



Menu

Sushi Kaëdo

1709 Rue Saint-Denis, Montréal, QC H2X 3K4, Canada | (514) 759-6868

Most Ordered



Oeil-Eye Dragon

CA\$6.95

4 mcx. Saumon échalote, caviar, poivre, et épicé mayonnaise. / 4 Pcs. Salmon shallot, caviar, pepper, and spicy mayonnaise.



Combo B4

CA\$26.95

6 mcx california, 6 mcx saumon hosomaki, 6 mcx kamikaze, et 6 mcx saumon épicé. / 6 Pcs California, 6 pcs salmon, 6 pcs kamikaze, and 6 pcs of spicy salmon.



Combo B1

CA\$19.95

4 mcx saumon, 6 mcx kamikaze, et 6 mcx saumon épicé. / 4 Pcs salmon, 6 pcs kamikaze, and 6 pcs spicy salmon.



Maki Saumon Avocat/Avocado

CA\$5.45

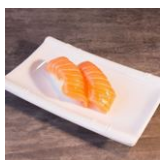
Fresh salmon and creamy avocado wrapped in seasoned rice and seaweed, topped with sesame seeds.



Crevette-Shrimp Tempura 4 mcx

CA\$10.95

Crispy battered shrimp, delicately fried, served in a set of four pieces.



Saumon-Salmon Nigiri 2 Mcx

CA\$5.45

Tender slices of salmon atop seasoned rice, crafted into two pieces of nigiri.



Combo B2

CA\$19.95

6 mcx california, 6 mcx saumon hosomaki, et 6 mcx kamikza. / 6 Pcs California, 6 pcs salmon hosomaki, and 6 pcs kamikza.

Menu Sushi Kaëdo



Saumon-Salmon Hosomaki 6mcx

CA\$6.95

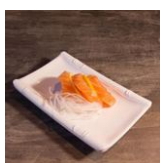
Delicate rolls of rice and fresh salmon wrapped in seaweed, served in a set of six pieces.



Maki Philadelphie

CA\$5.95

4 mcx. Fromage, saumon fumé, caviar, et concombre. / 4 Pcs. Cheese, smoked salmon, caviar, and cucumber.

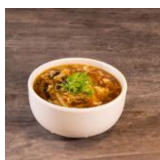


Saumon-Salmon Sashimi 3mcx

CA\$5.45

Thinly sliced fresh salmon served with shredded daikon radish.

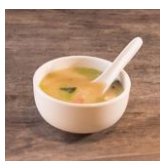
SOUPE



Aigre Piquant- Hot Sour Soupe

CA\$3.95

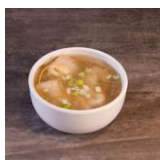
A tangy and spicy broth with tofu, mushrooms, and vegetables, garnished with sliced green onions.



Soupe Miso

CA\$3.95

A savory miso broth with seaweed, tofu, and scallions, offering a traditional taste of Japanese cuisine.

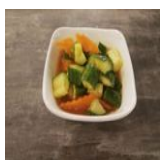


Soupe Wonton

CA\$3.95

porc/pork

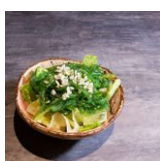
SALADE



Salade Kimchi et Concombre

CA\$7.95

Crisp cucumber and spicy kimchi blend in a refreshing salad.

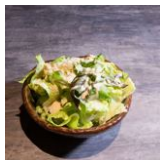


Salade Algues/Seaweed

CA\$7.45

Crisp lettuce topped with marinated seaweed and sprinkled with sesame seeds.

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Salade Kaedo

salade,avocat,concombre,sauce wafu

CA\$7.95

ENTRÉE



Fromage Crème-Cream Cheese Frit 8 mcx

Crispy cream cheese bites, lightly fried. Eight pieces.

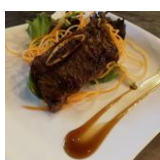
CA\$12.95



Takoyaki 6mcx

boulette de calmar/squid ball

CA\$9.95



Côte de Boeuf - Short Ribs 4mcx

Tender short ribs served with a side of fresh greens and delicate carrot spirals, complemented by a savory sauce.

