



Menu

Vida Sushi (Fleury/Bruxelle)

3705 Rue Fleury E, Montréal-nord, QC H1H 2S8, Canada | (514) 379-1234

Most Ordered



Combo D - 16 mcx / Combo D - 16 Pcs

CA\$11.95

A selection of 16 sushi pieces featuring salmon nigiri, shrimp nigiri, avocado rolls, and rolls with salmon, tuna, and avocado, accompanied by pickled ginger and wasabi.



A04. Assiette assortie 16 mcx / A04. Assorted Plate 16 Pcs

CA\$13.45

A selection of 16 pieces featuring sushi rolls with avocado, cucumber, and fish, accompanied by soy sauce, wasabi, and pickled ginger.



A07. Assiette assortie 36 mcx / A07. assorted Plate 36 Pcs

CA\$36.95

A variety of sushi rolls and nigiri, featuring fresh fish, avocado, cucumber, and rice, complemented by soy sauce and wasabi.



A06. Assiette 28 mcx / A06. Assortie 28 Pcs

CA\$26.95

A selection of 28 assorted sushi rolls featuring fresh fish, avocado, cucumber, and crab, accompanied by wasabi, ginger, and dipping sauce.



P9. Bol de poké aux crevettes tempura / P9. Shrimps tempura Poke Bowl

CA\$12.95

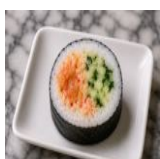
Crispy tempura shrimp atop rice, with avocado, seaweed, cucumber, and bell peppers, drizzled with a creamy sauce.



A08. Assiette assortie 46 mcx / A08. Assorted Plate 46 Pcs

CA\$49.95

An assortment of 46 sushi pieces featuring rolled sushi with avocado, cucumber, and fish, garnished with pickled ginger and wasabi.



47. Saumon épice futomaki / 47. Spicy Salmon Futomaki

CA\$7.95

Spicy salmon, cucumber, and greens wrapped in rice and seaweed.

Menu Vida Sushi (Fleury/Bruxelle)



30. Maki côte ouest / 30. West Coast Maki

CA\$7.95

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

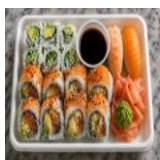
Combo E - 20 mcx / Combo E - 20 Pcs

CA\$17.45

87. Yeux de dragon / 87. Dragon Eyes

CA\$14.95

Midi-express / Lunch Express



Combo D - 16 mcx / Combo D - 16 Pcs

CA\$11.95

A selection of 16 sushi pieces featuring salmon nigiri, shrimp nigiri, avocado rolls, and rolls with salmon, tuna, and avocado, accompanied by pickled ginger and wasabi.

Combo E - 20 mcx / Combo E - 20 Pcs

CA\$17.45

Combo B - 12 mcx / Combo B - 12 Pcs

CA\$9.95

Combo C - 14 mcx / Combo C - 14 Pcs

CA\$11.95



Thé au lait à bulles / Milk Bubble Tea

CA\$5.95

Milk bubble tea with choice of lychee or mango jelly.

Menu Vida Sushi (Fleury/Bruxelle)

108. Combo Poulet General Tao (8 mcx) / 108. Chicken General Tao Combo (8 Pcs) ~~CA\$19.95~~

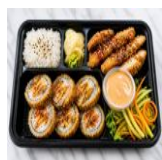
Combo A - 11 mcx / Combo A - 11 Pcs

CA\$7.95

Combo A - Végé 11 mcx / Combo A - Veggie 11 Pcs

CA\$7.95

Vida Bento



Bento croustillant / Crispy Bento

CA\$26.95

Crispy breaded rolls filled with rice and vegetables, served with sliced breaded cutlets, sesame seeds, pickled vegetables, wasabi, and a creamy dipping sauce.



Bento poulet et crevettes / Chicken & Shrimps Bento

CA\$15.95

Crispy chicken and shrimp drizzled with sauce, accompanied by sushi rolls, steamed rice, a dumpling, and julienned vegetables.



Bento saumon grillé / Grilled Salmon Bento

CA\$16.95

Grilled salmon glazed with teriyaki sauce on rice, accompanied by sushi rolls, mixed salad, dumpling, and pickled ginger.



Bento anguille / Eel Bento

CA\$17.45

Grilled eel glazed with a savory sauce, served over rice, accompanied by avocado sushi rolls, pickled ginger, a spring roll, a dumpling, and seasoned seaweed salad.



