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

Seasonal 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* Mild, rich taste, firm texture	18	9
Hamachi (Yellowtail) · *5 pc* Buttery texture, bold flavour	24	9
Wild Sockeye Salmon · *5 pc* Dense, buttery texture	19	8
Bluefin Tuna · *5 pc* Moderate, pronounced flavour	29	10
Hokkaido Scallop · *3 pc* Sweet, delicate flavour with a luxuriously buttery texture	35	12

CEVICHE

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

Caviar available at market price.

MAIN

Mussels 32
Japanese curry cream sauce, fresh coriander, toasted focaccia

Dungeness Crab Tagliarini 46
Dungeness crab, heirloom tomato and crab sauce, fresh basil, pangrattato

Spaghetti Bolognese 36
Beef and pork ragù, koji, miso

Zucchini Carbonara 33
Zucchini trifolati, egg yolk, Grana Padano

Halibut 45
Poached halibut, daikon, turnip, nasturtium, compressed cucumber, yuzu broth, chamomile

Salmon 42
Crispy skin, kombu sauce, Mediterranean vegetable medley, crispy kale, chive oil

Sablefish 49
Aji panca, miso squash quinotto, bok choy saltado, quinoa chicharrón

Lobster Risotto 48
Lobster bisque, Carnaroli rice, Grana Padano, parsley oil
Add ½ butter-poached lobster tail +35

Branzino *Market Price*
Whole grilled sea bass, grilled lemon, summer vegetables, fennel and watercress salad

Roasted Cauliflower Steak 32
Herbed cauliflower purée, miso glaze, sea asparagus, edamame gremolata

6 oz AAA Beef Tenderloin 58
Pommes purée, red wine jus, asparagus, chimichurri, sesame vinaigrette

10 oz AAA Ribeye 78
Pommes purée, red wine jus, asparagus, chimichurri, sesame soy vinaigrette

SIDE

Roasted Fingerling Potatoes 12
Lemon-scented roasted fingerling potatoes

Bok Choy 13
Stir-fried, crushed hazelnuts

Sautéed Mushrooms 13
White wine and herb-sautéed wild mushrooms

Brussels Sprouts 14
Lemon togarashi

Asparagus 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