon dense, buttery texture	sashimi 16 nigiri 6
sea urchin creamy, ocean sweet flavour	sashimi 31 nigiri 11
scallop creamy, ocean sweet flavour	sashimi 22 nigiri 9

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

APPETIZERS

mushroom soup sautéed wild mushrooms, queso fresco, crème fraîche	19
grilled octopus miso-panca, canario bean, baby potato, romesco, crackling	21
sushi pizza crispy rice, avocado, dungeness crab, salmon, tuna, wasabi aioli, unagi glaze, masago	25
baked oyster caramelized miso aioli, baby corn, chalaca	9
lobster bisque crab cake, shrimp crackling, crème fraiche	22
mussels white wine, aji amarillo, garlic butter, parsley, lemon	26
CAUSAS made with spiced yukon gold potatoes	
dungeness crab quail egg, toasted coconut, huancaína sauce	19
smoked prawn crispy quinoa, guacamole, panca emulsion	19
vegetarian asparagus tempura, cucumber chalaca, rocoto aioli, sweet soy	16

MAINS

sablefish aji panca, miso squash quinotto, bok choy saltado, quinoa puff	46
halibut couscous tabbouleh, pinenuts, raisins, coconut, brocolini, aji amarillo butter	44
seafood paella scallop, prawns, mussels, chorizo, squid, smoked paprika emulsion	43
cauliflower steak miso roasted, artichoke and queso empanada, pistachios	29
add braised short rib	23
lobster and shrimp risotto cauliflower, preserved lemon, hazelnuts, edamame	45
add truffles	MP
uni taglierini xo-aglio olio, yuzu tobiko, salmon skin chicharrón	35
duck seared breast & leg croquette, arborio rice, aji amarillo, baby corn, fried quail egg	39
rack of lamb potato pave, root vegetables, coconut puree, cherry tomato, red wine jus	46
tenderloin aji panca glaze, chimichurri, sesame soy jus <i>*daily cuts, please inquire</i>	MP
ribeye 10 oz boneless, aji panca glaze, chimichurri, sesame soy jus	68
surf and turf 5oz ribeye, 5oz atlantic lobster tail, smoked pomme purée, asparagus	79

add 3 prawns aji garlic butter 12 **add scallop** bacon onion jam 9 **add lobster tail** aji butter 44

*ask your server about our daily features

SIDES

bok choy stir fried, crushed hazelnuts	12
wild & cultivated mushrooms white wine, fresh herbs	14
brussels sprouts lemon, togarashi	11
charred broccoli romesco sauce, crispy quinoa	12
yucas bravas huancaína aioli	12
truffle fries parmesan, shaved truffles	16

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