5PM TO CLOSE

SEAFOOD ON ICE

fresh oysters spicy ponzu, please inquire about daily selection min. 4 pieces	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	80 for two 155 for four

NIKKEI APPETIZERS

scallop and lime shooter thai flavours, red jalapeño, palm sugar	9 each
ceviche mixto baby scallops, shrimp, squid, calamari, mussels	21
vegetarian ceviche roasted button mushrooms, radish, artichokes, heart palms	16
hamachi carpaccio jalapeño, shiso, yuzu soy	21
bluefin tuna tataki seared tuna, ponzu, yuzu kosho, green onions	28
smoked prawn causa crispy quinoa, nikkei avocado mousse, panca emulsion	19
ora king causa salmon tartar, rocoto aioli, avocado mousse, crackling wonton	21
vegetarian causa avocado mousse, quail egg, yam, spicy mayo	17
mushroom soup sautéed wild mushrooms, queso fresco, crème fraÎche	19
grilled octopus miso-panca, canario bean, baby potato, romesco, crackling	21
sushi pizza crispy rice, avocado, dungeness crab, tuna, sockeye salmon, unagi sauce	25

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

ROLLS | SASHIMI | NIGIRI

spicy tuna roll spicy mayonnaise, sesame seeds		14
acevichado roll panko prawn, avocado, sockeye salmon, acevichado leche de tigre		23
roy's roll dungeness crab, avocado, asparagus, torched scallop		23
lobster roll atlantic lobster tempura, avocado, yuzu tobiko, unagi, lobster aioli		29
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

MAINS

FROM THE SEA

sablefish aji panca, miso squash quinotto, bok choy saltado, quinoa chicharrón	47
scallops and lobster hokkaido scallop, lobster claw, peruvian curry, yam gnocchis	46
bluefin tuna nori crust, smoked parsnip purée, ponzu, broccolini avocado, leeks	44
lobster and shrimp risotto cauliflower, preserved lemon, hazelnuts, edamame	27 | 45
ora king salmon spirulina taglierini xo-aglio olio, yuzu tobiko, salmon skin chicharrón	45

FROM THE LAND

short rib pastel de choclo, wild mushroom ragout, pickled baby carrots	43
beef tenderloin aji panca glaze, chimichurri, sesame soy jus	44 | 6oz 51 | 8oz
16oz prime ribeye bone in, panca glaze, chimichurri, sesame soy jus	85
cauliflower steak miso roasted, artichoke and queso empanada, pistachios	29
add braised short rib	24

SIDES

bok choy stir fried, crushed hazelnuts	13
wild & cultivated mushrooms white wine, fresh herbs	15
brussels sprouts lemon, togarashi	13

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