

Cold Appetizers

***Sushi Sampler** **\$19.00**

A special selection of Sashimi, Nigiri and Makimono

***Lobster Salad** **\$21.00**

Lobster morsels, avocado and mango with a citronette dressing, Bermuda onions and arugula salad

***Salmon Tartare & Tuna** **\$19.00**

Carpaccio

Razor thin slices of raw tuna and a tower of marinated salmon with a ginger, soy and chili dressing

Shrimp Cocktail **\$18.00**

Plump shrimp with a chiffonade of mixed greens and spicy cocktail sauce

Beef Carpaccio **\$18.00**

Thin slices of raw beef tenderloin with arugula and shaved parmesan

Hot Appetizers

Oyster Tempura **\$21.00**

Lightly fried oyster in Japanese batter in half shell with a spicy soy sauce

Escargot **\$16.00**

Classic dish with crushed red pepper and fresh herbs

***Seafood Skewers** **\$21.00**

Shrimp and scallops on a frizee salad with balsamic reduction served with saffron champagne sauce

Mussels **\$18.00**

Simmered in white wine, garlic, herbs and a spicy tomato fish broth

Clams **\$18.00**

Simmered in garlic, herbs, cherry tomatoes and white wine sauce

***Lobster "Puff** **\$20.00**

Pastry"

Puff pastry parcel filled with lobster and vegetables in lobster sauce

Soups and Salads

Famous Bermuda **\$10.00**

Chowder

Delicious local fish soup laced with Bermuda black rum and "Outerbridge's" sherry peppers

Soup of The Day **\$9.00**

Please see your waiter for detail

Red Miso Soup **\$7.00**

Caprese and Avocado **\$19.00**

Salad

Fresh mozzarella cheese, cherry tomatoes and avocado with basil and extra virgin olive oil

Caesar Salad **\$14.00**

With shaved parmigiano reggiano and herb croutons

Harbourfront Salad **\$14.00**

Radicchio, frizee and baby spinach with raspberry dressing

Arugula Salad **\$16.00**

Arugula, cherry tomatoes and onions with a citronette dressing and shaved parmesan

A 17% service charge will be added to your bill

*An additional surcharge will be applied to our Dine-Around Customers

Main Dishes

Salmon “Cordon Bleu”	\$34.00
Pan-fried salmon filled with crab meat served on champagne sauce with zucchini	
Roast Chicken	\$26.00
Half spring chicken infused with aromatic fresh herbs	
Yellowfin Tuna “Harbourfront Style”	\$35.00
Pan seared, herb marinated tuna steak topped with cherry tomatoes and olives served with mixed salad	
Local Catch	Market Price
Catch of the day with lemon butter sauce served with potatoes and vegetables	
Bento Box	\$37.00
Miso soup to start An authentic, Japanese boxed meal with spicy tuna maki, eel, salmon, tuna sashimi and shrimp tempura on salad black cod and stir fried vegetables	
Veal Milanese (original recipe)	\$35.00
Thinly pounded and breaded served on arugula, onion and tomato salad drizzled with citronette dressing	
Veal “Oscar”	\$39.00
Pan-fried veal scallopini topped with crab meat sauce and vegetables	
*Harbourfront Cioppino (Pierangelo’s Recipe)	\$39.00
Shrimp, mussels, clams, calamari and fish fillet stewed in tomato with white wine, fish broth, anchovies, cannellini beans, capers, olives and crushed peppers	
Fegato Alla Veneziana	\$27.00
Veal liver pan seared served with onion gravy, polenta and vegetables	
*Black Cod Fish	\$37.00
Marinated in miso, mirin, sake, sesame oil then pan-fried and served on bok choy with bean sprouts and steamed white rice	
Roasted Duck Breast	\$37.00
Thinly sliced and served with duck sausage, orange anise sauce, braised red cabbage and mashed potatoes	
Linguine Aragosta	\$30.00
Morsels of tender lobster sautéed with sun dried tomatoes, crushed red peppers, asparagus & herbs in tomato cream sauce	
Risotto Porcini	\$27.00
Carnaroli rice with porcini mushrooms and parmigiano reggiano	

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From the Grill Specials

*STRIPLOIN STEAK^{14oz}	\$39.00
*RIB EYE STEAK^{18-20oz}	\$39.00
*FILLET STEAK^{12oz}	\$39.00
*NEW ZELAND RACK OF LAMB^{18oz}	\$42.00
*CHICKEN BREAST	\$25.00
*PORTERHOUSE STEAK on the bone^{42oz}	\$99.00
*GRILLED JUMBO SHRIMP	\$39.00

Side Orders

Onion Rings	\$4.00
French Fries	\$4.00
Creamed Spinach	\$8.00
Steamed Asparagus	\$10.00

** All grilled items are served with potato and vegetable of the day*

Robata Menu Orders

Fish and Seafood

Large Shrimp	\$19.00
Salmon	\$17.00
Grilled Vegetables	\$14.00

Meats

Guinea Chick Robata Grilled or Tempura	\$25.00
Beef Tenderloin	\$19.00
Beef Striploin	\$17.00
Chicken Breast	\$15.00

**The Robata Menu is served with Chili Hoisin Sauce and Harbourfront Robata Sauce
In Japanese, Robata means, "by the fireside", and refers to the centuries-old,
country style cooking of northern Japanese fishermen.**

**Evenings, in coastal villages, found fishermen cooking their catch over an open fire,
then sharing among themselves, by passing food on oars from boat to boat.**

Our menu honors the Robata tradition of sharing and sampling.

