



Menu

Sushi Hidden Fish

1233 Rue De La Montagne, Montréal, Qc H3G | (514) 419-1319

Featured items

maki tartare de Thon / Tuna

CA\$29.00

Saumon ou thon, mayo épicée, avocat, oshinko, nappé de tartare et siracha et ponzu. / Salmon or tuna, spicy mayo, avocado, oshinko, topped with tartar and siracha and ponzu. sauce.

Nobunaga (8 Mcx / 8 Pcs)

CA\$38.00

saumon epice flambe, uile de sesame, tobiko, ognons vert, sauce unagi, avocat, shitake

Natsu (8 Mcx / 8 Pcs)

CA\$33.00

Germon brûlé aux épices à steak, avocat, mizuna, nappé de tartare Hamachi et sauce shiso. / Torched albacore with steak spice, avocado, mizuna, topped with Hamachi tartar and shiso sauce.

Ora King (2 Mcx / 2 Pcs)

CA\$22.00

Ora King salmon served as nigiri, two pieces.

MAKI LE BLANC

CA\$38.00

ALBACOR WITH MISO TORCHED, AVOCADO, GOBOU, SPICY ALBACOR TARTAR

KAISEN MAKI (6)

CA\$39.00

Akazu red vinegar rice, oshinko, avocado, snow crab, ebi shrim tartar with truffle mayo, green onion. Riz au vinaigre rouge Akazu, oshinko, avocat, crabe des neiges, tartare de crevettes ebi à la mayonnaise à la truffe.

Saumon / Salmon (8 Mcx / 8 Pcs)

CA\$15.00

Salmon maki roll with rice on the outside and a sesame seed topping. 8 pieces.

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Unagi (8 Mcx / 8 Pcs)

CA\$44.00

Crabe des neiges épicé, avocat, tobiko, tempura, garni d'unagi et de flocon de bonite. / Spicy snow crab, avocado, tobiko, tempura, topped with unagi and bonito flake.

Oishi (8 Mcx / 8 Pcs)

CA\$29.00

Saumon épicé, avocat, concombre, laitue boston, oshinko, tobiko, sauce ponzu sucrée et feuille de riz. / Spicy salmon, avocado, cucumber, boston lettuce, oshinko, tobiko, sweet ponzu sauce and rice paper.

Thon / Tuna (8 Mcx / 8 Pcs)

CA\$17.00

Hotaru (6 Mcx / 6 Pcs)

CA\$35.00

Concombre, tranches de citron, saumon mariné et épicé, papper de soya, nappé de pétoncle, d'oufs et d'huile de truffe. / Cucumber, lemon slices, marinated, spicy salmon, soy papper, topped with scallop, roe and truffle oil.

Blue Fin Roll (8 Mcx / 8 Pcs)

CA\$54.00

Papier de soja, concombre, mangue, mayo épicée, tempura, nappé d'avocat, tartare de nageoires bleues, caviar noir fumé et sauce nikiri. / Soy paper, cucumber, mango, spicy mayo, tempura, topped with avocado, blue fin tartar, smokey black caviar and nikiri sauce.

Ora King Roll (6 Mcx / 6 Pcs)

CA\$46.00

Saumon Ora King, avocat, mizuna, oshinko, mayo épicée, tempura, sauce ponzu douce et sans riz. / Ora king salmon, avocado, mizuna, oshinko, spicy mayo, tempura, sweet ponzu sauce and no rice.

Sashimi (12 Mcx / 12 Pcs)

CA\$80.00

Fresh raw fish sliced into thin pieces, served in a set of 12.

Avocat / Avocado (8 Mcx / 8 Pcs)

CA\$12.00

Avocado maki roll: sushi rice and nori wrapped around creamy avocado, 8 pieces.

O Toro (2 Mcx / 2 Pcs)

CA\$35.00

Fresh fatty tuna nigiri, served in pairs.

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Chutoro (2 Mcx / 2 Pcs)

CA\$27.00

Fresh, fatty tuna nigiri, served in pairs.

Wagyu Roll (8 Mcx / 8 Pcs)

CA\$76.00

Tartare de wagyu A5, mayo à l'ail, nappé de wagyu torché, de yuzu kosho et de sauce nikiri. bbq/ A5 wagyu tartar, garlic mayo, topped with torched wagyu, yuzu kosho and nikiri sauce.bbq

Entrées / Starters

SALADE DE KANI

CA\$22.00

goberge,concombre,vinaigrette de mayonnaise au gingembre

Soupe Miso / Miso Soup

CA\$8.00

Traditional Japanese soup made with miso paste.

