

## 5PM TO CLOSE

### SEAFOOD ON ICE

<b>fresh oysters</b> spicy ponzu, please inquire about daily selection min. 4 pieces	regular 3.5 premium 4.5
<b>caviar</b> served with classic accompaniments, please inquire for availability	MP
<b>ancora glacier</b> 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

<b>scallop and lime shooter</b> thai flavours, red jalapeño, palm sugar	9 each
<b>ceviche mixto</b> baby scallops, shrimp, squid, calamari, mussels	21
<b>vegetarian ceviche</b> roasted button mushrooms, radish, artichokes, heart palms	16
<b>hamachi carpaccio</b> jalapeño, shiso, yuzu soy	21
<b>bluefin tuna tataki</b> seared tuna, ponzu, yuzu kosho, green onions	28
<b>smoked prawn causa</b> crispy quinoa, nikkei avocado mousse, panca emulsion	19
<b>ora king causa</b> salmon tartar, rocoto aioli, avocado mousse, crackling wonton	21
<b>vegetarian causa</b> avocado mousse, quail egg, yam, spicy mayo	17
<b>mushroom soup</b> sautéed wild mushrooms, queso fresco, crème fraîche	19
<b>grilled octopus</b> miso-panca, canario bean, baby potato, romesco, crackling	21
<b>sushi pizza</b> crispy rice, avocado, dungeness crab, tuna, sockeye salmon, unagi sauce	25

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## ROLLS | SASHIMI | NIGIRI

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

## MAINS

### FROM THE SEA

<b>sablefish</b> aji panca, miso squash quinotto, bok choy saltado, quinoa chicharrón	47
<b>scallops and lobster</b> hokkaido scallop, lobster claw, peruvian curry, yam gnocchis	46
<b>bluefin tuna</b> nori crust, smoked parsnip purée, ponzu, broccolini avocado, leeks	44
<b>lobster and shrimp risotto</b> cauliflower, preserved lemon, hazelnuts, edamame	27   45
<b>ora king salmon</b> spirulina taglierini xo-aglio olio, yuzu tobiko, salmon skin chicharrón	45

### FROM THE LAND

<b>short rib</b> pastel de choclo, wild mushroom ragout, pickled baby carrots	43
<b>beef tenderloin</b> aji panca glaze, chimichurri, sesame soy jus	44   6oz 51   8oz
<b>16oz prime ribeye</b> bone in, panca glaze, chimichurri, sesame soy jus	85
<b>cauliflower steak</b> miso roasted, artichoke and queso empanada, pistachios	29
<b>add braised short rib</b>	24

## SIDES

<b>bok choy</b> stir fried, crushed hazelnuts	13
<b>wild &amp; cultivated mushrooms</b> white wine, fresh herbs	15
<b>brussels sprouts</b> lemon, togarashi	13

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