

Most Ordered**Sp5. Caterpillar****CA\$14.50**

Thon épicé, tempura, concombre, couvert d'avocat. / Spicy tuna, tempura, cucumber, covered with avocado.

**Sp10. Amoureux de saumon / Salmon Lover****CA\$13.50**

Saumon épicé, asperge, caviar, couvert de saumon grillé. / Spicy salmon, asparagus, caviar, covered with grilled salmon.

**Maki 16 mcx / pcs****CA\$22.00**

5 x california, 5 x sake kamikaze, 3 x kappa, 3 x avocat.

201. Avocat / Avocado**CA\$7.25**

Avocat. / avocado.

101. Sake**CA\$8.25**

Saumon. / salmon.

211. Kamikaze**CA\$10.00**

Concombre, avocat, tempura, mayo épicé, poisson. / Cucumber, avocado, tempura, spicy mayo, fish.

215. Crevette tempura / Shrimp Tempura**CA\$9.75**

Caviar, concombre, crevette tempura, avocat, mayo, goberge. / Caviar, cucumber, shrimp tempura, avocado, mayo, pollock.

7. Soupe / Miso / Soup

CA\$5.50

A traditional Japanese soybean broth typically includes tofu, seaweed, and green onions.

225. Saumon épicé / Spicy Salmon

CA\$10.00

Saumon, tempura, mayo épicé. / Salmon, tempura, spicy mayo.

20. Tempuras

CA\$11.00

Lightly battered assorted tempuras. Options: vegetable medley, succulent shrimp, or a mixed selection.

Extra

Riz vapeur

CA\$2.50

Steamed Japanese rice, served simply, offering a soft and sticky texture ideal for pairing with a variety of dishes.

Riz sushi

CA\$3.50

Sushi rice seasoned with a blend of vinegar, offering a sticky texture ideal for sushi preparation.

Nigiri (2) / Sashimi (3)

101. Sake

CA\$8.25

Saumon. / salmon.

124. Sake Hana

CA\$8.25

Caviar enroulé au saumon. / caviar rolled with salmon.

116. Hotategel

CA\$8.75

Pétoncle. / Scallop.

Menu Uchi

103. Hamachi

CA\$8.50

Thon a queue jaune. / Yellow tail tuna.

118. Saumon épicé / Spicy Salmon

CA\$8.50

Saumon épicé. / Spicy salmon.

106. Kunsei sake

CA\$7.75

Saumon fumé. / Smoked salmon.

102. Maguro

CA\$8.50

Thon. / Tuna.

104. Saba

CA\$7.50

Maquereau. / Mackerel.

105. Izumidai

CA\$7.25

Rouget. / Red snapper.

107. Unagi

CA\$8.00

Anguille. / Eel.

108. Tako

CA\$7.25

Pieuvre. / Octopus.

109. Ika Yaki

CA\$7.25

Calmar grillé. / Grill calamary.

Menu Uchi

110. Ebi

Crevette. / Shrimp.

CA\$8.00

111. Tobiko

Caviar au poisson volant. / Flying fish roe.

CA\$7.25

112. Massago

Caviar au poisson volant. / Flying fish roe.

CA\$7.00

114. Inari

Tofu frit. / Fried tofu.

CA\$6.50

115. Avocat / Avocado

Avocat. / Avocado.

CA\$6.50

121. Kani kama épicé / Spicy Kani Kama

Chair de crabe épicée. / Spicy crab meat.

CA\$7.50

125. Tamago

Omelette. / Egg cluster.

CA\$7.00

113. Kani Kama

Goberge. / Crab meat imitation.

CA\$7.00

123. Algue / Seaweed

Algue. / Seaweed.

CA\$7.00

Menu Uchi

119. Thon épicé / Spicy Tuna

CA\$8.75

Thon épicé. / Spicy tuna.

120. Pétoncle épicé / Spicy Scallop

CA\$9.25

Pétoncle épicé. / Spicy scallop.

Hosomaki (6)

201. Avocat / Avocado

CA\$7.25

Avocat. / avocado.

200. Kappa concombre / Cucumber

CA\$6.25

Cucumber wrapped in nori and sushi rice, typically includes sesame seeds.

203. Asia avocat et patate sucrée / Avocado and Sweet Potato

CA\$7.50

Avocado and sweet potato wrapped in seaweed, typically includes sesame seeds.