Bento végété / Veggie Bento

CA\$14.95

Grilled patties with teriyaki glaze on rice, accompanied by cucumber rolls, vegetable sticks, a spring roll, and pickled ginger with wasabi.

Menu Vida Sushi (Fleury/Bruxelle)



Bento poulet general tao / General Tao Chicken Bento

CA\$15.95

General Tso's chicken bento. Choice of sashimis or nigiris.

Smoothies



Smoothie à la mangue / Mango Smoothie

CA\$6.95

Creamy blend of ripe mangoes, offering a refreshing and fruity experience.

Smoothie à la mangue et banane / Mango and Banana Smoothie

CA\$6.95

Smoothie à la banane / Banana Smoothie

CA\$6.95



Smoothie à la mangue et ananas / Mango and Pineapple Smoothie

CA\$6.95

A blend of sweet mango and tangy pineapple, creating a refreshing and fruity smoothie.



Smoothie à la fraise / Strawberry Smoothie

CA\$6.95

Creamy blend of strawberries, offering a refreshing taste with a smooth texture.

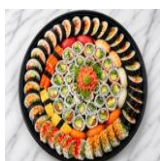


Smoothie à l'avocat / Avocado Smoothie

CA\$6.95

Creamy blend of ripe avocado, offering a smooth and rich texture, perfect for a refreshing treat.

Assiettes assorties / Assorted Platters



A10. Assiette assortie 80 mcx / A10. Assorted Plate 80 Pcs

CA\$77.95

A variety of sushi rolls and nigiri, featuring fresh fish, vegetables, and seasoned rice, artfully arranged for diverse flavors and textures in 80 pieces.

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A08. Assiette assortie 46 mcx / A08. Assorted Plate 46 Pcs

CA\$49.95

An assortment of 46 sushi pieces featuring rolled sushi with avocado, cucumber, and fish, garnished with pickled ginger and wasabi.



A09. Assiette assortie 54 mcx / A09. Assorted plate 54 Pcs

CA\$60.95

A variety of 54 sushi pieces featuring rolls with avocado, cucumber, and fish, accented with wasabi and pickled ginger.



A11. Assiette assortie 88 mcx / A11. Assorted Plate 88 Pcs

CA\$88.95

A variety of sushi rolls, including salmon, tuna, and avocado, arranged with nigiri and garnished with wasabi and ginger. Includes dipping sauces. 88 pieces total.



A07. Assiette assortie 36 mcx / A07. assorted Plate 36 Pcs

CA\$36.95

A variety of sushi rolls and nigiri, featuring fresh fish, avocado, cucumber, and rice, complemented by soy sauce and wasabi.



A06. Assiette 28 mcx / A06. Assortie 28 Pcs

CA\$26.95

A selection of 28 assorted sushi rolls featuring fresh fish, avocado, cucumber, and crab, accompanied by wasabi, ginger, and dipping sauce.



A04. Assiette assortie 16 mcx / A04. Assorted Plate 16 Pcs

CA\$13.45

A selection of 16 pieces featuring sushi rolls with avocado, cucumber, and fish, accompanied by soy sauce, wasabi, and pickled ginger.



A05. Assiette assortie 20 mcx / A05. Assorted Plate 20 Pcs

CA\$17.95

A selection of 20 sushi pieces featuring avocado, cucumber, crab, and fish, accompanied by wasabi, pickled ginger, and soy sauce.



108-Combo Poulet General Tao (8 mcx) / 108-Chicken General Tao Combo (8 pcs)

CA\$19.95

Crispy chicken pieces coated in a tangy sauce with red bell peppers and pineapple, served alongside a portion of rice and a side of shredded carrot and cabbage salad.



A12. Assiette assortie 100 mcx / A12. Assorted Plate 100 Pcs

CA\$99.95

An assortment of 100 pieces featuring sushi rolls, nigiri with various fish, and tamago.

Menu Vida Sushi (Fleury/Bruxelle)



A03. Assiette assortie 14 mcx / A03. Assorted Plate 14 Pcs

CA\$12.45

A variety of sushi rolls and nigiri, featuring fresh fish, cucumber, and avocado, accompanied by wasabi and pickled ginger.



