



## Menu

# Ginko Japanese Sushi

866 Rue Saint-Laurent O, Longueuil, QC J4K 5E9, Canada | (450) 332-8383

## Most Ordered

### V5 -40mcx (18 Hosomaki, 22 Maki)

CA\$50.95

Maki: Kamikazé (6), California(6), Oil de Dragon(5), Arc-en-ciel(5) Hosomaki: Saumon Épicé(6), Saumon(6), Saumon & Avocat(6) Maki: Kamikaze(6), California(6), Dragon Eye(5), Rainbow(5) Hosomaki: Spicy Salmon(6), Salmon(6), Salmon & Avocado(6)

### V4 -28mcx (6Hosomaki, 22 Maki)

CA\$37.95

Maki: Kamikazé(6), California(6), Tokyo(5), Arc-en-ciel(5) Hosomaki: Saumon Épicé(6) Maki: Kamikaze(6), California(6), Tokyo(5), Rainbow(5) Hosomaki: Spicy Salmon(6)

### Saumon épicé/ Spicy Salmon - Hosomaki (6mcx)

CA\$7.95

Sushi rolls filled with spicy salmon, crisp cucumber, and sprinkled with sesame seeds, hand-rolled in seaweed.

### Oil de dragon / Dragon Eye(5mcx)

CA\$10.50

Saumon, oignons verts, caviar Salmon, green onions, fish roe

### V6 -45 mcx (35 Maki, 10 Nigiri)

CA\$60.95

Maki: Kamikazé (6), Oil de Dragon(6), Saumon Fumé(6), Dragon d'Orange(6), Tokyo(5), California(6) Nigiri: Saumon(2), Vivaneau(2), Imitation Crabe(2), Saumon épicé(4) Maki: Kamikaze(6), Dragon Eye(6), Smoke Salmon(6), Orange Dragon(6), Tokyo(5), California(6) Nigiri: Salmon(2), Red Snapper(2), Imitation Crab(2), Spicy Salmon(4)

### V3-24mcx (12 Maki, 12 Nigiri)

CA\$29.95

Maki: Kamikazé (6), California(6) Nigiri: Saumon(4), Imitation Crabe(2), Crevette(2), Vivaneau(2), Avocat(2) Maki: Kamikaze(6), California(6) Nigiri: Salmon(4), Imitation Crab(2), Shrimp(2), Red Snapper(2), Avocado(2)

### Avocat/ Avocado - Hosomaki (6mcx)

CA\$6.45

Sliced avocado wrapped in sushi rice and seaweed, served as six pieces of thin hosomaki rolls.

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## Thon Rouge Épicé/Spicy Red Tuna(5mcx)-maki

CA\$10.50

concombre, thon rouge, poudre de tempura, cavia, mayonnaise épicée cucumber, red tuna, tempura powder, fish roe, spicy mayonnaise

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## Saumon(nigiri 2)/ Salmon(nigiri 2)

CA\$6.95

Salmon available as nigiri with 2 pieces or sashimi with 3 slices.

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## V2-18mcx (6 Hosomaki, 12 Maki)

CA\$22.95

Maki: Kamikazé(6), California(6) Hosomaki: Saumon Épicé(6) Maki: Kamikaze(6), California(6)  
Hosomaki: Spicy Salmon(6)

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## Poke Bols

### Poke bowl-Saumon / Salmon

CA\$21.95

Fresh salmon, edamame, cucumber, shredded carrots, pineapple, and green onions over a bed of rice, garnished with a light soy-based dressing.

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### Poke bowl végétarien

CA\$19.95

A colorful mix of fresh corn, edamame, cucumber, avocado, shredded carrots, pineapple, and tender marinated tofu.

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### Poke bowl- Poulet frit/ Fried chicken

CA\$21.95

Fried chicken, avocado, cucumber, lettuce, edamame, tempura, spicy mayo, teriyaki sauce, sesame, and nori.

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### Ginko Poke bowl

CA\$24.95

A vibrant mix of fresh shrimp, crab sticks, surf clam, and white fish, complemented by edamame, corn, cucumber, mango, and shredded carrot.

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### Poke bowl-Saumon & thon rouge/ Salmon & tuna

CA\$22.95

Fresh salmon and tuna, accompanied by edamame, shredded carrots, diced cucumber, sweet corn, and pineapple chunks.

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## **Poke Bowl-Poulet Teriyaki/Teriyaki chicken**

**CA\$20.45**

Tender teriyaki chicken with fresh cucumber, shredded carrots, corn, edamame, and avocado, drizzled with teriyaki sauce and sprinkled with sesame seeds.

