



Menu Saiko

Crèmerie Lollipop, 624 Rue Principale, Laval, QC H7X 1E1, Canada | (450) 314-2003

Most Ordered

Ste-Dorothée

CA\$17.50

5 mcx, goberge épicée, avocat, caviar, saumon flambé à l'extérieur, spicy crab stick, avocado, caviar, salmon flamed out side.

Tuna explosion

CA\$22.00

5 mcx pétoncle, avocats, extérieur thon, tartare de thon, oignons frits, huile olive, soya sucré

Tartar Maki

CA\$19.50

5 mcx, saumon, poisson blanc, shiso, avocat, tartare de poisson topins

Combo Nigiri Maki (30 mcx)(15m-9n-6h)

CA\$72.00

15 gros maki, 6 petits rouleaux, et 9 nigiri. / 15 Big maki, 6 small roll, and 9 nigiri.

Saumon de l'Atlantique / Atlantic Salmon

CA\$9.50

Atlantic salmon sashimi or sushi. Two pieces per serving.

Duluxe (sans riz)

CA\$18.50

5 mcx, feuille de soya, thon, caviar, tempura, mayo épicée, pétoncle extérieur, sauce maison

Saumon Épicé et Avocat 5 mcx/ Spicy Salmon & Avocado (5 Pcs)

CA\$11.00

Saumon épicé, avocat 5 mcx

Menu Saiko

Maguro

Thon/ tuna.

CA\$9.75

Maki À L'avocat / Avocado Maki (6 Pcs)

6 mcx / 6 pcs

CA\$6.50

Kamikaze Maki (5 Pcs)

5 mcx. Saumon, mayonnaise épicée, caviar, avocat, et flocon de tempura. / 5 Pcs. Salmon, spicy mayo, caviar, avocado, and tempura flake.

CA\$13.00

Entrée / Appetizer

Tartare De Poisson / Fish Tartar

Tartar de poissons sur feuille de shiso pannées 4 mcx / Fish tartar on shiso fried 4 pcs

CA\$24.00

Crevettes Tempura / Shrimps Tempura

cinq crevettes / five shrimps.

CA\$14.00

Edamame

Steamed and salted young soybeans in the pod, a classic and healthy appetizer.

CA\$9.00

Takoyaki

Crêpe japonaise de pieuvre / Japanese octopus pancake.

CA\$14.00

Carpaccio Sashimi

7 morceaux. / 7 pieces.

CA\$24.00

Menu Saiko

Crevettes et Légumes Tempura / Shrimps & Vegetables Tempura

CA\$14.00

Trois crevettes et trois légumes / Three shrimps and three vegetables.

Poulet Gyoza / Gyoza Chicken

CA\$14.00

Cinq morceaux. / Five pieces.

Sushi or Sashimi

Saumon Biologique / Organic Salmon

CA\$9.50

Organic salmon. Choose between sashimi - 2 pieces or sushi - 2 pieces.

Hamachi

CA\$9.50

Thons jaunes. / yellow tail fish.

Hotate

CA\$9.00

Pétoncle. / scallop.

Suzuki

CA\$9.50

Bar européen. / european bar.

Saumon Mariné/Marinated Salmon

CA\$9.50

Marinated salmon served as two sashimi slices or two sushi pieces.

Ikura

CA\$11.00

Oeufs de saumon. / salmon roe.

Menu Saiko

Unagi

Anguille/ eel.

CA\$9.00

Crevettes / Shrimp

Shrimp sashimi or sushi, served in pairs. Choice of style: sashimi or sushi.

CA\$7.50

Tobiko

Oeufs de poissons volantes. / flying fish roe.

CA\$10.00

Pieuvre / Octopus

Octopus sashimi or sushi, two pieces per order.

CA\$8.75

Tako

Pieuvre. / octopus.

CA\$8.75

Maguro

Thon/ tuna.

CA\$9.75

Saumon de l'Atlantique / Atlantic Salmon

Atlantic salmon sashimi or sushi. Two pieces per serving.

