

SEAFOOD ON ICE

freshly shucked oysters spicy ponzu, please inquire about daily selection	regular 3.5	premium 4.5
caviar served with classic accompaniments, please inquire for availability		MP
ancora glacier fresh oyster, ceviche mixto, poached prawns, salmon tartare, sashimi selection, crab causa, 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, seaweed		19
vegetarian ceviche roasted button mushrooms, radish, artichokes, sunchoke leche de tigre		14
blue fin tuna tataki seared blue fin tuna, ponzu, yuzu kosho, leeks		27
toro tataki seared tuna belly, ponzu, wasabi mayo, yuzu kosho, spicy daikon		21
hamachi carpaccio jalapeño, shiso, yuzu, soy		18

CAUSAS

made with spiced yukon gold potatoes

dungeness crab quail egg, roasted coconut, huancaína sauce, crispy yam		19
grilled artichoke guacamole, andean grains, rocoto harissa, olive aioli, nori chip		15
steelhead trout smoked rutabaga aioli, capers, cucumber, salmon skin chicharrón		18

ROLLS | SASHIMI | NIGIRI

prawn tempura roll masago, cucumber, spicy mayonnaise		14
spicy tuna roll spicy mayonnaise		14
yam tempura roll sweet tofu, avocado, soy glaze		16
caterpillar roll avocado, braised shiitake, cucumber, hoisin glaze, crispy quinoa		17
spider roll soft shell crab, masago, asparagus		19
acevichado roll panko prawn, avocado, sockeye salmon, jalapeño, acevichado sauce		21
albacore tuna mild rich taste, firm texture	sashimi 14	nigiri 5
wild sockeye salmon dense and buttery texture	sashimi 16	nigiri 6
blue fin tuna moderate pronounced flavour	sashimi 19	nigiri 8
hamachi buttery texture, bold flavour	sashimi 20	nigiri 8
scallop smooth texture, slightly sweet flavour	sashimi 22	nigiri 8
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.

STARTERS

baked oyster caramelized miso aioli, baby corn, chalaca, lemon	9
roasted yam and coconut soup bread pudding, queso, crème fraîche, crispy yam	16
lobster bisque crab cake, shrimp crackling, crème fraîche	22
grilled octopus miso-panca, canario bean, baby potato, romesco, crackling	21
mussels white wine, aji amarillo, garlic butter, parsley, burnt lemon	23
sushi pizza crispy rice, avocado, crab meat, salmon, tuna, wasabi aioli, unagi glaze, masago	25
uni taglierini yuzu tobiko, xo-aglio olio, salmon skin chicharrón	21 35
lobster and shrimp risotto cauliflower, preserved lemon, hazelnuts, thyme add truffles	27 45 MP

MAINS

sablefish aji panca, miso squash quinotto, bok choy saltado, quinoa puff	44
steelhead peruvian style paella, chorizo, corn, shrimp, squid, chalaca, smoked paprika emulsion	40
halibut garlic butter quinoa crust, couscous, fennel, tomato, pine nuts, parsley oil	42
pork and scallops miso glazed pork belly, celeriac, crispy peas, scallop chicharrón	43
duck seared breast, duck leg croquette, arborio rice, aji amarillo, baby corn, fried egg	38
16oz bone-in short rib smoked pomme purée, grilled asparagus, red wine jus	68
10oz boneless ribeye cooked medium and sliced, aji verde, sesame soy jus	65
tenderloin daily cuts – please inquire, aji verde, sesame soy jus	MP
cauliflower steak miso roasted, kale salsa verde, purple cabbage purée, pistachios, queso artichoke empanada add braised short rib	28 19
add 3 prawn aji garlic butter 12 add scallop bacon onion jam 9 add truffles MP	

SIDES

bok choy stir fried, crushed hazelnuts	12
wild & cultivated mushrooms white wine, parsley	14
brussels sprouts lemon, togarashi	10
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.