SEAFOOD ON ICE

fresh oysters spicy ponzu, please inquire about daily selection *min. 4 pieces* regular 3.5  
 premium 4.5

caviar served with classic accompaniments, please inquire for availability MP

ancora glacier freshly shucked oysters, ceviche mixto, poached prawns, 75 for two  
selection of sashimi, tuna tartare, dungeness crab causas, mussels a la chalaca 145 for four

NIKKEI RAW BAR

scallop and lime shooter thai flavours, red jalapeño, palm sugar 9 each

ceviche mixto baby scallops, shrimp, squid, calamari, mussels, seaweed 21

vegetarian ceviche hearts of palm, artichoke, radish, mushrooms, sunchoke leche de tigre 15

bluefin tuna tataki seared tuna, ponzu, yuzu kosho, leeks 27

hamachi carpaccio jalapeño, shiso, yuzu soy 18

toro tataki seared tuna belly, ponzu, wasabi mayo, yuzu kosho, spicy daikon 23

ROLLS | SASHIMI | NIGIRI

spicy tuna roll spicy mayonnaise, sesame seeds 14

prawn tempura roll masago, cucumber, spicy mayonnaise 14

acevichado roll panko prawn, avocado, sockeye salmon, acevichado leche de tigre 23

spider roll soft shell crab, masago, asparagus 21

yam tempura roll sweet tofu, avocado, soy glaze 16

caterpillar roll avocado, braised shiitake, cucumber, hoisin glaze, crispy quinoa 17

albacore tuna mild, rich taste, firm texture sashimi 14 nigiri 5

bluefin tuna moderate pronounced flavour sashimi 19 nigiri 9

hamachi buttery texture, bold flavour sashimi 19 nigiri 9

wild sockeye salmon dense, buttery texture sashimi 16 nigiri 6

sea urchin creamy, ocean sweet flavour sashimi 31 nigiri 11

scallop creamy, ocean sweet flavour sashimi 22 nigiri 9

WE ARE DEDICATED TO SUSTAINABLE SEAFOOD IN PARTNERSHIP WITH Ocean Wise Logo  
  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness

APPETIZERS

mushroom soup sautéed wild mushrooms, queso fresco, crème fraÎche 19

grilled octopus miso-panca, canario bean, baby potato, romesco, crackling 21

sushi pizza crispy rice, avocado, dungeness crab, salmon, tuna, wasabi aioli, unagi glaze, masago 25

baked oyster caramelized miso aioli, baby corn, chalaca 9

lobster bisque crab cake, shrimp crackling, crème fraiche 22

**mussels** white wine, aji amarillo, garlic butter, parsley, lemon 26

CAUSAS made with spiced yukon gold potatoes

dungeness crab quail egg, toasted coconut, huancaína sauce 19

smoked prawn crispy quinoa, guacamole, panca emulsion 19

vegetarian asparagus tempura, cucumber chalaca, rocoto aioli, sweet soy 16

MAINS

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

steelhead peruvian style paella, chorizo, corn, shrimp, squid, chalaca, smoked paprika emulsion 40

pork and scallops miso glazed pork belly, celeriac, crispy peas, chicharrón 45

cauliflower steak miso roasted, artichoke and queso empanada, pistachios 29

add braised short rib 23

lobster and shrimp risotto cauliflower, preserved lemon, hazelnuts, edamame 27 | 45  
add truffles MP

uni taglierini xo-aglio olio, yuzu tobiko, salmon skin chicharrón 21 | 35

duck seared breast & leg croquette, arborio rice, aji amarillo, baby corn, fried quail egg 39

tenderloin aji panca glaze, chimichurri, sesame soy jus 42 | 6oz

52 | 8oz

ribeye boneless, aji panca glaze, chimichurri, sesame soy jus 68 | 10oz

short rib bone-in, smoked pomme purée, grilled asparagus, red wine jus 72 | 16oz

\*ask your server about our daily features

add 3 prawns aji garlic butter 12 add scallop bacon onion jam 9

SIDES

bok choy stir fried, crushed hazelnuts 12

wild & cultivated mushrooms white wine, fresh herbs 14

brussels sprouts lemon, togarashi 11

charred broccoli romesco sauce, crispy quinoa 12

yucas bravas huancaína aioli 12

smoked pomme purée shaved truffles 16

Due to travel restrictions, some ingredients are difficult to source and may not always be available. Thank you in advance for understanding.