CA\$9.50

Petit Maki / Small Maki

Maki Au Concombre / Cucumber Maki (6 Pcs)

6 mcx / 6 pcs

CA\$6.50

Menu Saiko

Maki À L'avocat / Avocado Maki (6 Pcs)

CA\$6.50

6 mcx / 6 pcs

Ume Shiso Maki (6 Pcs)

CA\$6.50

6 mcx / 6 pcs

Grand Maki / Big Maki

Rainbow

CA\$17.50

thon, saumon, poisson blanc, crevette, concombre, avocat, goberge, massago

Boston Maki (5 Pcs)

CA\$13.00

5 mcx. Crevettes, bâtonnets de crabe, caviar, laitue, concombre et mayonnaise. / 5 Pcs. Shrimp, crab stick, caviar, lettuce, cucumber, and mayo.

Vancouver Maki (5 Pcs)

CA\$14.00

5 mcx. Saumon fumé, fromage à la crème, bâtonnet de crabe, caviar, avocat et concombre. / 5 Pcs. Smoke salmon, cream cheese, crab stick, caviar, avocado, and cucumber.

Thon Épicé et Avocat / Spicy Tuna & Avocado (5 Pcs)

CA\$11.00

Thon épicé, avocat 5mcx

Maki Oeil de Dragon / Dragon Eye Maki (5 Pcs)

CA\$16.50

saumon, échalote, carotte, frit avec panko

Crabe Épicé / Spicy Crab (5 Pcs)

CA\$12.00

crab épicé, avocat 5 mcx

Menu Saiko

Tempura Maki (5 Pcs)

CA\$13.00

5 mcx. Crevette tempura, goberge, caviar, avocat, et concombre. / 5 Pcs. Shrimp tempura, crab stick, caviar, avocado, and cucumber.

Makie Californie / California Maki (5 Pcs)

CA\$13.00

Crab stick, avocado, cucumber, and masago wrapped in sushi rice and nori.

Maki Poulet / Chicken Maki (5 Pcs)

CA\$10.50

5 mcx. Poulet katsu, cumber, salade et mayo. / 5 Pcs. Chicken katsu, cumber, salad, and mayo.

Kamikaze Maki (5 Pcs)

CA\$13.00

5 mcx. Saumon, mayonnaise épicée, caviar, avocat, et flocon de tempura. / 5 Pcs. Salmon, spicy mayo, caviar, avocado, and tempura flake.

Saumon Épicé et Avocat 5 mcx/ Spicy Salmon & Avocado (5 Pcs)

CA\$11.00

Saumon épicé, avocat 5 mcx

Combo choix du chef/ Combo chef choices

Combo Nigiri Maki (50 mcx)(35m-12n-3h)

CA\$120.00

35 gros maki, 3 petits rouleaux, et 12 nigiri. / 35 Big maki, 3 small roll, and 12 nigiri.

Combo Maki (50 mcx)(38m-12h)

CA\$104.00

38 gros maki et 12 petits rouleaux. / 38 Big maki and 12 small roll

Combo Sashimi Nigiri Maki (30 mcx)(15m-8n-7s)

CA\$84.00

15 gros maki, 8 nigiri, et 7 sashimi. / 15 Big maki, 8 nigiri, and 7 sashimi.

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Combo Nigiri Maki (16 Pcs)(10m-4n-2h)

CA\$36.00

10 grands maki, 2 petits rouleaux et 4 nigiri. / 10 big maki, 2 small rolls, and 4 nigiri.

Combo Maki (30 mcx)(20m-10h)

CA\$62.00

20 gros et 10 petits rouleaux. / 20 Big maki and 10 small roll.

Combo Maki (16 Pcs)(10m-6h)

CA\$30.00

Dix grands maki et 6 petits rouleaux. / Ten big maki and six small roll.

Combo Sashimi Nigiri Maki (16 Pcs)(10m-3n-3s)

CA\$42.00

10 grands maki, 3 nigiri, et 3 sashimi. / 10 big maki, 3 nigiri, and 3 sashimi.

Combo Nigiri Maki (30 mcx)(15m-9n-6h)

CA\$72.00

15 gros maki, 6 petits rouleaux, et 9 nigiri. / 15 Big maki, 6 small roll, and 9 nigiri.

Combo Sashimi Nigiri Maki (50 mcx)(30m-10n-10s)

CA\$144.00

30 gros maki, 10 nigiri, et 10 sashimi. / 30 Big maki, 10 nigiri, and 10 sashimi

Rouleaux Spéciaux / Special Roll

Ste-Dorothée

CA\$17.50

5 mcx, goberge épicée, avocat, caviar, saumon flambé à l'extérieur, spicy crab stick, avocado, caviar, salmon flamed out side.

