

5PM TO CLOSE

### SEAFOOD ON ICE

<b>fresh oysters</b> spicy ponzu, horseradish, please inquire about daily selection	regular 3.5   premium 4.5
	east coast 5.5
<b>caviar</b> served with classic accompaniments, please inquire for availability	MP
<b>ancora glacier</b> freshly shucked oysters, ceviche mixto, poached prawns, selection of sashimi, tuna tartare, dungeness crab causas, mussels a la chalaca	85 for two 165 for four

### NIKKEI RAW BAR

<b>scallop and lime shooter</b> thai flavours, red jalapeño, palm sugar	9 each
<b>ceviche mixto</b> baby scallops, shrimp, squid, calamari, mussels, seaweed	21
<b>vegetarian ceviche</b> hearts of palm, artichoke, radish, mushrooms, sunchoke leche de tigre	15
<b>bluefin tuna tataki</b> seared tuna, ponzu, yuzu kosho, leeks	27
<b>hamachi carpaccio</b> jalapeño, shiso, yuzu soy	18

### ROLLS | SASHIMI | NIGIRI

<b>rayu tuna roll</b> spicy tuna, cucumber, topped with chili garlic rayu sauce, green seaweed, dry chili threads, gomaе sauce	19
<b>eel sable roll</b> sablefish, avocado, cucumber, topped with torched eel, thin sliced nori, sesame seed, unagi sauce	26
<b>lobster roll</b> garlic poached lobster, avocado, masago, soy paper, aji amarillo crema	26
<b>acevichado roll</b> panko prawn, avocado, sockeye salmon, acevichado leche de tigre	23
<b>caterpillar roll</b> avocado, braised shiitake, cucumber, hoisin glaze, crispy quinoa	18
<b>yam tempura roll</b> sweet tofu, avocado, soy glaze	18
<b>albacore tuna</b> mild, rich taste, firm texture	sashimi 16   nigiri 6
<b>bluefin tuna</b> moderate pronounced flavour	sashimi 22   nigiri 9
<b>hamachi</b> buttery texture, bold flavour	sashimi 19   nigiri 9
<b>wild sockeye salmon</b> dense, buttery texture	sashimi 17   nigiri 7
<b>sea urchin</b> creamy, ocean sweet flavour	sashimi 33   nigiri 13
<b>scallop</b> smooth texture, slightly sweet flavour	sashimi 22   nigiri 9

### CAUSAS made with spiced yukon gold potatoes

<b>dungeness crab</b> quail egg, toasted coconut, huancaína sauce	19
<b>smoked prawn</b> crispy quinoa, guacamole, panca emulsion	19
<b>vegetarian</b> asparagus tempura, cucumber chalaca, rocoto aioli, sweet soy	16

## APPETIZERS

<b>yuca soup</b> yuca matchsticks, basil mint emulsion, Japanese chili oil, creme fraiche, preserved lemon	18
<b>grilled octopus</b> miso-panca, canario bean, baby potato, romesco, crackling	21
<b>sushi pizza</b> crispy rice, avocado, crab, salmon, tuna, wasabi aioli, unagi glaze, masago	25
<b>mussels</b> white wine, aji amarillo, garlic butter, parsley, lemon, sourdough	26

## SALADS

<b>beet salad</b> sweet pickled golden beets, red beet purée, zucchini, watermelon radish, walnuts, queso crème fraîche	19
<b>grilled romaine hearts</b> white anchovies, soft boiled egg, cherry tomatoes, huancaína/caesar dressing, shaved grana padano, sourdough croutons	20
<b>sashimi salad</b> salmon, tuna, hamachi, masago, sesame oil, wasabi aioli, ponzu vinaigrette	25

## MAINS

<b>sablefish</b> aji panca, miso squash quinotto, bok choy saltado, quinoa puff	46
<b>seafood paella</b> aji amarillo, scallop, prawns, mussels, chorizo, squid, roasted red peppers	43
<b>lobster and shrimp risotto</b> cauliflower, preserved lemon, hazelnuts, edamame	45
add truffles	MP
<b>cauliflower steak</b> miso roasted, queso artichoke empanada, pistachios	29
<b>add braised short rib</b>	24
<b>duck</b> seared breast & leg croquette, arborio rice, aji amarillo, baby corn, fried quail egg	42
<b>5oz tenderloin</b> smoked pomme purée, mushroom puree, red wine jus, asparagus	54
<b>ribeye</b> 10 oz boneless, aji panca glaze, chimichurri, sesame soy jus	68
<b>surf and turf</b> 5oz ribeye, 5oz atlantic lobster tail, smoked pomme purée, asparagus	79

**add 3 prawns** aji garlic butter 12      **add scallop** bacon onion jam 9      **add lobster tail** aji butter 44

\*ask your server about our daily features

## SIDES

<b>bok choy</b> stir fried, crushed hazelnuts	12
<b>wild &amp; cultivated mushrooms</b> white wine, parsley	14
<b>brussels sprouts</b> lemon, togarashi	11
<b>stir fried broccoli</b> romesco sauce, crispy quinoa	12
<b>truffle fries</b> parmesan, shaved truffles	16
<b>yucas bravas</b> huancaína aioli	14