



An Elegant Retreat - A Unique Experience

## Teppanyaki Menu

## STARTERS

Sushi Appetiser <i>Tuna, Prawn, Salmon, Mackerel and Salmon Roe</i>	6.50
California Roll <i>Fillet with Crabmeat, Avocado, Carrots, Cucumber, Sesame Seeds and Mayonnaise</i>	5.80
Sashimi <i>Assorted Raw Fish</i>	7.30
Salmon Sashimi <i>Delicate Slices of the very Finest Salmon served in a unique Japanese way</i>	6.00
Teriyaki Sardine <i>2 pieces Sardine grilled with Home-made Teriyaki sauce</i>	4.20
Japanese Crispy Soft Shell Crab <i>Fried with Japanese Flour and served with Tempura sauce</i>	4.45
Japanese Chicken Skewers <i>Grilled with Leeks, Onion, Peppers and served with Home-made Teriyaki sauce</i>	4.55

## MAIN COURSES

*Our teppanyaki main courses are prepared  
on the teppan using Japanese sauce  
All dishes are accompanied by mixed  
vegetables and choice of steamed  
or fried rice*

Chicken Teppanyaki	12.95
Beef Fillet steak Teppanyaki	14.95
Lamb Loin Teppanyaki	14.95
Lobster Teppanyaki	22.95
King Prawn Teppanyaki	15.75
Salmon Teppanyaki	11.95
Sea Bass Teppanyaki	12.95

## **Set Meal A - Five Course Meal**

### ***Soup***

Miso Siro with Mushrooms,  
Spring Onions, Tofu and Wakame

### ***Starters***

Sashimi-Salmon, Tuna, Mackerel  
and Garnished with Salad Dressing

### ***Main Course***

Meat Combination  
Lamb Fillet, Chicken Breast  
and Fillet Beef Cutlet  
Stir Fried Beansprout with Asparagus

*All Main Courses are cooked in  
Lemon Butteryaki Sauce*

### ***Side Dishes***

Garlic Egg Fried Rice  
or Yaki Udon Noodle

### ***Dessert***

Banana Flambé

Tea or Coffee

32.90 per person

## **Set Meal B - Five Course Meal**

### ***Soup***

Miso Siro  
with Mushrooms, Spring Onions,  
Tofu and Wakame

### ***Starters***

Teriyaki Sardine

### ***Main Course***

Seafood Combination  
Lobster, King Scallop  
Sea Bass Fillet and Squid  
Mixed Vegetables

*All Main Courses are cooked in  
Lemon Butteryaki Sauce*

### ***Side Dishes***

Garlic Egg Fried Rice  
or Yaki Udon Noodle

### ***Dessert***

Sliced Fresh Strawberry  
with Dark Belgium  
Chocolate Flambé

Tea or Coffee

36.90 per person

## **Set Meal C - Three Course Meal**

### ***Starters***

Charred Chicken Skewers served with  
King Prawn salad dressing

### ***Main Course***

Chicken Fillet Teriyaki Sauce

Large Tiger Prawns with Lemon  
Butteryaki Sauce

Squid with Lemon Butteryaki Sauce

Stir fried Beansprout with Spring Onion

Stir fried Vegetables in Oyster Sauce

Garlic Egg fried Rice

### ***Desert***

Strawberry Flambé

£29.90 per person

## DESSERTS

Banana Flambé	5.85
Combination Strawberry Flambé	5.85
Banana Fritters with Vanilla Ice Cream	5.45
<i>Deep Fried Bananas cooked in Light Crisp Batter served with rich Vanilla Ice Cream</i>	
Fried Ice Cream	5.10
<i>Fried with Sweet Bread and Crispy Tempura Batter</i>	
Tropical Fresh Fruit Platter	5.45
<i>Presented as a feast for your palate</i>	
Toffee Glazed Strawberries	4.50
<i>Fresh Strawberries coated with a delicate Crisp Toffee Coating and served with Molasses Syrup and fresh cream</i>	
Drunken Chocolate Monkey Fruits	4.90
<i>Lychees marinated in Wyboroba Polish Rose Vodka and served filled with Pure Chocolate Mozart Liqueur</i>	
Burmese Coco Wrap	4.90
<i>Green &amp; Blacks Organic Dark Chocolate wrapped in petite packages and delicately fried until golden crisp</i>	
Toffee Banana	4.50
<i>Fresh Banana Pieces coated in Batter and a Crisp Toffee coating, sprinkled with Sesame Seeds. A traditional favourite</i>	
Haagen Dazs Ice Cream	1 scoop 2.50
	2 scoops 3.90
	3 scoops 4.90

*Served with each scoop in its own baby dish you will find it easy to mix and match. We stock a small selection of Ice Creams including Vanilla and Belgian Chocolate. Please ask your server for our current stock of alternative flavours*

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