

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

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 28

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

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

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|--|------------|-----------|----|
| spicy tuna roll spicy mayonnaise, sesame seeds | | | 14 |
| acevichado roll panko prawn, avocado, sockeye salmon, acevichado leche de tigre | | | 24 |
| roy's roll dungeness crab, avocado, asparagus, torched scallop | | | 24 |
| chicharron roll pork belly, cucumber, miso and pepper aioli | | | 23 |
| lobster roll atlantic lobster tempura, avocado, yuzu tobiko, unagi, lobster aioli | | | 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 18 | nigiri 8 | |
| bluefin tuna moderate, pronounced flavour | sashimi 27 | nigiri 9 | |
| hokkaido uni buttery, umami | sashimi MP | nigiri MP | |

MAINS

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

SIDES

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|---|----|--|----|
| bok choy stir fried, crushed hazelnuts | 13 | quinotto butternut squash purée, quinoa crackling | 14 |
| peruvian rice peruvian corn, garlic | 13 | brussels sprouts lemon, togarashi | 13 |