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## **Combos Spéciaux du midi/Lunch special combo**

### **L7. Plateau Sushi-15 mcx**

**CA\$22.95**

Saumon nigiri (2), Omelette nigiri (2), Avocat hosomaki (6), Kamikazé maki (5) / Salmon nigiri (2), Omelet nigiri (2), Avocado hosomaki (6), Kamikaze maki (5)

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### **L10. Plateau Sushi-14 mcx**

**CA\$22.95**

Saumon nigiri (2), Imitation crabe nigiri (2), Vivaneau nigiri (2), Thon rouge nigiri (2), Saumon sashimi (6) / Salmon nigiri (2), Imitation crab nigiri (2), Red snapper nigiri (2), Red tuna nigiri (2), Salmon sashimi (6)

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### **L6. Riz frit aux fruits de mer Seafood fried rice**

**CA\$22.95**

Seafood fried rice with shrimp, scallops, and mixed vegetables, accompanied by miso soup and a spring roll.

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### **L9. Plateau Sushi-15 mcx**

**CA\$22.95**

Imitation crabe nigiri (2), Thon rouge nigiri (2), Saumon épicé hosomaki (6), California maki (5) / Imitation crab nigiri (2), Red tuna nigiri (2), Spicy salmon hosomaki (6), California maki (5)

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### **L3. Nouilles Cantonaises Cantonese noodles**

**CA\$22.95**

Stir-fried Cantonese noodles with a mix of shrimp, chicken, and assorted vegetables, accompanied by a spring roll and miso soup.

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### **L4. Vermicelles Singapore Singapore vermicelli**

**CA\$22.95**

Singapore vermicelli with shrimp, bell peppers, and a side of spring roll and miso soup.

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### **L5. Riz frit au poulet Chicken fried rice**

**CA\$22.95**

Sautéed chicken and vegetables mixed with seasoned rice, accompanied by soup and a spring roll.

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## L8. Plateau Sushi-15 mcx

CA\$22.95

Crevette nigiri (2), Vivaneau nigiri (2), Philadelphia hosomaki (6), Arc-en-ciel maki (5) / Shrimp nigiri (2), Red snapper nigiri (2), Philadelphia hosomaki (6), Rainbow maki (5)

## L2. Bouf à l'orange avec du riz Orange beef with rice

CA\$22.95

Orange beef accompanied by a side of white rice, served with a spring roll and a bowl of miso soup.

## L1. Poulet Général Tao avec du riz General Tao chicken with rice

CA\$22.95

General Tso's Chicken served with a side of white rice, accompanied by spring rolls and miso soup.

## Plateau sushi / Sushi Platter

### V5 -40mcx (18 Hosomaki, 22 Maki)

CA\$50.95

Maki: Kamikazé (6), California(6), Oil de Dragon(5), Arc-en-ciel(5) Hosomaki: Saumon Épicé(6), Saumon(6), Saumon & Avocat(6) Maki: Kamikaze(6), California(6), Dragon Eye(5), Rainbow(5) Hosomaki: Spicy Salmon(6), Salmon(6), Salmon & Avocado(6)

### V8-60mcx (36 Hosomaki, 24 Maki)

CA\$83.95

Maki: Saumon Fumé(6), Oil de Dragon(6), Rainbow(6), Phénix(6), Kamikazé(6), California(6) Hosomaki: Avocat(6), Saumon(6) Saumon Épicé(6), Crevette Tempura(6) Smoked Salmon(6), Dragon Eye(6), Rainbow(6), Phoenix(6), Kamikaze(6), California(6) Hosomaki: Avocado(6), Salmon(6), Spicy Salmon(6), Shrimp Tempura(6)

### V6 -45 mcx (35 Maki, 10 Nigiri)

CA\$60.95

Maki: Kamikazé (6), Oil de Dragon(6), Saumon Fumé(6), Dragon d'Orange(6), Tokyo(5), California(6) Nigiri: Saumon(2), Vivaneau(2), Imitation Crabe(2), Saumon épicé(4) Maki: Kamikaze(6), Dragon Eye(6), Smoke Salmon(6), Orange Dragon(6), Tokyo(5), California(6) Nigiri: Salmon(2), Red Snapper(2), Imitation Crab(2), Spicy Salmon(4)

### V10-85 mcx (5 Hosomaki, 35 Maki, 20 Nigiri, 25 Sashimi)

CA\$113.95

35 Maki: Kamikazé(6), Oil de Dragon(6), Tokyo(6), Arc-en-ciel(6), Saumon flambé(5), California(6) Hosomaki: Crevette Tempura(5) Sashimi: Saumon(5), Vivaneau(5), Imitation Crabe(5), Crevette(5), Anguille BBQ(5) 20 Nigiri: Saumon(4), Vivaneau(4), Imitation Crabe (4), Crevette(4), Saumon Épicé(4) Maki: Kamikaze(6), Dragon Eye(6), Tokyo(6), Rainbow(6), Torched salmon(5), California(6) Hosomaki: Shrimp Tempura(5) Sashimi: Salmon(5), Red Snapper(5), Imitation Crab(5), Shrimp(5), BBQ Eel(5) Nigiri: Salmon(4), Red Snapper(4), Imitation Crab(4), Shrimp(4), Spicy Salmon(4)

