

5PM TO CLOSE

SEAFOOD ON ICE

fresh oysters spicy ponzu, please inquire about daily selection min. 4 pieces	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	80 for two 155 for four

NIKKEI APPETIZERS

scallop and lime shooter thai flavours, red jalapeño, palm sugar	9 each
ceviche mixto baby scallops, shrimp, squid, calamari, mussels	21
vegetarian ceviche roasted button mushrooms, radish, artichokes, heart palms	16
hamachi carpaccio jalapeño, shiso, yuzu soy	21
bluefin tuna tataki seared tuna, ponzu, yuzu kosho, green onions	28
smoked prawn causa crispy quinoa, nikkei avocado mousse, panca emulsion	19
ora king causa salmon tartar, rocoto aioli, avocado mousse, crackling wonton	21
vegetarian causa avocado mousse, quail egg, yam, spicy mayo	17
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, tuna, sockeye salmon, unagi sauce	25

ROLLS | SASHIMI | NIGIRI

spicy tuna roll	spicy mayonnaise, sesame seeds		14
acevichado roll	panko prawn, avocado, sockeye salmon, acevichado leche de tigre		23
roy's roll	dungeness crab, avocado, asparagus, torched scallop		23
lobster roll	atlantic lobster tempura, avocado, yuzu tobiko, unagi, lobster aioli		29
albacore	mild, rich taste, firm texture	sashimi 17	nigiri 7
hamachi	buttery texture, bold flavour	sashimi 23	nigiri 9
wild sockeye salmon	dense, buttery texture	sashimi 16	nigiri 6
bluefin tuna	moderate, pronounced flavour	sashimi 27	nigiri 9

MAINS

FROM THE SEA

sablefish	aji panca, miso squash quinotto, bok choy saltado, quinoa chicharrón		47
scallops and lobster	hokkaido scallop, lobster claw, peruvian curry, yam gnocchis		46
bluefin tuna	nori crust, smoked parsnip purée, ponzu, broccolini avocado, leeks		44
lobster and shrimp risotto	cauliflower, preserved lemon, hazelnuts, edamame		27 45

FROM THE LAND

short rib	pastel de choclo, wild mushroom ragout, pickled baby carrots		43
beef tenderloin	aji panca glaze, chimichurri, sesame soy jus	44 6oz 51 8oz	
cauliflower steak	miso roasted, artichoke and queso empanada, pistachios		29
add braised short rib			24

SIDES

bok choy	stir fried, crushed hazelnuts		13
wild & cultivated mushrooms	white wine, fresh herbs		15
brussels sprouts	lemon, togarashi		13

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness. Due to travel restrictions, some ingredients are difficult to source and may not always be available. Thank you in advance for understanding.