

Appetizers			
Lobster Salad Lobster, Avocado, Mango, Citronette Dressing	36	Shrimp Tempura “Malaysian Style” with Coconut Curry Sauce	28
Tuna Tartare “Pierangelo Style” Tuna, Cherry Tomatoes, Watermelon, Blue Cheese	28	Escargot “En Cocotte” in spicy Garlic Butter	19
Tuna Tartare “Harbourfront Signature” Avocado, Soy, Kaffir Lime & Ginger Dressing	28	Dim Sum Sampler Pork, Vegetable & Shrimp Dim Dum Served with Hoisin & Chilli Soy Sauce	24
Yuzu thinly sliced Hamachi drizzled with Yuzu Sauce Sesame Oil, Soy Sauce & Garlic	31	Mussels and Clams served in White Wine or Tomato Sauce	28
Shrimp Cocktail with Spicy Cocktail Sauce	28	Beef Tartare (4oz) Harbourfront Style	29
Burrata Seared Cherry tomatoes, Avocado, Thyme, Oregano & Extra Virgin Olive Oil	29	Burrata con Gamberi Avocado, sauteed Jumbo Shrimp, Cherry Tomato	30
Wahoo Carpaccio with Basil and mint Vinaigrette	35	Arugula Salad Arugula, Pecans, Goats Cheese with Balsamic Vinaigrette Pears, Strawberries and Mango	22
Bluepoint Oysters served with Traditional Condiments also available as “Oyster Rockefeller”	MP	Caesar Salad with Croutons & Parmesan Shavings	20

Main			
Local Catch Catch of the Day with Lemon Butter Sauce Seasonal Vegetables & Potatoes Or steamed and wrapped in Zucchini Served on a Yoghurt and Avocado Sauce with Garlic sauteed Jumbo Shrimps	MP	Duck Pan-fried Duck Breast with Orange-Anise Sauce Red Cabbage & Mashed Potatoes	46
Black Cod Miso & Mirin Marinated & served with Rice	59	Roasted Half Chicken Mushroom Gravy, Vegetables & Potatoes	40
Salmon Served with Honey Mustard Sauce, Seasonal Vegetables & Potatoes	42	Chicken “Rollatino” Panko Crusted Chicken Breast filled with Spinach & Goat Cheese served with a Mushroom Cream Sauce	44
Cioppino Jumbo Shrimps, catch of the day, mussels and clams Served in a spiced tomato and white wine sauce	62	Chicken “Roti” Chicken Curry served with Indian Flat Bread Mango Chutney & Raita	42
Sole Lemon Sole served with Caper Butter Sauce Seasonal Vegetables & Potatoes	65	Veal “Milanese” with Arugula Salad OR “Piccata” with fried Zucchini OR “Marsala” with Mashed Potatoes	48
Pasta and Risotto		Beef “Asiate” Pan-seared with Red & Green Peppers Unagi Sauce, Jalapeños & Sesame Seeds	44
Linguini Shrimp “ Fra Diavolo” Tomato Sauce, Garlic, Wine, Capers, Onions, Olives	52	Lamb “Milanese” Thinly pounded, Pan-fried Breaded Lamb served with Linguini al Olio and Vegetables	48
Raviolo “Baccala” Codfish filled Raviolo in Butter & Sage Sauce	42	Surf & Turf	MP
Lobster Ravioli In spicy Tomato Cream Sauce	42	Harbourfront Curry (v) Mixed Vegetables in a Coconut Curry Sauce served with Basmati Rice	39
Risotto Porcini Carnaroli, Porcini, Onions, Cream, Parmesan	44		

From the Grill			
All the grilled items are served with your sauce of choice (gravy, mushroom cream, peppercorn or béarnaise)			
Striploin Steak 12oz	65	Burger	32
Tomahawk Steak (40 –46oz)	MP	Beef Tenderloin	69
Porterhouse Steak (42 oz)	MP	Rack of Lamb	69
Creamed/ Sautéed Spinach	14	Onion Rings	8
		French Fries	8
		Baked Potato	8

