

# LUNCH

12 PM to 2:30 PM, Daily

## SUSHI

<b>Caterpillar Roll</b>	16
Braised shiitake mushrooms, avocado, hoisin glaze, cucumber	
<b>Tamagoyaki Roll</b>	16
Torched unagi, tamagoyaki, cucumber, sweet soy, miso aioli, shredded nori	
<b>Spicy Tuna Roll</b>	18
Spicy mayonnaise	
<b>Acevichado Roll</b>	25
Panko prawn, avocado, sockeye salmon, acevichado sauce	
<b>Lobster Roll</b>	33
Atlantic lobster tempura, avocado, yuzu tobiko, unagi, lobster aioli	
<b>Sashimi</b>	
Albacore Tuna 5 pc	18
Wild Sockeye Salmon 5 pc	19
Hamachi (Yellowtail) 5 pc	24
Blue Fin Tuna 5 pc	29
Hokkaido Scallop 3 pc	35
<b>Nigiri each</b>	
Albacore Tuna	9
Wild Sockeye Salmon	9
Hamachi (Yellowtail)	9
Blue Fin Tuna	10
Hokkaido Scallop	12

## APPETIZERS

<b>Signature Ceviche</b>	23
Baby scallops, shrimp, squid, mussels, calamari, yuzu, shrimp chips	
<b>Grilled Octopus</b>	28
Miso-panca marinated baby octopus, cannellini beans, heirloom cherry tomatoes, fingerling potatoes, basil, grilled lemon	
<b>Heirloom Tomato Soup</b>	18
Togarashi-spiced heirloom tomatoes, parsley oil, crispy shrimp toast	
<b>Blue Fin Tuna Tataki</b>	28
seared tuna, ponzu, yuzu kosho, green onions	
<b>Sablefish Croquetas</b> 3 pc	19
Crispy fried black cod croquettes, avocado crème, herb salad, chalaca	

## SALADS

<b>Ancora Caesar Salad</b>	23
Romaine, endive, watercress, avocado, white anchovy, sesame Parm crisp, pickled shallots, candied pecans, Caesar dressing	
<b>Summer Salad</b>	19
Tender greens, pea tendrils, market vegetables, grilled lemon vinaigrette, pangrattato	

<b>Ancora Glacier</b>	98 for 2
Poached lobster tail, freshly shucked oysters, scallop shooters, prawn cocktail, tuna tartare and tataki, assorted sashimi, seaweed salad	

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*Caviar and oysters available at market price*  
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## MAINS

<b>Ancora Burger</b>	26
AAA beef patty, house brioche, miso mayo, Riopelle cheese, crispy caramelized onions, romaine lettuce, heirloom tomato, fries	
<b>Lobster Risotto</b>	38
Lobster bisque, Carnaroli rice, grana padano, parsley oil <i>Add ½ butter-poached lobster tail +35</i>	
<b>Fish &amp; Chips</b>	26
Cabbage slaw, tartar sauce	
<b>Sablefish</b>	49
aji panca, miso squash quinotto, bok choy saltado, quinoa chicharrón	
<b>6 oz AAA Beef Tenderloin</b>	58
Pommes purée, red wine jus, asparagus, chimichurri, sesame vinaigrette <i>Upgrade fries to truffle fries or side caesar salad +5</i>	

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