

ANCORA

WATERFRONT DINING AND PATIO
FALSE CREEK

TAKE-OUT

APPETIZERS

MUSHROOM SOUP 19
mixed mushrooms, queso fresco,
crème fraîche

AHI TUNA TATAKI 25
seared tuna, ponzu, yuzu kosho,
green onions

TAKE AND PLATE

directions for re-heating included

CAULIFLOWER STEAK 28
miso roasted,
artichoke and queso empanada, pistachios
add braised short rib 19

SABLEFISH 44
aji panca, miso squash quinotto,
bok choy saltado, quinoa chicharrón

SHORT RIB 35
truffled mashed potato, baby carrots,
shallots, red wine jus

PRAWN FETTUCCINI 20
huancaína sauce

SIDES

bok choy stir fried, crushed hazelnuts 12

wild & cultivated mushrooms 13
white wine, fresh herbs

brussels sprouts lemon, togarashi 10

quinotto miso squash purée 13

ADD PRAWNS 12 | **ADD SCALLOP** 9

DRINKS

BEER

SAPPORO TALL CAN 500ml 5
ASAHI SUPER DRY BIG CAN 2000ml 25

WINE

MISSION HILL ESTATE SERIES 750ml 35
SAUVIGNON BLANC, ROSÉ, PINOT NOIR

POP 2

CAUSAS

DUNGENESS CRAB 19
yukon gold potato, quail egg,
toasted coconut, huancaína sauce

SMOKED PRAWN 17
yukon gold potato, crispy quinoa,
guacamole, panca emulsion

GRILLED ARTICHOKE 15
yukon gold potato, guacamole,
andean grains

ROLLS | SASHIMI | NIGIRI

SPICY TUNA ROLL 14
spicy mayonnaise

PRAWN TEMPURA ROLL 14
masago, cucumber, spicy mayonnaise

SPIDER ROLL 19
soft shell crab, masago, asparagus

VEGETARIAN ROLL 10
asparagus, cucumber, avocado, kaiware

AVOCADO ROLL 10
avocado, toasted white sesame

ALBACORE TUNA
sashimi 14 | nigiri 5
mild rich taste, firm texture

BIGEYE TUNA
sashimi 17 | nigiri 7
pronounced flavour

HAMACHI
sashimi 17 | nigiri 7
buttery texture, bold flavour

WILD SOCKEYE
sashimi 16 | nigiri 6
dense and buttery texture