

SEAFOOD ON ICE

FRESH OYSTERS

regular 3.5 premium 4.5

please inquire about daily selection min. 4 pieces.

wine pairing: *Sancerre, Pascal Jolivet, Loire*

CAVIAR MP

served with classic accompaniments,
please inquire for availability

wine pairing: *Taittinger "Réserve" Brut, Champagne*

COLD STARTERS

SCALLOP AND LIME SHOOTER 11 ea

herring caviar, thai flavours,
red jalapeño, palm sugar

wine pairing: *Taittinger "Réserve" Brut, Champagne*

CLASSIC CEVICHE 28

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

wine pairing: *Serena "Extra Dry" Prosecco,
Treviso Veneto*

HAMACHI CARPACCIO 21

jalapeño, shiso, yuzu soy

wine pairing: *Pinot Gris, Tinhorn Creek, Oliver*

BLUE FIN TATAKI 28

seared tuna, ponzu, yuzu kosho, green onions

wine pairing: *Riesling, Synchronesh, Okanagan Falls*

ANCORA TRIO 45

ceviche mixto, lobster and prawn ceviche,
scallop tiradito

wine pairing: *Serena "Extra Dry" Prosecco,
Treviso Veneto*

SMOKED PRAWN CAUSA 21

crispy quinoa, nikkei avocado mousse,
panca emulsion

wine pairing: *Arneis Roero, Passato "Piemonte"*

TARTAR 26

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

wine pairing: *Rosé, Château des Sarrins*

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

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
wine pairing: *Grenache, Domaine Lafage, Côtes Catalanes*

grilled octopus miso-panca, canario bean, baby potato, romesco, crackling 24
wine pairing: *Chardonnay, Diatom, Santa Barbara*

sushi pizza crispy rice, avocado, dungeness crab, tuna, sockeye salmon, unagi sauce 25
wine pairing: *Arneis Roero, Passato "Piemonte"*

chupe nova scotia live lobster, peruvian bisque, poached egg, mint MP
wine pairing: *Serena "Extra Dry" Prosecco, Treviso Veneto*

VEGETARIAN

ceviche roasted button mushrooms, radish, artichokes, heart palms 16
wine pairing: *Pinot Gris, Tinhorn Creek, Oliver*

causa avocado mousse, artichoke, queso fresco, romesco 17
wine pairing: *Arneis Roero, Passato "Piemonte"*

roll asparagus, pickled carrot, cucumber, avocado, daikon 14
wine pairing: *Riesling, Synchronesh, Okanagan Falls*

ancora salad hannah brooke salad, cherry tomatoes, onions, soft boiled egg, fried quinoa 17
add 4 prawns 12
wine pairing: *Pinot Gris, Tinhorn Creek, Oliver*

cauliflower steak miso roasted, artichoke and queso empanada, pistachios 29
add braised short rib 24
wine pairing: *Pinot Noir, Howling Bluff, Cronie Vineyard*

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness. Due to travel restrictions, some ingredients are difficult to source and may not always be available. Thank you in advance for understanding.

ROLLS | SASHIMI | NIGIRI

spicy tuna roll spicy mayonnaise, sesame seeds wine pairing: <i>Arneis Roero Passato "Piemonte"</i>	14	
acevichado roll panko prawn, avocado, sockeye salmon, acevichado leche de tigre wine pairing: <i>Pinot Gris, Tinhorn Creek, Oliver</i>	24	
roy's roll dungeness crab, avocado, asparagus, torched scallop wine pairing: <i>Riesling, Synchronesh, Okanagan Falls</i>	24	
chicharron roll pork belly, cucumber, miso and pepper aioli wine pairing: <i>Rosé, Château des Sarrins</i>	23	
lobster roll atlantic lobster tempura, avocado, yuzu tobiko, unagi, lobster aioli wine pairing: <i>Serena "Extra Dry" Prosecco, Treviso Veneto</i>	31	
albacore mild, rich taste, firm texture	sashimi 17	nigiri 7
hamachi buttery texture, bold flavour	sashimi 23	nigiri 9
wild sockeye salmon dense, buttery texture	sashimi 16	nigiri 6
bluefin tuna moderate, pronounced flavour	sashimi 27	nigiri 9
hokkaido uni buttery, umami wine pairing: <i>Junmai-Sake by Zuiyo</i>	sashimi MP	nigiri MP

MAINS

sablefish aji panca, miso squash quinotto, bok choy saltado, quinoa chicharrón wine pairing: <i>Chardonnay, Diatom, Santa Barbara</i>	47
halibut peruvian curry, manila clams, fingerling potatoes wine pairing: <i>Grenache, Domaine Lafage, Côtes Catalanes</i>	47
lobster and shrimp risotto cauliflower, preserved lemon, hazelnuts, edamame wine pairing: <i>Chardonnay Diatom, Santa Barbara</i>	45
halibut cheek hokkaido scallops, lima bean purée, beurre noisette, onion and bacon jam wine pairing: <i>Arneis Roero, Passato "Piemonte"</i>	47
branzino grilled and deboned, charred lemon, escabeche sauce, chimichurri wine pairing: <i>Arneis Roero, Passato "Piemonte"</i>	MP
arroz con pato seared duck breast, criollo risotto, sunny side egg, avocado chalaca wine pairing: <i>Chianti, Brancaia, Tuscany</i>	45
Peruvian Beef Stir Fry AAA canadian tenderloin, yuca fries, tomato, green onions, serrano wine pairing: <i>Les Annereaux, Benjamin Hessel, Bordeaux</i>	54
8oz beef tenderloin AAA Canadian beef tenderloin, chimichurri, sesame soy vinaigrette wine pairing: <i>Côtes du Rhône, Xavier Vignon</i>	51

SIDES

bok choy stir fried, crushed hazelnuts	13	quinotto butternut squash puree, quinoa crackling	14
peruvian rice	13	brussels sprouts lemon, togarashi	13