A01. Assiette assortie 11 mcx / A01. Assorted Plate 11 Pcs

CA\$8.45

Assorted sushi rolls with fresh lettuce, cucumber, and carrot wrapped in rice and seaweed, totaling 11 pieces.



A02. Assiette assortie 12 mcx / A02. Assorted Plate 12 Pcs

CA\$10.45

An assortment of 12 sushi rolls featuring fresh vegetables, avocado, and a variety of fillings, served with soy sauce, pickled ginger, and wasabi.

Soupe et salades / Soups and Salads



110. Boulettes frites (6) / 110. Fried dumplings (6)

CA\$5.45

Crispy fried dumplings filled with savory ingredients, topped with sesame seeds and green onions. Includes six pieces.



105A. Poulet pané / 105A. Tempura Chicken

CA\$7.45

Crispy tempura-battered chicken strips served with a side of creamy dipping sauce.



103-Wonton frit (6mcx) / 103. Fried Wonton (6Pcs)

CA\$4.45

Crispy wontons filled with savory ingredients, topped with a drizzle of sauce, garnished with sesame seeds and chopped green onions. Six pieces per serving.



104A. Rouleaux impériaux végété / 104A. Vegetable Imperial Rolls

CA\$3.45

Crispy vegetable rolls filled with a savory blend of seasoned vegetables, served atop fresh lettuce.

109. Patate douce frite (4mcx) / 109. Fried Sweet Potato (4 Pieces)

CA\$5.45

Menu Vida Sushi (Fleury/Bruxelle)



104. Rouleaux impériaux / 104. Imperial Rolls

CA\$4.45

Crispy rolls filled with savory ingredients, served on a bed of fresh lettuce with a side of dipping sauce.



97. Soupe miso fruits de mer / 97. Seafood Miso Soup

CA\$4.45

A savory broth with shrimp, mushrooms, tofu, and seaweed, enhanced by the umami of miso.



99. Salade wakamé / 99. Wakame Salad

CA\$5.45

Tender wakame seaweed mixed with sesame seeds, offering a subtle oceanic flavor and a hint of nuttiness.



100A. Salade de calmars / 100A. Calamari Salad

CA\$6.45

Tender calamari mixed with fresh greens, julienned carrots, and vibrant herbs, creating a refreshing salad.



101. Salade gozen / 101. Gozen Salad

CA\$11.95

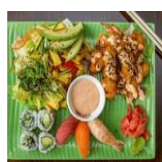
Mixed greens with assorted vegetables, served alongside grilled chicken and sushi rolls filled with cucumber and avocado. Accompanied by pickled ginger and wasabi.

105. Crevettes tempura / 105. Tempura Shrimp

CA\$7.45

107. Poulet Général Tao (6 mcx) / 107. Chicken General Tao (6 pcs)

CA\$7.45



102. Salade bento / 102. Bento Salad

CA\$14.95

Crispy shrimp, fresh avocado, mixed greens, mango, sushi rolls, and sashimi, served with a side of creamy dipping sauce and pickled ginger.



108. Combo poulet general tao (8 mcx) / 108. Chicken General Tao Combo (8 pcs)

CA\$19.95

Crispy chicken pieces glazed in a sweet and tangy sauce, accompanied by red bell peppers, pineapple chunks, and a side of white rice.

Menu Vida Sushi (Fleury/Bruxelle)

98. Salade verte / 98. Green Salad

CA\$4.45

100. Salade du chef au saumon et thon / 100. Salmon & Tuna chef's Salad

CA\$9.95



96. Soupe miso végété / 96. Veggie Miso Soup

Silken tofu, seaweed, and thinly sliced carrots in a savory miso broth.

CA\$3.45



95. Soupe wonton / 95. Wonton Soup

Delicate wontons filled with seasoned meat, floating in a clear broth, garnished with sliced green onions and crispy shallots.

