

## SEAFOOD ON ICE

<b>fresh oysters</b> spicy ponzu, please inquire about daily selection <i>min. 4 pieces</i>	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	75 for two 145 for four

## NIKKEI RAW BAR

<b>scallop and lime shooter</b> thai flavours, red jalapeño, palm sugar	9 each
<b>ceviche mixto</b> baby scallops, shrimp, squid, calamari, mussels, seaweed	21
<b>vegetarian ceviche</b> hearts of palm, artichoke, radish, mushrooms, sunchoke leche de tigre	15
<b>bluefin tuna tataki</b> seared tuna, ponzu, yuzu kosho, leeks	27
<b>hamachi carpaccio</b> jalapeño, shiso, yuzu soy	18
<b>toro tataki</b> seared tuna belly, ponzu, wasabi mayo, yuzu kosho, spicy daikon	23

## ROLLS | SASHIMI | NIGIRI

<b>spicy tuna roll</b> spicy mayonnaise, sesame seeds	14
<b>prawn tempura roll</b> masago, cucumber, spicy mayonnaise	14
<b>acevichado roll</b> panko prawn, avocado, sockeye salmon, acevichado leche de tigre	23
<b>spider roll</b> soft shell crab, masago, asparagus	21
<b>yam tempura roll</b> sweet tofu, avocado, soy glaze	16
<b>caterpillar roll</b> avocado, braised shiitake, cucumber, hoisin glaze, crispy quinoa	17
<b>albacore tuna</b> mild, rich taste, firm texture	sashimi 14 nigiri 5
<b>bluefin tuna</b> moderate pronounced flavour	sashimi 19 nigiri 9
<b>hamachi</b> buttery texture, bold flavour	sashimi 19 nigiri 9
<b>wild sockeye salmon</b> dense, buttery texture	sashimi 16 nigiri 6
<b>sea urchin</b> creamy, ocean sweet flavour	sashimi 31 nigiri 11
<b>scallop</b> creamy, ocean sweet flavour	sashimi 22 nigiri 9

WE ARE DEDICATED TO SUSTAINABLE SEAFOOD IN PARTNERSHIP WITH  OCEAN WISE.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness

## APPETIZERS

<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, salmon, tuna, wasabi aioli, unagi glaze, masago	25
<b>baked oyster</b> caramelized miso aioli, baby corn, chalaca	9
<b>lobster bisque</b> crab cake, shrimp crackling, crème fraîche	22
<b>mussels</b> white wine, aji amarillo, garlic butter, parsley, lemon	26
<b>CAUSAS</b> made with spiced yukon gold potatoes	
<b>dungeness crab</b> quail egg, toasted coconut, huancaína sauce	19
<b>smoked prawn</b> crispy quinoa, guacamole, panca emulsion	19
<b>vegetarian</b> asparagus tempura, cucumber chalaca, rocoto aioli, sweet soy	16

## MAINS

<b>sablefish</b> aji panca, miso squash quinotto, bok choy saltado, quinoa puff	46
<b>steelhead</b> peruvian style paella, chorizo, corn, shrimp, squid, chalaca, smoked paprika emulsion	40
<b>pork and scallops</b> miso glazed pork belly, celeriac, crispy peas, chicharrón	45
<b>cauliflower steak</b> miso roasted, artichoke and queso empanada, pistachios	29
<b>add braised short rib</b>	23
<b>lobster and shrimp risotto</b> cauliflower, preserved lemon, hazelnuts, edamame	27   45
add truffles	MP
<b>uni taglierini</b> xo-aglio olio, yuzu tobiko, salmon skin chicharrón	21   35
<b>duck</b> seared breast & leg croquette, arborio rice, aji amarillo, baby corn, fried quail egg	39
<b>tenderloin</b> aji panca glaze, chimichurri, sesame soy jus	42   6oz
	52   8oz
<b>ribeye</b> boneless, aji panca glaze, chimichurri, sesame soy jus	68   10oz
<b>short rib</b> bone-in, smoked pomme purée, grilled asparagus, red wine jus	72   16oz

\*ask your server about our daily features

**add 3 prawns** aji garlic butter 12

**add scallop** bacon onion jam 9

## SIDES

<b>bok choy</b> stir fried, crushed hazelnuts	12
<b>wild &amp; cultivated mushrooms</b> white wine, fresh herbs	14
<b>brussels sprouts</b> lemon, togarashi	11
<b>charred broccoli</b> romesco sauce, crispy quinoa	12
<b>yucas bravas</b> huancaína aioli	12
<b>smoked pomme purée</b> 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.