202. Oshinko radis mariné / Radish

CA\$6.25

Oshinko radish hosomaki features Japanese pickled radish wrapped in nori and sushi rice.

206. Kani kama goberge / Crab Meat Imitation

CA\$7.00

Kani kama goberge features imitation crab meat, typically wrapped with rice and nori, often accompanied by sesame seeds.

205. Sake saumon / Salmon

CA\$8.25

Salmon, typically paired with nori and sushi rice, rolled into a small, traditional hosomaki form.

Menu Uchi

204. Tekka Thon / Tuna

CA\$8.50

Thinly sliced tuna wrapped in seaweed and rice, typically served in six pieces.

Maki (5)

228. Amherst

CA\$12.25

Pétoncle, patate sucrée, sauce épicée, caviar. / Scallop, sweet potato, spicy sauce, caviar.

223. Unagi

CA\$10.00

Anguille, crevette tempura, sauce maison, concombre, caviar. / Eel, shrimp tempura, homemade sauce, cucumber, caviar.

225. Saumon épicé / Spicy Salmon

CA\$10.00

Saumon, tempura, mayo épicé. / Salmon, tempura, spicy mayo.

215. Crevette tempura / Shrimp Tempura

CA\$9.75

Caviar, concombre, crevette tempura, avocat, mayo, goberge. / Caviar, cucumber, shrimp tempura, avocado, mayo, pollock.

227. Uchi

CA\$11.25

Pieuvre, caviar, goberge, crevette, sauce épicée, tempura. / Octopus, caviar, pollock, shrimp, spicy sauce, tempura.

226. Thon épicé / Spicy Tuna

CA\$10.25

Thon, tempura, mayo épicé. / Tuna, tempura, spicy mayo.

213. Philadelphie

CA\$9.75

Concombre, saumon fumé, caviar, avocat, laitue, fromage. / Cucumber, smoked salmon, caviar, avocado, lettuce, cheese.

Menu Uchi

212. Dynamite

CA\$9.75

Concombre, avocat, caviar, mayo épicé, goberge, laitue, tempura. / Cucumber, avocado, caviar, spicy mayo, pollock, lettuce, tempura.

210. California

CA\$9.25

Concombre, avocat, caviar, mayo, goberge, tamago. / Cucumber, avocado, caviar, mayo, pollock, tamago.

211. Kamikaze

CA\$10.00

Concombre, avocat, tempura, mayo épicé, poisson. / Cucumber, avocado, tempura, spicy mayo, fish.

214. Spider

CA\$13.00

Caviar, crab à carapace motte, tamago, concombre, goberge. / Caviar, crab with clod shell, tamago, cucumber, pollock.

216. Végé tempura / Vege Tempura

CA\$8.75

Légume tempura. / Vegetable tempura.

218. Veggie

CA\$8.75

Concombre, avocat, laitue, oshinko, carotte, piment vert. / Cucumber, avocado, lettuce, oshinko, carrot, green pepper.

219. Hawaïenne / Hawaiian

CA\$8.75

Concombre, tempura, ananas, piment vert, laitue. / Cucumber, tempura, pineapple, green pepper, lettuce.

220. Yam Roll

CA\$9.50

Patate sucrée, goberge épicé. / Sweet potato, spicy pollock.

222. Général Tao / General Tao

CA\$9.75

Poulet general tao, laitue. / General Tao chicken, lettuce.

Menu Uchi

221. Kara-age

CA\$9.75

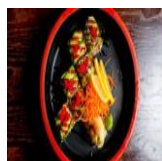
Concombre, poulet frit, mayo épicé. / Cucumber, fried chicken, spicy mayo.

217. Boston

CA\$9.75

Crevette, concombre, avocat, kanikama. . Shrimp, cucumber, avocado, kanikama.

Spécialités / Specialty



Sp5. Caterpillar

CA\$14.50

Thon épicé, tempura, concombre, couvert d'avocat. / Spicy tuna, tempura, cucumber, covered with avocado.

Sp13. Fuji

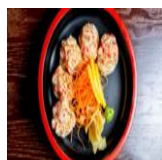
CA\$17.50

Caviar, laitue, mayo, avocat, crevette tempura, goberge, couvert d'anguille. / Caviar, lettuce, mayo, avocado, shrimp tempura, pollock, covered with eel.