CA\$4.45

Nigiris



3. Ebi Nigiri

CA\$2.45



4. Maguro nigiri

CA\$2.95

7. Goberge Nigiri










CA\$2.45



14. Nigiri de tempura de crevettes / 14. Shrimp Tempura Nigiri

CA\$3.45

Menu Vida Sushi (Fleury/Bruxelle)

	5.Unagi Nigiri	CA\$3.75
	6. Tamago Nigiri	CA\$2.45
	8. Tobiko Nigiri	CA\$3.45
	9. Masago Nigiri	CA\$3.45
	10-Syake Tempura Nigiri	CA\$3.45
	11-Maguro Tempura Nigiri	CA\$3.45
	12-Hotategai Tempura Nigiri	CA\$3.45
	13. Crabe tempura nigiri / 13. Tempura Crab Nigiri	CA\$3.45
	14A. Poulet tempura / 14A. Tempura Chicken	CA\$3.45

Menu Vida Sushi (Fleury/Bruxelle)



2. Syake Nigiri

CA\$2.75



1-Kunsei Syake Nigiri

CA\$2.95

Sashimis

1. Kunsei Syake Sashimi

CA\$2.95

4. Maguro Sashimi

CA\$2.95

Slices of fresh tuna served raw, highlighting its natural texture and flavor.

5. Unagi Sashimi

CA\$3.75

6. Tamago sashimi

CA\$2.45

7. Goberge Sashimi

CA\$2.45



8. Tobiko Sashimi

Bright orange fish roe wrapped in a seaweed sheet.

CA\$3.45

Menu Vida Sushi (Fleury/Bruxelle)



9. Masago Sashimi

Delicate masago roe wrapped in seaweed, offering a subtle taste of the sea.

CA\$3.45



10. Syake Tempura Sashimi

Crispy salmon tempura wrapped in seaweed, served as a sashimi-style dish.

CA\$3.45



11. Maguro Tempura Sashimi

Crispy tuna tempura wrapped in seaweed, offering a fusion of textures and flavors.

CA\$3.45



12. Hotategai Tempura Sashimi

Delicate scallop tempura wrapped in seaweed, offering a fusion of crispy texture and fresh seafood flavor.

CA\$3.45

13. Crabe tempura sashimi / 13. Tempura Crab Sashimi

CA\$3.45



14. Crevettes tempura sashimi / 14. Tempura Shrimp Sashimi

Tempura shrimp wrapped in seaweed, highlighting the fusion of crispy textures and delicate flavors typical of sashimi.

CA\$3.45



14A. Poulet tempura sashimi / 14A. Tempura Chicken Sashimi

Crispy tempura chicken pieces layered with delicate sashimi slices.

CA\$3.45

2.Syake Sashimi

Thinly sliced salmon atop a bed of rice, showcasing a delicate balance of texture and flavor.

CA\$2.75

3. Ebi Sashimi

Delicate shrimp slices served raw, highlighting their natural texture and flavor.

CA\$2.45

Hosomakis



24. Saumon hosomaki / 24. Salmon Hosomaki

CA\$6.25

Thinly rolled sushi featuring fresh salmon wrapped in seasoned rice and seaweed.



26. Hosomaki thon / 26. Tuna Hosomaki

CA\$6.75

Tuna wrapped in seasoned rice, rolled with nori, and coated with a mix of black and white sesame seeds.



28. Hotategai Hosomaki

CA\$6.75

Delicate sea scallops wrapped in seasoned rice and seaweed, creating a simple and refined roll.



17. Hosomaki mangue / 17. Mango Hosomaki

CA\$4.25

Small sushi rolls with mango wrapped in rice and seaweed, topped with sesame seeds.



19. Kanikama Hosomaki

CA\$4.75

Crab stick wrapped in seasoned rice and seaweed, featuring a delicate balance of flavors in a classic sushi roll.



23. Crabe épicé hosomaki / 23. Spicy Crab Hosomaki

CA\$5.75

Delicate rolls of seasoned rice wrapped around spicy crab, sprinkled with sesame seeds.



25. Saumon épicé hosomaki / 25. Spicy Salmon Hosomaki

CA\$6.45

Spicy salmon wrapped in rice and seaweed, topped with a creamy sauce.



27. Thon épicé hosomaki / 27. Spicy Tuna Hosomaki

CA\$6.95

Spicy tuna wrapped in rice and seaweed, topped with a spicy sauce, and garnished with black sesame seeds.

Menu Vida Sushi (Fleury/Bruxelle)



18. Oshinko Hosomaki

Pickled radish wrapped in sushi rice and seaweed, rolled into bite-sized pieces.

CA\$4.25



20. Tamago Hosomaki

Sweet egg omelette wrapped in rice and seaweed, sliced into bite-sized rolls.

