

ANCORA

WATERFRONT DINING AND PATIO
FALSE CREEK

NIKKEI CUISINE

ANCORA GLACIER 5 PM TO CLOSE

freshly shucked oysters, ceviche mixto, poached prawns, selection of sashimi, tuna tartare, dungeness crab causa, chalaca mussels

FOR TWO 80
FOR FOUR 155

FRESH OYSTERS

minimum 4 pieces • *please inquire about daily selection*

REGULAR 4
PREMIUM 4.5

CAVIAR served with classic accompaniments • *please inquire about daily selection*

MP

SCALLOP AND LIME SHOOTER herring caviar, thai flavours, red jalapeño, palm sugar

11 EA

GRILLED OCTOPUS ANTICUCHO miso-panca, canario bean, baby potato, romesco, crackling

26

HAMACHI CARPACCIO serrano, shiso, yuzu soy

24

BLUE FIN TATAKI torched tuna, ponzu, yuzu kosho, green onions

28

SUSHI PIZZA crispy rice, avocado, dungeness crab, tuna, sockeye salmon, unagi sauce

28

BEEF TARTARE aaa tenderloin, caramelized sofrito, herring caviar, sesame sourdough, quail egg

28

ANCORA SALAD mixed greens, grape tomatoes, onions, soft boiled egg, fried quinoa
add 4 prawns

17
12

MAINS

SABLEFISH aji panca, miso squash quinotto, bok choy saltado, quinoa chicharrón

49

HALIBUT peruvian curry, manila clams, fingerling potatoes

49

LOBSTER AND SHRIMP RISOTTO cauliflower, preserved lemon, hazelnuts, edamame

47

BRANZINO grilled, charred lemon, criolla sauce, chimichurri

MP

PASTA MARISCOS halibut, huancaína, mussels, asparagus, tomato, squid-ink linguine

48

CAULIFLOWER STEAK miso roasted, artichoke and queso empanada, pistachios
add braised short rib

29
24

ARROZ CON PATO seared duck breast, criollo risotto, sunny side egg, avocado chalaca

45

LOMO SALTADO stir-fry aaa canadian beef tenderloin, yuca fries, tomato, green onions

54

8oz BEEF TENDERLOIN aaa canadian beef tenderloin, chimichurri, sesame soy vinaigrette

59

PRICES EXCLUDE TAX AND GRATUITIES

"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

CAUSA

DUNGENESS CRAB CAUSA	dungeness crab, huancaína, yam chip, toasted coconut	22
SMOKED PRAWN CAUSA	crispy quinoa, nikkei avocado mousse, panca emulsion	22
GRILLED OCTOPUS CAUSA	ají panca grilled octopus, avocado mousse, kalamata aioli	23
VEGETARIAN CAUSA	avocado mousse, artichoke, queso fresco, romesco	17

CEVICHE

CLASSIC PERUVIAN CEVICHE	red snapper, classic leche de tigre, choclo, chulpi, sweet yam	31
MIXTO CEVICHE	baby scallops, shrimp, squid, mussels, seaweed, calamari	25
LOBSTER PRAWN CEVICHE	leche de tigre apaltada, yam purée, cancha	33
VEGETERIAN CEVICHE	button mushrooms, radish, artichokes, heart palms	12

ROLLS | SASHIMI | NIGIRI

SPICY TUNA ROLL	spicy mayonnaise, sesame seeds	16
ACEVICHADO ROLL	panko prawn, avocado, sockeye salmon, acevichado leche de tigre	25
ROY'S ROLL	dungeness crab, avocado, asparagus, torched scallop	25
CHICHARRON ROLL	pork belly, cucumber, miso and pepper aioli	23
LOBSTER ROLL ATLANTIC	lobster tempura, avocado, yuzu tobiko, unagi, lobster aioli	33
ALBACORE	<i>mild, rich taste, firm texture</i>	SASHIMI 17 NIGIRI 7
HAMACHI	<i>buttery texture, bold flavour</i>	SASHIMI 23 NIGIRI 9
WILD SOCKEYE SALMON	<i>dense, buttery texture</i>	SASHIMI 18 NIGIRI 8
BLUEFIN TUNA	<i>moderate, pronounced flavour</i>	SASHIMI 27 NIGIRI 9
HOKKAIDO SCALLOP	<i>sweet, delicate flavour with luxuriously buttery texture</i>	SASHIMI 33 NIGIRI 11

SIDES

BOK CHOY	stir fried, crushed hazelnuts	13	QUINOTTO	butternut squash purée, quinoa crackling	14
PERUVIAN RICE	peruvian corn, garlic	13	BRUSSELS SPROUTS	lemon, togarashi	13
YUCAS BRAVAS	huancaína aioli	15	SAUTEÉD MUSHROOMS	white wine, parsley	14