Sp15. Rouleau de papier de riz / Rice Paper Roll

CA\$12.25

Feuille de riz, laitue, tobiko, avocat, concombre, saumon ou thon. / Sheet of rice, lettuce, tobiko, avocado, cucumber, salmon or tuna.



Sp16. Phoeni X

CA\$17.50

Feuille de soya, tobiko, avocat, tempura, goberge, pétoncle épicé. / Soy leaf, tobiko, avocado, tempura, pollock, spicy scallop.

Sp17. Sakura

CA\$17.50

Saumon épicé, crevette tempura, couvert d'avocat et oignons frits

Sp4. Tiger Eye (Frit / Fried)

CA\$14.50

Calmar, saumon, échalotte. / Squid, salmon, shallots.

Menu Uchi



Sp10. Amoureux de saumon / Salmon Lover

CA\$13.50

Saumon épicé, asperge, caviar, couvert de saumon grillé. / Spicy salmon, asparagus, caviar, covered with grilled salmon.

Sp9. Atlantic

CA\$12.25

Goberge épicé, oignon frit, asperge, couvert de saumon fumé. / Spicy pollock, fried onion, asparagus, covered with smoked salmon.

Sp3. Dragon Eye (Frit/ Fried)

CA\$12.25

Saumon, carotte, échalotte, caviar. / Salmon, carrot, shallot, caviar.

Sp6. Tar Tar

CA\$12.25

Shiso leaf, saumon ou thon épicé, caviar, tempura. / Shiso leaf, salmon or spicy tuna, caviar, tempura.

Sp2. Arc-en-ciel / Rainbow

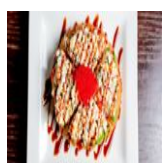
CA\$11.75

Concombre, avocat, goberge, caviar, couvert de poisson variée. / Cucumber, avocado, pollock, caviar, covered with a variety of fish.

Sp8. Dragon Tear

CA\$12.25

Saumon, carotte, échalotte, caviar, sauce épicé, frit interieur. / Salmon, carrot, shallots, caviar, spicy sauce, fried inside.



Sp11. Pizza

CA\$12.50

Galette de riz, mayo épicé, avocat, saumon fumé, concombre, tamago, goberge, caviar. / Rice cake, spicy mayo, avocado, smoked salmon, cucumber, tamago, pollock, caviar.

Sp12. Lychee

CA\$16.50

Thon épicé, lycheem, concombre, couvert de thon et lychee. / Spicy tuna, lycheem, cucumber, covered with tuna and lychee.

Sp14. 911 (Frit / Fried)

CA\$14.50

Saumon fumé, asperge, fromage a la creme, caviar, avocat, laitue, goberge, sauce maison. / Smoked salmon, asparagus, cream cheese, caviar, avocado, lettuce, pollock, homemade sauce.

Menu Uchi

Sp.18 Wasa

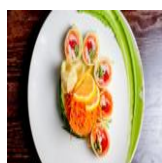
CA\$17.50

Feuille de soya, tobiko, saumon, avocat, goberge, mayo epicee, mayo wasabi / Soya paper, tobiko, salmon, imitation crab, spicy mayo, wasabi mayo

Sp.19 Sumo

CA\$13.25

avocat et patate sucrée, Pieuvre, caviar, goberge, crevette, sauce épicé, tempura. / Avocado and Sweet Potato, Octopus, caviar, pollock, shrimp, spicy sauce, tempura.



Sp7. Rouleau de sashimi / Sashimi Roll

CA\$12.25

Saumon ou thon, goberge, crevette, concombre, caviar. / Salmon or tuna, pollock, shrimp, cucumber, caviar.

Sp1. Bouf Mouw / Beef Mouw

CA\$11.75

Concombre, goberge, asperge, laitue, couvert de boeuf sashimi. / Cucumber, pollock, asparagus, lettuce, covered with beef sashimi.

Sushi Box

Nigiri Maki 14 mcx / pcs

CA\$23.00

Maki, 5 x dynamite, 5 x saumon kamikaze, nigiri, sake kanikama, maguro tai.

Combo Sushi

CA\$23.00

3 nigiri choix du chef maki avec soupe miso salade de maison. / 3 nigiri chef's choice maki with miso soup house salad.