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

A Surcharge will be applied for our dine around customers for appetizers over \$28 and for main courses over \$50

A 17% service charge will be added to your bill for groups over 8 people an additional 3%

Sushi			
Appetizers		Spicy Seaweed Salad	12
Edamame	8	Tuna Tataki	34
Tuna Tartare	30	Peppered Tuna, seared with Ponzu	
Lobster & Crabmeat Salad	36	Special Seaweed Salad	26
Shiro	38	Crabstick, Avocado, Mango	
Layered Tuna, Hamachi, Salmon and Wahoo Sashimi		Crudo	34
With different sauces in between		Tuna, Salmon & Yellowtail Carpaccio	
Tuna and Salmon Tartare	34	with Olive Oil, Lemon & Sea Salt	
With Nori, Edamame, Soy & Ginger Dressing		Tokio M	30
Octopus Carpaccio	32	Tuna wrapped in Nori, fried & topped with Spicy Mayo	
Octopus Carpaccio Tempura topped with		Miso Soup	10
a Garlic Butter Soy Sauce			
Vegan		Tempura	
Futomaki	16	Oyster Tempura	28
Asparagus Tempura Roll	16	Soft Shell Crab	28
Kyuri Maki	16	Shrimp	28
Inari Sushi	16	Assorted Tempura	25
Grilled Vegetable Roll	16	Vegetable Tempura (v)	20

Sashimi (3 pieces) 14	Nigiri (2 pieces) 12	Makimono (8 pieces) 16	Temaki (Handroll) 16
Tuna	Salmon	Yellowtail	Wahoo
Red Snapper	Squid	Octopus	Mackerel
Smoked Eel	Shrimp	Salmon Skin	Egg
Crab Stick			

Makimono & Special Rolls			
California Maki ☺	18	Bermuda Maki	18
Crabstick, Avocado, Cucumber		Tuna, Salmon, Wahoo	
Shrimp Tempura Maki ☺	18	Togarashi	26
Spicy Salmon Maki	18	Spicy Tuna, Scallions, Japanese Mayo, Tempura Bits	
Godzilla Roll ☺	26	Rainbow Roll	26
California Roll wrapped with Smoked Eel		Tuna, Salmon, Wahoo, Cucumber, Avocado, Crab	
Spider Roll ☺	26	Dragon Roll	24
Soft shell crab tempura inside		Shrimp Tempura & Smoked Eel	
Philly Roll	24	Bermuda Triangle	26
Smoked Salmon, Cream Cheese, Avocado		Spicy Yellowtail, Tuna, Salmon, Wahoo	
Challenger Roll ☺	24	King of the Sea	32
Salmon Skin & Avocado Inside, Shrimp Outside		Lobster Roll with special sauce	
Nilo Roll	24	Bamboo Roll	28
Spicy Tuna, Eel, Crabstick, Shrimp Tempura		Lobster & Crabstick inside	
with Fresh Tuna Outside		Avocado on the Outside	
Ronaldo Roll	28	Sepi Roll	28
Crabstick, Shrimp, Cream Cheese, Seaweed		Spicy Salmon & Avocado Inside, wrapped with	
Spicy Yellowtail, fried & then topped		Fresh Salmon & topped with Salmon Roe	
with Lobster & Crabmeat		Twister	28
Izzy Roll (No Rice) ☺	28	Spicy Tuna wrapped with Avocado	
Lobster & Crabmeat rolled in Cucumber		Arthuro Roll	28
Joel Roll	28	Salmon,Crabstick,Avocado	
Tuna, white fish and scallions inside		wrapped with fresh salmon and topped with Ikura	
Tuna, Salmon , white fish and avocado outside		Johnny Roll	28
Sides		Shrimp Tempura, Cream Cheese, Avocado inside	
Steamed White Rice	7	Eel, Avocado, spicy mayo and Jalapeno outside	
Stir-fried Vegetables	14		
Vegetarian Fried Rice	18		