CA\$4.75



21. Patate Hosomaki / 21. Potato Hosomaki

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

CA\$4.75



22. Ebi éplicé hosomaki / 22. Spicy Ebi Hosomaki

Shrimp wrapped in rice and seaweed, enhanced with a spicy kick and sprinkled with sesame seeds.

CA\$5.25



29. Hotategai éplicé hosomaki / 29. Spicy Hotategai

Delicate scallop rolls with a spicy kick, wrapped in rice and seaweed, garnished with sesame seeds.

CA\$6.95



16. Hosomaki avocat / 16. Avocado Hosomaki

Creamy avocado wrapped in seasoned rice and seaweed, creating a simple and elegant sushi roll.

CA\$4.25

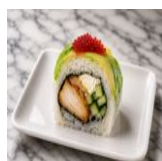


15. Kappa Hosomaki

Thinly rolled sushi with cucumber wrapped in seaweed and rice, garnished with sesame seeds.

CA\$3.95

Makis

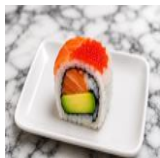


38. Marylin Maki

Grilled chicken, cucumber, and cream cheese wrapped in rice, topped with avocado and red caviar.

CA\$9.25

Menu Vida Sushi (Fleury/Bruxelle)



35. Deux saumons maki / 35. Two Salmon Maki

CA\$7.95

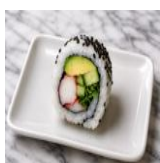
Slices of salmon wrapped with rice and seaweed, topped with salmon roe, featuring avocado for a creamy texture.



37. Showa Maki

CA\$9.25

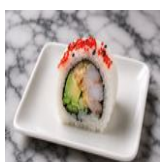
Creamy avocado and fresh salmon wrapped around rice and seaweed, topped with sesame seeds for a delightful texture.



33. Cali L.A. Maki

CA\$6.75

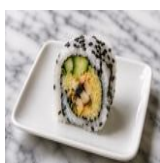
Crab stick, avocado, cucumber, and lettuce wrapped in rice and seaweed, topped with black sesame seeds.



32. Capcode Maki

CA\$7.45

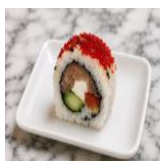
Shrimp and avocado wrapped in rice, topped with red and black fish roe.



34. Una-kyu maki

CA\$8.45

Grilled eel and cucumber rolled with sushi rice and seaweed, topped with black sesame seeds.



36. Aspara Maki

CA\$7.95

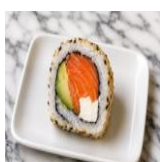
Delicate sushi roll featuring asparagus, cucumber, avocado, and fish, wrapped in rice and topped with vibrant red fish roe.



39. Pétoncle épicé maki / 39. Spicy scallop maki

CA\$8.25

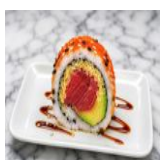
Delicate sushi roll with spicy scallop filling, wrapped in seaweed and rice.



30. Maki côte ouest / 30. West Coast Maki

CA\$7.95

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



31. Mini Kamikaze Maki

CA\$8.45

Fresh tuna and avocado wrapped in sushi rice, topped with vibrant fish roe and drizzled with soy sauce.

Futomakis



47. Saumon épicé futomaki / 47. Spicy Salmon Futomaki

CA\$7.95

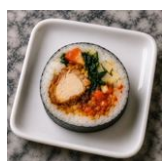
Spicy salmon, cucumber, and greens wrapped in rice and seaweed.



48. Thon épicé futomaki / 48. Spicy Tuna Futomaki

CA\$8.25

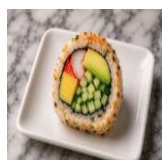
A large sushi roll featuring spicy tuna, avocado, and vibrant vegetables, wrapped in seaweed and rice.



61. Saumon pacifique futomaki / 61. Pacific Salmon Futomaki

CA\$7.95

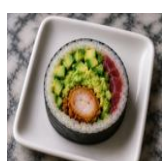
Thick sushi roll featuring Pacific salmon, surrounded by rice, seaweed, and accompanied by vegetables.



43-Futomaki Californie / 43. California Futomaki

CA\$7.65

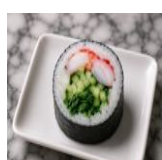
Crab, avocado, cucumber, and mango wrapped in seasoned rice and seaweed, topped with sesame seeds.



