

HAPPY HOUR 2 pm to 5 pm, Monday to Friday HALF DOZEN OYSTERS AND SAKE 25 BC oysters with spicy ponzu and 2oz of our featured sake **DRINKS CLASSICS** Rosé / Red / White / Prosecco 9 · 5oz | 45 · btl Sake 9 · 2oz Beer by the bottle 6 · 330ml Well Spirits 6 · 1oz | 12 · 2oz **COCKTAILS** Aperol Spritz 10 · 3.5oz Choya Yuzu Spritz 14 · 3.5oz 14 · 2oz Negroni Old Fashioned 14 · 2oz HOT **SUSHI PIZZA** 22 crispy rice, avocado, crab meat, salmon, tuna, wasabi aioli, unagi glaze, masago **YUCAS BRAVAS** 8 huancaína aioli **TRUFFLE FRIES** 10 parmesan, chives, huancaína aioli **BRUSSELS SPROUTS** 8 lemon, togarashi CALAMARI 15 humboldt squid, crispy aji amarillo, chalaca, amartziki sauce **ANCORA BURGER** 21 aged cheddar, lettuce, red onion, pickles, rocoto aioli, fries **MUSSELS** 22 white wine, aji amarillo, garlic butter, parsley, lemon, sourdough **RAW AND CHILLED** FRESHLY SHUCKED OYSTER 3 spicy ponzu **CEVICHE MIXTO** 15

PLEASE INQUIRE ABOUT OUR SPECIAL VEGAN OR GLUTEN FREE OPTIONS

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mussels, baby scallops, shrimp, crispy squid, seaweed, yam purée

hearts of palm, artichoke, radish, mushrooms, sunchoke leche de tigre

VEGETARIAN CEVICHE

"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.