CA\$10.95



Edamame

Steamed young soybeans in the pod, lightly salted for a simple, savory taste.

CA\$6.95



Légume-Veggie Tempura 6mcx

Crispy battered vegetables, lightly fried for a delicate crunch. Six pieces per serving.

CA\$7.95



Patate Douces-Sweet Potato Frites

Crispy sweet potato fries, lightly salted for a savory touch.

CA\$7.95



Dumpling Frits 4mcx

porc et chou

CA\$6.95

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Ailes De Poulet - Chicken Wings 4mcx

CA\$6.95

Four seasoned chicken wings garnished with fresh herbs, served alongside a nest of shredded carrots.



Rouleaux Impériaux 4mcx

CA\$6.95

Crispy spring rolls filled with savory ingredients, served in a set of four.



Dumpling Beurre Arachides - Peanut Butter 4mcx

CA\$6.95

porc et chou



Pétoncles-Scallop Frit 4mcx

CA\$6.45

Four pieces of fried scallops drizzled with a creamy sauce, garnished with shredded carrots and herbs.



Épinards-Spinach Frits

CA\$6.45

Crispy fried spinach leaves, lightly seasoned, offering a delicate crunch.



Poulet Sel et Poivre-Salt and Pepper Chicken

CA\$8.95

Crispy chicken seasoned with a blend of salt and pepper, garnished with fried herbs.



Crevette-Shrimp Tempura 4 mcx

CA\$10.95

Crispy battered shrimp, delicately fried, served in a set of four pieces.



Calmar Frits 8mcx

CA\$12.95

Crispy fried squid rings, served in a portion of eight pieces, garnished with a hint of parsley and a drizzle of creamy sauce.

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SAUCES

Sauce teriyaki

CA\$0.95

Teriyaki sauce typically includes soy sauce, sugar, and mirin, creating a sweet and savory Japanese condiment used for marinating and glazing.

Mayo epice/spicy

CA\$0.95

Mayonnaise blended with chili paste, garlic, and miso, creating a creamy sauce with a hint of spice, typically enjoyed with sushi and other Japanese dishes.

Wafu(sesame)

CA\$0.95

A Japanese-style sesame sauce, typically featuring a blend of toasted sesame seeds, soy sauce, and rice vinegar, offering a nutty and savory flavor profile.

COMBO SUSHI



Combo B4

CA\$26.95

6 mcx california, 6 mcx saumon hosomaki, 6 mcx kamikaze, et 6 mcx saumon épicé. / 6 Pcs California, 6 pcs salmon, 6 pcs kamikaze, and 6 pcs of spicy salmon.



Combo C3

CA\$62.95

Maki: Kaedo(8),Montréal(8),Tropical(8),Saumon californie(8),Cuban(8),Volcan(8)



Combo B8

CA\$58.95

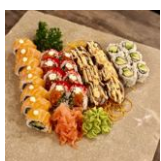
Sashimi au saumon/salmon (6 mcx/pcs), Rosee de saumon/salmon (6 mcx/pcs) Nigiri: Saumon/salmon (2 mcx/pcs), Saumon Fumé/Smoked salmon (2 mcx/pcs), Crevette/Shrimp (2 mcx/pcs), Thon/Tuna (2 mcx/pcs) Maki: Saumon épicé/Spicy Salmon (8 mcx/pcs), Saumon Avocat/Salmon Avocado (8 mcx/pcs) Hosomaki: Saumon/ Salmon (6 mcx/pcs)



Combo B9

CA\$82.95

Sashimi: Saumon/Salmon (6 mcx/pcs), Thon/Tuna (6 mcx/pcs) Nigiri: Rosee de Saumon/salmon (6 mcx/pcs), Thon/Tuna (2 mcx/pcs), Saumon/Salmon (2 mcx/pcs), Crevette/Shrimp (2 mcx/pcs) Maki: Kamikaze (8 mcx/pcs), Crevette Tempura/Shrimp tempura (8 mcx/pcs), Kaedo (8 mcx/pcs) Hosomaki: Avocat/Avocado (6 mcx/pcs), Saumon/Salmon (6 mcx/pcs)



