

SEAFOOD ON ICE

fresh oysters spicy ponzu, please inquire about daily selection	regular 3.5	premium 4.5
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		75 for two 145 for four

NIKKEI RAW BAR

scallop and lime shooter thai flavours, red jalapeño, palm sugar	8 each
ceviche mixto baby scallops, shrimp, squid, mussels, seaweed, calamari	19
vegetarian ceviche roasted button mushrooms, radish, artichokes, sunchoke leche de tigre	14
ahi tuna tataki seared tuna, ponzu, yuzu kosho, green onions	25
hamachi carpaccio jalapeño, shiso, yuzu soy	18

CAUSAS

dungeness crab yukon gold potato, quail egg, toasted coconut, huancaína sauce	19
grilled artichoke yukon gold potato, guacamole, andean grains	15
smoked prawn yukon gold potato, crispy quinoa, guacamole, panca emulsion	17

ROLLS | SASHIMI | NIGIRI

spicy tuna roll spicy mayonnaise	14	
prawn tempura roll masago, cucumber, spicy mayonnaise	14	
spider roll soft shell crab, masago, asparagus	19	
albacore tuna mild rich taste, firm texture	sashimi 14	nigiri 5
bigeye tuna moderate pronounced flavour	sashimi 17	nigiri 7
hamachi buttery texture, bold flavour	sashimi 17	nigiri 7
wild sockeye salmon dense and buttery texture	sashimi 16	nigiri 6
sea urchin creamy, ocean sweet flavour	sashimi 31	nigiri 11

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.

SHARES

mushroom soup	mixed mushrooms, sautéed chantarelles, queso fresco, crème fraîche	19
grilled octopus	miso-panca, canario bean, baby potato, romesco, crackling	19
soft shell crab taco	kaiso seaweed, mango salsa, rocoto, ikura	19
beef tartar	tenderloin, sourdough, sunny side eggs, cured egg yolk	21

MAINS

FROM THE SEA

sablefish	aji panca, miso squash quinotto, bok choy saltado, quinoa chicharrón	44
steelhead trout	braised daikon, broccolini, shimeji, nikkei grains, dashi	32
scallops	ajo blanco, huacatay sorbet, black pudding, drunk apples	43
lobster and shrimp risotto	cauliflower, preserved lemon, hazelnuts, thyme	27 45
uni taglierini	yuzu tobiko, xo-aglio olio, salmon skin chicharrón	21 35

FROM THE LAND

cauliflower steak	miso roasted, artichoke and queso empanada, pistachios	28
add braised short rib		19
duck	roasted breast, duck leg croquette, risotto rice, aji amarillo, root vegetable, sunny side egg	36
beef tenderloin	chimichurri, sesame soy vinaigrette	MP 6oz <i>larger sizes available</i>
bone in ribeye	grilled with panca, chimichurri, sesame soy vinaigrette	MP 16oz
wagyu beef	available for pre-order with at least 12 hours notice	

add 3 prawns 12 **add scallop** 9 **add truffles** MP

SIDES

bok choy	stir fried, crushed hazelnuts	12
wild & cultivated mushrooms	white wine, fresh herbs	13
brussels sprouts	lemon, togarashi	10
quinotto	quinoa, miso squash purée	13

Due to travel restrictions, some ingredients are difficult to source and may not always be available. Thank you in advance for understanding.