56. Ebi Tempura Futomaki

CA\$7.65

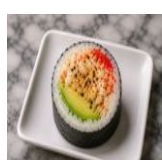
Crispy shrimp wrapped in rice and seaweed, paired with avocado and tuna slices.



44. Boston Futomaki

CA\$7.65

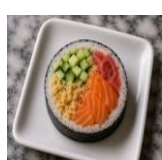
Sushi roll with octopus, cucumber, and seaweed wrapped in seaweed and rice.



46. Crabe des neiges futomaki / 46. Snow Crab Futomaki

CA\$7.65

Snow crab wrapped in seaweed with sushi rice, avocado, and fish roe.



55. Nagano Futomaki

CA\$8.65

A large sushi roll filled with cucumber, tuna, salmon, and tempura flakes, wrapped in seaweed and rice.

Menu Vida Sushi (Fleury/Bruxelle)



58. Futomaki arc-en-ciel / 58. Rainbow Futomaki

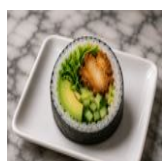
CA\$9.25

A colorful sushi roll featuring tuna, salmon, avocado, cucumber, shrimp, and fish roe, wrapped in seaweed and rice.



60. Pétoncles épicés futomaki / 60. Spicy Scallops Futomaki

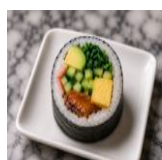
CA\$8.65



42. Végé patate futomaki / 42. Veggie Potato Futomaki

CA\$7.65

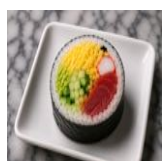
Crispy potato, fresh lettuce, creamy avocado, and diced cucumber wrapped in rice and seaweed.



45-New York Futomaki

CA\$7.95

A sushi roll filled with cucumber, avocado, tamago (Japanese omelette), crab stick, and seaweed, wrapped in rice and nori.



49.Kamikaze Futomaki

CA\$8.65

Thick sushi roll with crab stick, tuna, cucumber, and egg, wrapped in seaweed and sushi rice.



50. Futomaki mexicain / 50. Mexican Futomaki

CA\$8.65

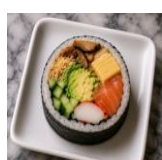
Crisp cucumber, creamy avocado, and savory mushrooms wrapped in rice and seaweed, featuring a vibrant mix of textures and flavors.



51. Rouleau du chef futomaki / 51. Chef Futomaki Roll

CA\$8.45

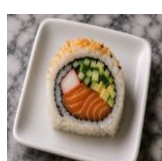
A sushi roll featuring cucumber, avocado, pickled radish, egg, and crab stick, wrapped in seaweed and rice.



53. Florida Futomaki

CA\$8.65

A large sushi roll with fresh salmon, avocado, cucumber, egg, shiitake mushrooms, and crab stick, wrapped in seaweed and rice.



54. Royal Kamikaze Futomaki

CA\$7.95

Salmon, cucumber, and avocado wrapped in seaweed and rice, topped with crunchy tempura flakes.

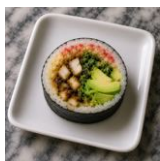
Menu Vida Sushi (Fleury/Bruxelle)



57. Fruits de mer futomaki / 57. Seafood Futomaki

CA\$9.25

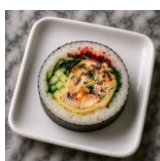
Assorted seafood wrapped in sushi rice and seaweed, featuring cucumber and a vibrant mix of textures.



59. Anguille volante futomaki / 59. Flying Eel Futomaki

CA\$9.45

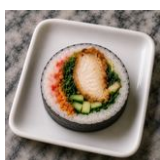
Grilled eel, avocado, and greens wrapped in rice and seaweed.



62. Imperial Futomaki / 62. Imperial Futomaki

CA\$7.45

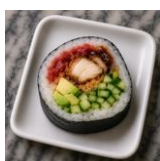
Seaweed-wrapped roll with rice, cucumber, and a center of mixed vegetables and seafood, encased in a thin omelette layer.



63. Mont Fuji Futomaki

CA\$7.65

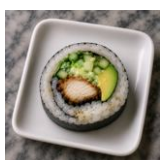
Crispy chicken, cucumber, and mixed greens wrapped in seaweed with rice.