Combo B7

CA\$38.95

Saumon Californie/Salmon California(8 Mcx/Pcs), Philadelphie/Philadelphia(8 Mcx/Pcs), Oeil de Dragon/Dragon's Eye(8 Mcx/Pcs),Avocat/Avocado(6 Mcx/Pcs)

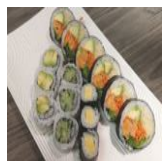
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Combo B3

Un de chaque: saumon épicé, caviar, thon, saumon, crevette, saumon fumé, ouf, anguille, et goberge. / One of each: spicy salmon, caviar, tuna, salmon, shrimp, smoked salmon, egg, eel, and pollock.

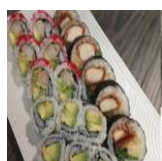
CA\$18.95



Combo B5

3 mcx concombre, 3 mcx avocat, 6 mcx végétarien, et 3 mcx omelette. / 3 Pcs cucumber, 3 pcs avocado, 5 pcs vegetarian, and 3 pcs omelette.

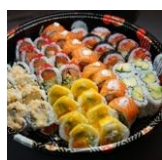
CA\$17.95



Combo B6

6 mcx crevette tempura maki, 6 mcx général tao maki, et 6 mcx avocat. / 6 Pcs tempura maki shrimp, 6 pcs general tao maki, and 6 pcs avocado.

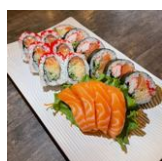
CA\$23.95



Combo C2

Maki: Cuban(8),Tropical(8),Saumon épicé(8),Philadelphie(8),Kamikaze(8),Avocat(6)

CA\$60.95



Combo B1

4 mcx saumon, 6 mcx kamikaze, et 6 mcx saumon épicé. / 4 Pcs salmon, 6 pcs kamikaze, and 6 pcs spicy salmon.

CA\$19.95



Combo B2

6 mcx california, 6 mcx saumon hosomaki, et 6 mcx kamikza. / 6 Pcs California, 6 pcs salmon hosomaki, and 6 pcs kamikza.

CA\$19.95

CHOIX DU CHEF

S4 24mcx

(24 mcx) 10 nigiri, 8 maki, et 6 hosomaki. / (24 Pcs) 10 Nigiri, 8 maki, and 6 hosomaki.

CA\$29.95

S3 18mcx

(18 mcx) 12 maki et 6 hosomaki. / (18 Pcs) 12 Maki and 6 hosomaki.

CA\$19.95

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S5 30mcx

CA\$32.95

(30 mcx) 24 maki et 6 hosomaki. / (30 Pcs) 24 Maki and 6 hosomaki.

S6 40mcx

CA\$45.95

(40 mcx) 10 nigiri, 24 maki, et 6 hosomaki. / (40 Pcs) 10 nigiri, 24 maki, and 6 hosomaki.

S7 52mcx

CA\$60.95

(52 mcx) 12 sashimi, 10 nigiri, 24 maki, et 6 hosomaki. / (52 Pcs) 12 Sashimi, 10 nigiri, 24 maki, and 6 hosomaki.

S8 72mcx

CA\$75.95

(72 mcx) 60 maki, et 12 hosomaki. / (72 Pcs) 60 maki, and 12 hosomaki.

S9 102mcx

CA\$109.95

(102 mcx) 10 nigiri, 12 sashimi, 68 maki, et 12 hosomaki. / (102 Pcs) 10 Nigiri, 12 sashimi, 68 maki, and 12 hosomaki.



S1 10mcx

10 mcx nigiri. / 10 Pcs nigiri.

CA\$16.95

S2 12mcx

CA\$14.95

12 mcx maki. / 12 Pcs maki.

SASHIMI



Carpaccio de poisson d'huile

8 mcx/pcs

CA\$13.95

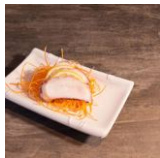
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Carpaccio de boeuf

CA\$13.95

Thinly sliced beef topped with scallions, fried garlic, and a light soy-based sauce.



