

APPETIZER

Ancora Glacier · for 2 98
Poached lobster tail, freshly shucked oysters, scallop shooters, prawn cocktail, tuna tartare and tataki, assorted sashimi, seaweed salad

Fresh Oysters · minimum 4 pcs Regular Premium
Please inquire about today's selection. 4 4.5
Served with spicy ponzu.

Caviar Market Price
Please inquire about today's selection.
Served with classic accompaniments.

Scallop and Lime Shooter · 1 pc 13
Herring caviar, Thai flavours, red jalapeño, palm sugar

Grilled Octopus 28
Miso-panca marinated baby octopus, cannellini beans, heirloom cherry tomatoes, fingerling potatoes, basil, grilled lemon

Hamachi Carpaccio 25
Serrano, shiso, yuzu soy

Blue Fin Tataki 30
Torched tuna, ponzu, yuzu kosho, green onions

Sushi Pizza 28
Crispy rice, avocado, Dungeness crab, tuna, sockeye salmon, unagi sauce

Beef Tartare 26
AAA beef tenderloin, cornichons, capers, quail egg, taro chips, watercress

Oyster Motoyaki · 2 pc 16
Fanny Bay oysters, miso mayo, panko, nori, grilled lemon

SALAD

Summer Salad 19
Tender greens, pea tendrils, market vegetables, grilled lemon vinaigrette, pangrattato
Add 3 prawns +12

Burrata Salad 28
Heirloom tomatoes, soy-yuzu vinaigrette, shiso, basil, grilled focaccia

SUSHI

Caterpillar Roll 16
Braised shiitake mushrooms, avocado, hoisin glaze, cucumber

Tamagoyaki Roll 16
Torched unagi, tamagoyaki, cucumber, sweet soy, miso aioli, shredded nori

Spicy Tuna Roll 16
Spicy mayonnaise, sesame seeds

Acevichado Roll 25
Panko prawn, avocado, sockeye salmon, acevichado leche de tigre

Lobster Roll 33
Lobster tempura, avocado, yuzu tobiko, unagi, lobster aioli

~~~~~ SASHIMI NIGIRI  
each

**Albacore** · 5 pc 18 9  
Mild, rich taste, firm texture

**Hamachi** (Yellowtail) · 5 pc 24 9  
Buttery texture, bold flavour

**Wild Sockeye Salmon** · 5 pc 19 8  
Dense, buttery texture

**Bluefin Tuna** · 5 pc 29 10  
Moderate, pronounced flavour

**Hokkaido Scallop** · 3 pc 35 12  
Sweet, delicate flavour with a luxuriously buttery texture

## CEVICHE

**Signature Ceviche** 23  
Baby scallops, shrimp, squid, mussels, calamari, yuzu, shrimp chips

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Caviar available at market price.
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**MAIN**

|                                                                                         |                     |
|-----------------------------------------------------------------------------------------|---------------------|
| <b>Mussels</b>                                                                          | 32                  |
| Japanese curry cream sauce, fresh coriander, toasted focaccia                           |                     |
| <b>Dungeness Crab Tagliarini</b>                                                        | 46                  |
| Dungeness crab, heirloom tomato and crab sauce, fresh basil, pangrattato                |                     |
| <b>Spaghetti Bolognese</b>                                                              | 36                  |
| Beef and pork ragù, koji, miso                                                          |                     |
| <b>Zucchini Carbonara</b>                                                               | 33                  |
| Zucchini trifolati, egg yolk, Grana Padano                                              |                     |
| <b>Halibut</b>                                                                          | 45                  |
| Poached halibut, daikon, turnip, nasturtium, compressed cucumber, yuzu broth, chamomile |                     |
| <b>Salmon</b>                                                                           | 42                  |
| Crispy skin, kombu sauce, Mediterranean vegetable medley, crispy kale, chive oil        |                     |
| <b>Sablefish</b>                                                                        | 49                  |
| Aji panca, miso squash quinotto, bok choy saltado, quinoa chicharrón                    |                     |
| <b>Lobster Risotto</b>                                                                  | 48                  |
| Lobster bisque, Carnaroli rice, Grana Padano, parsley oil                               |                     |
| <i>Add ½ butter-poached lobster tail +35</i>                                            |                     |
| <b>Branzino</b>                                                                         | <i>Market Price</i> |
| Whole grilled sea bass, grilled lemon, summer vegetables, fennel and watercress salad   |                     |
| <b>Roasted Cauliflower Steak</b>                                                        | 32                  |
| Herbed cauliflower purée, miso glaze, sea asparagus, edamame gremolata                  |                     |
| <b>6 oz AAA Beef Tenderloin</b>                                                         | 58                  |
| Pommes purée, red wine jus, asparagus, chimichurri, sesame vinaigrette                  |                     |
| <b>10 oz AAA Ribeye</b>                                                                 | 78                  |
| Pommes purée, red wine jus, asparagus, chimichurri, sesame soy vinaigrette              |                     |

**SIDE**

|                                            |    |
|--------------------------------------------|----|
| <b>Roasted Fingerling Potatoes</b>         | 12 |
| Lemon-scented roasted fingerling potatoes  |    |
| <b>Bok Choy</b>                            | 13 |
| Stir-fried, crushed hazelnuts              |    |
| <b>Sautéed Mushrooms</b>                   | 13 |
| White wine and herb-sautéed wild mushrooms |    |
| <b>Brussels Sprouts</b>                    | 14 |
| Lemon togarashi                            |    |
| <b>Asparagus</b>                           | 15 |
| Grilled with miso cream, togarashi         |    |

*"The consumption of RAW oysters poses an increased risk of foodborne illness. a cooking step is needed to eliminate potential bacterial or viral contamination"*  
Medical Health Officer

PRICES EXCLUDE TAX AND GRATUITIES

ANCORA