

IN SUPPORT OF THE 11TH ANNUAL  
VANCOUVER CHERRY BLOSSOM FESTIVAL

# SAKURA NIGHT

SUNDAY, APRIL 2, 2017  
6:30PM - 9PM  
STANLEY PARK PAVILION

ANCORA  
WATERFRONT DINING AND PATIO



BC Trout Aburi, avocado  
mousse, puffed nori, ikura  
(Japanese)

Dungeness Crab Causa, yukon  
gold spiced potato, huancaina  
sauce, scallop mayonnaise  
(Peruvian)



hapa izakaya



Beef Tartare with Anonori Butter  
Baguettes



Tuna Tataki



PRESTONS  
RESTAURANT + LOUNGE



Sake poached octopus on a  
sesame crisp with, cherry blossom  
gel, fermented and fresh radish



Pan seared scallops with  
smoked carrot puree, pickled  
kombu and puffed wild rice

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ZAKKUSHI



Charcoal grilled pork and chicken  
skewers



1. Marine roll, Pacific roll, Coconut Prawn roll

2. Fish & Chips

3. 3 options of Temaki made to order: Albacore Tuna Poke cone, Sockeye Salmon Poke cone, Vegetable cone



MASAYOSHI



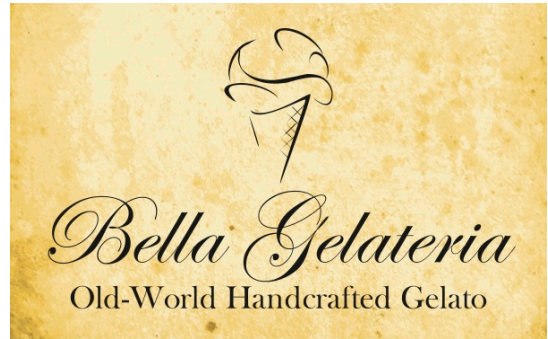
Uni Cappuccino



Sable fish with dash jelly and bonito flakes



Tori-Shio Ramen with Cherry Blossom



World famous Maestro James will be creating a special flavour dessert to compliment the evening. Curious? I would be if I were you!