Pieuvre-Octopus Sashimi 3mcx

CA\$5.45

Thinly sliced octopus sashimi served on a bed of shredded carrots, garnished with lemon slices.



Goberge-Imitation Crab Sashimi 3mcx

CA\$5.45

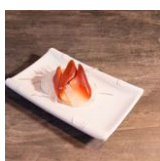
Thinly sliced imitation crab arranged with delicate strands of daikon radish.



Poisson Huile-Oil Fish Sashimi 3mcx

CA\$5.45

Three slices of oil fish sashimi, garnished with cucumber, lemon, and decorative leaves.



Palourde-Surf Clam Sashimi 3mcx

CA\$5.45

Tender slices of surf clam served as sashimi, highlighting the natural sweetness and delicate texture.



Anguille-Eel Sashimi 3mcx

CA\$5.45

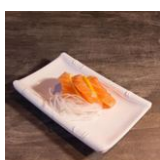
Tender eel slices served on a bed of fresh greens and shredded carrots.



Crevette - Shrimp Sashimi 3mcx

CA\$5.45

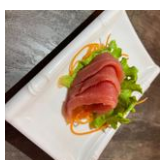
Delicate shrimp sashimi served with crisp lettuce and thinly sliced carrots.



Saumon-Salmon Sashimi 3mcx

CA\$5.45

Thinly sliced fresh salmon served with shredded daikon radish.

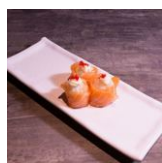


Thon-Tuna Sashimi 3mcx

CA\$5.95

Thinly sliced tuna served atop crisp lettuce and shredded carrots, highlighting fresh, delicate flavors.

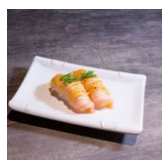
NIGIRI



Rosé Saumon-Salmon Nigiri 3 Mcx

CA\$7.45

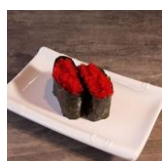
Delicate slices of salmon atop seasoned rice, garnished with a touch of cream and roe. Three pieces per serving.



Saumon Feu-Toched Salmon Nigiri 2 Mcx

CA\$5.95

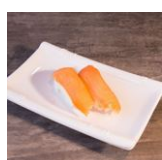
Tender slices of flame-seared salmon atop seasoned rice, garnished with a touch of green onion. Two pieces per serving.



Caviar Nigiri 2 Mcx

CA\$5.45

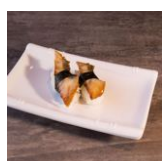
Two pieces of nigiri topped with vibrant red caviar, wrapped in seaweed.



Saumon Fumé -Smoked Salmon Nigiri 2 Mcx

CA\$5.45

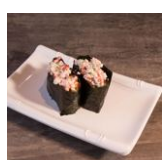
Thinly sliced smoked salmon atop vinegared rice, offering a classic nigiri experience with two pieces.



Anguille-Eel Nigiri 2 Mcx

CA\$5.45

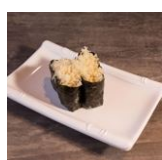
Grilled eel atop vinegared rice, wrapped with seaweed, served as two pieces of nigiri.



SM-Submarine Caviar 2 Mcx

CA\$5.45

Delicate rice topped with a blend of seafood and caviar, wrapped in a crisp seaweed sheet. Two pieces per serving.



Saumon Épicé-Spicy Salmon Nigiri 2 Mcx

CA\$5.45

Spicy salmon topped with a hint of heat, served on vinegared rice and wrapped in seaweed. Two pieces per serving.



Tofu Sucré-Sweet Nigiri 2 Mcx

CA\$4.95

Sweet marinated tofu atop vinegared rice, wrapped in seaweed. Two pieces per serving.