Appetizer-size portions allow you to feast on a variety of authentic Robata dishes.

Delicious possibilities are limited only by the whims of you palate and the size of your appetite.

We hope you'll enjoy this unique, free-style dining at Robata Grill.

The warm, friendly atmosphere of open flame cooking adds to any meal, anywhere in the world.

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Sushi

Red Miso Soup \$7.00

Edamame \$7.00

Boiled soy beans

Maguro Tataki \$15.00

Pan seared tuna, spicy vinegar sauce

Tuna Tartare \$14.00

With sweet sauce, scallions and sesame seeds

Scallops \$14.00

Grilled, marinated with sliced cucumbers

Sunomono \$12.00

Octopus, clams, crab and shrimp

Mixed Salad \$9.00

Sesame dressing

Spicy Seaweed Salad \$9.00

Sesame seeds, seasoned soy sauce

Vegetarian Sushi

Futomaki \$8.50

Cucumber, kampyo, shiitake mushrooms, pickled radish and avocado roll

Asparagus Tempura Roll

Kiyuri Maki

Cucumber and avocado roll

Inari Sushi

Fried bean curd pockets (2 pieces)

Grilled Vegetable Roll

Osaka Box

(6 pieces)

Tuna and Salmon \$14.00

Shrimp and Smoked Eel \$14.00

Tempura

Soft Shell Crab \$15.00

Shrimp \$14.00

5 pieces

Assorted \$13.00

2 pieces shrimp, 3 pieces vegetables

Crab Stick \$9.00

With asparagus

Vegetable \$9.00

Chef's selection

Side Orders

Sashimi (3 pieces) \$9.00

Nigiri (2 pieces) \$8.00

(Served on hand pressed rice)

Tuna Yellowtail **Salmon Wahoo**

Red Snapper Octopus **Squid Smoked Eel**

Salmon Roe (nigiri only) **Clams**

Egg (nigiri only) **Mackerel**

Cooked Shrimp (nigiri only) **Crab Meat**

Sweet Shrimp

Maki Mono Roll (6 pieces) \$9.00

Temaki (cone shape) \$9.00 ea

Salmon Salmon Skin California Shrimp Tempura Spicy Tuna **Hamachi Smoked Eel Tuna Spicy Salmon Shrimp Crab Meat**

Bermuda Smoked Salmon

Maki Specials

6 pieces (in/out rolls)

Godzilla \$12.00
California roll wrapped with smoked eel

Rainbow Roll \$12.00
Tuna, salmon, wahoo, avocado, cucumber and crab

Spider Roll \$12.00
Soft shell crab tempura with sesame seeds

Dragon Roll \$12.00
Shrimp tempura, smoked eel, scallion and sesame seeds

Philly Roll \$9.00
Cream cheese, avocado wrapped with smoked salmon

Bermuda Triangle \$12.00
Spicy yellowtail and scallions wrapped with salmon, tuna and wahoo

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Steamed White Rice \$4.25

Vegetarian Fried Rice \$8.50

Stir Fried Vegetables \$7.75

Challenger Roll \$12.00
Salmon skin & avocado wrapped
with shrimp

King of the Sea
Lobster with a special sauce

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Harbourfront Signature Dishes

Created for our “regulars” over the years by your Host Pierangelo Lanfranchi - these dishes come highly recommended!

Togarachi **\$12.75**

Spicy Tuna, Japanese Mayo, Tobiko,
Scallions, Tempura Bits

Tuna Tartare **\$23.00**

Goat's Cheese, Scallions, Garlic, Ginger,
Olive Oil, Soy Sauce and Chili

Steak Tartare **\$25.00**

Traditional Condiments

Yuzu **\$23.00**

Thin Slices of Hamachi (Yellowtail) Drizzled
with Yuzu Sauce, Sesame Oil, Soy Sauce
and Garlic and Topped with Spring Onions

Shiro **\$25.00**

A Beautiful Layered Creation Consisting of
Tuna, Salmon, Yellowtail and Wahoo
Each with a Different Special Sauce

Buffalo Mozzarella **\$24.00**

Served with Different Toppings:
Shrimp, Lobster, Scallops, Ham, Tomato,
Extra Virgin Olive Oil and Fresh Basil

Soba Noodles **\$24.00**

Green Tea Soba served with Morsels of
Fresh Crabmeat with Seaweed, Ginger,
Tobiko and Scallions in a Soya, Mirin and
Sesame Sauce