

## **SEAFOOD ON ICE**

### **FRESH OYSTERS**

regular 3.5 premium 4.5

please inquire about daily selection min. 4 pieces.

### **CAVIAR MP**

served with classic accompaniments,  
please inquire for availability

## **COLD STARTERS**

### **SCALLOP AND LIME SHOOTER 11 ea**

herring caviar, thai flavours,  
red jalapeño, palm sugar

### **CLASSIC CEVICHE 28**

red snapper, classic leche de tigre,  
choclo, chulpi, sweet yam

### **HAMACHI CARPACCIO 21**

jalapeño, shiso, yuzu soy

### **BLUE FIN TATAKI 28**

seared tuna, ponzu, yuzu kosho, green onions

### **ANCORA TRIO 45**

ceviche mixto, lobster and prawn ceviche,  
scallop tiradito

### **SMOKED PRAWN CAUSA 21**

crispy quinoa, nikkei avocado mousse,  
panca emulsion

### **TARTARE 26**

hand cut AAA Canadian tenderloin,  
caramelized sofrito, herring caviar,  
grilled sesame sourdough

## NIKKEI CUISINE:

” It is the perfect marriage described in two words.

Nikkei cuisine is a unique and delicious fusion of Japanese and Peruvian cooking styles meant to be shared, that represents an important part of Peruvian culture and heritage.”

### CHEF SEBASTIÁN DELGADO

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#### 5PM TO CLOSE

**ancora glacier** freshly shucked oysters, ceviche mixto, poached prawns, 80 for two  
selection of sashimi, tuna tartare, dungeness crab causa, escabeche mussels 155 for four

#### HOT STARTERS

**scallop and prawn motoyaki** caramelized nikkei aioli, panca, miso 15

**grilled octopus anticucho** miso-panca, canario bean, baby potato, romesco, crackling 24

**sushi pizza** crispy rice, avocado, dungeness crab, tuna, sockeye salmon, unagi sauce 25

**chupe** nova scotia live lobster, peruvian bisque, poached egg, mint MP

#### VEGETARIAN

**roasted ceviche** button mushrooms, radish, artichokes, heart palms 16

**causa** avocado mousse, artichoke, queso fresco, romesco 17

**roll** asparagus, pickled carrot, cucumber, avocado, daikon 14

**ancora salad** hannah brooke salad, cherry tomatoes, onions, soft boiled egg, fried quinoa 17

**add 4 prawns** 12

**cauliflower steak** miso roasted, artichoke and queso empanada, pistachios 29

**add braised short rib** 24

## ROLLS | SASHIMI | NIGIRI

<b>spicy tuna roll</b> spicy mayonnaise, sesame seeds		14
<b>acevichado roll</b> panko prawn, avocado, sockeye salmon, acevichado leche de tigre		24
<b>roy's roll</b> dungeness crab, avocado, asparagus, torched scallop		24
<b>chicharron roll</b> pork belly, cucumber, miso and pepper aioli		23
<b>lobster roll atlantic</b> lobster tempura, avocado, yuzu tobiko, unagi, lobster aioli		31
<b>albacore</b> mild, rich taste, firm texture	sashimi 17	nigiri 7
<b>hamachi</b> buttery texture, bold flavour	sashimi 23	nigiri 9
<b>wild sockeye salmon</b> dense, buttery texture	sashimi 16	nigiri 6
<b>bluefin tuna</b> moderate, pronounced flavour	sashimi 27	nigiri 9
<b>hokkaido uni</b> buttery, umami	sashimi MP	nigiri MP

## MAINS

<b>sablefish</b> aji panca, miso squash quinotto, bok choy saltado, quinoa chicharrón	47
<b>halibut</b> peruvian curry, manila clams, fingerling potatoes	47
<b>lobster and shrimp risotto</b> cauliflower, preserved lemon, hazelnuts, edamame	45
<b>halibut cheek</b> hokkaido scallops, lima bean purée, beurre noisette, onion and bacon jam	47
<b>branzino</b> grilled and deboned, charred lemon, escabeche sauce, chimichurri	MP
<b>arroz con pato</b> seared duck breast, criollo risotto, sunny side egg, avocado chalaca	45
<b>peruvian beef stir fry</b> AAA canadian tenderloin, yuca fries, tomato, green onions, serrano	54
<b>8oz beef tenderloin</b> AAA Canadian beef tenderloin, chimichurri, sesame soy vinaigrette	51

## SIDES

<b>bok choy</b> stir fried, crushed hazelnuts	13	<b>quinotto</b> butternut squash purée, quinoa crackling	14
<b>peruvian rice</b> peruvian corn, garlic	13	<b>brussels sprouts</b> lemon, togarashi	13