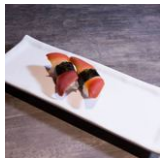
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Omelette Nigiri 2 Mcx

CA\$4.95

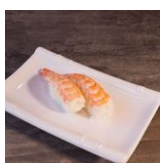
Sweet omelette layered over vinegared rice, wrapped with a strip of seaweed. Two pieces per serving.



Palourde-Surf Clam Nigiri 2 Mcx

CA\$5.45

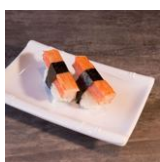
Surf clam atop seasoned rice, wrapped with a strip of seaweed. Two pieces per serving.



Crevette-Shrimp Nigiri 2 Mcx

CA\$5.45

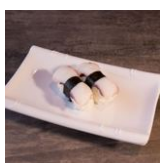
Succulent shrimp atop seasoned rice, forming two pieces of traditional nigiri.



Goberge-Imitation Crab Nigiri 2 Mcx

CA\$5.45

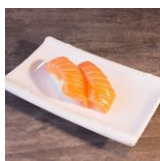
Imitation crab layered on rice, wrapped with seaweed. Two pieces per serving.



Pieuvre-Octopus Nigiri 2 Mcx

CA\$5.45

Tender octopus slices atop vinegared rice, wrapped with seaweed. Two pieces per serving.



Saumon-Salmon Nigiri 2 Mcx

CA\$5.45

Tender slices of salmon atop seasoned rice, crafted into two pieces of nigiri.

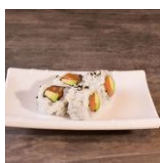


Thon-Tuna Nigiri 2 Mcx

CA\$5.95

Slices of tuna atop vinegared rice, forming two pieces of traditional Japanese nigiri sushi.

MAKI 4mcx



Maki Saumon Avocat/Avocado

CA\$5.45

Fresh salmon and creamy avocado wrapped in seasoned rice and seaweed, topped with sesame seeds.

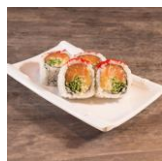
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Maki Sakura-Cremeux

CA\$5.95

4 mcx, SAUMON, CONCOMBRE, PHILADELPHIE, ONION FRIT 4 pcs, SALMON, CUCUMBER, PHILADELPHIA, FRIED ONION



Maki Épicé-Spicy

CA\$5.95

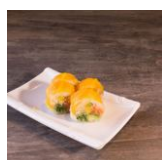
4 mcx. Fromage, saumon fumé, caviar, et concombre. / 4 Pcs. Cheese, smoked salmon, caviar, and cucumber.



Maki Californie Saumon-Salmon

CA\$6.45

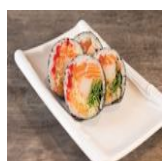
4 mcx. Saumon, caviar, goberge, mayonnaise épicée, et laitue. / 4 Pcs. Salmon, caviar, pollock, spicy mayonnaise, and lettuce.



Maki Tropical

CA\$5.95

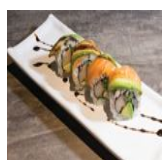
4 mcx. Mangue, saumon, avocat, tempura, et concombre. / 4 Pcs. Mango, salmon, avocado, tempura, and cucumber.



Maki Kamikaze

CA\$5.45

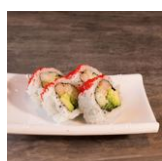
4 mcx. Saumon goberge, tempura, laitue, caviar, et mayonnaise épicée. / 4 Pcs. Salmon pollock, tempura, lettuce, caviar, and spicy mayonnaise.



Maki Arc En Ciel Rain - Rainbow

CA\$6.45

Avocat, caviar, goberge, saumon, concombre et anguille. / Avocado, caviar, imitation crab, salmon, cucumber, and eel.



Maki Crevette-Shrimp Tempura

CA\$5.95

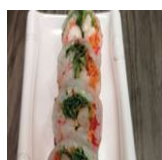
4 mcx. Crevette, avocat, caviar, concombre, et mayonnaise. / 4 Pcs. Shrimp, avocado, caviar, cucumber, and mayonnaise.



