

Boissons-Drinks

Vins De Table

le verre	5.00
1/4 L	8.00
1/2 L	15.00

White wines

Mouton-Cadet 375ml	16.00
750ml	26.00
Chard Carmen	21.00
Chardonnay Fortant	25.95
Chablis Bichot	38.00

Red wines

Mouton-Cadet 375ml	17.50
750ml	28.00
Merlot Fortant	21.00
Cabarnet Sauvignon Woodbridge	27.00
Bouilly Duboeuf	36.00

Japanese Beer Sake & Wine

Cold sake 275ml	15.95
750ml	32.00
Hot sake Carafon	6.50
Medium	12.95
375ml	16.95
750ml	29.00
Japanese Plum Wine 3oz	6.50
Tsingtao bottle	6.95
Asahi bottle	6.95
Sapporo bottle	6.95
Sapporo 650ml	10.95
Kirin 633ml	10.95

Drinks

Juice (orange, lemon, apple)	3.00
Coke/Coke zero/Diet coke/Sprite	3.00
Shirley Temple	3.00
Ice lemon tea 500ml	3.50
Perrier / Evian	2.50
Ginger Ale	2.50
Japanese Green Tea (per person)	1.00
Café	1.95

Sushi Bar

SOUP MISO, SALAD ET DESSERT INCLUS en salle à manger

INCLUDED MISO SOUP, SALAD & DESSERT in dining room

- Sushi** 15.95
7 mcx de Sushi et 7 mcx de maki
7 pcs of sushi and 7 pcs of maki
- Sashimi** 16.95
12 mcx de poisson frais et fruits de mer
12 pcs of fresh fish and seafood
- Sushi & Sashimi** 17.95
4 mcx de Sushi, 5 mcx de maki et 9 mcx de sashimi
4 pcs of sushi and 5 pcs of maki and 9 pcs of sashimi
- Sushi Sashimi & tempura** 19.95
4 mcx de Sushi, 5 mcx de maki, 6 mcx de sashimi et
Crevettes tempura (2)
4 pcs of sushi and 5 pcs of
maki, 6 pcs of sashimi and
shrimps tempura appetizer
(2)
- Maki combo** 15.95
2 choice of our most popular maki or tempura



Kamikaze II - Salmon, avocado, tempura flake, cucumber, goberge, spicy sauce

Ebi tempur maki - Shrimp tempura, cucumber, teriyaki sauce



Vegetarian - Avocado, mushroom, carrot, cucumber, inari, wakame

Westmount I - Salmon, tuna, avocado, cucumber, caviar, deep fried seaweed, Kashima sauce

Kashima - Tuna, salmon, avocado, cucumber

Montreal - Salmon, goberge, tempura flake, avocado, lettuce, deep fried seaweed, Kashima sauce

Sakura - Salmon, avocado, green onion, ginger, kashima sauce

New York - Shrimp tempura, goberge, avocado, cucumber

Tiger eye - Salmon, green onion, ginger, coriander, carrot

California - Goberge, caviar, cucumber, avocado, caviar

Shrimp tempura appetizer - two shrimps, three pieces of vegetables



All the combo included miso soup, salad and dessert.

Bento Box also included HaruMaki, Guyza, daily side dish and steam rice

<p>6 Poulet / Chicken Teriyaki Bento 13.95 Filet de poulet grille avec sauce teriyaki Grilled chicken breast with teriyaki sauce</p> <p>7 Saumon / Salmon Teriyaki Bento 14.95 Saumon grille avec sauce teriyaki Grilled Salmon with teriyaki sauce</p> <p>8 Boeuf Teriyaki / Beef Teriyaki Bento 15.95 Steak grille avec sauce teriyaki Grilled steak with teriyaki sauce</p> <p>9 Crevettes, Petoncles Teriyaki Bento Shrimps, scallop Teriyaki Bento 14.95 Crevettes , petoncles et legumes avec sauce teriyaki Shrimps, scallops and vegetables with teriyaki sauce</p> <p>10 Cod Katsu Bento 13.95 Morue Croustillante frit avec chapelure Crispy Cod fish dipped in Japanese bread crumbs</p> <p>11 Poulet Katsu / Chicken Katsu Bento 13.95 Poulet Croustillant frit avec chapelure Crispy chicken breast dipped in Japanese bread crumbs</p> <p>12 Poulet Amandes / Almond Chicken 13.95 Poulet Croustillant aux Amandes Deep Fried Chicken Breast coated with Almond</p> <p>14 Tempura Bento 12.95 3 Crevettes et 3 Legumes tempura 3 Shrimps and 3 vegetables tempura</p> <p>15 Poulet Teriyaki, tempura et Maki Chicken teriyaki, tempura and Maki 19.95 Poulet Teriyaki, 2 crevettes 3 legumes tempura et Maki California / Chicken teriyaki, 2 Shrimps 3 vegetables tempura</p> <p>16 Kake U-Don 11.95 Soupe de Nouilles U-Dong avec legumes Vegetables in U-dong noodle soup</p> <p>17 Tempura U-don 13.95 Soupe de Nouilles U-dong avec legumes, servie avec 2 crevettes et 3 legumes tempura / Vegetables in U-dong noodles soup served with 2 shrimps and 3 vegetables tempura</p> <p>18 Yaki U-don 12.95 Nouilles Sautees U-dong avec poulet, legumes Pan Fried Noodles, with Shredded chicken & vegetable</p> <p>19 Chow Mein Don 12.95 Poulet et legumes chow mein avec sauce Teriyaki Chicken & Vegetable chow Mein with Teriyaki Sauce</p>	<p>20 Unagi Don 15.95 Anguille Fumee servie avec Riz et Sauce maison B.B.Q Eel on rice with special sauce</p> <p>21 Chirashi Don 16.95 Poissons Crus et Fruit de Mer Presentes sur un lit de Riz Vinaigre / An assortment of Raw Fish & Seafood on a bed of Vinegared Rice</p> <p>22 Miso Salmon Yaki Bento 14.95 Saumon Grille avec Sauce Miso Grilled Salmon with Miso Sauce</p> <p>23 Miso Chicken Katsu Bento 13.95 Poulet Croustillant Frit avec Sauce Miso Crispy chicken breast dipped in Japanese Breadcrumbs with Miso Sauce</p>
--	---



Hors D'oeuvre / Mini Appetizers

Yakitori 4.95

2 Brochettes de Poulet
2 Skewers of chicken

Ebi tempura 3.95

2 Tempura Crevettes et 3 legumes
2 Shrimps and 3 vegetables tempuras

Yasai Tempura 3.95

5 Tempura Legumes
5 Vegetables tempura

E-Da mame 3.50

Pousses de soja bouillies
Boiled fresh soy beans

Agedashi Tofu 3.00

5 Tofu frit
5 deep fried tofu

Sushi Pizza 6.95

Rice cake topped with seaweed, fresh tuna,
salmon, tai , tempura flakes and spicy mayo

Katsu Oyster 4.95

3 Huitres Croustillantes
3 Deep fried crispy Oyster

Tako Yaki 4.00

Grilled octopus ball served with tonkatsu
sauce, bonito flakes, and Japanese mayo

Sunomono salad 5.95

Salade aux algues dans une vinaigrette Japonaise sucee
Seaweed salad in a sweetened Japanese vinegar