Nigiri 10 mcx / pcs

CA\$28.00

Sake, izumidai, maguro hamachi, saumon fumé/smoked salmon, saba, ebi, kanikama, tako tamago.

Sashimi 12 mcx / pcs

CA\$30.00

2 x sake, 2 x maguro, 2 x izumidai, 2 x hamachi, 2 x saba, 2 x tamago.

Menu Uchi



Maki 16 mcx / pcs

CA\$22.00

5 x california, 5 x sake kamikaze, 3 x kappa, 3 x avocat.

Maki pour 2 25 mcx / pcs

CA\$48.00

Nigiri, ebi maguro, tai kanikama, saumon sashimi, maki, 5 x california 3 x kappa, 5 x kamikaze 3 x avocat, cornet, 2 x dynamite.

Party B 66 mcx / pcs

CA\$105.00

10 x california, 10 x sake kamikaze, 10 x dynamite, 10 x boston, 10 x ebi tempura, 10 x yam roll, 3 x kappa, 3 x avocat. / 10 x california, 10 x kamikaze sake, 10 x dynamite, 10 x boston, 10 x ebi tempura, 10 x yam roll, 3 x kappa, 3 x avocado.

Party C 102 mcx / pcs

CA\$155.00

10 x california, 10 x sake kamikaze, 10 x dynamite 10 x vege, 10 x boston 10 x hawaiian, 10 x ebi tempura 6 x kr ppr 10 x yam roll 6 x avocat, 10 x philadelphia. / 10 x california, 10 x kamikaze sake, 10 x dynamite 10 x vege, 10 x boston 10 x hawaiian, 10 x ebi tempura 6 x kr ppr 10 x yam roll 6 x avocado, 10 x philadelphia.

Party D 48 mcx / pcs

CA\$95.00

2 x sake 2 x maguro, 2 x tai 2 x kanikama, 2 x tamago 2 x saumon fumé, 10 x california 10 x sake kamikaze, 10 x dynamite, 3 x kappa, 3 x avocat. / 2 x sake 2 x maguro, 2 x tai 2 x kanikama, 2 x tamago 2 x smoked salmon, 10 x california, 10 x kamikaze sake, 10 x dynamite, 3 x kappa, 3 x avocado.

Party E 90 mcx

CA\$180.00

4 x sake 4 x Izumidai, 4 x maguro 4 x kanikama, 4 x saumon fumé 4 x tamago, 10 x sake kamikaze, 10 x dynamite 3 x kappa, 10 x boston 3 x avocat, 10 x ebi tempura, 10 x yam roll, 10 x california. / 4 x sake 4 x Izumidai, 4 x maguro 4 x kanikama, 4 x smoked salmon 4 x tamago, 10 x kamikaze sake, 10 x dynamite 3 x kappa, 10 x boston 3 x avocado, 10 x ebi tempura, 10 x yam roll, 10 x california.

Vege 13 mcx / pcs

CA\$20.00

Maki, 6 x asia, 5 x vege nigiri, 2 x tamago.

Party A 46 mcx / pcs

CA\$75.00

10 x california, 10 x sake kamikaze, 10 x dynamite, 10 x boston, 3 x kappa, 3 x avocat. / 10 x california, 10 x kamikaze sake, 10 x dynamite, 10 x boston, 3 x kappa, 3 x avocado.

Soupe & salades / Soup & Salads

7. Soupe / Miso / Soup

CA\$5.50

A traditional Japanese soybean broth typically includes tofu, seaweed, and green onions.

1. Soupe won ton (porc) / Won Ton Soup [Pork]

CA\$5.50

Pork wontons served in a savory broth, typically includes scallions and select vegetables.

2. Soupe à l'aigre piquante / Hot and Sour Soup

CA\$5.50

A traditional broth infused with bamboo shoots, tofu, and mushrooms, seasoned to achieve a distinct spicy and sour taste.

3. Soupe / Tom Yum / Soup

CA\$6.95

A broth, tangy and spicy, featuring lemongrass, mushrooms, and typically includes shrimp and various herbs.

5. Soupe aux légumes / Vegetables Soup

CA\$5.00

A medley of vegetables simmered in a traditional Japanese broth, this soup typically includes a variety of seasonal vegetables.