Maki Cubain/Cuban

CA\$5.95

4 mcx. Crevette tempura, ananas, avocat, rice krispies et sauce Taiyo. / 4 Pcs. Tempura shrimp, pineapple, avocado, rice krispies and Taiyo sauce.



Maki Fusion

CA\$5.95

4 mcx. Crevette, goberge, caviar, laitue et carotte. / 4 Pcs. Shrimp, pollock, caviar, lettuce and carrots.

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Maki Général Tao

4 mcx. Poulet, laitue, oignon, tempura, et sauce de général tao. / 4 Pcs. Chicken, lettuce, onion, tempura, and tao general sauce.

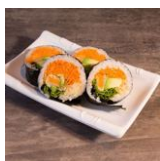
CA\$5.45



Maki Hawaii

4 mcx. Fraise, banane, mangue et sauce chocolat. / 4 Pcs. Strawberry, banana, mango and chocolate sauce

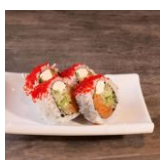
CA\$5.95



Maki Végétarien

4 mcx. Carotte, tempura, patate douce, laitue, avocat, et concombre. / 4 Pcs. Carrot, tempura, sweet potato, lettuce, avocado, and cucumber.

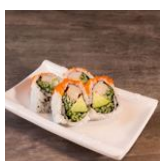
CA\$5.45



Maki Philadelphie

4 mcx. Fromage, saumon fumé, caviar, et concombre. / 4 Pcs. Cheese, smoked salmon, caviar, and cucumber.

CA\$5.95

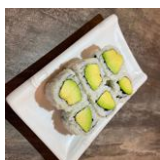


Maki Californie

4 mcx. Goberge, avocat, caviar, concombre, et mayonnaise. / 4 Pcs. Pollock, avocado, caviar, cucumber, and mayonnaise.

CA\$5.45

HOSOMAKI



Avocat-Avocado Hosomaki 6mcx

Delicate rolls of sushi rice wrapped around fresh avocado slices, creating a simple and classic hosomaki.

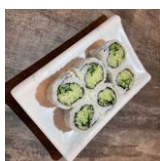
CA\$6.95



Saumon-Salmon Hosomaki 6mcx

Delicate rolls of rice and fresh salmon wrapped in seaweed, served in a set of six pieces.

CA\$6.95



Concombre-Cucumber Hosomaki 6mcx

Thin seaweed-wrapped rolls filled with fresh cucumber and seasoned sushi rice, served in a set of six pieces.

CA\$6.45

Menu Sushi Kaëdo



Crous. Goberge Épicé-Crisp. Spicy Crab Hosomaki 6mcx

CA\$6.95

Spicy crab wrapped in seaweed and rice, featuring a crispy texture. Six pieces per serving.



Anguille-Eel Hosomaki 6mcx

CA\$6.95

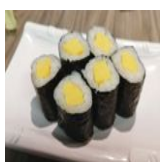
Eel wrapped in sushi rice and seaweed, served as six bite-sized rolls.



Saumon Fumé-Smoked Salmon Hosomaki 6mcx

CA\$6.95

Smoked salmon wrapped in sushi rice and seaweed, served as six hosomaki rolls.



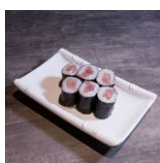
Omelette Hosomaki 6mcx

CA\$6.45

Rolled sushi with a center of tender omelette, wrapped in seasoned rice and seaweed. Six pieces per serving.

Tofu Sucré-sweet Tofu Hosomaki

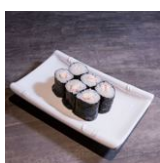
CA\$6.45



Thon-Tuna Hosomaki 6mcx

CA\$6.95

Tender tuna wrapped in sushi rice and seaweed, served in six bite-sized rolls.

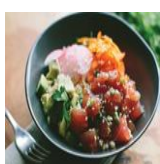


Crevette-Shrimp Hosomaki 6mcx

CA\$6.95

Shrimp wrapped in seasoned rice and seaweed, served as six hosomaki sushi rolls.

