

LUNCH

Available Daily · 12:00 PM–2:30 PM

APPETIZER

Signature Ceviche

Baby scallops, shrimp, squid, mussels, calamari, yuzu, shrimp chips

Grilled Octopus

Miso-panca marinated baby octopus, cannellini beans, heirloom cherry tomatoes, fingerling potatoes, basil, grilled lemon

Heirloom Tomato Soup

Togarashi-spiced heirloom tomatoes, parsley oil, crispy shrimp toast

Blue Fin Tuna Tataki

Seared tuna, ponzu, yuzu kosho, green onions

Sushi Pizza

Crispy rice, avocado, Dungeness crab, tuna, sockeye salmon, unagi sauce

Sablefish Croquetas · 3 pc

Crispy fried black cod croquettes, avocado crème, herb salad, chalaca

Oyster Motoyaki · 2 pc

Fanny Bay oysters, miso mayo, panko, nori, grilled lemon

SALAD

Ancora Caesar Salad

Romaine, endive, watercress, avocado, white anchovy, sesame Parm crisp, pickled shallots, candied pecans, Caesar dressing

Summer Salad

Tender greens, pea tendrils, market vegetables, grilled lemon vinaigrette, pangrattato

Burrata Salad

Heirloom tomatoes, soy-yuzu vinaigrette, shiso, basil, grilled focaccia

Add 3 grilled shrimp to any salad +12

Ancora Glacier · for 2

Poached lobster tail, freshly shucked oysters, scallop shooters, prawn cocktail, tuna tartare and tataki, assorted sashimi, seaweed salad

SUSHI

Caterpillar Roll

Braised shiitake mushrooms, avocado, hoisin glaze, cucumber

Tamagoyaki Roll

Torched unagi, tamagoyaki, cucumber, sweet soy, miso aioli, shredded nori

Spicy Tuna Roll

Spicy mayonnaise

Acevichado Roll

Panko prawn, avocado, sockeye salmon, acevichado sauce

Lobster Roll

Atlantic lobster tempura, avocado, yuzu tobiko, unagi, lobster aioli

Sashimi

Albacore Tuna · 5 pc

Wild Sockeye Salmon · 5 pc

Hamachi (Yellowtail) · 5 pc

Bluefin Tuna · 5 pc

Hokkaido Scallop · 3 pc

Nigiri each

Albacore Tuna

Wild Sockeye Salmon

Hamachi (Yellowtail)

Bluefin Tuna

Hokkaido Scallop

Caviar available at market price.

98

Fresh Oysters · minimum 4 pcs

Please inquire about today's selection.

Served with spicy ponzu.

Regular Premium

4 4.5

MAIN

Ancora Burger

AAA beef patty, house brioche, miso mayo, Riopelle cheese, crispy caramelized onions, romaine lettuce, heirloom tomato, fries

Upgrade to truffle fries or a side Caesar salad +5

Lobster Risotto

Lobster bisque, Carnaroli rice, Grana Padano, parsley oil

Add ½ butter-poached lobster tail +35

Fish & Chips

Cabbage slaw, tartar sauce

Sablefish

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

6 oz AAA Beef Tenderloin

Pommes purée, red wine jus, asparagus, chimichurri, sesame vinaigrette

Mussels

Japanese curry cream sauce, fresh coriander, toasted focaccia

Dungeness Crab Tagliarini

Dungeness crab, heirloom tomato and crab sauce, fresh basil, pangrattato

Spaghetti Bolognese

Beef and pork ragù, koji, miso

Zucchini Carbonara

Zucchini trifolati, egg yolk, Grana Padano

Salmon

Crispy skin, kombu sauce, Mediterranean vegetable medley, crispy kale, chive oil

16

16

18

25

33

18

19

24

29

35

9

9

9

10

12

26

38

26

49

58

32

46

36

33

42

"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

ANCORA