



Menu

Shushu Bar À Poké + Sushi Queen Mary

4943 Ch Queen-Mary, Montréal QC H3W 1X4, Canada | (438) 380-4838

Most Ordered



Avocat Hosokoshi / Avocado Hosokoshi

CA\$6.00

Vegetarian.



Saumon Avocat Maki / Salmon Avocado Maki

CA\$9.50

Saumon, avocat, sésame, et masago. / Salmon, avocado, sesame, and masago.



Saumon Tartare Maki / Salmon Tartar Maki

CA\$9.75

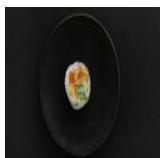
Feuille de riz, sésame, laitue mix, échalote, avocat, tobiko avec tartare de tempura, mayo épicé et un choix de protéine, et servi avec la sauce wafu. / Rice paper roll with sesame, mixed greens, scallion, avocado, tobiko and tartar of tempura, spicy mayo, and protein, and served with wafu sauce.



Mini Kamikaze Maki

CA\$9.95

Thon, avocat, tempura, mayo épicé, sésame, et tobiko. / Tuna, avocado, spicy mayo, and tobiko.



Saumon Épicé Futo (5 mcs) / Spicy Salmon Futo (5 pcs)

CA\$10.00

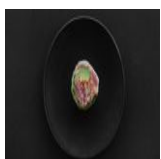
Saumon, concombre, tempura, masago, mayo épicé. / Salmon, cucumber, tempura, masago, and spicy mayo.



Saumon Poke / Salmon Poke

CA\$19.95

Choix de riz de sushi ou quinoa, garniture avec tempura, laitue mix, concombre, chou rouge, radis japonais, poivron rouge, avocat et mangue, ajoutez choix de protéines et servi avec la sauce maison. / Choice of sushi rice or quinoa; topped with tempura, mixed greens, cucumber, red cabbage, edamame, Japanese radish, red pepper, avocado and mango; and covered with our house sauce.

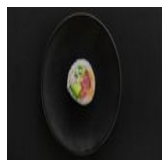


Thon Tartare Maki / Tuna Tartar Maki

CA\$10.00

Feuille de riz, sésame, laitue mix, échalote, avocat, tobiko avec tartare de tempura, mayo épicé et un choix de protéine, et servi avec la sauce wafu. / Rice paper roll with sesame, mixed greens, scallion, avocado, tobiko and tartar of tempura, spicy mayo, and protein, and served with wafu sauce.

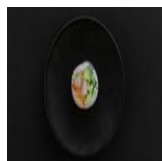
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Kamikaze Saumon Futo / Kamikaze Salmon Futo

CA\$9.95

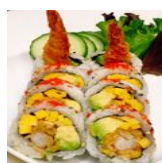
Saumon, goberge, avocat, concombre, tempura, masago, mayo épicé. / Salmon, crabstick, avocado, cucumber, tempura, masago, spicy mayo.



Dynamite Futo

CA\$10.95

Crevette tempura, saumon, goberge, avocat, concombre, tempura, tobiko, et mayo. / Shrimp tempura, salmon, crabstick, avocado, cucumber, tempura, tobiko, and spicy mayo



Ebi Maki

CA\$9.95

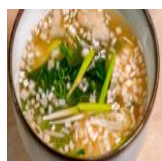
Crevettes tempura, avocat, mangue, tobiko, et mayo épicé. / Shrimp tempura, avocado, mango, tobiko, and spicy mayo.

Entrée / Appetizer

NEW KARAAGE POULET FRIT (8) | CHICKEN KARAAGE (8)

CA\$9.95

Marinated chicken thigh pieces, deep-fried in a light batter, typically served with a side of tangy mayonnaise. Contains eight pieces.



Soupe Miso Végé / Veggie Miso Soup

CA\$4.50

Miso soup with tofu, carrots, shallots, and various seaweeds, typically includes a soybean paste base.



Salade Wakame / Wakame Salad

CA\$6.95

Wakame salad typically includes marinated seaweed garnished with sesame seeds, often accompanied by a light dressing.



Edamame / Edamame

CA\$6.95

Steamed or boiled soybeans in the pod, typically lightly salted.

Takoyaki (6 mcx) / Takoyaki (6 pcs)

CA\$8.50

Six wheat batter balls filled with diced octopus, typically topped with takoyaki sauce, mayonnaise, and bonito flakes.

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Rouleaux Imperial Végé (5mcx) / Vegetarian Imperial Rolls (5 pcs) CA\$8.00

Rouleaux impériaux végétariens oignon, carotte, champignon parfumé servi avec la sauce poisson. / Imperial rolls with chicken, onion, carrot, and scented mushroom served with fish sauce.



Rouleaux Impériaux au Poulet (3 mcx) / Chicken Imperial Rolls (3 pcs) CA\$8.50

Rouleaux impériaux avec poulet, oignon, carotte, champignon parfumé servi avec la sauce poisson. / Imperial rolls with chicken, onion, carrot, and scented mushroom served with fish sauce.



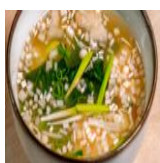
Gyoza Poulet Frit (6 mcx) / Fried Chicken Gyoza (6 pcs) CA\$8.95

Deep-fried dumplings filled with chicken, typically includes a mix of vegetables. One order comes with six pieces.



Gyoza Vege Frit / Fried Veggie Gyoza CA\$8.95

Deep-fried dumplings filled with a mix of vegetables, typically served with a dipping sauce.



Soupe Miso aux Fruits de Mer / Seafood Miso Soup CA\$6.50

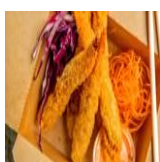
Miso soup with a blend of seafood, typically includes fresh seaweeds, tofu, and shallots in a savory soybean paste broth.

Poulet Popcorn (8 mcx) / Popcorn Chicken (8 pcs) CA\$8.95

Bite-sized chicken pieces, battered and deep-fried, typically seasoned with a blend of spices.

Edamame à l'ail épicé CA\$7.95

Edamame sauté à l'ail épicé



Crevettes Tempura (5) / Shrimps Tempura (5) CA\$9.95

Five pieces of shrimp are lightly battered and deep-fried, typically served with a tempura dipping sauce.

Patate Douce Tempura (5 mcx) / Sweet Potato Tempura (5 pcs) CA\$5.95

Sliced sweet potatoes coated in a light tempura batter and fried, served as five pieces.

