ANCORA

WATERFRONT DINING AND PATIO

FALSE CREEK

SAKURA TASTING MENU

5 course

April 11th to 29th | Sunday to Thursday | 5 to 10 pm

59 per person

NIGIRI TRIO
ebi, masago, cured salmon,
ikura, albacore tuna

TUNA CAUSA
sakura infused causa, seared tuna,
yuzukosho, ponzu

CORN POPS
queso fresco, kalamata olive,
loquat jam, heirloom tomatoes

GRILLED PRAWNS ANTICUCHO
sakura infused potato purée,
broccolini tempura, soy-sesame jus

CHERRY MOUSSE
castella cake, ruby chocolate

OKUNOMATSU SAKURA DAIGINJO | SAKE ***add 64***
300ml

EXECUTIVE CHEF **Sebastián Delgado**

PRICE EXCLUDES TAX AND GRATUITIES