

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, selection of sashimi, tuna tartare, dungeness crab causas, mussels a la chalaca	85 for two 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

rayu tuna roll spicy tuna, cucumber, topped with chili garlic rayu sauce, green seaweed, dry chili threads, gomaе sauce	19
eel sable roll sablefish, avocado, cucumber, topped with torched eel, thin sliced nori, sesame seed, unagi sauce	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
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

yuca soup yuca matchsticks, basil mint emulsion, Japanese chili oil, creme fraiche, preserved lemon	18
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	15
mussels white wine, aji amarillo, garlic butter, parsley, lemon, sourdough	26

SALADS

beet salad sweet pickled golden beets, red beet purée, zucchini, watermelon radish walnuts, queso crème fraîche	19
grilled romaine hearts white anchovies, soft boiled egg, cherry tomatoes, huancaína/caesar dressing, shaved grana padano, sourdough croutons	20

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
lobster and shrimp risotto cauliflower, preserved lemon, hazelnuts, edamame add truffles	45 MP
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	42
lamb shank honey tomato glazed lamb shank with polenta and seasonal vegetables	50
5oz tenderloin smoked pomme purée, mushroom puree, red wine jus, asparagus	54
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

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
truffle fries parmesan, shaved truffles	16