Plats Chaud (Nouveauté) / Hot Meals (New)



Tom Yum Goong

CA\$18.00

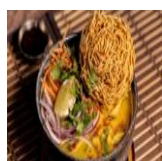
Soupe épicée et aigre de style thaïlandais avec de la citronnelle et des champignons. / Spicy and sour Thai-style soup with lemongrass, and mushrooms.



Curry Vert / Green Curry

CA\$18.00

Curry vert signature servi avec du riz mixte au jasmin cuit à la vapeur. / Signature green curry served with steamed jasmine mixed rice.



Nouilles Croustillantes / Crispy Noodles

CA\$18.00

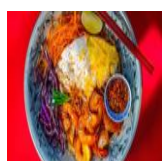
Sauté de légumes avec choix de protéine. / Stir-fried vegetables with protein.



Pad Kra Pao

CA\$18.00

Sautée avec du basilic thaïlandais, des épices, un choix de protéines et un mélange de légumes. / Sautée with Thai basil, spices, choice of protein and a mix of vegetables.



Pad Thai

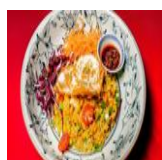
CA\$18.00

Nouilles de riz sautées avec des œufs, des germes de soja et garnies de peanuts, d'oignons verts et d'une sauce pad thaï piquante. / Rice noodles stir-fried with egg, bean sprouts, and garnished with peanuts, green onions, and a tangy pad thai sauce.

Sauté Citronnelle / Citronnelle Sautee

CA\$18.00

Sauté avec de la citronnelle, un mélange d'herbes aromatiques et d'épices. / Sauté with lemongrass, a mix of aromatic herbs and spices.



Riz sauté / Stir-fried rice

CA\$18.00

Sauté de riz, légumes et choix de protéine. / Stir-fries rice, vegetables and choice of protein.

Pot D'Argile Saumon

CA\$23.00

Salmon cooked in a traditional Japanese clay pot, typically includes a blend of aromatic vegetables and a savory broth.

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Pot D'Argile Tofu

CA\$18.00

Vegetarian.



Curry Rouge / Red Curry

CA\$18.00

Curry rouge riche et savoureux servi avec du riz mélangé au jasmin cuit à la vapeur. / Rich, flavorful red curry served with steamed jasmine rice.

Général Tao au Poulet / Chicken General Tao

CA\$20.00

Sauté de poulet avec ananas et poivron rouge à la sauce Tao spéciale du chef, servi avec un bol de riz / Chicken stir-fried with pineapple and red pepper in chef's special Tao sauce, served with a bowl of rice.

Poké Bol / Poke Bowl

Ono Ono Poke (Nouveaute) /Ono Ono Poke (New)

CA\$21.95

Riz sushi, salade mixte, avocat, cornichon, jalapenos, mangue, poivrons rouge, thon et saumon marinés à la sauce soya au gingembre, sauce wafu.



Thon Poke / Tuna Poke

CA\$19.95

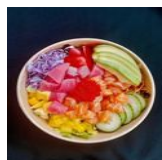
Choix de riz de sushi ou quinoa, garniture avec tempura, laitue mix, concombre, chou rouge, radis japonais, poivron rouge, avocat et mangue, ajoutez choix de protéines et servi avec la sauce maison. / Choice of sushi rice or quinoa; topped with tempura, mixed greens, cucumber, red cabbage, edamame, Japanese radish, red pepper, avocado and mango; and covered with our house sauce.



Saumon Poke /Salmon Poke

CA\$19.95

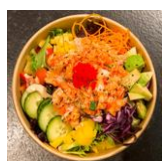
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Thon & Saumon Poke / Tuna & Salmon Poke

CA\$20.50

Choix de riz de sushi ou quinoa, garniture avec tempura, laitue mix, concombre, chou rouge, radis japonais, poivron rouge, avocat et mangue, ajoutez choix de protéines et servi avec la sauce maison. / Choice of sushi rice or quinoa; topped with tempura, mixed greens, cucumber, red cabbage, edamame, Japanese radish, red pepper, avocado and mango; and covered with our house sauce.



Homard & Goberge Poke/ Lobster & Crabstick Poke

CA\$21.50

Choix de riz de sushi ou quinoa, garniture avec tempura, laitue mix, concombre, chou rouge, radis japonais, poivron rouge, avocat et mangue, ajoutez choix de protéines et servi avec la sauce maison. / Choice of sushi rice or quinoa; topped with tempura, mixed greens, cucumber, red cabbage, edamame, Japanese radish, red pepper, avocado and mango; and covered with our house sauce.

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Crevette Tempura Poke / Shrimps Tempura Poke

CA\$19.95

Choix de riz de sushi ou quinoa, garniture avec tempura, laitue mix, concombre, chou rouge, radis japonais, poivron rouge, avocat et mangue, ajoutez choix de protéines et servi avec la sauce maison. / Choice of sushi rice or quinoa; topped with tempura, mixed greens, cucumber, red cabbage, edamame, Japanese radish, red pepper, avocado and mango; and covered with our house sauce.



Anguille Grillée Poke / Grilled Eel Poke

CA\$20.50

Choix de riz de sushi ou quinoa, garniture avec tempura, laitue mix, concombre, chou rouge, radis japonais, poivron rouge, avocat et mangue, ajoutez choix de protéines et servi avec la sauce maison. / Choice of sushi rice or quinoa; topped with tempura, mixed greens, cucumber, red cabbage, edamame, Japanese radish, red pepper, avocado and mango; and covered with our house sauce.

Poulet Général Tao Poke/ General Tao Chicken Poke

CA\$19.50

Choix de riz de sushi ou quinoa, garniture avec tempura, laitue mix, concombre, chou rouge, radis japonais, poivron rouge, avocat et mangue, ajoutez choix de protéines et servi avec la sauce maison. / Choice of sushi rice or quinoa; topped with tempura, mixed greens, cucumber, red cabbage, edamame, Japanese radish, red pepper, avocado and mango; and covered with our house sauce.



Végé Tempura Poke (Tofu & Patate Douce) / Vegetable Tempura Poke

CA\$17.50 & Sweet

Vegetarian. Choix de riz de sushi ou quinoa, garniture avec tempura, laitue mix, concombre, chou rouge, radis japonais, poivron rouge, avocat et mangue, ajoutez choix de protéines et servi avec la sauce maison. / Choice of sushi rice or quinoa; topped with tempura, mixed greens, cucumber, red cabbage, edamame, Japanese radish, red pepper, avocado and mango; and covered with our house sauce.