POKÉ BOL

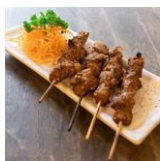


Salmon-Saumon Poke Bol

CA\$22.95

Marinated salmon cubes with diced avocado, sliced radish, and shredded carrots, garnished with sesame seeds and herbs.

BROCHETTES - GRILLADES



Agneau-Lamb Brochette

4 Brochettes

CA\$11.95



Crevette-Shrimp Brochette

4 Brochettes

CA\$11.95



Calmar Brochette

4 Brochettes

CA\$11.95



Boeuf-Beef Brochette

4 Brochettes

CA\$10.95

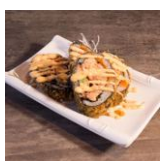


Poulet-Chicken Brochette

4 Brochettes

CA\$10.95

SPECIALITE



Oeil-Eye Dragon

4 mcx. Saumon échalote, caviar, poivre, et épicé mayonnaise. / 4 Pcs. Salmon shallot, caviar, pepper, and spicy mayonnaise.

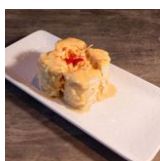
CA\$6.95



Kaedo

4 mcx. Saumon, goberge, avocat, mayonnaise, et concombre. / 4 Pcs. Salmon, pollock, avocado, mayonnaise, and cucumber.

CA\$5.95



Volcan

4 mcx. Saumon échalote, cavia, goberge, omelette, mayonnaise épicé, et laitue. / 4 Pcs. Salmon shallot, cavia, pollock, omelette, spicy mayonnaise, and lettuce.

CA\$7.45

Menu Sushi Kaëdo



Phénix

4 mcx. Caviar, poulet, champignon, mayonnaise épicé, laitue, échalote, sauce de sriracha. / 4 Pcs. Caviar, chicken, mushroom, spicy mayonnaise, lettuce, shallot, sriracha sauce.

CA\$5.95



Langue-Tongue Dragon

8 mcx. Saumon épicé et mayonnaise épicé. / 8 Pcs. Spicy salmon and spicy mayonnaise.

CA\$15.95



Pizza sushi

Saumon,goberge,concombre,mayo epice/salmon,imitation crab,cucumber,spicy mayo

CA\$7.95

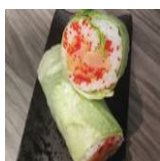
NOUVEAUTE



Crevette-Shrimp Maki Tartare

Shrimp tartare wrapped in rice and crisp lettuce, creating a fresh and savory maki roll.

CA\$10.95



Saumon-Salmon Maki Tartare

Fresh salmon tartare wrapped in rice and crisp lettuce, topped with vibrant fish roe.

CA\$10.95

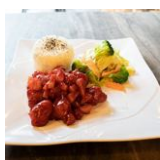
COMBO CUISINE



Boeuf-Beef Orange

Legumes sautees,riz a la vapeur inclus./stir-fried vegetables,steamed rice included.

CA\$20.95



Poulet Ananas-Pineapple Chicken

Legumes sautees,riz a la vapeur inclus./stir-fried vegetables,steamed rice included.

CA\$20.95



Poulet Citron-Lemon Chicken

Legumes sautees,riz a la vapeur inclus./stir-fried vegetables,steamed rice included.

CA\$20.95

Menu Sushi Kaëdo



Crevette Citron-Lemon Shrimps

Legumes sautees,riz a la vapeur inclus./stir-fried vegetables,steamed rice included.

CA\$21.95



Szechuan Crevette-Shrimps

Legumes sautees,riz a la vapeur inclus./stir-fried vegetables,steamed rice included.

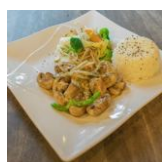
CA\$21.95



Légumes Sautés-Stir Fry Veggies

riz a la vapeur inclus./steamed rice included.

CA\$16.95



Champignons Crème Ail-Garlic Cream Mushroom

Legumes sautees,riz a la vapeur inclus./stir-fried vegetables,steamed rice included.

CA\$18.95



Poulet Beurre Arachide-Peanut Butter Chicken

Legumes sautees,riz a la vapeur inclus./stir-fried vegetables,steamed rice included.

