

SEAFOOD ON ICE

fresh oysters spicy ponzu, please inquire about daily selection <i>min. 4 pieces</i>	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, selection of sashimi, tuna tartare, dungeness crab causas, mussels a la chalaca	75 for two 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	21
vegetarian ceviche hearts of palm, artichoke, radish, mushrooms, sunchoke leche de tigre	15
ceviche striped bass, choclo, acevichado leche de tigre, yam purée	25
bluefin tuna tataki seared tuna, ponzu, yuzu kosho, green onions	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	
nikkei roll panko prawn, hiramasa, panca, yam strings	22	
roy's roll dungeness crab, avocado, asparagus, torched scallop	23	
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

WE ARE DEDICATED TO SUSTAINABLE SEAFOOD IN PARTNERSHIP WITH  **OCEAN WISE.**

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
soft shell crab taco	kaiso seaweed, mango salsa, rocoto aioli, ikura	19

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
bluefin tuna	nori crust, smoked parsnip purée, ponzu, broccolini avocado, leeks	43
scallops	pork belly, edamame & huacatay purée, won ton, guindillas, herring caviar	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 add truffles	27 45 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	bone in prime cut, aji panca glaze, chimichurri, sesame soy jus	85 16oz

*ask your server about our daily features

SIDES

bok choy	stir fried, crushed hazelnuts	12
wild & cultivated mushrooms	white wine, fresh herbs	14
brussels sprouts	lemon, togarashi	11
quinotto	miso squash purée	13
prawns "al ajillo"	garlic, white wine, butter, cayenne pepper	12

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