Shushu Poke (Saumon, Thon, Crevettes Tempura) / Shushu Poke (Salmon, Tuna, Shrimp Tempura)

CA\$20.50

Choix de riz de sushi ou quinoa, garniture avec tempura, laitue mix, concombre, chou rouge, radis japonais, poivron rouge, avocat et mangue, ajoutez choix de protéines et servi avec la sauce maison. / Choice of sushi rice or quinoa; topped with tempura, mixed greens, cucumber, red cabbage, edamame, Japanese radish, red pepper, avocado and mango; and covered with our house sauce.



Poulet Katsu Poke / Chicken Katsu Poke

CA\$19.50

Choix de riz de sushi ou quinoa, garniture avec tempura, laitue mix, concombre, chou rouge, radis japonais, poivron rouge, avocat et mangue, ajoutez choix de protéines et servi avec la sauce maison. / Choice of sushi rice or quinoa; topped with tempura, mixed greens, cucumber, red cabbage, edamame, Japanese radish, red pepper, avocado and mango; and covered with our house sauce.

De Luxe Chirashi Bol / Deluxe Chirashi Bowl



Chirashi Lovers (Saumon, Thon, Ebi, Pétoncle, Oeuf de Caille) / (Salmon, Tuna, Eel, Scallops, Egg Yolk)

CA\$29.95

Sashimis de saumon (2), thon (2), ebi (2), pétoncle, ikura, avocat, oeuf de caille, servi avec sauce teriyaki et sauce chirashi maison.



Thon, Saumon, Ikura, Jaune d'Oeuf Chirashi Bol/ Tuna, Salmon, Ikura, Egg Yolk

CA\$26.50

Riz de sushi, sésame, garniture de choix de protéines et recouvert par un combo de sauce teriyaki et vinaigrette au sésame. / Sushi rice with sesame, topped with protein choices and covered with a combo of teriyaki and sesame vinegar sauce.

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Thon, Avocat, Ikura Chirashi Bol / Tuna, Avocado, Ikura Chirashi Bowl

CA\$25.50

Riz de sushi, sésame, garniture de choix de protéines et recouvert par un combo de sauce teriyaki et vinaigrette au sésame. / Sushi rice with sesame, topped with protein choices and covered with a combo of teriyaki and sesame vinegar sauce.



Anguille Grillée, Tamago, Tobiko, Avocat, Wakame Chirashi Bol / Eel, Tamago, Tobiko, Avocado, Wakame Chirashi Bowl

CA\$24.50

Riz de sushi, sésame, garniture de choix de protéines et recouvert par un combo de sauce teriyaki et vinaigrette au sésame. / Sushi rice with sesame, topped with protein choices and covered with a combo of teriyaki and sesame vinegar sauce.

Arc-en-ciel Chirashi Bol (Saumon, Avocat, Tamago, Goberge) / Rainbow Chirashi Bowl (Salmon, Avocado, Tamago, Gobi)

CA\$24.50

Riz de sushi, sésame, garniture de choix de protéines et recouvert par un combo de sauce teriyaki et vinaigrette au sésame. / Sushi rice with sesame, topped with protein choices and covered with a combo of teriyaki and sesame vinegar sauce.



Saumon, Avocat, Ikura Chirashi Bol/ Salmon, Avocado, Ikura Chirashi Bowl

CA\$24.50

Riz de sushi, sésame, garniture de choix de protéines et recouvert par un combo de sauce teriyaki et vinaigrette au sésame. /Sushi rice with sesame, topped with protein choices and covered with a combo of teriyaki and sesame vinegar sauce.

Pétoncle (Hotategai), Ikura Chirashi Bol/ Scallop (Hotategai), Ikura Chirashi Bowl

CA\$26.00

Riz de sushi, sésame, garniture de choix de protéines et recouvert par un combo de sauce teriyaki et vinaigrette au sésame. / Sushi rice with sesame, topped with protein choices and covered with a combo of teriyaki and sesame vinegar sauce.

Oyakodon



Oyakodon Saumon/ Salmon Oyakodon

CA\$19.00

Riz de sushi, sésame, garniture de choix de protéines et recouvert par un combo de sauce teriyaki et vinaigrette au sésame. / Sushi rice with sesame, topped with protein and covered with a combo of teriyaki and sesame vinegar sauce.



Crevette Tempura Oyakodon / Shrimp Tempura Oyakodon

CA\$17.00

Riz de sushi, sésame, recouvert par d'oeuf et échalote mijoté dans le bouillon dashi / Sushi rice with sesame, covered with egg and scallion simmered in dashi broth.



Oyakodon Poulet Katsu /Chicken Katsu Oyakodon

CA\$17.00

Riz de sushi, sésame, recouvert par d'oeuf et échalote mijoté dans le bouillon dashi / Sushi rice with sesame, covered with egg and scallion simmered in dashi broth.

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Salade Repas / Salad Meal

Saumon Grillée Salade / Grilled Salmon Salad

CA\$18.00

Laitue mix, carotte, concombre, avocat, mangue, poivron rouge, ajouter un choix de protéine, et recouvert par la sauce vinaigre de maison & wafu. / Mixed greens, carrot, cucumber, avocado, mango, red pepper, with protein, and covered with house dressing & wafu sauce.



Homard & Goberge Salade / Lobster & Crab Stick Salad

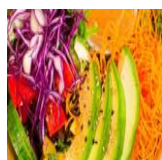
CA\$22.00

Laitue mix, carotte, concombre, avocat, mangue, poivron rouge, ajouter un choix de protéine, et recouvert par la sauce vinaigre de maison & wafu. / Mixed greens, carrot, cucumber, avocado, mango, red pepper, with protein, and covered with house dressing & wafu sauce.

Saumon & Thon Grillée Salade / Grilled Salmon & Tuna Salad

CA\$20.00

Laitue mix, carotte, concombre, avocat, mangue, poivron rouge, ajouter un choix de protéine, et recouvert par la sauce vinaigre de maison & wafu. / Mixed greens, carrot, cucumber, avocado, mango, red pepper, with protein, and covered with house dressing & wafu sauce.



Vege Salade / Veggie Salad

CA\$16.00

Vegetarian. Laitue mix, carotte, concombre, avocat, mangue, poivron rouge, ajouter un choix de protéine, et recouvert par la sauce vinaigre de maison & wafu. / Mixed greens, carrot, cucumber, avocado, mango, red pepper, with protein, and covered with house dressing & wafu sauce.

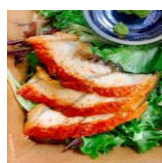


Crevettes & Goberge Salade/ Shrimps & Crab Stick Salad

CA\$17.00

Laitue mix, carotte, concombre, avocat, mangue, poivron rouge, ajouter un choix de protéine, et recouvert par la sauce vinaigre de maison & wafu. / Mixed greens, carrot, cucumber, avocado, mango, red pepper, with protein, and covered with house dressing & wafu sauce.