CA\$20.95



Boeuf Broccoli-Beef Broccoli

Legumes sautees,riz a la vapeur inclus./stir-fried vegetables,steamed rice included.

CA\$20.95



Crevette Sel Poivre-Salt N Pepper Shrimp

Legumes sautees,riz a la vapeur inclus./stir-fried vegetables,steamed rice included.

CA\$21.95



Poulet-Chicken Général Tao

Legumes sautees,riz a la vapeur inclus./stir-fried vegetables,steamed rice included.

CA\$20.95



Boeuf-Beef Sésame

Legumes sautees,riz a la vapeur inclus./stir-fried vegetables,steamed rice included.

CA\$20.95

TERIYAKI



Saumon-Salmon Teriyaki

CA\$22.95

Legumes sautees, riz a la vapeur inclus./stir-fried vegetables, steamed rice included.



Poulet-Chicken Teriyaki

CA\$20.95

Legumes sautees, riz a la vapeur inclus./stir-fried vegetables, steamed rice included.

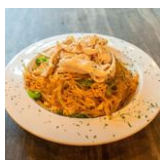


Boeuf-Beef Teriyaki

CA\$20.95

Legumes sautees, riz a la vapeur inclus./stir-fried vegetables, steamed rice included.

RIZ - NOUILLES



Poulet-Chicken Pad Thai

CA\$17.95

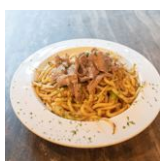
Tender chicken slices atop stir-fried rice noodles with bean sprouts, green onions, and crushed peanuts, garnished with fresh herbs.



Crevette-Shrimp Pad Thai

CA\$18.95

Stir-fried rice noodles with shrimp, bean sprouts, green onions, and egg, garnished with herbs.



Udon Boeuf-Beef

CA\$17.95

Thick udon noodles topped with tender beef slices, garnished with herbs.



Udon Crevette-Shrimp

CA\$18.95

Thick udon noodles stir-fried with tender shrimp, garnished with herbs.



Udon Végé-Vegetarian

CA\$16.95

Thick wheat noodles topped with broccoli florets, seasoned with herbs.

Menu Sushi Kaëdo



Poulet-Chicken Nouilles Crous.

CA\$17.95

Crispy noodles topped with tender chicken slices, broccoli, and carrots, garnished with herbs.



Boeuf-Beef Nouilles Crous.

CA\$17.95

Crispy noodles topped with tender beef slices, fresh broccoli, and carrots, garnished with herbs.



Crevette-Shrimp Nouilles Crous.

CA\$18.95

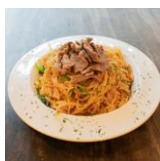
Crispy noodles topped with shrimp, broccoli, and carrots, garnished with fresh herbs.



Végé-Vegetarian Nouilles Crous.

CA\$16.95

Crispy noodles topped with broccoli, carrots, cabbage, and corn.



Boeuf-Beef Pad Thai

CA\$17.95

Tender beef strips atop stir-fried rice noodles with bean sprouts, green onions, and crushed peanuts.



Végé-Vegetarian Pad Thai

CA\$16.95

Stir-fried rice noodles with tofu, bean sprouts, and broccoli, garnished with fresh herbs.



Riz blanc-Steamed rice

CA\$3.95

Steamed white rice topped with a sprinkle of black sesame seeds.



Udon Poulet-Chicken

CA\$17.95

Thick udon noodles topped with sliced chicken, garnished with herbs.

BREUVAGE

BOISSON GAZEUSE/SOFT DRINK

CA\$3.25

Selection of popular soft drinks including Coke, Sprite, ginger soda, and more.

Perrier

CA\$3.95

Perrier: French sparkling mineral water, typically bottled at the source in Vergèze, known for its natural effervescence and subtle mineral undertones.

DESSERT



Petit Pain Frit

CA\$7.95

Golden fried pastries drizzled with a light glaze, accompanied by a garnish of fresh parsley and finely shredded carrots.