8. Salade verte / Green Salad

CA\$6.00

Green salad available in small or large sizes.

4. Soupe poulet et maïs / Chicken and Corn Soup

CA\$6.00

Chicken and sweet corn in a lightly seasoned broth, often enriched with egg.

6. Soupe aux fruits de mer et tofu / Seafood and Tofu Soup

CA\$6.95

Seafood and tofu soup typically includes a clear broth enriched with various seafood such as shrimp and scallops, combined with tofu and seasoned with traditional Japanese flavors.



9. Salade spéciale / Special Salad

CA\$10.75

10. Salade d'algue avec fruit de mer / Seaweed Salad with Seafood

CA\$12.00

Seaweed salad garnished with a variety of seafood, typically includes cucumber and sesame seeds, lightly dressed with a vinaigrette.

Entrées / Appetizers

20. Tempuras

CA\$11.00

Lightly battered assorted tempuras. Options: vegetable medley, succulent shrimp, or a mixed selection.

18. Volcano

CA\$16.00

(gobberge épicé et caviar sur patate sucrée). / (Spicy pollock and caviar on sweet potato).

24. Gyoza

CA\$8.25

(Ravioli grillés au porc ou aux légumes). / (Grilled ravioli with pork or vegetables).

11. Ravioli hunan (porc ou végété) / Hunan Dumplings (Pork or Veggie)

CA\$8.50

Hunan dumplings filled with choice of pork or veggies, served with a spicy dipping sauce.

14. Won ton frits [porc] (6) / Deep Fried Won Ton [pork] (6)

CA\$7.50

Deep-fried wontons filled with seasoned pork, wrapped in a thin, crisp wonton skin. Served in a set of six pieces.

12. Rouleaux de printemps frits [vege] (2) / Fried Spring Rolls [vege] (2)

CA\$6.75

Fried spring rolls (2 pieces) filled with a mix of vegetables, typically served as an appetizer in Japanese cuisine.

Menu Uchi

13. Rouleau de printemps [crevette](1) / Spring Roll [shrimp] (1)

CA\$7.00

Shrimp spring roll typically includes shrimp, vermicelli, lettuce, and mint, all wrapped in a delicate rice paper.



15. Edamame

CA\$7.25

16. Champignons à l'ail et au beurre / Garlic Butter Mushroom

CA\$8.00

Variety of mushrooms sautéed with garlic and enriched with a smooth butter sauce.

17. Tataki

CA\$17.00

Seared sashimi-grade salmon or tuna, thinly sliced.

25. Agetashi tofu (Frit / Fried)

CA\$8.00

Lightly fried tofu cubes served in a savory dashi broth, typically includes green onions, grated daikon, and topped with bonito flakes.

26. Ponzu Sashimi

CA\$13.00

Sashimi with ponzu sauce. Option to choose from salmon, tuna, or a mix.

19. Boeuf sashimi / Beef Sashimi

CA\$22.00

Thinly sliced beef, typically served raw and accompanied by a ponzu sauce, garnished with green onions.

21. Hamburger

CA\$23.00

(Pétoncle, goberge épicée et caviar avec sauce unagi). / (Scallop, spicy pollock and caviar with unagi sauce).

Poulet / Boeuf / Porc / Chicken / Beef / Pork



27. Poulet général tao / Chicken General Tao

CA\$22.50

Crispy chicken pieces coated in a tangy and sweet sauce, garnished with bell peppers, onions, and a side of fresh vegetable garnishes.

28. Poulet à l'aigre douce / Sweet and Sour Chicken

CA\$22.50

Battered chicken pieces, typically includes pineapple, bell peppers, and onions, tossed in a sweet and sour sauce.

31. Poulet aux fèves noirs / Black Beans Chicken

CA\$22.50

Chicken stir-fried with black beans, typically includes bell peppers, onions, and a savory garlic sauce.

32. Poulet au poivre noir / Black Pepper Chicken

CA\$22.50

Chicken breast stir-fried with bell peppers and onions, coated in a robust black pepper sauce.

34. Poulet sauté aux légumes / Chicken Sautéed with Vegetables

CA\$22.50

Sliced chicken sautéed with a medley of vegetables, typically including carrots, broccoli, and mushrooms.