Sashimi (3 mcx) / 3(pcs)



Anguille Grillée Sashimi/ Grilled Eel Sashimi

CA\$7.00

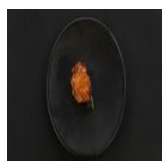
Grilled eel sashimi typically includes three pieces of eel, prepared without rice and served with traditional accompaniments such as soy sauce, ginger, and wasabi.



Hotategai Sashimi/ Hotategai Sashimi

CA\$9.50

Three slices of raw scallop, typically served with a side of soy sauce, wasabi, and pickled ginger for enhancing the delicate flavors.



Ikura Sashimi/ Ikura Sashimi

CA\$10.00

Salmon roe, typically marinated in a blend of soy sauce, mirin, and yuzu juice, presented as three individual pieces of sashimi.

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Saumon Fumé Sashimi/ Smoked Salmon Sashimi

CA\$7.50

Three pieces of thinly sliced smoked salmon, served in the traditional sashimi style.

Omelette Sashimi/ Omelet Sashimi

CA\$8.50

Japanese-style omelette, thinly sliced, served as sashimi. Typically includes three pieces per order.



Crevettes Sashimi/ Ebi Sashimi

CA\$6.50

Three pieces of ebi sashimi, featuring thinly sliced, raw shrimp, traditionally prepared and served.



Oeuf de Poisson Volant, et Oeuf de Caille Sashimi / Tobiko & Quail Egg Sashimi

CA\$8.50

Bright orange flying fish roe topped with a delicate quail egg, offering a combination of textures and flavors.



Oeuf de Poisson Volant Sashimi/ Tobiko Sashimi

CA\$7.00

Three pieces of tobiko, or flying fish roe, presented in the traditional sashimi style.

Kani Sashimi/ Crab Stick Sashimi

CA\$6.00

Three pieces of kani sashimi, meticulously sliced from imitation crab sticks, offering a delicate taste.

Tofu Sucré Sashimi/ Sweet Tofu Sashimi

CA\$6.00

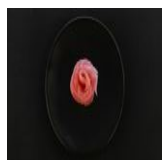
Sweet tofu sashimi consists of three pieces of gently sweetened tofu, prepared in the style of traditional Japanese sashimi.



Saumon Sashimi/ Salmon Sashimi

CA\$7.00

Three pieces of freshly sliced salmon, traditionally served as sashimi.



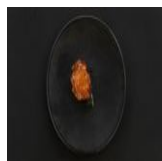
Thon Sashimi/ Tuna Sashimi

CA\$8.00

Thinly sliced tuna, expertly cut to highlight its delicate texture and rich flavor.

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Nigiri (2 mcx) / (2 pcs)



Ikura Nigiri

Delicate sushi rice topped with glistening salmon roe, wrapped in a strip of seaweed.

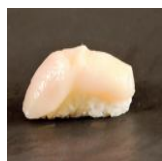
CA\$10.00



Crevette Nigiri / Shrimp Nigiri

Succulent shrimp atop a bed of vinegared rice.

CA\$6.50



Hotategai Nigiri/ Hotategai Nigiri

Hotategai nigiri typically features two pieces of sushi rice topped with slices of hotategai, known for its sweet and tender texture.

CA\$9.50



Anguille Grillée Nigiri / Grilled Eel Nigiri

Grilled eel nigiri typically includes two pieces of sushi rice topped with grilled eel, often accompanied by a glaze of teriyaki sauce and a sprinkle of sesame seeds.

CA\$7.00



Oeuf de Poisson Volant Nigiri/ Tobiko Nigiri

Flying fish roe delicately placed atop sushi rice, typically includes a small strip of nori to secure the roe.

CA\$7.00

Saumon Fumé Nigiri/ Smoked Salmon Nigiri

Smoked salmon atop seasoned sushi rice, traditionally served as two pieces.

CA\$7.50

Tofu Sucre Nigiri / Sweet Tofu Nigiri

Sweet tofu atop vinegared rice, typically includes a hint of sweetness enveloped in a delicate tofu exterior.

CA\$6.00

Omelette Nigiri / Omelet Nigiri

Sweet egg omelet, typically includes a Japanese-style rolled egg, served on top of vinegared sushi rice as two pieces.

CA\$6.00

Menu Shushu Bar À Poké + Sushi Queen Mary

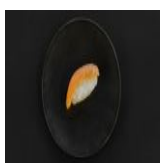


Oeuf de Poisson Volant, et Oeuf de Caille Nigiri / Tobiko & Quail Egg Nigiri **CA\$6.50**

Tobiko, paired with a delicate quail egg yolk, served atop seasoned sushi rice, encapsulates traditional Japanese flavors in this nigiri offering.

Kani Nigiri/ Crab Stick Nigiri **CA\$6.00**

Crab stick nigiri features two pieces of delicately prepared imitation crab, typically served on a compact bed of seasoned sushi rice.



Saumon Nigiri /Salmon Nigiri **CA\$6.50**

Fresh salmon slice atop seasoned sushi rice.



Thon Nigiri/ Tuna Nigiri **CA\$8.00**

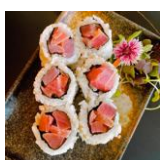
Two pieces of fresh tuna, delicately placed on top of vinegared sushi rice.

Hosomakis (6 Mcx) / Hosomakis (6 Pcs)



Thon Hoso / Tuna Hoso **CA\$8.00**

Nori, rice, and tuna, rolled into slender hosomaki pieces.



Thon Épicé Hoso / Spicy Tuna Hoso **CA\$8.50**

Tuna, green onion, sesame, and spicy mayonnaise, wrapped in nori and rice.



Saumon Hoso / Salmon Hoso **CA\$7.00**

Saumon, graines de sésame, nori et riz, roulés dans un format hosomaki traditionnel.



Saumon Épicé Hoso / Spicy Salmon Hoso **CA\$7.50**

Salmon, spicy mayo, green onion, sesame seeds, nori, and rice.

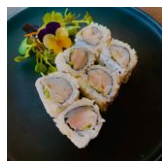
Menu Shushu Bar À Poké + Sushi Queen Mary



Yam Patate Sucré Tempura Hoso / Sweet Potato Tempura Hoso

CA\$5.50

Sweet potato tempura wrapped in nori and sushi rice, typically includes sesame seeds.



Pétoncle Épicé Hoso / Spicy Scalop Hoso

CA\$9.00

Scallops combined with a spicy sauce, typically wrapped in nori and accompanied by sushi rice, served in six pieces.

Goberge Hoso / Crab Stick Hoso

CA\$6.00

Crab stick, sesame seeds, nori, and rice.

Tofu Sucré & Lailue Mix Hoso / Sweet Tofu & Mixed Greens Hoso

CA\$5.50

Vegetarian.

Tomates Séchées & Fromage à la Crème Hoso/ Dried Tomato & Cream Cheese Hoso

CA\$6.00

Sun-dried tomatoes and cream cheese wrapped in nori and rice, garnished with sesame seeds.

Mangue Hoso / Mango Hoso

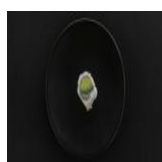
CA\$5.50

Vegetarian.

Omelette Hoso

CA\$6.00

Japanese omelet rolled in nori with sesame seeds and rice, served as hosomakis.



Avocat Hoso/ Avocado Hoso

CA\$6.00

Vegetarian.



Concombre Hoso / Cucumber Hoso

CA\$5.50

Vegetarian.

Menu Shushu Bar À Poké + Sushi Queen Mary

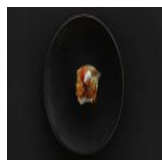
Maki (8 Mcx) / Maki (8 Pcs)



Ebi Maki

Crevettes tempura, avocat, mangue, tobiko, et mayo épicé. / Shrimp tempura, avocado, mango, tobiko, and spicy mayo.

CA\$9.95



Tigre Maki

Extérieur: anguille. Intérieur: fromage à la crème, avocat, concombre, salade wakame, et sauce teriyaki / Exterior: eels. Interior: cream cheese, avocado, cucumber, wakame salad, and teriyaki sauce.

CA\$12.50



Anguille Volant Maki/ Flying Eel Maki

Anguille grillée, wakame, avocat, tempura, tobiko, et sauce teriyaki. / Grilled eel, wakame, avocado, tempura, tobiko, and teriyaki sauce.

CA\$10.00

Philafut Maki

Saumon fumé, avocat, fromage à la crème, tomate séchée, et sésame. / Smoked salmon, avocado, cream cheese, dried tomato, and sesame.

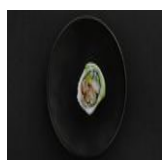
CA\$9.50



Saumon Avocat Maki /Salmon Avocado Maki

Saumon, avocat, sésame, et masago. / Salmon, avocado, sesame, and masago.

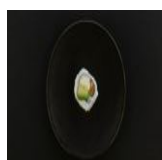
CA\$9.50



Deux Saumon Maki /Double Salmon Maki

Extérieur: saumon fumé, sésame; Intérieur: saumon, avocat, masago, tempura, et mayo épicé. / Salmon, avocado, Tempura, masago, spicy mayo, topped by smoked salmon & and sesame.

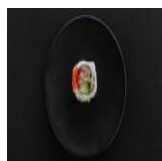
CA\$9.95



Côte Ouest Maki /West Coast Maki

Saumon fumé, fromage à la crème, avocat, et sésame. / Smoked salmon, cream cheese, avocado, and sesame.

CA\$9.50



Mini Kamikaze Maki

Thon, avocat, tempura, mayo épicé, sésame, et tobiko. / Tuna, avocado, tempura, spicy mayo, and tobiko.

CA\$9.95

Menu Shushu Bar À Poké + Sushi Queen Mary



Cape Cod Maki

Crevettes, avocat, tempura, tobiko, mayo épicé, sésame. / Shrimp, avocado, tempura, tobiko, spicy mayo, sesame.

CA\$9.00

Futomakis (5 Mcx) / Futomakis (5 Pcs)

Kamikaze Thon Futo (5 mcx) / Kamikaze Tuna Futo (5 pcs)

Thon, goberge, avocat, tempura, tobiko, mayo épicé. / Tuna, crabstick, avocado, tempura, tobiko, and spicy mayo.

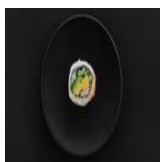
CA\$10.50



Ebi Deluxe

Int: 2 crevettes tempura, goberge, radish japonais, concombre tempura, mayo épicé;
Ext: avocat / Int: 2 shrimps tempura, crabstick, japanese radish, cucumber tempura, spicy mayo; Ext: avocado.

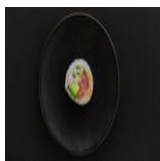
CA\$10.50



Californie Futo (5 mcx) / California Futo (5 pcs)

Goberge, omellete, concombre, avocat, masago, sésame, mayo légère. / Crabstick, omelette, cucumber, avocado, masago, sesame, and light mayo.

CA\$9.50



Kamikaze Saumon Futo / Kamikaze Salmon Futo

Saumon, goberge, avocat, concombre, tempura, masago, mayo épicé. / Salmon, crabstick, avocado, cucumber, tempura, masago, spicy mayo.

CA\$9.95

Homard Épicé Futo / Spicy Lobster Futo

Homard, goberge, avocat, concombre, salad mix, tempura, tobiko, et mayo épicé. / Lobster, crabstick, avocado, cucumber, salad mix, tempura, tobiko, and spicy mayo.

CA\$11.00

Unagi Futo

Anguille grillée, omelette, avocat, concombre, tobiko, tempura, et teriyaki sauce. / Grilled eel, omelette, avocado, cucumber, tempura, tobiko, and teriyaki sauce.

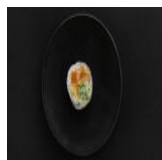
CA\$9.50

Arc-en-Ciel Futo (5 mcx) / Rainbow Futo (5 pcs)

Int: thon, goberge, avocat, concombre, tempura, mayo épicé; Ext: saumon, thon, avocat. / Int: tuna, crabstick, avocado, cucumber, tempura, spicy mayo,; Ext: salmon, tuna, avocado.

CA\$19.95

Menu Shushu Bar À Poké + Sushi Queen Mary



Saumon Épicé Futo (5 mcx) / Spicy Salmon Futo (5 pcs)

CA\$10.00

Saumon, concombre, tempura, masago, mayo épicé. / Salmon, cucumber, tempura, masago, and spicy mayo.

Végé Exotique Futo / Exotic Veggie Futo

CA\$8.50

Tofu, poivron rouge, radis japonais, carotte, concombre, avocat, mayo légère. / Tofu, red pepper, Japanese radish, carrot, cucumber, avocado, light mayo.

Thon Épicé Futo / Spicy Tuna Futo

CA\$10.50

Thon, avocat, tempura, tobiko, et mayo épicé. / Tuna, avocado, tempura, tobiko, and spicy mayo.

Végé Fila Futo / Veggie Fila Futo

CA\$8.50

Vegetarian. Patate sucré tempura, fromage à la crème, avocat, concombre, laitue mix. / Sweet potato tempura, cream cheese, avocado, cucumber, and mixed greens

Boston Futo

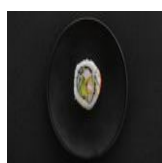
CA\$9.00

Crevette, laitue mix, goberge, concombre, tobiko, mayo légère. / Shrimp, mixed greens, cucumber, tobiko, light mayo.

Pétoncle Épicé Futo / Spicy Scallop Futo

CA\$10.50

Pétoncle, avocat, tempura, tobiko, mayo épicé. / Scallop, avocado, tempura, tobiko, spicy mayo.



Hawaii Futo

CA\$9.50

Crevettes, goberge, avocat, concombre, tempura, tobiko, et mayo épicé. / Shrimp, crabstick, avocado, cucumber, tempura, tobiko, and spicy mayo.

Végé Wakame Futo / Veggie Wakame Futo

CA\$8.50

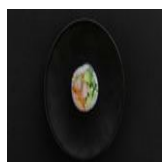
Vegetarian. Salade mixte, wakamé, concombre, avocat, oshinko, tempura. / Mixed greens, wakame, cucumber, avocado, oshinko, tempura.

Poulet Teriyaki Futo / Chicken Teriyaki Futo

CA\$8.50

Poulet tempura, laitue mix, radis japonais, carotte, concombre, avocat, oignon frit, et sauce de teriyaki. / chicken tempura, mixed greens, daikon, cucumber, carrot, avocado, fried onion, and teriyaki sauce.

Menu Shushu Bar À Poké + Sushi Queen Mary

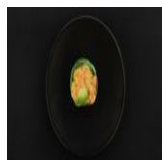


Dynamite Futo

CA\$10.95

Crevette tempura, saumon, goberge, avocat, concombre, tempura, tobiko, et mayo. / Shrimp tempura, salmon, crabstick, avocado, cucumber, tempura, tobiko, and spicy mayo

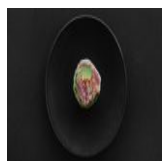
Tartare Makis (6 Mcx) / Maki Tartar (6 Pcs)



Saumon Tartare Maki / Salmon Tartar Maki

CA\$9.75

Feuille de riz, sésame, laitue mix, échalote, avocat, tobiko avec tartare de tempura, mayo épicé et un choix de protéine, et servi avec la sauce wafu. / Rice paper roll with sesame, mixed greens, scallion, avocado, tobiko and tartar of tempura, spicy mayo, and protein, and served with wafu sauce.



Thon Tartare Maki / Tuna Tartar Maki

CA\$10.00

Feuille de riz, sésame, laitue mix, échalote, avocat, tobiko avec tartare de tempura, mayo épicé et un choix de protéine, et servi avec la sauce wafu. / Rice paper roll with sesame, mixed greens, scallion, avocado, tobiko and tartar of tempura, spicy mayo, and protein, and served with wafu sauce.



Pétoncle Tartare Maki / Scallop Tartar Maki

CA\$10.00

Feuille de riz, sésame, laitue mix, échalote, avocat, tobiko avec tartare de tempura, mayo épicé et un choix de protéine, et servi avec la sauce wafu. / Rice paper roll with sesame, mixed greens, scallion, avocado, tobiko and tartar of tempura, spicy mayo, and protein, and served with wafu sauce.

Yam & Mangue Tartare Maki/ Yam & Mango Tartar Maki

CA\$8.50

Vegetarian. Feuille de riz, sésame, laitue mix, échalote, avocat, tobiko avec tartare de tempura, mayo épicé et un choix de protéine, et servi avec la sauce wafu. / Rice paper roll with sesame, mixed greens, scallion, avocado, tobiko and tartar of tempura, spicy mayo, and protein, and served with wafu sauce.



Crevette Tartare Maki / Shrimp Tartar Maki

CA\$9.50

Feuille de riz, sésame, laitue mix, échalote, avocat, tobiko avec tartare de tempura, mayo épicé et un choix de protéine, et servi avec la sauce wafu. / Rice paper roll with sesame, mixed greens, scallion, avocado, tobiko and tartar of tempura, spicy mayo, and protein, and served with wafu sauce.



Homard & Goberge Tartare Maki / Lobster & Crab Stick Tartar Maki CA\$10.00

Feuille de riz, sésame, laitue mix, échalote, avocat, tobiko avec tartare de tempura, mayo épicé et un choix de protéine, et servi avec la sauce wafu. / Rice paper roll with sesame, mixed greens, scallion, avocado, tobiko and tartar of tempura, spicy mayo, and a protein, and served with wafu sauce.

Spécialité Feuille de Riz (6 Mcx) / Special Rice Paper (6 Pcs)



Déllice / Delight

CA\$15.00

Thon, saumon, tobiko, laitue mixte, concombre, avocat, coriandre. / Tuna, salmon, tobiko, mixed greens, cucumber, avocado, coriander.

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Queen Mary

CA\$17.00

Saumon tartare, oignons verts, tobiko, avocat, asperges, poudre de cayenne, garni de pétoncle grillé. / Tartar salmon, scallion, tobiko, avocado, asparagus, cayenne powder, topped with seared scallop.



Empire

CA\$15.50

Thon, saumon, tobiko, laitue mixte, concombre, avocat, coriandre. / Tuna, salmon, tobiko, mixed greens, cucumber, avocado, coriander.

Madeleine

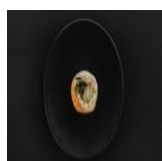
CA\$16.00

Tartare de homard, mangue, avocat, laitue mixte, tobiko, sashimi de saumon (2), et servi avec vinaigre sésame. / Lobster tartar, mango, avocado, mixed greens, tobiko, salmon sashimi (2), and served with sesame vinaigrette.

Petite Buddha / Little Buddha

CA\$10.95

Vegetarian. Tofu sucré inari, riz sushi, salade mixte, carotte, concombre, avocat, sésame, sauce teriyaki / Sweet tofu inari, sushi riz, mixed green, carrot, cucumber, avocado, sesame, teriyaki sauce.



Oh La La

CA\$13.00

Goberge et masago mélangé avec du riz en mayonnaise légère, sashimi de saumon, crevettes tempura, laitue mixte. / Crabstick and masago mixed with rice in light mayo, salmon sashimi, shrimp tempura, mixed greens.

Alaska

CA\$13.00

Saumon fumé, concombre, coriandre, échalote, laitue mixte, tobiko, et sésame servi avec sauce de poisson. / Smoked salmon, cucumber, coriander, scallion, mixed greens, tobiko, and sesame served with fish sauce.

Spécialité Feuille de Soya (5 Mcx) / Special Soy Paper (5 Pcs)



Tokyo Delice (8 mcx)

CA\$14.95

Thon tartare, crevettes, oignons verts, tobiko, avocat, sauce teriyaki / Tuna tartar, shrimps, scalions, tobiko, avocado, teriyaki sauce.



Pacifique / Pacific

CA\$15.00

Anguille grillée, thon, crevettes tempura, avocat, concombre, tobiko, sauce teriyaki, et servi avec la sauce wafu. / Grilled eel, tuna, shrimp tempura, avocado, cucumber, tobiko, teriyaki sauce, and served with wafu sauce.

Menu Shushu Bar À Poké + Sushi Queen Mary



Mango Tango

CA\$14.00

Tartare de pétoncle, crevette tempura, avocat, mangue, tobiko, mayo épicé. / Scallop tartar, shrimp tempura, avocado, mango, tobiko, spicy mayo.

Argentine / Argentina

CA\$12.00

Crevettes tempura, goberge, radis japonais, avocat, mangue, tobiko, mayo épicé, servi avec sauce wafu. / Shrimp tempura, crabstick, Japanese radis, avocado, mango, tobiko, spicy mayo, served with wafu sauce.



Fantasia

CA\$14.00

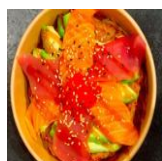
Homard, crevettes tempura, avocat, mangue, tobiko, mayo épicé, et servi avec sauce wafu. / Lobster, shrimp tempura, avocado, mango, tobiko, spicy mayo, and served with Wafu sauce.

Cavana

CA\$14.00

Crevettes tempura (2), saumon fumé, fromage à la crème, avocat, tobiko, et servi avec sauce wafu. / Shrimp tempura (2), smoked salmon, cream cheese, avocado, tobiko, and served with wafu sauce.

Spécialités Croustillantes / Special Crispy



Pizza Deluxe (4mcx)

CA\$18.95

Une couche d' avocat, 3 sashimi de saumons, 3 sashimi de thon, sauce teriyaki et mayo épicé. / Avocado layer, 3 salmon sashimi, 3 tuna sashimi, teriyaki & spicy mayo sauce.

Pizza Thon (4 Mcx) / Tuna Pizza (4 Pcs)

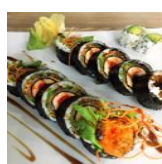
CA\$15.50

Tartare de thon et mangue, avocat, tobiko, sauce teriyaki, et mayo épicée sur galette de riz panné. / Tuna & mango tartare, avocado, tobiko, and teriyaki sauce & spicy mayo.

Pizza Classique (4 Mcx) / Classic Pizza (4 Pcs)

CA\$14.00

Saumon fumé, goberge, avocat, concombre, tobiko, sauce teriyaki, et mayo épicée sur galette de riz panné. / Smoked salmon, crabstick tartar, avocado, cucumber, tobiko, and teriyaki sauce & spicy mayo.



La Reine (5 Mcx) / The Queen (5 Pcs)

CA\$12.00

Rouleau croustillant de pétoncles et échalotes, saumon, laitue mix, tobiko, et sauce teriyaki. / Crispy roll of baby Scallop and scallion, coated with panko and deep fried and topped with salmon, mixed greens, tobiko, & teriyaki sauce.

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La Coste (10 Mcx) / La Coste (10 Pcs)

CA\$18.95

Rouleau de crevettes légèrement panné, recouvert de tartare de thon, goberge, échalotte, tobiko, sauce teriyaki, et sésame. / Crispy roll of shrimp, coated with panko and deep fried, topping with tuna & crabstick tartar, tobiko, sauce teriyaki, and sesame.

Ensoleillement (8 Mcx) / Sunshine (8 Pcs)

CA\$13.95

Feuille de riz, saumon, fromage à la crème, asperge, tobiko, avocat, cayen, et tout légèrement panné. / Rice paper, salmon, cream chesse, avocado, asparagus, tobiko, cayenne Pepper coated with panko, and deep fried.

Mont-Blanc (6 Mcx) / Mountain- White (6 Pcs)

CA\$11.95

Saumon, pétoncle, goberge, échalotes, champignon d'énoki, tobiko, et tout légèrement panné. / Salmon, baby scallop, crabstick, scallion, enoki mushroom, tobiko, coated with panko, and deep fried.

Pizza Fruit de Mer (4 Mcx) / Seafood pizza (4 Pcs)

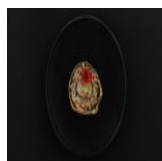
CA\$17.95

Avocat, tartare mangue, goberge, crevettes, pétoncle, présenté sur une galette de riz

Pizza Homard & Goberge (4 Mcx) / Lobster & Crabstick Pizza (4 Pcs)

CA\$18.95

Avocat, tartare homard et goberge, mangue présenté sur une galette de riz



Dragon Eye (5 mcx)/ (5 pcs)

CA\$11.00

Saumon, carotte, échalote, tobiko, et tout légèrement panné. / Salmon, tuna, carrot, scallion, tobiko, and coated with panko and deep fried.

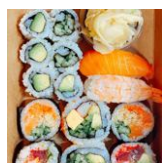


Pizza Saumon (4 Mcx) / Salmon Pizza (4 Pcs)

CA\$14.95

Tartare de saumon et mangue, avocat, tobiko, sauce teriyaki, et mayo épicée sur galette de riz panné. / Salmon & mango tartare, avocado, tobiko, and teriyaki sauce & spicy mayo.

Sushi Combo (Choix de Chef) / Combo Sushi (Chef's Choice)



Sushi Combo 1 (14 Mcx) / Sushi Combo 1 (14 Pcs)

CA\$16.50

6 Hosomakis, 6 futomakis, et 2 nigiris. / 6 Hosomakis, 6 futomakis and 2 nigiris.

Menu Shushu Bar À Poké + Sushi Queen Mary



Sushi Combo 4 (36 Mcx) / Sushi Combo 4 (36 Pcs)

CA\$52.00

8 Hosomakis, 12 futomakis, 8 makis, et 8 nigiris. / 8 Hosomakis, 8 makis, 12 futomakis and 8 nigiris.



Sushi Combo 5 (54 Mcx) / Sushi Combo 5 (54 Pcs)

CA\$90.00

8 Hosomakis, 25 futomakis, 8 makis, et 13 nigiris. / 8 Hosomakis, 8 makis, 25 futomakis and 13 nigiris.



Sushi Combo 6 (76 Mcx) / Sushi Combo 6 (76 Pcs)

CA\$105.95

8 Hosomakis, 32 makis, 25 futomakis, et 11 nigiris. / 8 Hosomakis, 32 makis, 25 futomakis and 11 nigiris.

Sushi Combo 7 (100 Mcx) + Oeil de dragon GRATUIT / Sushi Combo 7 (100 Pcs) + Oeil de dragon GRATUIT

CA\$145.95

16 Hosomakis, 40 futomakis, 32 makis, et 12 nigiris. / 16 Hosomakis, 32 makis, 40 futomakis and 12 nigiris.



Assiette Sashimi (18 Mcx) / Sashimi Plate (18 Pcs)

CA\$24.00

6 Hosomakis, 3 saumon, 3 thon, 2 crevettes, 2 hotategai, et 2 anguille grillée. / 6 Hosomakis, 3 salmon, 3 tuna, 2 shrimps, 2 hotategai scallop, and 2 grilled eel.

Assiette Sashimi Spéciale (22 Mcx) / Sashimi Plate Special (22 Pcs)

CA\$29.95

6 Hosomakis, 4 saumon, 4 thon, 2 crevettes, 2 hotategai, 2 goberge, 2 omelette / 6 Hosomakis, 4 salmon, 4 tuna, 2 shrimps, 2 hotategai scallop, 2 goberge, 2 omelette



Assiette Nigiri (14 Mcx) / Nigiri Plate (14 Pcs)

CA\$23.95

6 Hosomakis, 2 saumon, 2 crevettes, 2 thon, et 2 anguille grillée. / 6 Hosomakis, 2 salmon, 2 shrimps, 2 tuna, and 2 grilled eel.



Spécial 26 Mcx pour Deux / Special 26 Pcs for Two

CA\$45.95

6 hosomakis, 20 futomakis: 5 Saumon Épicé, 5 Kamikaze Thon, 5 Hawaii, 5 Dynamite, 2 Soup Miso Végé. / 6 Hosomakis, 20 Futomakis: 5 Spicy Salmon, 5 Kamikaze Tuna, 5 Hawaii, 5 Dynamite, 2 Veggie Miso Soup.

Sushi Combo 4a (44 Mcx) / Sushi Combo 4a (44 Pcs)

CA\$62.00

A sushi combo featuring a variety of 44 pieces, including futomakis, nigiris, and hosomakis, typically arranged by the chef to showcase a diverse selection of flavors and textures.

Menu Shushu Bar À Poké + Sushi Queen Mary

Combo Spécial Du Jour (18 mcx) / Special Combo (18 pcs)

CA\$19.95

An assortment of 18 meticulously selected sushi pieces, typically featuring a variety of futomaki, hosomaki, and nigiri, each prepared using fresh, quality ingredients to offer a diverse taste experience.

Combo Végétarien 16 Mcx / Vegetarian Combo 16 Pcs

CA\$17.95

Vegetarian. 5 mcx Végé Éxotique, 5 mcx Végé Fila, 6 mcx hosos: Avocat, Concombre, ou Mangue

Combo Végétarien 24 Mcx (10 Mcx Futo, 6 Mcx Petit Buddha, 8 Mcx Hosos, 2 Soupes) / CA\$35.95

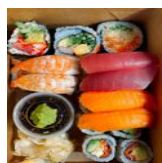
Vegetarian. - 2 soupes miso végé - 10 mcx futomaki végé au choix du chef: Végé Éxotique, Végé Fila, Végé Wakamé) - 6 mcx Petit Buddha - 8 mcx hosomaki au choix du chef: Concombre. Avocat, Mangue



Sushi Combo 2 (20 Mcx) / Sushi Combo 2 (20 Pcs)

CA\$25.95

6 hosomakis, 8 futomakis, et 6 nigiris. / 6 hosomakis, 8 futomakis and 6 nigiris.



Sushi Combo 3 (28 Mcx) / Sushi Combo 3 (28 Pcs)

CA\$35.95

8 Hosomakis, 10 futomakis, 4 makis, et 6 nigiris. / 8 Hosomakis, 4 makis, 10 futomakis and 6 nigiris.

Boisson / Drinks



Coca Cola Diete

CA\$3.00

A sugar-free and low-calorie version of the classic cola, typically offering a crisp and refreshing taste.



Canada Dry

CA\$3.00

Effervescent Ginger Ale, Refreshingly Crisp with a Hint of Citrus

Ramune 200mL

CA\$4.50

Classic Japanese carbonated soft drink, traditionally sealed with a marble.

Menu Shushu Bar À Poké + Sushi Queen Mary



Sprite

Crisp, Refreshing Lemon-Lime Carbonated Drink

CA\$3.00



Nestea

Refreshing Iced Tea, Perfectly Sweetened for an Invigorating Sip

CA\$3.00



Perrier

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

CA\$3.50

Bouteille Eau ESKA

A bottle of Eska, offering pure and crisp hydration, sourced from natural springs.

CA\$2.00



Coca Cola

Classic, refreshing soda with a timeless taste.

CA\$3.00

Boisson Aloe Vera 500ml

Aloe vera juice drink with pulp bits.

CA\$4.50

Extra

Extra Gingembre / Extra Ginger

An additional serving of fresh ginger, typically used to enhance the flavors of your dish.

CA\$1.00

Sauce Mayonnaise Épicée / Spicy Mayo Sauce

A creamy blend of mayonnaise infused with a selection of spices to deliver a gently heated kick, often paired with sushi or used as a dipping sauce.

CA\$1.95

Menu Shushu Bar À Poké + Sushi Queen Mary

Sauce Teriyaki / Teriyaki Sauce

CA\$1.95

A harmonious blend of soy sauce, sugar, and mirin, creating a sweet and savory profile ideal for marinating, glazing, or dipping.

Extra Wasabi

CA\$1.00

Additional wasabi to enhance your meal with its distinct, sharp taste.

Sauce Gyoza / Gyoza Sauce

CA\$1.50

A savory blend of soy sauce, rice vinegar, and a hint of chili oil, often complemented by subtle citrus notes. Contains gluten and soy.

Sauce Sésame (Wafu) / Sesame (Wafu) Sauce

CA\$1.95

A harmonious blend of sesame with hints of soy, tailored for enhancing the flavors of various dishes with its distinct Wafu character.

Sauce Soja / Soya Sauce

CA\$1.00

Traditional Japanese condiment made from fermented soybeans and wheat, offering a rich umami flavor to complement various dishes.
