

5PM TO CLOSE

SEAFOOD ON ICE

fresh oysters spicy ponzu, horseradish, please inquire about daily selection regular 3.5 | premium 4.5
east coast 5.5

caviar served with classic accompaniments, please inquire for availability MP

ancora glacier freshly shucked oysters, ceviche mixto, poached prawns, 85 for two
selection of sashimi, tuna tartare, dungeness crab causas, mussels a la chalaca 165 for four

NIKKEI RAW BAR

scallop and lime shooter thai flavours, red jalapeño, palm sugar 9 each

ceviche mixto baby scallops, shrimp, squid, calamari, mussels, seaweed 21

vegetarian ceviche hearts of palm, artichoke, radish, mushrooms, sunchoke leche de tigre 15

bluefin tuna tataki seared tuna, ponzu, yuzu kosho, leeks 27

hamachi carpaccio jalapeño, shiso, yuzu soy 18

toro tataki seared tuna belly, ponzu, wasabi mayo, yuzu kosho, spicy daikon 23

ROLLS | SASHIMI | NIGIRI

sablefish kabayaki roll crab meat, cucumber, avocado, sweet soy glaze 26

lobster roll garlic poached lobster, avocado, masago, soy paper, aji amarillo crema 26

acevichado roll panko prawn, avocado, sockeye salmon, acevichado leche de tigre 23

spicy tuna roll cucumber, asparagus, rocoto aioli, chili threads 19

caterpillar roll avocado, braised shiitake, cucumber, hoisin glaze, crispy quinoa 18

yam tempura roll sweet tofu, avocado, soy glaze 18

albacore tuna mild, rich taste, firm texture sashimi 16 nigiri 6

bluefin tuna moderate pronounced flavour sashimi 22 nigiri 9

hamachi buttery texture, bold flavour sashimi 19 nigiri 9

wild sockeye salmon dense, buttery texture sashimi 17 nigiri 7

sea urchin creamy, ocean sweet flavour sashimi 31 nigiri 11

scallop smooth texture, slightly sweet flavour sashimi 22 nigiri 9

CAUSAS made with spiced yukon gold potatoes

dungeness crab quail egg, toasted coconut, huancaína sauce 19

smoked prawn crispy quinoa, guacamole, panca emulsion 19

vegetarian asparagus tempura, cucumber chalaca, rocoto aioli, sweet soy 16

APPETIZERS

mushroom soup sautéed wild mushrooms, queso fresco, crème fraîche	19
lobster bisque crab cake, shrimp crackling, crème fraîche	22
grilled octopus miso-panca, canario bean, baby potato, romesco, crackling	21
sushi pizza crispy rice, avocado, crab, salmon, tuna, wasabi aioli, unagi glaze, masago	25
baked oyster and scallop motoyaki caramelized miso aioli, baby corn, chalaca	9
baked lobster and shrimp motoyaki masago, roasted red pepper, caramelized miso aioli	20
mussels white wine, aji amarillo, garlic butter, parsley, lemon, sourdough	26

MAINS

sablefish aji panca, miso squash quinotto, bok choy saltado, quinoa puff	46
seafood paella aji amarillo, scallop, prawns, mussels, chorizo, squid, roasted red peppers	43
lingcod bouillabaisse aji panca, baby scallops, prawns, mussels, squid, lobster base, broccoli	44
lobster and shrimp risotto cauliflower, preserved lemon, hazelnuts, edamame	45
add truffles	MP
uni taglierini xo-aglio olio, yuzu tobiko, salmon skin chicharrón	35
octopus tagliatelle squid ink pasta, sudado sauce, cherry tomatoes	36
cauliflower steak miso roasted, queso artichoke empanada, pistachios	29
add braised short rib	24
duck seared breast & leg croquette, arborio rice, aji amarillo, baby corn, fried quail egg	39
rack of lamb potato pave, root vegetables, coconut purée, cherry tomato, red wine jus	46
tenderloin aji panca glaze, chimichurri, sesame soy jus <i>*daily cuts, please inquire</i>	MP
ribeye 10 oz boneless, aji panca glaze, chimichurri, sesame soy jus	68
surf and turf 5oz ribeye, 5oz atlantic lobster tail, smoked pomme purée, asparagus	79
whole baked lobster 1.5lbs, squid ink pasta, aji amarillo, garlic butter, miso aioli	89

add 3 prawns aji garlic butter 12 **add scallop** bacon onion jam 9 **add lobster tail** aji butter 44

*ask your server about our daily features

SIDES

bok choy stir fried, crushed hazelnuts	12
wild & cultivated mushrooms white wine, parsley	14
brussels sprouts lemon, togarashi	11
stir fried broccoli romesco sauce, crispy quinoa	12
grilled asparagus sherry vinaigrette, olive oil	16
truffle fries parmesan, shaved truffles	16

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