35. Poulet au carri jaune / Yellow Curry Chicken

CA\$22.50

Chicken simmered with potatoes and carrots in a mild yellow curry sauce, typically includes onions for added flavor.

37. Bouf à l'orange / Beef with Orange Sauce

CA\$24.00

Crispy beef slices served in a tangy orange sauce, often accompanied by a garnish of fresh orange peel.

38. Bouf croustillant aux sésames / Crispy Sesames Beef

CA\$24.00

Crispy beef lightly coated with a savory sauce, generously sprinkled with sesame seeds.

Menu Uchi

39. Bouf aux brocolis / Beef Broccoli

CA\$24.00

Sliced beef and broccoli, stir-fried together in a savory brown sauce.

42. Bouf teriyaki / Teriyaki Beef

CA\$24.50

Grilled beef glazed with a savory teriyaki sauce, typically served with steamed vegetables and rice.

30. Poulet et noix d'acajoux / Cashew Nuts Chicken

CA\$23.50

Chicken sautéed with cashew nuts and a blend of vegetables, typically served in a savory brown sauce.

40. Bouf aux champignons à l'ail / Garlic Mushroom Sauteed Beef

CA\$24.00

Sliced beef sautéed with garlic and mushrooms, typically includes a light sauce to enhance the flavors.

41. Bouf au sauce / Satay / Beef

CA\$24.00

Tender slices of beef in a satay sauce, typically includes onions and served on a bed of broccoli.

43. Cotelettes de porc au sel et poivre / Salt and Pepper Porc Chops

CA\$24.50

Pork chops seasoned with salt and pepper, typically pan-fried or grilled to enhance their natural flavors.

44. Cotelettes de porc au sauce à l'oignon / Onion Sauce Porc Chops

CA\$24.50

Pork chops smothered in a savory onion sauce, typically accompanied by a blend of traditional Japanese seasonings.

33. Poulet style / Kung Pao / Chicken

CA\$23.50

contient des arachides/ contains peanuts



36. Poulet au sauce d'arachide / Peanut Sauce Chicken

CA\$23.50

Tender chicken pieces in a rich peanut sauce, garnished with crispy greens.

Fruit de mer / Seafood

45. Crevette szechuan / Szechuan Shrimps

CA\$25.50

Shrimp stir-fried with a blend of vegetables, typically including bell peppers and onions, in a spicy Szechuan sauce.



46. Crevette sel et poivre / Salt and Pepper Shrimps

CA\$25.50

Crispy shrimp seasoned with salt and pepper, stir-fried with bell peppers and onions, garnished with a decorative radish and carrot flower, all arranged on a bed of cucumber slices.

47. Crevette sauce d'homard / Shrimps and Lobster Sauce

CA\$25.50

Shrimp sautéed and served in a rich lobster sauce, typically includes egg whites and a blend of vegetables such as peas and carrots.

48. Calmar sel et poivre / Salt and Pepper Calamary

CA\$25.50

Calamari rings, lightly seasoned with salt and pepper, typically includes a hint of garlic and scallions, served fried.

49. Pétoncle à l'ail et beurre / Garlic Butter Scallop

CA\$28.00

Scallops sautéed with garlic and finished in a rich butter sauce, typically served as a delicately prepared dish.

52. Crevette et légume variés / Mix Vegetables and Shrimps

CA\$25.50

Shrimp and assorted vegetables, typically includes a mix of seasonal vegetables stir-fried with shrimp in a light sauce.

51. Crevette croustillant sésame / Crispy Sesame Shrimps

CA\$25.50

Shrimps coated in sesame seeds, fried until crispy, typically accompanied by a dipping sauce.



50. Fruits de mer sel et poivre / Salt and Pepper Seafood

CA\$28.00

Crispy fried seafood seasoned with salt and pepper, garnished with bell peppers, onions, and served with a side of thinly sliced cucumbers and a decorative radish rose.

Légumes / Vegetables

54. Tofu général tao / General Tao Tofu

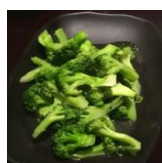
CA\$20.50

Deep-fried tofu coated in a slightly spicy General Tao sauce, typically accompanied by broccoli.

56. Ma Po Tofu

CA\$20.50

Silky tofu sautéed with a spicy Szechuan sauce, typically includes ground pork and a blend of vegetables for added texture and flavor.