La Belle et La Bête (sans riz)

CA\$24.00

5 Mcx pétoncle, saumon, légèrement panné, caviar de saumon (ikura), yuzu mayo, unagi sauce/ scallop, salmon, lightly frie, salmon roe (ikura), yuzu mayo, unagi sauce

Menu Saiko

Tuna explosion

CA\$22.00

5 mcx pétoncle, avocats, extérieur thon, tartare de thon, oignons frits, huile olive, soya sucré

Haru Maki (sans riz)/(without rice)

CA\$17.50

Saumon, crevette, goberge, caviar, concombre, ponzu sauce/ salmon, crevette, goberge, caviar, cucumber, ponzu sauce

Saumon explosion

CA\$22.00

5 mcx pétoncle, avocats, extérieur saumon, tartare de saumon, oignons frits, huile olive, soya sucré

Saiko rouleau/ Saiko roll

CA\$18.50

thon épicé, crevette tempura, avocat, caviar, concombre, pétoncle et aubergine extérieur/ spicy tuna, shrimp tempura, avocado, caviar, cucumber, scallop et egg plant outside.

Principale (5 Pcs)

CA\$16.50

thon épicé, crevette tempura, caviar, avocat, concombre, bonito flocon

Unagi feuille soya/ Unagi soya paper

CA\$18.50

(feuille de Soya), anguille, goberge, tempura, mayo épicée, avocat / (Soya paper), Eel, crab stick, tempura, spicy mayo, avocado

Tartar Maki

CA\$19.50

5 mcx, saumon, poisson blanc, shiso, avocat, tartare de poisson topins

Duluxe (sans riz)

CA\$18.50

5 mcx, feuille de soya, thon, caviar, tempura, mayo épicée, pétoncle extérieur, sauce maison

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Maki Végé

Forêt

8 sortes de légumes, sauce aux prunes

CA\$11.00

Érablière

patate douce tempura, gingembre, concombre, avocat

CA\$11.00

Chirachi Spéciaux du Chef / Chirachi Chef Special

Chirachi Saumon Sashimi / Chirachi Salmon Sashimi (10 Pcs)

A selection of ten salmon sashimi pieces, garnished with tamago, shiso leaf, and accompanied by wasabi, pickled ginger, and artfully drizzled sauces.

CA\$36.00

Sashimi Lover

12 morceaux de sashimi

CA\$40.00

Chirachi Sashimi /Chirachi Sashimi (10 Pcs)

A selection of 10 pieces of assorted sashimi, featuring fresh cuts of fish, garnished with wasabi, pickled ginger, and a touch of sauce.

CA\$36.00

Soupe / Soup

Soupe Miso / Miso Soup

A traditional Japanese soup with fermented soybean paste, seaweed, and green onions.

CA\$6.75

miso fruits de mer/miso seafoods

Miso broth with shrimp, scallop, crab stick, tofu, seaweed, mushrooms, and green onions typically included.

CA\$13.00

Menu Saiko

Salade / Salad

Salade d'Algues / Seaweed Salad

CA\$12.00

Marinated seaweed typically combined with mixed greens and garnished with sesame seeds, offering a light and refreshing taste.

Salade Verte / Green Salad

CA\$8.00

Crisp mixed greens with sliced cucumbers, cherry tomatoes, and julienned carrots.

Boissons/Drinks

Coke

CA\$3.00

Classic, refreshing carbonated beverage.

Coke diet

CA\$3.00

Crisp and refreshing soda with zero calories.

7up

CA\$3.00

Crisp, refreshing lemon-lime carbonated drink for a rejuvenating burst of flavor.

Icetea

CA\$3.00

Refreshing chilled tea, perfectly brewed for a revitalizing experience.

Extra

Mayo Épicée / Spicy Mayo

CA\$2.00

Creamy mayonnaise blended with spicy sriracha sauce, typically enhancing sushi rolls with a zesty kick.

Wasabi

CA\$3.00

Green spicy paste commonly used to enhance sashimi, sushi, and rolls with its distinct pungent taste, typically made from horseradish and mustard.

Menu Saiko

Gingembre / Ginger

CA\$2.00

Pickled ginger typically accompanies sushi and sashimi, enhancing flavors with its tangy and slightly sweet profile.

Riz / Rice

CA\$3.00

Steamed rice, typically served as a side dish, providing a simple and traditional accompaniment to sushi meals.