### V7-50mcx (6 Hosomaki, 24Maki, 10 Nigiri, 10 Sashimi)

CA\$72.95

Maki: Kamikazé(6), Phoenix(6), Oil de Dragon(6),California(6) Hosomaki: Saumon Épicé (6) Sashimi: Saumon(4), Vivaneau(2), Imitation Crabe(2), Crevette(2) 10 Nigiri: Saumon(4), Vivaneau(3) , Anguille BBQ (3) Maki: Kamikaze(6), Phoenix(6), Dragon Eye(6),California(6) Hosomaki: Spicy Salmon(6) Sashimi: Salmon(4), Red Snapper(2), Imitation Crab(2), Shrimp(2) Nigiri: Salmon(4), Red Snapper(3), BBQ Eel(3)

# Menu Ginko Japanese Sushi

## V4 -28mcx (6Hosomaki, 22 Maki)

CA\$37.95

Maki: Kamikazé(6), California(6), Tokyo(5), Arc-en-ciel(5) Hosomaki: Saumon Épicé(6) Maki: Kamikaze(6), California(6), Tokyo(5), Rainbow(5) Hosomaki: Spicy Salmon(6)

## V3-24mcx (12 Maki, 12 Nigiri)

CA\$29.95

Maki: Kamikazé (6), California(6) Nigiri: Saumon(4), Imitation Crabe(2), Crevette(2), Vivaneau(2), Avocat(2) Maki: Kamikaze(6), California(6) Nigiri: Salmon(4), Imitation Crab(2), Shrimp(2), Red Snapper(2), Avocado(2)

## V9-70mcx (12 Hosomaki, 36Maki, 22 Sashimi)

CA\$102.95

Maki: Kamikazé(6), Arc-en-ciel(6), Saumon Fumé(6), Dragon(6), Phénix (6),California(6) Hosomaki: Saumon épicé (6), Concombre & Avocat (6) Sashimi: Saumon(8), Vivaneau (5), Pieuvre (5), Imitation Crabe(4) Maki: Kamikaze (6), Rainbow(6), Smoked salmon(6), Dragon(6), Phénix (6), California(6) Hosomaki: Saumon épicé (6), Concombre & Avocat (6) Sashimi: Salmon(8), Red Snapper(5), Octopus(5), Imitation Crab(4)

## V2-18mcx (6 Hosomaki, 12 Maki)

CA\$22.95

Maki: Kamikazé(6), California(6) Hosomaki: Saumon Épicé(6) Maki: Kamikaze(6),California(6) Hosomaki: Spicy Salmon(6)

## V1 (18 Hosomaki)

CA\$19.95

Avocat (6), concombre (6), avocat & concombre (6). / Avocado (6), cucumber (6), avocado & cucumber (6).

## Entrées / Appetizers

### Crevettes tempura (8) / Shrimp Tempura (8)

CA\$16.95

Eight crispy battered shrimps, accompanied by a side of sliced cucumber and a decorative radish.

### Rouleaux aux légumes (3) / Vegetable Rolls (3)

CA\$8.45

Crispy Japanese vegetable rolls filled with a mix of fresh vegetables. Served in a trio.

### Pétoncle frit (4) / Fried Scallop (4)

CA\$9.95

Four golden-brown scallops, lightly breaded and fried, garnished with fresh parsley.

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## Ravioli frit (4) / Fried Dumpling (4)

CA\$9.95

Golden, crispy dumplings filled with a savory mixture, accompanied by a garnish of fresh herbs.

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## Salade d'algue / Seaweed Salad

CA\$9.95

A vibrant mix of seaweed garnished with sesame seeds, offering a fresh and crunchy texture.

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## Salade de bouf / Beef Salad

CA\$10.95

Seared beef slices on a bed of mixed greens, garnished with radish and drizzled with a sesame dressing.

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## Salade verte / Green Salad

CA\$7.95

A mix of fresh greens topped with crisp cucumber slices and ripe tomato wedges.

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## Frites / Fries

CA\$8.95

Golden, crispy potato sticks, seasoned with a hint of salt.

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## Patate sucrée tempura (3) / Sweet Potato Tempura (3)

CA\$8.95

Three pieces of sweet potato coated in a light, crisp batter, served with a garnish of fresh cucumber and radish.

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## Chair d'imitation crabe tempura(8) / Tempura Imitation Crab Meat

CA\$14.95

Eight pieces of imitation crab meat coated in a light, crispy tempura batter.

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## Ravioli au beurre d'arachide (8) / Peanut butter dumplings (8)

CA\$14.95

Ravioli de Poulet/Chicken dumplings

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## Edamame

CA\$9.95

Steamed young soybeans in the pod, lightly salted for a simple and nutritious appetizer.