Salade Verte / Green Salad

CA\$20.00

Mélange de vinaigrette verte, concombre, tomate cerise, mizuna et japonaise. / Mixed green, cucumber, Cherry tomato, mizuna and Japanese dressing.

Salade Wakame / Wakame Salad

CA\$12.00

Avec sauce tosazu, concombre, edamame et algues. / With tosazu sauce, cucumber, edamame and seaweed.

Edamame

CA\$10.00

Avec togarashi. / With togarashi.

Sashimi

Sashimi (12 Mcx / 12 Pcs)

CA\$80.00

Fresh raw fish sliced into thin pieces, served in a set of 12.

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Ora King sashimi (6 Mcx / 6 Pcs)

CA\$40.00

Avec ponzu/with ponzu

Blue Fin Tataki (6 Mcx / 6 Pcs)

CA\$51.00

Avec caviar noir fumé et ponzu. / With smokey black caviar and ponzu.

Sashimi (30 Mcx / 30 Pcs)

CA\$200.00

Fresh raw fish sliced into thin pieces, served in 30 pieces.

TATAKI DE THON ALBACORE (6) MORCEAUX

CA\$41.00

albacore flambe avec épices a steak, caviar noir, neige shouga

*PREMIUM SASHIMI 24 MORCEAUX

CA\$225.00

Fresh selection of 24 premium sashimi pieces.

sashimi Hamachi (6 Mcx / 6 Pcs)

CA\$38.00

Avec une nouvelle sauce tataki. / With tataki sauce.

Sashimi (50 Mcx / 50 Pcs)

CA\$333.00

Fresh raw fish sliced into thin pieces, served in 50 pieces.

DORADE RPYAL/SEA BREAM SASHIMI (6)

CA\$30.00

With plum sauce/ avec sauce aux prunes

SASHIMI HOKKAIDO SCALLOP / PETONCLE (6)

CA\$30.00

Fresh Hokkaido scallop and Petoncle sashimi, expertly sliced and presented.

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O-TORO SASHIMI 6 MORCEAUX

CA\$82.00

Fresh O-Toro sashimi, served in 6 pieces.

Miyazaki A5 Wagyu tataki (6 Mcx / 6 Pcs)

CA\$87.00

With fresh wasabi, smockey black caviar and garlic chips. / Avec wasabi frais, caviar noir smockey et chips d'ail.

SASHIMI D'UNAGI 6 MORCEAUX

CA\$34.00

Fresh eel sashimi, served in 6 pieces.

Nigiri

Nigiri (12 Mcx / 12 Pcs)

CA\$99.00

12-piece assorted nigiri with salmon, tuna and other fish over sushi rice.

Ora King (2 Mcx / 2 Pcs)

CA\$22.00

Ora King salmon served as nigiri, two pieces.

Chutoro (2 Mcx / 2 Pcs)

CA\$27.00

Fresh, fatty tuna nigiri, served in pairs.

O Toro (2 Mcx / 2 Pcs)

CA\$35.00

Fresh fatty tuna nigiri, served in pairs.

Nigiri (18 Mcx / 18 Pcs)

CA\$148.00

Assorted 18-piece nigiri set with tuna, salmon, and other seafood on sushi rice.

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HOKKAIDO SCALLOP NIGIRI

CA\$18.00

Hokkaido scallop nigiri topped with black caviar.

Nigiri (24 Mcx / 24 Pcs)

CA\$198.00

24 pieces of assorted nigiri with tuna, salmon, and other fish.

thon bluefin akemi / blue fin tuna kame(2 Mcx / 2 Pcs)

CA\$22.00

Fresh bluefin tuna nigiri, served in pairs.

Hamachi (2 Mcx / 2 Pcs)

CA\$19.00

Fresh yellowtail served as nigiri.

MAQUEREAU ESPAGNOL/SAWARA (2MCX-2PCS)

CA\$12.00

Spanish mackerel nigiri, served in pairs.

nigiri (30 mcx / 30pcs)

CA\$247.00

Assorted nigiri set of 30 pieces, featuring a variety of seafood atop sushi rice.

Crevettes Ebi / Ebi Shrimp (2 Mcx / 2 Pcs)

CA\$12.00

Ebi shrimp nigiri, served in pairs.

Oeufs de Saumon / Salmon Roe (2 Mcx / 2 Pcs)

CA\$23.00

Salmon roe served on top of nigiri rice.