57. Brocoli à l'ail / Garlic Broccoli

CA\$20.50

Broccoli sautéed with garlic, typically includes soy and gluten, with a potential trace of sesame and seafood.

53. Sauté de légumes variés / Sauteed Mixed Vegetable

CA\$20.50

Sautéed mixed vegetables typically include a variety of fresh, seasonal vegetables lightly stir-fried in a savory sauce, embracing the simplicity and flavors of Japanese cuisine.

55. Aubergine sauce yu hsiang / Yu Hsiang Eggplant

CA\$20.50

Eggplant stir-fried in a savory yu hsiang sauce, typically including garlic, ginger, and a blend of sweet and spicy flavors.

Riz frit / Fried Rice

59. Style Thai avec crevettes / Thai Style with Shrimps

CA\$21.00

Fried rice infused with Thai flavors, incorporating shrimp, typically includes egg, onion, and a mix of traditional Thai herbs and spices.

60. Riz frit au poulet ou boeuf / Chicken or Beef fried rice

CA\$20.50

Chicken or beef mixed into fried rice, offering a choice of protein.

63. Aux légumes / With Vegetables

CA\$19.50

Fried rice with a medley of vegetables, typically including onions, carrots, and green beans, seasoned with soy sauce.

Menu Uchi

62. Japonais aux fruits de mer / Japanese with Seafood and Caviar

CA\$24.00

Assorted seafood stir-fried with rice, typically includes shrimp, scallops, and garnished with caviar for a luxurious touch.

58. Riz frit maison / House Fried Rice (Boeuf, poulet et crevette) / (Beef, Chicken and Shrimp)

CA\$22.50

Stir-fried rice with beef, chicken, and shrimp, typically includes green peas, carrots, and eggs.

61. Riz frit au cari / Curry fried rice (crevette et ananas / Shrimp & Pineapples)

CA\$21.00

Curry fried rice with shrimp and pineapple chunks, often includes eggs and a variety of vegetables, seasoned with curry spices.

Nouilles croustillantes / Crispy Noodles

64. Cantonais / Cantonese

CA\$23.50

Crispy noodles topped with a savory blend of stir-fried meats and vegetables, embodying the essence of Cantonese cuisine.

67. Aux fruits de mer / With Seafood

CA\$23.50

Crispy noodles topped with a mix of seafood, typically including shrimp, scallops, and squid, stir-fried with assorted vegetables.

65. Au poulet ou boeuf / With Chicken or Beef

CA\$21.50

Crispy noodles served with a choice of beef or chicken.

66. Aux crevettes / With Shrimp

CA\$23.50

Shrimp crispy noodles typically include sautéed shrimp and a mix of vegetables, served on a bed of fried Japanese-style noodles.

Nouilles / Noodles

78. Mix tempura udon au miso / Mix Tempura Udon with Miso

CA\$21.50

Udon noodles served in a miso-flavored broth, accompanied by a mix of tempura including seafood and vegetables.

Menu Uchi

68. Nouilles / Pad Thai / Noodles (crevette et poulet/shrimp and chicken)

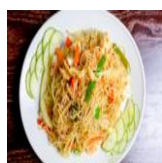
CA\$21.50

contient des arachides/ contain peanuts

69. Nouilles style shanghai / Shanghai Noodles (crevette et poulet/ shrimp and chicken)

CA\$21.50

Stir-fried Shanghai noodles with shrimp and chicken, typically includes a mix of vegetables in a savory sauce.



70. Nouilles singapouraises / Singapore Noodles (crevette et poulet/ shrimp and chicken)

CA\$21.50

Stir-fried rice noodles with shrimp, chicken, bell peppers, carrots, and onions, garnished with cucumber slices.

71. Ho fan avec Boeuf / Beef Ho Fan

CA\$21.50

Wide, flat rice noodles stir-fried with slices of beef, typically includes vegetables and is seasoned with soy sauce.

72. Ho fan aux fèves noires au poulet / Black Bean Ho Fan with Chicken

CA\$21.50

Ho fan noodles stir-fried with chicken and a savory black bean sauce, typically includes vegetables such as bell peppers and onions.

73. Satay ho fan au poulet / Satay Ho Fan with Chicken

CA\$21.50

Ho fan noodles stir-fried with chicken and mixed vegetables, typically served in a savory satay sauce.