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# Menu Ginko Japanese Sushi

## Soupes / Soups

### Soupe aigre piquante / Hot & Sour Soup

CA\$4.45

A tangy broth infused with mushrooms, tofu, bamboo shoots, and egg ribbons, garnished with chopped scallions.

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### Soupe wonton / Wonton Soup

CA\$4.45

A clear broth with delicate wontons filled with minced pork, garnished with sliced green onions.

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### Soupe miso / Miso Soup

CA\$4.45

A traditional Japanese soup with miso paste, tofu, seaweed, and green onions.

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## Combo Teriyaki (Avec soupe, riz vapeur & légumes/with soup, steamed rice)

### Saumon teriyaki / Teriyaki Salmon

CA\$21.95

Servi avec soupe & riz vapeur. / Served with soup & steamed rice.

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### Légumes assortis teriyaki / Assorted Vegetables Teriyaki

CA\$14.95

Servi avec soupe & riz vapeur. / Served with soup & steamed rice.

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### Poulet teriyaki / Teriyaki Chicken

CA\$19.95

Servi avec soupe & riz vapeur. / Served with soup & steamed rice.

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### Bouf teriyaki / Teriyaki Beef

CA\$19.95

Servi avec soupe & riz vapeur. / Served with soup & steamed rice.

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## Maki

### Oil de dragon / Dragon Eye(5mcx)

CA\$10.50

Saumon, oignons verts, caviar Salmon, green onions, fish roe

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### Thon Rouge Épicé/Spicy Red Tuna(5mcx)-maki

CA\$10.50

concombre, thon rouge, poudre de tempura, cavia, mayonnaise épicée cucumber, red tuna, tempura powder, fish roe, spicy mayonnaise

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### Saumon flambé / Torched Salmon (5mcx)-maki

CA\$10.50

imitation crabe, concombre, saumon flambé, caviar, poudre de tempura imitation crab, cucumber, torched salmon, fish roe, tempura powder

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### Rouleau tempura / Tempura roll-Maki (5)

CA\$9.50

Patate douce tempura, laitue, crevette tempura, concombre, caviar, mayonnaise / Sweet potato tempura, lettuce, shrimp tempura, cucumber, caviar, mayonnaise

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### Kamikaze(5mcx)

CA\$9.50

imitation crabe, avocat, saumon, poudre de tempura, mayonnaise épicée imitation crab, avocado, salmon, tempura powder, spicy mayonnaise

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### Arc-en-ciel / Rainbow(5mcx)

CA\$9.50

imitation crabe, concombre, avocat, saumon, vivaneau imitation crab, cucumber, avocado, salmon, red snapper

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### Rouleau de maison / House roll-maki (5)

CA\$9.50

Laitue, concombre, mangue, saumon, vinaigre de riz / Lettuce, cucumber, mango, salmon, rice vinegar

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### Phénix / Phoenix(5mcx)

CA\$10.50

imitation crabe, poulet, champignons, mayonnaise épicée imitation crab, chicken, mushrooms, spicy mayonnaise

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### Saumon fumé / Smoked Salmon(5mcx)-maki

CA\$10.50

imitation crabe, concombre, avocat, saumon fumé, anguille BBQ, crevettes imitation crab, cucumber, avocado, smoked salmon, BBQ eel, shrimp

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### Tokyo(5mcx)

CA\$9.50

imitation crabe, concombre, avocat, fromage, saumon, vivaneau, caviar imitation crab, cucumber, avocado, cheese, salmon, red snapper, fish roe

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### Dragon(5mcx)

CA\$9.50

imitation crabe, concombre, avocat, poudre de tempura, anguille BBQ imitation crab, cucumber, avocado, tempura powder, BBQ eel

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### California(5mcx)-maki

CA\$9.50

imitation crabe, concombre, avocat, sésame , caviar imitation crab, cucumber, avocado, sesame, fish roe

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### Rouleau Royal / Royal Roll -Maki (5)

CA\$9.50

Avocat, patate douce, radis jaune, concombre / Avocado, sweet potato, yellow radish, cucumber

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### Rouleau de jade / Jade roll (5)-maki

CA\$9.50

Laitue, algues, concombre, avocat, radis jaune aigre, poudre de tempura / Lettuce, seaweed, cucumber, avocado, sour yellow radish, tempura powder

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### Dynamite(5mcx)

CA\$9.50

imitation crabe, concombre, avocat, tempura de crevettes, caviar imitation crab, cucumber, avocado, shrimp tempura, fish roe

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### Dragon d'orange / Orange Dragon(5mcx)

CA\$9.50

imitation crabe, concombre, avocat, saumon imitation crab, cucumber, avocado, salmon

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## Nigiri & Sashimi

### Saumon(nigiri 2)/ Salmon(nigiri 2)

CA\$6.95

Salmon available as nigiri with 2 pieces or sashimi with 3 slices.

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### Thon rouge(nigiri 2)/ Red Tuna(nigiri 2)

CA\$8.45

Red tuna, available as 2 nigiri or 3 sashimi pieces.

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### Saumon flambé (nigiri 2) / Torched Salmon (Nigiri 2)

CA\$8.95

Torched salmon atop a small bed of rice, garnished with a delicate slice of green herb.

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### Thon rouge épicé (nigiri 2) / Spicy Red Tuna (Nigiri 2)

CA\$8.95

Sliced spicy red tuna on top of vinegared rice, hand-pressed into two nigiri pieces, garnished with grated daikon radish.

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### Saumon épicé (Nigiri 2) / Spicy Salmon (Nigiri 2)

CA\$7.45

Two pieces of nigiri featuring thinly sliced, seasoned salmon atop a small bed of vinegared rice, wrapped with a strip of seaweed.

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### Caviar (nigiri 2) / Fish Roe (Nigiri 2)

CA\$7.45

Two pieces of nigiri topped with bright orange fish roe, delicately placed on a bed of vinegared rice, wrapped in seaweed.

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### Pieuvre(nigiri 2) / Octopus(nigiri 2)

CA\$6.95

Octopus available as nigiri (2 pieces) or sashimi (3 slices).

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### Saumon rose (nigiri 2) / Pink Salmon (Nigiri 2)

CA\$6.95

Two pieces of pink salmon nigiri topped with a generous portion of bright orange fish roe, wrapped in crisp seaweed.

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### Salade d'imitation crabe (nigiri 2) / Imitation Crab Salad (Nigiri 2)

CA\$6.45

Sushi rice topped with shredded imitation crab, cucumber, and scallions, wrapped in seaweed.

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### Vivaneau(nigiri 2) / Red Snapper(nigiri 2)

CA\$6.45

Red snapper, available as nigiri (2 pieces) or sashimi (3 pieces).

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### Imitation crabe(nigiri 2)/ Crab Imitation(nigiri 2)

CA\$5.50

Imitation crab, choice of nigiri or sashimi servings.

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### Anguille BBQ (nigiri 2) / BBQ Eel (Nigiri 2)

CA\$6.95

Two pieces of nigiri topped with grilled eel and a hint of sweet glaze, wrapped in a strip of seaweed.

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### Avocat (nigiri 2) / Avocado (Nigiri 2)

CA\$5.45

Sliced avocado on top of vinegared rice, wrapped with a strip of seaweed.

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### Poisson d'huile flambé (nigiri 2) / Torched Oil Fish (Nigiri 2)

CA\$8.95

Torched oil fish nigiri, topped with a delicate slice of green onion and a sprinkle of black pepper.

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### Poisson d'huile épicé (nigiri 2) / Spicy oil fish (Nigiri 2)

CA\$7.45

Two pieces of nigiri topped with spicy oil fish, garnished with shredded daikon radish.

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### Tofu sucré japonais (nigiri 2) / Japanese sweet Tofu (Nigiri 2)

CA\$5.45

Tofu japonais. / Japanese tofu.

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### Crevette (nigiri 2) / Shrimp (nigiri 2)

CA\$6.45

Crevette/Shrimp, available as nigiri (2 pieces) or sashimi (3 pieces).

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## Hosomaki et rouleau à main / Hosomaki & Handroll

### Saumon épicé/ Spicy Salmon - Hosomaki (6mcx)

CA\$7.95

Sushi rolls filled with spicy salmon, crisp cucumber, and sprinkled with sesame seeds, hand-rolled in seaweed.

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### Saumon & avocat/ Salmon & Avocado - Hosomaki (6mcx)

CA\$7.95

Six pieces of hosomaki featuring fresh salmon and creamy avocado, wrapped in seaweed with sesame seeds sprinkled on the rice.

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### **Crevette tempura épicé/ Spicy Shrimp Tempura - Hosomaki (6mcx)**

**CA\$7.50**

Crispy shrimp tempura with a hint of spice, rolled in seaweed and rice, garnished with sesame seeds. (6 pieces)

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### **Avocat/ Avocado - Hosomaki (6mcx)**

**CA\$6.45**

Sliced avocado wrapped in sushi rice and seaweed, served as six pieces of thin hosomaki rolls.

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### **Philadelphia - Hosomaki (6mcx)**

**CA\$7.50**

Six pieces of Hosomaki with smoked salmon, cream cheese, and cucumber, sprinkled with sesame seeds.

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### **Saumon / Salmon - Hosomaki (6mcx)**

**CA\$7.45**

Six pieces of hosomaki handrolls filled with fresh salmon and sushi rice, wrapped in crisp seaweed.

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### **Crevette tempura/ Shrimp Tempura - Hosomaki (6mcx)**

**CA\$7.50**

Six-piece hosomaki featuring crispy shrimp tempura, wrapped in seaweed with sushi rice and delicate slivers of cucumber.

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### **Poulet Teriyaki/ Chicken Teriyaki - Hosomaki (6mcx)**

**CA\$6.95**

Poulet Teriyaki avec oignon vert Teriyaki chicken with green onion

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### **Bouf teriyaki / Beef Teriyaki - Hosomaki (6mcx)**

**CA\$6.95**

Thinly sliced beef teriyaki and crisp cucumber wrapped in sushi rice and seaweed, presented as six hosomaki pieces.

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### **Concombre & avocat/Cucumber & Avocado - Hosomaki (6mcx)**

**CA\$6.95**

Six pieces of thin sushi rolls filled with crisp cucumber and creamy avocado, sprinkled with sesame seeds.

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### **Saumon tempura/ Salmon Tempura - Hosomaki (6mcx)**

**CA\$7.50**

Six-piece hosomaki featuring crispy tempura salmon, wrapped in seaweed with sushi rice, garnished with sesame seeds.

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### **Croustillant / Crispy - Hosomaki (6mcx)**

**CA\$6.45**

Six-piece hosomaki handroll with crunchy tempura bits, fresh cucumber, and a dollop of creamy sauce, sprinkled with sesame seeds.

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### **Salade imitation crabe - rouleau à main / Imitation Crab Salad - Handroll (1mc)**

**CA\$6.50**

A hand-rolled sushi featuring imitation crab salad wrapped in a crisp seaweed sheet.

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### **Tofu sucré japonais/ Japanese sweet Tofu - Hosomaki (6mcx)**

**CA\$6.45**

Hosomaki filled with Japanese sweet tofu, wrapped in seaweed, served in six pieces.

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### **Saumon épicé - rouleau à main / Spicy Salmon - Handroll (1mc)**

**CA\$7.00**

A hand-rolled cone of seaweed filled with seasoned rice and spicy salmon, garnished with crisp tempura flakes.

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### **Crevette tempura épicé - rouleau à main / Spicy Shrimp Tempura - Handroll (1mc)**

**CA\$6.50**

Crispy shrimp tempura and cucumber wrapped in seaweed with spicy sauce.

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### **Saumon et avocat - rouleau à main / Salmon & Avocado - Handroll (1mc)**

**CA\$6.50**

Hand-rolled sushi featuring fresh salmon and creamy avocado, wrapped in a crisp seaweed sheet.

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### **Omelette - hosomaki (6mcx)**

**CA\$6.45**

Six pieces of hosomaki featuring a delicate omelette, wrapped in crisp seaweed.

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### **Saumon - rouleau à main / Salmon - Handroll (1mc)**

**CA\$6.00**

Hand-rolled sushi featuring fresh salmon and sushi rice, wrapped in a crisp seaweed sheet.

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### **Imitation crabe/Imitation Crab - Hosomaki (6mcx)**

**CA\$6.95**

Six pieces of hosomaki featuring imitation crab meat wrapped in seaweed with sushi rice, garnished with lemon zest.

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### Salade imitation crabe / Imitation Crab Salad - Hosomaki (6mcx)

CA\$6.95

Six pieces of hosomaki filled with imitation crab and rice, sprinkled with sesame seeds, accompanied by pickled ginger and lemon slices.

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### Tofu sucré japonais - rouleau à main /Japanese sweet tofu- Handroll (1mc)

CA\$6.00

Hand-rolled sushi featuring sweet tofu, wrapped in a crisp seaweed sheet.

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### Avocat - rouleau à main / Avocado - Handroll (1mc)

CA\$5.00

Hand-rolled sushi featuring ripe avocado slices, wrapped in a crisp seaweed sheet.

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### Concombre et avocat - rouleau à main / Cucumber & Avocado - Handroll (1mc)

CA\$5.50

Hand-rolled sushi featuring crisp cucumber and creamy avocado, wrapped in a sheet of seaweed with a sprinkle of sesame seeds.

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### Imitation crabe - rouleau à main / Imitation Crab - Handroll (1mc)

CA\$7.50

Hand-rolled sushi featuring imitation crab and rice, wrapped in a crisp seaweed sheet.

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### Omelette - rouleau à main / Omelette - Handroll (1mc)

CA\$6.00

A hand-rolled sushi cone with a delicate omelette and sushi rice, wrapped in a crisp seaweed sheet.

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### Crevette tempura - rouleau à main / Shrimp Tempura - Handroll (1mc)

CA\$6.50

Crispy shrimp tempura and fresh cucumber wrapped in seaweed, served as a hand-rolled sushi cone.

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### Concombre/Cucumber - hosomaki(6mcx)

CA\$6.45

Six pieces of cucumber hosomaki, featuring thinly sliced cucumber wrapped in sushi rice and seaweed.

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### Concombre - rouleau à main / Cucumber - Handroll (1mc)

CA\$5.00

Hand-rolled sushi featuring crisp cucumber wrapped in a sheet of seaweed with sushi rice.

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# Menu Ginko Japanese Sushi

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## Sauce extra

### Mayonnaise épicée/Spicy Mayo

CA\$2.00

Creamy spicy mayonnaise with a hint of chili, perfect for adding a zesty kick to your favorite dishes.

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### Waff

CA\$2.00

Creamy sauce with a smooth texture, ideal for enhancing the flavors of various dishes.

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## Spécial du chef / House Special

### Sushi pizza saumon épicé / Spicy Salmon Sushi Pizza (1mc)

CA\$11.95

A crispy rice base topped with spicy salmon, drizzled with creamy sauce and garnished with fresh herbs.

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### Sushi pizza saumon / Salmon Sushi Pizza (1mc)

CA\$11.95

A crispy rice base topped with fresh salmon, drizzled with creamy sauce and garnished with shredded white radish.

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### Sushi pizza imitation arabe / Imitation Crab Sushi Pizza (1mc)

CA\$11.95

A crispy rice base topped with shredded imitation crab, drizzled with creamy sauce, and garnished with a touch of roe and fresh greens.

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### Sushi pizza de poisson d'huile épicé/ Spicy oil fish Sushi Pizza (1mc)

CA\$11.95

A crispy rice base topped with spicy oil-infused fish and a sprinkle of roe.

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### Petit Pain Frit /Fried Bun (4mcx)

CA\$16.95

Four golden-brown fried buns accompanied by a creamy dipping sauce, garnished with fresh herbs.

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### Tartare de salade imitation arabe / Imitation Crab Salad Tartare (4mcx)

CA\$11.95

Four pieces of imitation crab mixed with crisp vegetables, topped with red roe, and served on a delicate crispy base.

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## Menu Ginko Japanese Sushi

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### Tartare de poisson d'huile épicé/ Spicy oil fish Tartare (4mcx)

CA\$11.95

Four pieces of spicy oil fish tartare, garnished with roe, presented on crisp, thin slices.

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### Tartare de saumon épicé / Spicy Salmon Tartare (4mcx)

CA\$11.95

Freshly chopped salmon mixed with a spicy sauce, topped with a dollop of roe, served as a quartet of bites.

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### Tartare de saumon / Salmon Tartare (4mcx)

CA\$11.95

Freshly chopped salmon served over crisp slices with a delicate drizzle of creamy sauce.

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## Riz / Rice

### Riz frit aux légumes / Vegetable Fried Rice

CA\$15.95

Stir-fried rice mixed with an assortment of fresh vegetables including broccoli, carrots, and cabbage.

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### Riz vapeur / Steamed Rice

CA\$4.45

Steamed Japanese white rice, served simply, offering a subtle taste and a sticky texture.

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### Riz frit au fruits de mer / Seafood Fried Rice

CA\$19.95

A mix of tender seafood tossed with seasoned rice, garnished with fresh scallions.

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### Riz frit au poulet / Chicken Fried Rice

CA\$19.95

Sautéed rice with tender chicken pieces, mixed with diced carrots, peas, and scrambled eggs, seasoned with soy sauce.

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### Riz frit au bouf / Beef Fried Rice

CA\$19.95

Savory beef fried rice with egg and vegetables, seasoned with Japanese flavors.

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# Menu Ginko Japanese Sushi

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## Nouilles / Noodles

### Udon sauté au bouf / Stir-Fried Beef Udon

CA\$16.95

Thick udon noodles stir-fried with slices of beef, bell peppers, and onions, garnished with sesame seeds.

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### Vermicelles Singapour / Singapore Vermicelli

CA\$16.95

Thin rice noodles stir-fried with shrimp, scrambled eggs, and a mix of julienned bell peppers and onions.

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### Soupe udon au poulet / Chicken Udon Soup

CA\$19.95

Thick udon noodles in broth with sliced chicken, bell peppers, and bean sprouts.

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### Ramen au bouf / Beef Ramen

CA\$19.95

Sliced beef with ramen noodles, accompanied by bean sprouts, green onions, and a wedge of tomato in a savory broth.

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### Pad thaï au poulet/ Chicken Pad Thai

CA\$16.95

Stir-fried rice noodles with chicken, bean sprouts, and crushed peanuts, garnished with fresh lime and cilantro.

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### Nouilles cantonaises / Cantonese Noodles

CA\$16.95

Crispy noodles topped with succulent shrimp, tender chicken, and fresh vegetables including broccoli and carrots.

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## Szechuan

### Bouf aux sésames / Sesame Beef

CA\$19.95

Sesame beef features tender slices coated in a rich, dark sauce, garnished with sesame seeds.

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### Calmars sel & poivre / Salt & Pepper Squid

CA\$23.95

Lightly battered squid seasoned with salt and pepper, accompanied by a fresh garnish of radish and parsley.

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## Menu Ginko Japanese Sushi

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### **Crevettes sel & poivre (12) / Salt & Pepper Shrimps (12)**

**CA\$26.95**

Twelve lightly battered shrimps, seasoned with salt and pepper, garnished with diced bell peppers and scallions.

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### **Poulet général Tao / General Tao Chicken**

**CA\$19.95**

Crispy chicken chunks in a sweet and slightly spicy sauce, garnished with sesame seeds and green onion.

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### **Bouf à l'orange / Orange Beef**

**CA\$19.95**

Crispy beef slices in a tangy orange sauce, garnished with fresh orange peel.

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## **Bubble Tea**

### **Lait de coco à la mangue/ Mango coconut milk**

**CA\$5.95**

Mango coconut milk. Available in regular or large size.

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### **Mangue pamplemousse / Mango grapefruit**

**CA\$6.95**

Mango and grapefruit flavored bubble tea. Available in regular or large sizes.

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### **Thé vert jasmin au lait/Jasmin green tea milk tea**

**CA\$5.95**

Jasmine green tea blended with milk. Choice of regular or large size.

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### **Thé vert Lychee/Lychee green tea**

**CA\$5.95**

Lychee-flavored green tea. Choose regular or large size.

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### **Slush au chocolat/Chocolate Slush**

**CA\$6.95**

Chocolate flavored slush, available in regular or large size.

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## Menu Ginko Japanese Sushi

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### Lait de cassonade/ Brown sugar milk

CA\$5.95

Brown sugar milk with options of regular or large sizes.

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### Thé au lait caramel/Caramel milk tea

CA\$5.95

Japanese bubble tea with caramel flavor. Available in regular or large sizes.

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### Thé au lait classic/Classic bubble tea (régulier)

CA\$5.95

Classic bubble tea with chewy tapioca pearls in a sweet, creamy milk tea blend.

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### Thé au lait classic/Classic bubble tea (grand)

CA\$6.95

A large classic bubble tea with chewy tapioca pearls and a smooth, milky tea base.

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### Thé au lait avec gelee d'herbe/Grass jelly milk tea

CA\$5.95

Grass jelly milk tea. Sizes: regular or large. Japanese bubble tea tradition with a silky twist of grass jelly.

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### Slush à l'avocat/Avocado slush

CA\$6.95

Avocado slush in regular or large sizes.

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### Thé au lait avec haricots rouges/ Red bean milk tea

CA\$5.95

Red bean milk tea with choice of regular or large size.

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### Fruit de la passion thé vert/Passion fruit green tea

CA\$5.95

Passion fruit green tea, available in regular or large sizes.

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### Thé vert au raisin/ Grape jasmine green tea

CA\$5.95

Grape-infused jasmine green tea. Choose regular or large size.

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## Menu Ginko Japanese Sushi

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### **Thé vert au lait au raisin/ Grape jasmine green tea with milk**

**CA\$5.95**

Grape jasmine green tea with milk. Available in regular or large sizes.

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### **Lait de coco au raisin/ Grape coconut milk**

**CA\$5.95**

Grape coconut milk, available in regular or large size.

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### **Thé vert au pamplemousse/Grapefruit jasmine green tea**

**CA\$5.95**

Grapefruit jasmine green tea. Size options: regular, large.

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### **Glace aux haricots rouges au style Hongkongais/ Hong Kong style red bean ice**

**CA\$5.95**

Hong Kong-style red bean ice with size options: regular or large.

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### **Slush à la mangue/Mango slush**

**CA\$6.95**

Slush à la mangue avec fromage à la crème Mango slush with cheese form

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### **Thé au lait à la cassonade/Brown sugar milk tea**

**CA\$5.95**

Brown sugar milk tea with tapioca pearls. Available sizes: Regular, Large.

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## **Boisson/Soft drink**

### **Nestea**

**CA\$2.50**

Lemon-flavored iced tea with natural flavors, a refreshing Japanese beverage choice.

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### **Jus de mangue/Mango juice**

**CA\$3.50**

Pure mango juice, often enjoyed for its refreshing and sweet taste, derived from ripe mangos.

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# Menu Ginko Japanese Sushi

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## Jus orange

CA\$2.50

A refreshing orange juice soda with a vibrant citrus flavor.

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## Sprite

CA\$2.50

A clear, lemon-lime flavored carbonated soft drink with a crisp, refreshing taste.

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## Jus ananas/Pineapple juice

CA\$2.50

Pure pineapple juice, typically served in a tall glass.

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## Canada Dry

CA\$2.50

A carbonated soft drink with a hint of ginger flavor.

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## Jus pomme/Apple juice

CA\$2.50

A refreshing apple juice with added calcium, served in a 300ml bottle.

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## Perrier (eau gazéifiée)

CA\$3.50

A sparkling mineral water with a refreshing taste and effervescence.

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## Coke

CA\$2.50

A classic cola with a refreshing taste and effervescent bubbles.

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## Diet Coke diète

CA\$2.50

A sugar-free cola with a light, crisp taste.

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