

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 31

red snapper, classic leche de tigre,
choclo, chulpi, sweet yam

HAMACHI CARPACCIO 23

jalapeño, shiso, yuzu soy

BLUE FIN TATAKI 28

seared tuna, ponzu, yuzu kosho, green onions

ANCORA TRIO 47

ceviche mixto, lobster and prawn ceviche,
scallop tiradito

SMOKED PRAWN CAUSA 21

crispy quinoa, nikkei avocado mousse,
panca emulsion

TARTARE 28

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 26

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

ROLLS | SASHIMI | NIGIRI

spicy tuna roll spicy mayonnaise, sesame seeds		16
acevichado roll panko prawn, avocado, sockeye salmon, acevichado leche de tigre		25
roy's roll dungeness crab, avocado, asparagus, torched scallop		25
chicharron roll pork belly, cucumber, miso and pepper aioli		23
lobster roll atlantic lobster tempura, avocado, yuzu tobiko, unagi, lobster aioli		33
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

sablefish aji panca, miso squash quinotto, bok choy saltado, quinoa chicharrón	49
halibut peruvian curry, manila clams, fingerling potatoes	49
lobster and shrimp risotto cauliflower, preserved lemon, hazelnuts, edamame	47
halibut cheek hokkaido scallops, lima bean purée, beurre noisette, onion and bacon jam	51
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

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