

Appetizers

Lobster Salad	26	Shrimp Cocktail	24
Lobster, Avocado, Mango, Citronette Dressing		with Spicy Cocktail Sauce	
Tuna Tartare "Pierangelo"	26	Shrimp Dim Sum	22
Tuna, Cherry Tomatoes, Watermelon, Blue Cheese			
Red Miso Soup	9	Arugula Salad	18
Tuna Tartare	25	Caesar Salad	18
with Avocado and Soy & Ginger Dressing			
Yuzu	24	Grilled Vegetable Terrine	19
Thinly sliced Hamachi drizzled with Yuzu sauce Sesame Oil, Soy sauce and garlic		Peppers, Leeks, Carrots, Zucchini, Asparagus with Raspberry Vinaigrette	
Shrimp Tempura "Malaysian Style"	24	Harbourfront Salad	18
with Asian Coconut Curry Sauce		Romaine, Cucumber, Onions, Peppers, Avocado Tomatoes with Citronette Dressing	
		Tokio M	25
		Tuna wrapped in Nori, deep fried, then thinly sliced and served with Chili Mayo	

Main

Steak Tartare (raw)	39	Shiro (raw)	39
Harbourfront Style		Beautiful layers of Tuna, Wahoo, Salmon & Yellowtail each topped with a Signature Sauce	
Linguine Aragosta	44	Risotto Porcini	35
Maine Lobster, Asparagus, Sun Dried Tomatoes		Carnaroli, Porcini, Onions, Cream, Parmesan	
Salmon	35	Black Cod	48
Honey Mustard Salmon with Vegetables & Potatoes		Miso, Mirin, Rice	
Local Catch	44	Roasted Chicken	35
Catch of the day served with Lemon Butter Sauce Vegetables & Potatoes		Roasted Half Chicken infused with Herbs served with Vegetables & Potatoes	
Beef "Asiate"	39	Lamb "Milanese"	44
Pan Seared with Red & Green Peppers Unagi Sauce, Jalapenos & Sesame Seeds		Thinly pounded and Breaded Lamb Rack with Linguini Al Olio & Broccoli	
Veal "Milanese"	44	Veal "Piccata"	44
Thinly pounded and Breaded Veal Scallopini served with Caesar Salad		Pan Fried Veal Scallopini with Fried Zucchini	
Veal "Marsala"	44	Chicken "Roti"	35
Veal Scallopini Sautéed with Mushrooms and Marsala Wine		Chicken Curry served with a Cucumber & Tomato Relish and Indian Flat Bread	

From the Grill

All Beef is Organic, USDA Choice, grass fed only and no antibiotics.

The grilled items are served with your sauce of choice (gravy, bearnaise sauce, mushroom cream sauce or peppercorn sauce)

Striploin Steak 10oz	48	Fillet Steak 10oz	48
Tomahawk Steak 45oz	MP	Porterhouse Steak 42oz	MP
Served rare on a hot sizzling stone		Served rare on a hot sizzling stone	
New Zealand Rack of Lamb	48	Burger	29
		Served with Steak Cut Fries Your choice of toppings	

Sides

Creamed/Sauteed Spinach	14	Onion Rings	6	French Fries	6	Baked Potato	6
--------------------------------	-----------	--------------------	----------	---------------------	----------	---------------------	----------

Dear Guests, please be advised that you must stay seated at your table at any time unless you must use the restroom.

Please social distance from other diners and advise your kids to stay seated and do the same.

We must enforce the strict government rules!!

For our Dine Around Customers: appetizers over \$19 and main courses over \$38 are subject to a surcharge.

Sushi

Appetizers

Edamame	8
Tuna Tartare	25
With scallions & Unagi Sauce	
Lobster and Crabmeat Salad	29

Vegan

Futomaki	12
Asparagus Tempura Roll	12
Kyuri Maki	12
Inari Sushi	12
Grilled Vegetable Roll	12

Sashimi (3pieces) or Nigiri (2pieces) or Makimono (8pieces) or Temaki (Handroll) 10

Tuna	Salmon	Yellowtail	Wahoo
Red Snapper	Squid	Octopus	Smoked Eel
Shrimp	Salmon Skin (Maki only)	Egg (Nigiri only)	Crab Meat
Mackerel			

Makimono and Special Rolls

California Maki ©	12
Crabstick, Avocado, Cucumber	
Shrimp Tempura Maki ©	12
Spicy Salmon Maki	12

Godzilla ©	20
California wrapped with Smoked Eel	

Spider Roll ©	20
Soft Shell Crab	

Philly Roll	19
Smoked Salmon, Cream Cheese, Avocado	

Challenger Roll ©	21
Salmon Skin, Avocado & Shrimp	

Nilo Roll	21
Spicy Tuna, Eel, Crabstick, Shrimp Tempura with fresh Tuna outside	

Ronaldo Roll ©	25
Crabstick, Shrimps, Cream Cheese, Seaweed, Spicy Yellowtail fried and topped with Lobster and Crabmeat	

Izzy Roll (No Rice) ©	24
Lobster & Crabmeat rolled in Cucumber	

Sides

Steamed White Rice	6
Stir Fried Vegetables	12

Spicy Seaweed Salad	10
Tuna Tataki	23
Peppered Tuna, seared with Ponzu	
Special Seaweed Salad	16
Crabstick, Avocado, Mango	

Tempura

Oyster Tempura	23
Soft Shell Crab	19
Shrimp	23
Assorted	17
Crab Stick	14
Vegetable	12

Bermuda Maki	12
Tuna, Salmon, Wahoo	
Salmon Skin Maki ©	12
Togarashi	19

Rainbow Roll	20
Tuna, Salmon, Wahoo, Cucumber, Avocado, Crab	

Dragon Roll ©	19
Shrimp Tempura, Smoked Eel	

Bermuda Triangle	21
Spicy Yellowtail, Tuna, Salmon, Wahoo	

King of the Sea ©	24
Lobster Roll with Special Sauce	

Bamboo Roll ©	24
Lobster and Crabstick inside Avocado outside topped with Caviar	

Sepi Roll	22
Spicy Salmon and Avocado inside wrapped with fresh Salmon & topped with Salmon Roe	

Twister	22
Spicy Tuna wrapped with Avocado	

Vegetarian Fried Rice	15
------------------------------	-----------



HARBOURFRONT
RESTAURANT
& KOMODARU SUSHI LOUNGE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions