



Menu

Sushi Hin

1000 Boul. Saint-Jean, Pointe-Claire, QC H9R 5P1, Canada | (514) 697-8383

Most Ordered



H4. (52 morceaux) / H4. (52 Pieces)

CA\$58.95

Sashimi 10: saumon 4, tilapia 3, poisson de l'huile 3, nigiri 12 : saumon 6, mactre 2, crevettes 2, poisson de l'huile 2, maki 30: Californie 6, kamikaze 6, saumon fumé 6, dragon 6 et volcano. 6. / Sashimi 10: salmon 4, tilapia 3, oil fish 3, nigiri 12: salmon 6, surf clam 2, shrimp 2, oil fish 2, maki 30: California 6, kamikaze 6, smoked salmon 6, dragon 6 and volcano 6.



H1 (20 morceaux) / H1. (20 Pieces)

CA\$25.95

Maki: Californie 4, kamikaze 4, hosomaki: saumon 6 et nigiri: saumon 6. / Maki: California 4, kamikaze 4, hosomaki: salmon 6 and nigiri: salmon 6.



121. Avocat / 121. Avocado

CA\$5.95

Fresh avocado wrapped in seasoned sushi rice and nori, garnished with sesame seeds. Served with lemon slices and a radish garnish.



74. Saumon sashimi / 74. Salmon Sashimi

CA\$6.99

Slices of fresh salmon served with lemon wedges and a garnish of parsley.



H2 (30 morceaux) /H2 . (30 Pieces)

CA\$36.95

Californie 6, kamikaze 6, saumon épicé 6, dragon 6 et l'arc en ciel 6. / California 6, kamikaze 6, spicy salmon 6, dragon 6 and rainbow 6.



H3. (42 morceaux) / H3. (42 Pieces)

CA\$48.95

Californie 6, kamikaze 6, saumon épicé 6, dragon 6, l'arc en ciel 6, l'oil de dragon 6 et rouleaux de saumon 6. / California 6, kamikaze 6, spicy salmon 6, dragon 6, rainbow 6, dragon's eye 6 and salmon rolls 6.



26. Crevette tempura (6 morceaux) / 26. Shrimp Tempura (6 Pieces) CA\$9.95

Crispy battered shrimp served with cucumber slices, parsley, and a carved radish. Six pieces.

Menu Sushi Hin



87. Saumon / 87. Salmon

CA\$5.95

Sliced salmon atop seasoned rice, garnished with a decorative radish carving.



156. Poulet général tao / 156. General Tao Chicken

CA\$16.95

Crispy chicken pieces in a tangy, sweet sauce, served with steamed white rice and garnished with fresh parsley. Accompanied by two spring rolls and a side of hot and sour soup.



14. Ravioli beurre d'arachide (4 morceaux) / 14. Peanut Butter Dumpling (4 Pieces)

CA\$8.95

Delicate dumplings filled with a savory peanut butter mixture, garnished with sesame seeds and chopped green onions. Four pieces per serving.

Soupe / Soup



3. Soupe aigre piquant / 3. Hot and Sour Soup

CA\$3.95

A tangy and spicy broth with tofu, mushrooms, bamboo shoots, and green onions.



1. Soupe miso / 1. Miso Soup

CA\$3.75

Delicate broth with miso paste, silken tofu, and green onions.



2. Soupe wonton / 2. Wonton Soup

CA\$3.95

Delicate wontons filled with seasoned pork, floating in a clear broth with sliced green onions.

Salade / Salad



8. SALADE DU CHEF/CHEF SALAD

CA\$6.95

Fresh greens topped with crab sticks, avocado slices, and a creamy dressing.



7. Salade d'algues / 7. Seaweed Salad

CA\$5.50

Fresh seaweed mixed with sesame seeds and a light dressing.

Apéritif / Appetizer



19. Edamame

CA\$7.95

Tender young soybeans in their pods, lightly salted for a simple and healthy appetizer.



20. Pop-corn au poulet / 20. Chicken Popcorn

CA\$9.95

Crispy, bite-sized chicken pieces seasoned with Japanese spices, served with a side of fresh parsley and a carved radish.



15. Pétoncle frit (6 morceaux) / 15. Fried Scallop

CA\$8.95

Golden-brown fried scallops, served with a dollop of creamy sauce, accompanied by a decorative radish and fresh parsley.



13. Ailes de poulet (4 morceaux) / 13. Chicken Wings (4 Pieces)

CA\$8.95

Crispy chicken wings seasoned with herbs, served with shredded carrots, lemon slices, and a side of translucent noodles.



14. Ravioli beurre d' arachide (4 morceaux) / 14. Peanut Butter Dumpling (4 Pieces)

CA\$8.95

Delicate dumplings filled with a savory peanut butter mixture, garnished with sesame seeds and chopped green onions. Four pieces per serving.



18. Fromage à la crème frit (8 morceaux) / 18. Fried Won Ton With Cream Cheese

CA\$8.95

Crispy fried wontons filled with creamy cheese, served with shredded carrots, a lemon wedge, and a side of clear noodles.



21. Frites / 21. French Fries

CA\$6.50

Crispy, golden French fries garnished with a sprig of fresh parsley and accompanied by a carved radish.



11. Rouleaux impériaux (4 morceaux) / 11. Imperial Roll (4 Pieces)

CA\$6.95

Crispy spring rolls filled with seasoned vegetables, served with fresh shredded carrots and daikon radish.

Menu Sushi Hin



12. Ravioli frit (4 morceaux) / 12. Fried Dumpling (4 Pieces)

CA\$6.95

Crispy fried dumplings filled with savory ingredients, served with a garnish of fresh parsley and a decorative radish. Four pieces per serving.

Tempura



31. Végétarien tempura basket (12 morceaux) / 31. Vegetarian Tempura Basket (12 Pieces)

CA\$16.95

Patate douce (2 mcx), tempura courgettes (2 mcx), citrouille tempura (2 mcx), taro tempura (2 mcx), aubergine tempura (2 mcx) et champignons tempura 2 mcx). / Sweet potato (2 pcs), zucchini tempura (2 pcs), pumpkin tempura (2 pcs), taro tempura (2 pcs), eggplant tempura (2 pcs) and mushroom tempura (2 pcs).



26. Crevette tempura (6 morceaux) / 26. Shrimp Tempura (6 Pieces)

CA\$9.95

Crispy battered shrimp served with cucumber slices, parsley, and a carved radish. Six pieces.



29. Rondelles d'oignon (6 morceaux) / 29. Onion Rings Tempura (6 Pieces)

CA\$7.95

Lightly battered and crispy onion rings, served with a garnish of fresh cucumber, radish, and parsley.

Teriyaki Combo



42. Saumon teriyaki / 42. Salmon Teriyaki

CA\$18.95

Salmon teriyaki served with choice of miso, wonton, or hot and sour soup.



40. Bouf teriyaki / 40. Beef Teriyaki

CA\$18.95

Beef Teriyaki Combo: Juicy beef in teriyaki sauce. Options include Miso soup, Wonton soup, or Hot and Sour soup.



41. Poulet teriyaki / 41. Chicken Teriyaki

CA\$18.95

Chicken in teriyaki sauce. Choose from miso, wonton, or hot and sour soup.

Sushi Pizza



61. Pizza avocat / 61. Avocado Pizza

CA\$7.95

Deep-fried sushi rice topped with sliced avocado, typically complemented by a drizzle of mayonnaise and a sprinkle of green onions.

Menu Sushi Hin



60. Pizza la chair de crabe d' imitation / 60. Imitation Crab Meat Pizza **CA\$7.95**

Crispy rice base topped with shredded imitation crab meat, drizzled with savory sauces, and garnished with fresh herbs.



59. Pizza saumon / 59. Salmon Pizza **CA\$7.95**

Crispy rice base topped with fresh salmon, drizzled with creamy mayo and soy-based sauce, garnished with parsley and a carved radish.

Brochettes et grillade / Skewers and Grill



67. Brochette de poulet / 67. Chicken Skewers **CA\$7.50**

Chicken skewers, marinated and grilled, often served with a dipping sauce.



68. Brochette de bouf / 68. Beef Skewers **CA\$7.95**

Grilled beef skewers, typically seasoned with a blend of spices and teriyaki sauce.



66. Brochette d' agneau / 66. Lamb Skewers **CA\$9.95**

Grilled lamb skewers, typically marinated with a blend of Japanese spices and sauces, offering a savory taste.



65. Brochette de crevettes / 65. Shrimps Skewers **CA\$9.25**

Grilled shrimp skewers served on a bed of fresh lettuce, garnished with lemon slices and a decorative radish flower.

Maki



114. Volcano **CA\$11.95**

Concombre, imitation crabe, saumon, tempura et mayo épicée. / Cucumber, imitation crab, salmon, tempura and spicy mayo.



104. Saumon flambé / 104. Torched Saumon **CA\$11.95**

Concombre, avocat, l' imitation de crabe, omelette, fromage et saumon. / Cucumber, avocado, imitation crab stick, omelette, cheese and salmon.

Menu Sushi Hin



102. Dynamite (crevette tempura) / 102. Dynamite (Shrimp Tempura) CA\$11.95

Crevettes frites, imitation crabe et concombre. / Fried shrimp, imitation crab and cucumber.



111. Oil de dragon / 111. Dragon's Eye CA\$11.95

Saumon, carotte, oignon vert et poivre noir. / Salmon, carrot, green onion and black pepper.



109. Rouleau Tokyo / 109. Tokyo Roll CA\$11.95

Concombre, avocat, bâton de crabe et fromage. / Cucumber, avocado, crab stick and cheese.



120. Sushi Hin CA\$11.95

Avocat, mayo, saumon, fraise, oufs de poisson rouge, bâtonnet de crabe et tempura. / Avocado, mayo, salmon, strawberry, red fish roe, crab stick and tempura.



113. Rouleau dragon orange / 113. Orange Dragon Roll CA\$11.95

Concombre, avocat et l' imitation de crabe. / Cucumber, avocado and imitation crab stick.



106. Kamikaze CA\$11.95

L' imitation de crabe, concombre, avocat, saumon et tempura. / Imitation crab stick, cucumber, avocado, salmon and tempura.



107. Philadelphie / 107. Philadelphia CA\$11.95

Concombre, avocat, fromage et saumon fumé. / Cucumber, avocado, cheese and smoked salmon.



115. Dragon CA\$11.95

Concombre, avocat, l'imitation de crabe et omelette. / Cucumber, avocado, imitation crab stick and omelette.



110. Rouleau aux fruits / 110. Mixed Fruits CA\$11.95

Feuille de riz, fraise, mangue, avocat, sauce chocolat oufs de poisson rouge et noir. / Rice paper, strawberry, mango, avocado, chocolate sauce, red and black fish roe.

Menu Sushi Hin



98. Montréalais / 98. Montrealer

CA\$11.95

Avocat, imitation crabe, concombre, saumon, thon et épicé. / Avocado, imitation crab, cucumber, salmon, tuna and spicy.



99. Californie / 99. California

CA\$11.95

L'oufs de poisson, concombre, imitation crabe, avocat et omelette. / Fish roe, cucumber, imitation crab, avocado and omelette.

Sashimi



80. Bouf tataki / 80. Beef Tataki

CA\$6.99

Thinly sliced seared beef with a garnish of green onions and lemon slices, served atop shredded daikon radish.



76. Poisson d'huile sashimi / 76. Oil Fish Sashimi

CA\$6.99

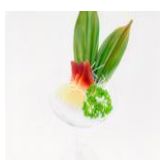
Delicate slices of oil fish sashimi, garnished with fresh lemon wedges and parsley.



78. Pieuvre sashimi / 78. Octopus Sashimi

CA\$6.50

Thinly sliced octopus arranged on fresh lettuce, accompanied by lemon wedges and a decorative radish.



79. Mactre sashimi / 79. Surf Clam Sashimi

CA\$6.50

Tender slices of surf clam sashimi, garnished with fresh parsley, lemon slices, and green leaves.



81. Thon sashimi / 81. Tuna Sashimi

CA\$7.50

Thinly sliced raw tuna, typically accompanied by soy sauce, wasabi, and a garnish of pink ginger.



77. Omelette

CA\$5.00

Tender slices of omelette accompanied by fresh lemon wedges and a garnish of parsley.

Menu Sushi Hin



74. Saumon sashimi / 74. Salmon Sashimi

CA\$6.99

Slices of fresh salmon served with lemon wedges and a garnish of parsley.



75. Goberge sashimi / 75. Imitation Crab Sashimi

CA\$5.50

Thinly sliced imitation crab served with fresh lemon wedges and a garnish of parsley.

Nigiri



87. Saumon / 87. Salmon

CA\$5.95

Sliced salmon atop seasoned rice, garnished with a decorative radish carving.



90. Saumon rose / 90. Rose Salmon

CA\$5.50

Thinly sliced salmon wrapped around vinegared rice, topped with vibrant orange fish roe.



91. Saumon épicé / 91. Spicy Salmon

CA\$5.50

Fresh salmon cubes seasoned with a spicy blend, atop vinegared rice and wrapped in seaweed.



88. Crevette / 88. Shrimp

CA\$5.50

Delicate shrimp nigiri with tender shrimp slices atop seasoned sushi rice.



89. Sous-marin au caviar / 89. Submarine Caviar

CA\$5.50

Delicate sushi rice topped with fresh crab sticks, thinly sliced cucumber, and a touch of caviar, wrapped in seaweed.



92. Pieuvre / 92. Octopus

CA\$5.55

Tender octopus slices atop seasoned sushi rice, wrapped with a strip of seaweed, garnished with fresh parsley and a lemon wedge.

Menu Sushi Hin



93. Omelette

Sweet omelette slices atop seasoned rice, wrapped with seaweed.

CA\$5.00



94. Tofu Nigiri

Thinly sliced tofu on vinegared rice, topped with a strip of seaweed.

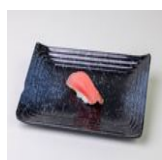
CA\$4.50



85. Anguille / 85. Eel

Tender slices of eel atop vinegared rice, wrapped with a strip of seaweed.

CA\$5.95



86. Thon / 86. Tuna

Hand-pressed sushi rice topped with a slice of fresh tuna.

CA\$5.95

Hosomaki



121. Avocat / 121. Avocado

Fresh avocado wrapped in seasoned sushi rice and nori, garnished with sesame seeds. Served with lemon slices and a radish garnish.

CA\$5.95



124. Crevette / 124. Shrimps

Crevette tempura, graines de sésame et concombre. / Shrimp tempura, sesame seeds and cucumber.

CA\$5.95



127. Bouf grillé / 127. Grilled Beef

Thinly sliced grilled beef, wrapped in seasoned rice and seaweed, accompanied by fresh cucumber.

CA\$5.95



122. Concombre / 122. Cucumber

Thinly rolled sushi with fresh cucumber wrapped in seaweed and rice.

CA\$5.95

Menu Sushi Hin

129. Goberge croustillant épicé / 129. Spicy Crispy Crab

CA\$5.95

Goberge, cucumber, crispy tempura flakes, and spicy mayo, wrapped in seaweed and rice.



125. Mangue saumon / 125. Mango Salmon

CA\$5.95

Fresh salmon and sweet mango wrapped in seasoned rice and nori, garnished with sesame seeds.



123. Omelette

CA\$5.95

Thin seaweed rolls filled with seasoned omelette, wrapped in sushi rice.



126. Poulet grillé / 126. Grilled Chicken

CA\$5.95

Tender grilled chicken wrapped in sushi rice and seaweed, garnished with sesame seeds and accompanied by fresh vegetables.



128. Anguille BBQ et avocat / 128. BBQ Eel and Avocado

CA\$5.95

Tender BBQ eel paired with creamy avocado, rolled in seasoned sushi rice and sprinkled with sesame seeds.



120. Saumon / 120. Salmon

CA\$5.95

Fresh salmon wrapped in seaweed and rice, garnished with parsley and strawberries.



119. Thon / 119. Tuna

CA\$5.95

Thinly sliced tuna, tightly rolled with sushi rice and nori.

Sushi au cornets / Hand Rolled Sushi



136. Kamikaze

CA\$5.50

Concombre, imitation crabe, saumon and tempura. / Cucumber, imitation crab, salmon and tempura.

Menu Sushi Hin



138. Concombre / 138. Cucumber

CA\$5.00

Crisp cucumber wrapped in seasoned seaweed with sushi rice, garnished with fresh greens.



137. Avocat / 137. Avocado

CA\$5.00

Sliced avocado wrapped in seaweed with sushi rice, garnished with fresh lettuce.



135. Crevette tempura / 135. Shrimp Tempura

CA\$5.50

Tempura concombre et crevette. / Cucumber and shrimp tempura.

134. Saumon épicée / 134. Spicy Salmon

CA\$5.50

Saumon et mayo épicée. / Salmon and spicy mayo.

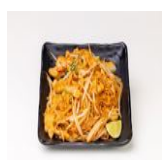


133. Californie / 133. California

CA\$5.00

Imitation crabe, concombre, avocat et masago. / Imitation crab, cucumber, avocado and masago.

Riz et nouilles / Rice and Noodles



175. Pad thaï au poulet / 175. Chicken Pad Thai

CA\$15.95

Rice noodles stir-fried with chicken, eggs, bean sprouts, and scallions, typically includes a tamarind-based sauce and garnished with crushed peanuts.



176. Pad thaï au crevette / 176. Shrimp Pad Thai

CA\$16.95

Rice noodles stir-fried with shrimp, eggs, bean sprouts, and scallions, typically includes tofu and topped with crushed peanuts.



181. Riz frit aux fruits de mer / 181. Seafood Fried Rice

CA\$16.95

Stir-fried rice with a mix of seafood, typically includes egg and a variety of vegetables.

Menu Sushi Hin



179. Riz frit au poulet / Chicken Fried Rice

CA\$15.95

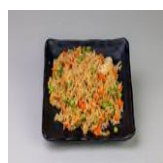
Chicken pieces stir-fried with rice, typically includes eggs, onions, and a mix of vegetables.



177. Pad thaï au végétarien / Vegetarian Pad Thai

CA\$15.55

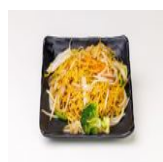
Flat rice noodles stir-fried with a variety of vegetables, typically includes egg, bean sprouts, and garnished with crushed peanuts, served with a tamarind-based sauce.



180. Riz frit au légumes / 180. Vegetable Fried Rice

CA\$15.25

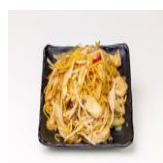
Japanese-style fried rice with a medley of mixed vegetables, typically sautéed together.



174. Nouilles croustillantes végétarien / 174. Vegetarian Crispy Noodles

CA\$15.25

Crispy noodles topped with a medley of sautéed vegetables.



173. Nouilles croustillantes poulet / 173. Chicken Crispy Noodles

CA\$15.75

Crispy noodles topped with tender chicken pieces, typically includes a mix of vegetables.

Cuisine / Kitchen



165. Bouf et brocoli / 165. Beef with Broccoli

CA\$17.95

Tender beef slices with broccoli, carrots, and a savory sauce.



166. Crevette sel et poivre / 166. Salt and Pepper Shrimps

CA\$19.95

Shrimps seasoned with salt and pepper, typically includes a blend of spices to enhance the natural flavors of the shrimp.



158. Bouf à l' orange / 158. Orange Beef

CA\$16.95

Tender beef strips glazed in a tangy orange sauce, garnished with fresh orange zest, served with a side of crisp vegetables and a strawberry.

Menu Sushi Hin



159. Poulet ananas / 159. Pineapple Chicken

CA\$16.95

Chicken sautéed with chunks of pineapple, typically includes bell peppers and onions, served in a sweet and tangy sauce.



160. Poulet sauce au citron / 160. Lemon Chicken

CA\$16.95

Tender chicken pieces with a zesty lemon sauce, garnished with lemon slices, green beans, and fresh parsley.



161. Crevette széchunaise (12 morceaux) / 161. Szechuan Shrimps (12 pieces)

CA\$16.95

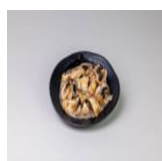
Tender shrimp in a spicy Szechuan sauce, garnished with fresh parsley and accompanied by shredded daikon radish. 12 pieces.



162. Légume sautés / 162. Stir Fried Vegetable

CA\$15.25

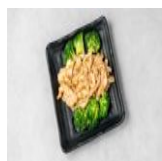
Stir-fried vegetables typically include a medley of broccoli, carrots, mushrooms, and cabbage, seasoned with soy sauce and garlic.



92. Champignons à l'ail / 92. Garlic Mushroom

CA\$14.95

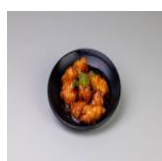
Assorted mushrooms sautéed with garlic, typically served in a light, savory sauce.



164. Poulet au beurre d'arachide / 164. Peanut Butter Chicken

CA\$16.95

Tender chicken strips coated in a rich peanut butter sauce, garnished with sesame seeds and served with steamed broccoli.



156. Poulet général tao / 156. General Tao Chicken

CA\$16.95

Crispy chicken pieces in a tangy, sweet sauce, served with steamed white rice and garnished with fresh parsley. Accompanied by two spring rolls and a side of hot and sour soup.



157. Boeuf aux sésames / 157. Sesame Beef

CA\$16.95

Tender beef strips glazed in a savory sesame sauce, garnished with toasted sesame seeds and accompanied by a side of delicate rice noodles and fresh parsley.

Desserts



187. Petit pain frit (4 morceaux) / 187. Fried Bun (4 Pieces)

CA\$5.95

Golden fried buns, crispy on the outside and soft inside, served in a set of four pieces.



188. Riz vapeur / 188. Steamed Rice

CA\$2.75

Steamed Japanese rice, served as a simple and subtly sweet base, often complemented by various toppings.

Boissons gazeuses / Soft Drinks



191. Coca-Cola diète / 191. Diet Coca-Cola

CA\$3.25

A can of Diet Coca-Cola, offering a crisp cola taste without the calories.



193. Nestea

CA\$3.75

Natural lemon-flavored iced tea.



194. Perrier

CA\$3.95

Sparkling mineral water, often served in a glass bottle, originating from France.



192. Soda au gingembre / 192. Ginger Ale

CA\$3.25

A carbonated soft drink infused with a distinct ginger flavor.



189. Coca-Cola

CA\$3.25

A carbonated beverage known for its classic cola taste, often served as a refreshing drink.



190. 7 Up

CA\$3.25

A lemon-lime flavored carbonated soft drink, offering a crisp and refreshing taste.

Menu Sushi Hin

Extra



197. Wasabi

CA\$1.00

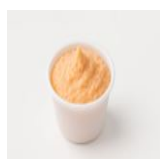
A traditional Japanese condiment known for its sharp, pungent flavor, typically served with sushi to enhance its taste.



196. Sauce soya / 196. Soya Sauce

CA\$1.00

Traditional soy sauce, typically includes fermented soybeans, wheat, and salt, offering a salty and umami flavor enhancement to dishes.



195. Mayo épicé / 195. Spicy Mayo

CA\$1.00

A creamy blend of mayonnaise and spices, offering a tangy and spicy flavor profile suitable for enhancing a variety of dishes.

Sushi Combo



H4. (52 morceaux) / H4. (52 Pieces)

CA\$58.95

Sashimi 10: saumon 4, tilapia 3, poisson de l'huile 3, nigiri 12 : saumon 6, mactre 2, crevettes 2, poisson de l'huile 2, maki 30: Californie 6, kamikaze 6, saumon fumé 6, dragon 6 et volcano. 6. / Sashimi 10: salmon 4, tilapia 3, oil fish 3, nigiri 12: salmon 6, surf clam 2, shrimp 2, oil fish 2, maki 30: California 6, kamikaze 6, smoked salmon 6, dragon 6 and volcano 6.



H6. (102 morceaux) / H6. (102 Pieces)

CA\$106.95

Nigiri 30: saumon 6, tilapia 6, crevettes 6, imitation crabe 26 anguilles 6, sashimi 32: saumon 8, tilapia 6, mactre 6, anguilles 6, poisson de l'huile 6, maki 40: Californie 8, saumon épicé 8, kamikaze 8, dragon 8 et l'arc en ciel 8. / Nigiri 18: salmon 6, tilapia 6, shrimp 6, imitation crab 6, eel 6, sashimi 32: salmon 8, tilapia 6, surf clam 6, eel 6, oil fish 6, maki 40: California 8, spicy salmon 8, kamikaze 8, dragon 8 and rainbow 8.



H3. (42 morceaux) / H3. (42 Pieces)

CA\$48.95

Californie 6, kamikaze 6, saumon épicé 6, dragon 6, l'arc en ciel 6, l'oil de dragon 6 et rouleaux de saumon 6. / California 6, kamikaze 6, spicy salmon 6, dragon 6, rainbow 6, dragon's eye 6 and salmon rolls 6.



H5 (60 morceaux) / H5. (60 Pieces)

CA\$66.95

Avocat 6, saumon épicé 6, crevettes tempura 6, volcano 6, Californie 6, kamikaze 6, dynamite 6, Tokyo 6, saumon fumé 6 et oil de dragon 6. / Avocado 6, spicy salmon 6, tempura shrimp 6, volcano. 6, California 6, kamikaze 6, dynamite 6, Tokyo 6, smoked salmon 6 and dragon's eye 6.



H1 (20 morceaux) / H1. (20 Pieces)

CA\$25.95

Maki: Californie 4, kamikaze 4, hosomaki: saumon 6 et nigiri: saumon 6. / Maki: California 4, kamikaze 4, hosomaki: salmon 6 and nigiri: salmon 6.

Menu Sushi Hin



H2 (30 morceaux) /H2 . (30 Pieces)

CA\$36.95

Californie 6, kamikaze 6, saumon épicé 6, dragon 6 et l'arc en ciel 6. / California 6, kamikaze 6, spicy salmon 6, dragon 6 and rainbow 6.
