

LUNCH

FRESHLY SHUCKED OYSTER

3.5 regular | 4.5 premium | 5.5 east coast
spicy ponzu, *please inquire about daily selection*

CAVIAR *MP*
with classic accompaniments, *inquire for availability*

SUSHI

EEL SABLE ROLL 26
sablefish, avocado, cucumber, torched eel,
unagi sauce, nori threads, sesame seed

LOBSTER ROLL 26
avocado, masago, sesame soy paper,
aji amarillo crema, smoked paprika

ACEVICHADO ROLL 23
panko prawn, avocado, sockeye salmon,
jalapeño, acevichado sauce

RAYU TUNA ROLL 19
spicy tuna, cucumber, chili garlic rayu sauce,
gomae sauce, dry chili threads

CATERPILLAR ROLL 18
avocado, braised shiitake, cucumber,
hoisin glaze, crispy quinoa

YAM TEMPURA ROLL 18
sweet tofu, avocado, soy glaze, crispy yam,
sesame seed

SASHIMI *5pc*
albacore tuna 16
bluefin tuna 22
hamachi (yellowtail) 19
wild sockeye salmon 17
uni (sea urchin) 33
scallop 22

NIGIRI *each*
albacore tuna 6
blue fin tuna 9
hamachi (yellowtail) 9
wild sockeye salmon 7
uni (sea urchin) 13
scallop 9



12 pm to 4 pm, Daily

SHARES

ANCORA GLACIER 75 for 2 | 165 for 4
fresh oyster, ceviche mixto, poached prawns,
tuna tartare, sashimi selection, crab causa,
mussels a la chalaca

CEVICHE MIXTO 17
mussels, baby scallops, shrimp, crispy squid,
seaweed, coconut yam purée

VEGETARIAN CEVICHE 13
hearts of palm, artichoke, radish, mushrooms,
sunchoke leche de tigre

OCTOPUS ANTICUCHO 21
miso panca, canario beans, baby potatoes,
romesco

SUSHI PIZZA 25
crispy fried rice, avocado, crab meat, salmon,
tuna, wasabi aioli, unagi glaze, masago

BLUE FIN TATAKI 27
seared bluefin tuna, ponzu, yuzu kosho, leeks

MUSSELS 20
white wine, aji amarillo, garlic butter,
parsley, lemon, sourdough

SALADS

BEET SALAD 19
sweet pickled golden beets, red beet purée,
zucchini, watermelon radish, walnuts, queso
crème fraîche

GRILLED ROMAINE HEARTS 20
white anchovies, soft boiled egg, cherry
tomatoes, huancaína/caesar dressing, shaved
grana padano, sourdough croutons

SASHIMI SALAD 20
salmon, tuna, hamachi, masago, sesame oil,
wasabi aioli, ponzu vinaigrette

MAINS

ANCORA BEEF BURGER 25
aged cheddar, lettuce, red onion, pickles,
rocoto aioli, fries add house smoked bacon
add house smoked bacon 3

FISH & CHIPS 24
beer battered cod, pickled red cabbage slaw,
tartar sauce

LOBSTER AND SHRIMP RISOTTO 29
cauliflower, edamame, hazelnuts, preserved lemon
add truffles *MP*

SABLEFISH 46
aji panca, miso squash quinotto, bok choy saltado,
quinoa puff

10oz BONELESS RIBEYE 34 5oz | 68 10oz
aji panca glaze, chimichurri, sesame soy jus
add 3 prawns aji garlic butter 12
add 5oz lobster tail 44

SIDES

BRUSSELS SPROUTS 11
lemon, togarashi

YUCAS BRAVAS 8
huancaína aioli

TRUFFLE FRIES 10
parmesan, chives, huancaína aioli

WILD & CULTIVATED MUSHROOMS 14
white wine, parsley

BOK CHOY 12
stir fried, crushed hazelnuts

PLEASE INQUIRE ABOUT OUR SPECIAL VEGAN OR
GLUTEN FREE OPTIONS

"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. Due to travel
restrictions, some ingredients are difficult to source and may not
always be available.