74. Tom yum aux fruits de mer / Seafood Tom Yum

CA\$23.50

Thin noodles in a tangy and spicy broth, typically includes a variety of seafood such as shrimp, scallops, and squid, along with mushrooms and lemongrass.

Combos pour / For 1

B. Poulet aigre douce / Sweet & Sour Chicken

CA\$19.75

Sweet and sour chicken balls combo for one. Choice of soup: wonton, miso, or hot and sour.

Menu Uchi

C. Boeuf et brocoli / Beef and Broccoli

CA\$19.75

Japanese beef and broccoli combo. Choice of wonton, miso, or hot and sour soup.

D. Boeuf croustillant au sésame / Crispy Sesamese Beef

CA\$19.75

Crispy sesame beef combo includes choice of wonton, miso, or hot and sour soup.

E. Nouilles pad thai / Pad Thai Noodle

CA\$19.75

contient des arachides/ contain peanuts



H. Poulet sauce d'arachide / Peanut Sauce Chicken

CA\$21.75

Chicken in rich peanut sauce, served with choice of wonton, miso, or hot and sour soup.

K. Boeuf teriyaki / Beef Teriyaki

CA\$22.75

Servi avec soupe miso, salade maison, riz vapeur et légumes tempura. / Served with miso soup, house salad, steamed rice and vege tempura.

G. Crevette croustillant au sésame / Sesame Shrimp

CA\$22.25

Shrimp coated in sesame seeds. Choice of wonton, miso, or hot and sour soup.

I. Poulet au poivre / Black Pepper Chicken

CA\$19.75

Black pepper chicken served with choice of wonton, miso, or hot and sour soup.

A. Poulet général tao / General Tao Chicken

CA\$19.75

General Tso's Chicken combo for 1. Choices of wonton, miso, or hot and sour soup.



J. Crevettes sel et poivre / Salt and Pepper Shrimp

CA\$22.25

Salt and pepper shrimp combo. Choice of wonton, miso, or hot and sour soup.

Combos pour / For 2

#2 Passionnés de fruits de mer / Passionate Seafood

CA\$82.00

Soupe au fruit de mer et tofu x2, rouleaux printemps x2, crevette szechuan, calmar sel et poivre, riz frit aux fruits de mer et caviar. / Seafood tofu soup x2, spring roll x2, szechuan shrimps, salt and pepper calamary, seafood fried rice with caviar.

#1 Choix du chef / Chef Choice

CA\$66.00

Soupe x2, ravioli hunan, poulet général tao, boeuf au poivre noir et épinards frits, riz frit au poulet. / Soup x2, hunan dumplings, general tao chicken, pepper 6 crispy spinach beef, chicken fried rice.

#3 Sushi Mix

CA\$66.00

Soupe miso x2. / miso soup x2. mix tempura, 6 nigiri -6 sashimi -15 maki -6 hosomaki.

Sauce

Sauce beurre d'arachide/ peanut butter sauce

CA\$2.50

A savory blend of peanut butter typically combined with ingredients like soy sauce and a hint of sweetness, creating a versatile Japanese-style sauce.

Spicy mayo

CA\$0.75

Spicy mayo is a creamy sauce blending mayonnaise with a selection of spices for a distinctive kick, often used as a condiment in various Japanese dishes.

Wafu

CA\$0.75

Wafu sauce is a Japanese dressing, typically featuring a blend of soy sauce, rice vinegar, and vegetable oil, accented with sesame seeds and ginger.

Soft drink

Coca cola

CA\$3.00

Classic, refreshing soda with a timeless taste.

Diet coca cola

CA\$3.00

Zero-calorie, refreshing Diet Coke with a crisp, bubbly taste.

Menu Uchi

Ginger Ale

CA\$3.00

Refreshing, crisp ginger-flavored carbonated soft drink.

Bouteille d'eau

CA\$3.00

A bottle of water, offering a simple and refreshing hydration experience.

The glace

CA\$3.50

A carbonated soda, "the glace" typically includes a unique blend of flavors, offering a refreshing experience.

Perrier

CA\$4.00

Effervescent, crystal-clear sparkling water with a refreshing zest.

Orange crush

CA\$3.00

Tantalizing carbonated beverage bursting with refreshing citrus flavor.

Sprite

CA\$3.00
