

ANCORA

WATERFRONT DINING AND PATIO
FALSE CREEK

DINE OUT VANCOUVER 2022 A LA CARTE

12 to 2:30 pm and 5 to 10pm

OYSTERS 3.5 | 4.5
spicy ponzu

CAVIAR MP
served with classic accompaniments

ROLLS | SASHIMI | NIGIRI

VEGETARIAN ROLL 10
asparagus, cucumber, avocado, kaiware

AVOCADO ROLL 10
avocado, toasted white sesame

TEMPURA PRAWN ROLL 14
masago, cucumber, spicy mayonnaise

SPICY TUNA ROLL 14
spicy mayonnaise

ACEVICHADO ROLL 23
panko prawn, avocado,
sockeye salmon, acevichado sauce

SPIDER ROLL 21
soft-shell crab, masago, asparagus

SASHIMI *5pc*

albacore tuna 14

wild sockeye salmon 16

hamachi (yellowtail) 19

bluefin tuna 19

scallop 22

uni (sea urchin) 31

NIGIRI *each*

ebi (prawn) 5

albacore tuna 5

wild sockeye salmon 6

hamachi (yellowtail) 9

bluefin tuna 9

uni (sea urchin) 11

BLUEFIN TUNA TATAKI 27
seared tuna, ponzu, yuzu kosho, green onions

HAMACHI CARPACCIO 18
jalapeño, shiso, yuzu soy

CEVICHE MIXTO 21
baby scallops, shrimp, squid, mussels,
seaweed, calamari

ANCORA GLACIER 75 for 2 | 145 for 4
freshly shucked oysters, ceviche mixto,
poached prawns, selection of sashimi,
tuna tartare, dungeness crab causas,
mussels a la chalaca

SABLEFISH 46
aji panca, miso squash quinotto,
bok choy saltado, quinoa chicharrón

LOBSTER AND SHRIMP RISOTTO 27 | 45
cauliflower, preserved lemon, hazelnuts,
thyme

SNAKE RIVER FARMS WAGYU FLAT IRON MP
panca glaze, soy sesame vinaigrette

QUINOTTO 13
quinoa, miso squash purée

BRUSSELS SPROUTS 11
lemon, togarashi

YUCAS BRAVAS 11
huancaína aioli

Executive Chef Sebastián Delgado

PRICES EXCLUDE TAX AND GRATUITIES