

APPETIZERS

Ancora Glacier

Poached lobster tail, freshly shucked oysters, scallop shooters, prawn cocktail, tuna tartare and tataki, assorted sashimi, seaweed salad

FOR 2

98

Fresh Oysters · minimum 4 pcs

Please inquire about daily selection

Served with spicy ponzu

REGULAR PREMIUM

4

4.5

Caviar

Please inquire about daily selection

Served with classic accompaniments

Market Price

Scallop and Lime Shooter · 1 pc

Herring caviar, thai flavours, red jalapeño, palm sugar

13

Grilled Octopus

Miso-panca marinated baby octopus, cannellini beans, heirloom cherry tomatoes, fingerling potatoes, basil, grilled lemon

28

Hamachi Carpaccio

Serrano, shiso, yuzu soy

25

Blue Fin Tataki

Torched tuna, ponzu, yuzu kosho, green onions

30

Sushi Pizza

Crispy rice, avocado, dungeness crab, tuna, sockeye salmon, unagi sauce

28

Beef Tartare

AAA tenderloin, cornichons, capers, quail egg, taro chips, watercress

26

Summer Salad

Tender greens, pea tendrils, market vegetables, grilled lemon vinaigrette, pangrattato

Add 3 prawns +12

19

SUSHI

Caterpillar Roll

Braised shiitake mushrooms, avocado, hoisin glaze, cucumber

16

Tamagoyaki Roll

Torched unagi, tamagoyaki, cucumber, sweet soy, miso aioli, shredded nori

16

Spicy Tuna Roll

Spicy mayonnaise, sesame seeds

16

Acevichado Roll

Panko prawn, avocado, sockeye salmon, acevichado leche de tigre

25

Lobster Roll

Lobster tempura, avocado, yuzu tobiko, unagi, lobster aioli

33

SASHIMI
5 pcs

NIGIRI
each

Albacore

Mild, rich taste, firm texture

18

9

Hamachi (Yellowtail)

Buttery texture, bold flavour

24

9

Wild Sockeye Salmon

Dense, buttery texture

19

8

Bluefin Tuna

Moderate, pronounced flavour

29

10

Hokkaido Scallop

Sweet, delicate flavour with luxuriously buttery texture

35

12

CEVICHE

Signature Ceviche

Baby scallops, shrimp, squid, mussels, calamari, yuzu, shrimp chips

23

MAIN

Sablefish

Aji panca, miso squash quinotto, bok choy saltado, quinoa chicharrón

49

Lobster Risotto

Lobster bisque, Carnaroli rice, grana padano, parsley oil

Add ½ butter-poached lobster tail +35

48

Branzino

Whole grilled sea bass, grilled lemon, summer vegetables, fennel and watercress salad

Market Price

Roasted Cauliflower Steak

Herbed cauliflower purée, miso glaze, sea asparagus, edamame gremolata

32

6 oz AAA Beef Tenderloin

Pommes purée, red wine jus, asparagus, chimichurri, sesame vinaigrette

58

10 oz AAA Ribeye

Pommes purée, red wine jus, asparagus, chimichurri, sesame soy vinaigrette

78

SIDES

Roasted Fingerling Potatoes

Lemon-scented roasted fingerling potatoes

12

Brussels Sprouts

Lemon togarashi

14

Bok Choy

Stir fried, crushed hazelnuts

13

Asparagus

Grilled with miso cream, togarashi

15

Sautéed Mushrooms

White wine and herb sauteed wild mushrooms

13

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

ANCORA