64. Poulet tempura futomaki / 64. Chicken Tempura

CA\$7.65

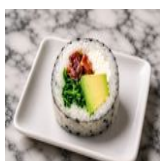
Crisp chicken tempura wrapped with sushi rice, avocado, cucumber, and a hint of sauce, all encased in seaweed.



65. Spider Futomaki

CA\$9.95

Crispy soft-shell crab wrapped with sushi rice, avocado, cucumber, and seaweed.



41. Végé fromage futomaki / 41. Futomaki Veggie Cheese

CA\$7.65

Creamy cheese, fresh avocado, and vibrant greens wrapped in seasoned sushi rice, complemented by a hint of savory flavor.



40. Futomaki aux légumes / 40. Vegetable Futomaki

CA\$7.25

A sushi roll filled with avocado, cucumber, carrot, lettuce, and wrapped in seaweed with sushi rice.

Makis de printemps / Spring rolls

68. Maki de printemps saumon / 68. Spring Salmon Maki CA\$8.45

72. Maki de printemps poulet / 72. Spring Chicken Maki CA\$7.95

69. Maki de printemps thon / 69. Spring Tuna Maki CA\$8.95

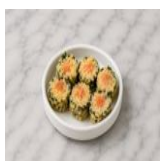
70. Maki de printemps crabe des neiges / 70. Spring Snow Crab Maki CA\$8.45

71. Maki de printemps hawaii / 71. Spring Hawaii Maki CA\$8.45

67. Maki de printemps crevettes / 67. Shrimp Spring Maki CA\$8.45

66. Maki de printemps végété / 66. Veggie Spring Maki CA\$7.95

Tartares



75. Tartare saumon / 75. Salmon Tartar CA\$7.95

Finely chopped salmon mixed with herbs and spices, served in a classic French tartare style.

Menu Vida Sushi (Fleury/Bruxelle)

76. Tartare thon / 76. Tuna Tartar CA\$8.45

77. Tartare Pétoncles et goberge / 77. Scallop and Pollock Tartar CA\$8.45

78. Tartare poulet tempura / 78. Chicken Tempura Tartar CA\$7.95

74. Crabe de neiges et goberge / 74. Snow Crab and Crab Stick CA\$7.45

73. Tartare crevettes et goberge / 73. Shrimp and Pollock CA\$7.45

Makis feuilles de riz / Rice Paper Maki

84. Maki Ysabelle CA\$8.45

85. Maki crabe des neiges / 85. Snow Crab Maki CA\$8.45

81. Maki crevettes frites / 81. Fried Shrimp Maki CA\$7.95

Menu Vida Sushi (Fleury/Bruxelle)

82. Maki saumon fumé / 82. Smoked Salmon Maki **CA\$8.45**

83. Maki crevettes / 83. Shrimps Maki **CA\$7.95**

86. Maki goberge et saumon / 86. Pollock and Salmon Maki **CA\$8.45**

79. Maki saumon frit / 79. Fried Salmon Maki **CA\$8.45**

80. Maki poulet frit / 80. Fried Chicken Maki **CA\$7.95**

Spécialités du chef / Specialties of the Chef

94. Pizza sushi petit / 94. Small Pizza Sushi **CA\$8.95**

91. Soleil / 91. Sun **CA\$9.25**



88. Le king / 88. The King **CA\$9.25**

Crispy sushi roll filled with vibrant vegetables and fish, drizzled with a savory sauce and garnished with colorful toppings.

Menu Vida Sushi (Fleury/Bruxelle)

90. Saumon frit / 90. Fried Salmon

CA\$8.25

92. Vida spécialité / 92. Vida's Speciality

CA\$9.25

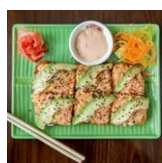
Various fish selections: Salmon, Tuna, or a combination of both.

89. Oméga / 89. Omega

CA\$9.25

87. Yeux de dragon / 87. Dragon Eyes

CA\$14.95



93. Pizza sushi grand / 93. Large Pizza Sushi

CA\$12.95

Sushi pizza topped with avocado slices, sesame seeds, and served with a side of pickled ginger and carrot garnish.

Poke bol / Poke Bowl



P4. Bol de poké aux crevettes / P4. Shrimp Poke Bowl

CA\$12.95

Shrimp, avocado, carrot, and seaweed strips on a bed of greens, topped with sesame seeds and a side of dressing.