DORADE ROYAL/SEA BREAM (2MCX-2PCS)

CA\$12.00

Fresh sea bream served as nigiri.

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Miyazaki A5 Wagyu (1 Mcx / 1 Pcs)

CA\$23.00

A5 Miyazaki Wagyu beef served as nigiri. 1 piece.

Unagi (2 Mcx / 2 Pcs)

CA\$17.00

Freshwater eel (unagi) nigiri, 2 pieces.

RED SNAPPER/VIVANEAU (2MCX-2PCS)

CA\$18.00

Fresh red snapper nigiri, served in pairs.

Temaki

temaki Saumon / Salmon

CA\$11.00

Salmon hand roll.

temaki Hamachi

CA\$14.00

Avec l'oignon vert. / With green onion.

TEMAKI AVOCAT/AVOCADO

CA\$10.00

Crunchy seaweed roll filled with creamy avocado.

temaki Thon / Tuna

CA\$14.00

Fresh tuna wrapped in a crispy temaki roll.

TEMAKI TORO

CA\$24.00

Avec l'oignon vert. / With green onion.

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temaki petoncle / scallop

CA\$15.00

Scallop temaki roll with a delicate seafood flavour.

temaki wagyu

CA\$37.00

mizuna et yuzu kosho

Maki

Nobunaga (8 Mcx / 8 Pcs)

CA\$38.00

saumon epice flambe,uile de sesame,tobiko,ognons vert,sauce unagi,avocat,shitake

Saumon / Salmon (8 Mcx / 8 Pcs)

CA\$15.00

Salmon maki roll with rice on the outside and a sesame seed topping. 8 pieces.

maki tartare de Thon / Tuna

CA\$29.00

Saumon ou thon, mayo épicée, avocat, oshinko, nappé de tartare et siracha et ponzu. / Salmon or tuna,spicy mayo, avocado, oshinko, topped with tartar and siracha and ponzu. sauce.

Unagi (8 Mcx / 8 Pcs)

CA\$44.00

Crabe des neiges épicé, avocat, tobiko, tempura, garni d'unagi et de flocon de bonite. / Spicy snow crab, avocado, tobiko, tempura, topped with unagi and bonito flake.

Avocat / Avocado (8 Mcx / 8 Pcs)

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Avocado maki roll: sushi rice and nori wrapped around creamy avocado, 8 pieces.

MAKI LE BLANC

CA\$38.00

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Natsu (8 Mcx / 8 Pcs)

CA\$33.00

Germon brûlé aux épices à steak, avocat, mizuna, nappé de tartare Hamachi et sauce shiso. / Torched albacore with steak spice, avocado, mizuna, topped with Hamachi tartar and shiso sauce .

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Hotaru (6 Mcx / 6 Pcs)

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Thon / Tuna (8 Mcx / 8 Pcs)

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Wagyu Roll (8 Mcx / 8 Pcs)

CA\$76.00

Tartare de wagyu A5, mayo à l'ail, nappé de wagyu torché, de yuzu kosho et de sauce nikiri. bbq/ A5 wagyu tartar, garlic mayo, topped with torched wagyu, yuzu kosho and nikiri sauce.bbq

KAISEN MAKI (6)

CA\$39.00

Akazu red vinegar rice,oshinko,avocat,snow crab,ebi shrim tartar with truffle mayo.green onion.
Riz au vinaigre rouge Akazu, oshinko, avocat, crabe des neiges, tartare de crevettes ebi à la mayonnaise à la truffe.

ROULEAU VEGGIE

CA\$23.00

Chou violet, wakame, gobo, oshinko, avocat, salade mixte,poivron rouge avec vinaigrette à l'oignon blanc et au sésame Purple cabbage,wakame,gobo,oshinko,avocat,mix salad,red pepper with white onion sesame dressing

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Hamachi (8 Mcx / 8 Pcs)

CA\$17.00

Avec l'oignon vert. / With green onion.

Toro (8 Mcx / 8 Pcs)

CA\$28.00

Avec l'oignon vert. / With green onion.

Emextra

Mayo Épicée / Spicy Mayo

CA\$3.00

Spicy and creamy condiment made with mayonnaise.

SWEET OISHI SAUCE

CA\$3.00

Sweet and savory sauce inspired by Japanese cuisine.

Boissons / Drinks

Coke Diet

CA\$5.00

A crisp, sugar-free and calorie-free cola.

Coke

CA\$5.00

Ginger Aie

CA\$5.00

Ginger-flavoured drink.