P6. Bol de poké au poulet General Tao / P6. General Tao Chicken Poke Bowl

CA\$13.95

Crispy chicken pieces with avocado slices, shredded carrots, and sesame seeds, drizzled with sauce over a bed of greens.



P9. Bol de poké aux crevettes tempura / P9. Shrimps tempura Poke Bowl

CA\$12.95

Crispy tempura shrimp atop rice, with avocado, seaweed, cucumber, and bell peppers, drizzled with a creamy sauce.

Menu Vida Sushi (Fleury/Bruxelle)

P10. Bol de poké aux fruits de mer / P10. Seafood Poke Bowl

CA\$15.95



P3. Bol de poké au poulet / P3. Chicken Poke Bowl

CA\$19.95

Crispy breaded chicken, fresh avocado, shredded carrots, and pickled ginger on a bed of mixed greens.



P5. Bol de poké aux légumes / P5. Vegetables Poke Bowl

CA\$11.95

Crispy breaded topping with fresh avocado, pickled ginger, and shredded carrots, garnished with sesame seeds over a bed of mixed vegetables.



P7. Poke au goberge / P7. Crab Stick Poke

CA\$12.95

Crab sticks with avocado, mixed greens, and spiralized carrots, topped with sesame seeds and a creamy dressing.

P8. Bol de poké au saumon et thon / P8. Salmon & Tuna Poke Bowl

CA\$15.95



P2. Bol de poké au thon / P2. Tuna Poke Bowl

CA\$15.95

Fresh tuna paired with creamy avocado, crisp greens, shredded carrots, and a sprinkle of sesame seeds. Accompanied by a side of soy sauce.



P1. Bol de poké au saumon / P1. Salmon Poke Bowl

CA\$14.95

Cubed salmon with avocado, shredded carrots, pickled ginger, and sesame seeds over greens.

Breuvages / Beverages

Coca-Cola

CA\$1.75



Classic cola beverage with a refreshing, crisp taste.

Menu Vida Sushi (Fleury/Bruxelle)



Crush Orange

Refreshing orange soda with a delightful burst of citrus flavor.

CA\$1.75



Crush soda mousse / Cream Soda Crush

Effervescent cream soda with a sweet and creamy flavor profile.

CA\$1.75



Eau de source / Spring Water

Pure spring water sourced for natural refreshment.

CA\$1.50



7 Up

Crisp, refreshing lemon-lime soda, perfectly carbonated for a delightful sip.

CA\$1.75



Crush raisin / Grape Crush

Effervescent grape soda with a bold, fruity flavor.

CA\$1.75

Racinette / Root Beer

CA\$1.75



Thé glacé / Iced Tea

A refreshing blend of brewed tea served chilled, offering a classic taste.

CA\$1.75



Jus de coco / Coconut Juice

Fresh coconut juice offering a subtly sweet and hydrating experience.

CA\$2.25



Pepsi

A refreshing carbonated beverage with a bold cola flavor.

CA\$1.75

Menu Vida Sushi (Fleury/Bruxelle)



Thé au lait à bulles / Milk Bubble Tea

Milk bubble tea with choice of lychee jelly or mango jelly.

CA\$5.95



Thé aux bulles au taro / Taro Bubble Tea

Taro bubble tea with choice of lychee or mango jelly.

CA\$5.95

Extra

Sauce Wafu

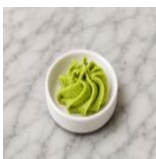
CA\$1.00



Sauce soya / Soy Sauce

Rich, dark soy sauce offering a savory depth, perfect for enhancing a variety of dishes.

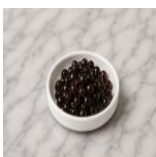
CA\$1.00



Wasabi

A vibrant green paste made from the wasabi plant, offering a pungent and sharp flavor, commonly used as a condiment.

CA\$1.00



Tapioca

Chewy tapioca pearls, offering a subtly sweet texture and delightful mouthfeel.

CA\$1.00

Gelée de mangue / Mango Jelly

CA\$1.00

Gelée de litchi / Lychee Jelly

CA\$1.00

Menu Vida Sushi (Fleury/Bruxelle)

Sauce mayo épicée / Spicy Mayonnaise Sauce

CA\$1.00



Gingembre / Ginger

Julienned ginger paired with crisp bean sprouts, offering a blend of zesty and refreshing flavors.

CA\$1.00
