



Menu

Soja Mer

1570 Rue Jarry E, Montréal, QC H2E 1B2, Canada | (514) 721-0075

Most Ordered



73. Ebi épilé (crevette tempura, concombre, masago et mayo épilé) / 73. Spicy E

Tempura shrimp, cucumber, masago, and spicy mayo. Available in 6 pieces or as a single cone. ~~CA\$8.00~~ **CA\$3.00**



79. Thon suicide (thon épilé, sauce très épilé, avocat, masago et tempura) / 79. à l'ex

Spicy tuna with avocado, masago, and tempura coating. Very spicy sauce. Available in 6 pieces or as 1 cone. ~~CA\$9.50~~ **CA\$5.50**



74. Cali classic (laitue, bâtonnet de crabe, avocat, concombre, caviar) / 74. Sauce épilé

Lettuce, crab stick, avocado, cucumber, caviar, spicy sauce wrapped in rice. Available as 6 pieces or a cone. ~~CA\$5.50~~ **CA\$5.00**



81. Saumon épilé / 81. Spicy Salmon

Spicy salmon with rice inside. Available as 6 pieces or a single cone. **CA\$7.00**



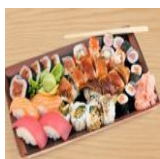
1. Soupe miso végétarienne / 1. Vegetarian Miso Soup

Végétarien. / Vegetarian. **CA\$5.00**



71. Philly (saumon, avocat et fromage à la crème) / 71. Philly (Salmon, Avocado and

Salmon, avocado, and cream cheese wrapped with rice. Available as 6 pieces or choose a single cone. ~~CA\$8.50~~ **CA\$5.00**



249. Combo 20 morceaux (10 futomakis, 4 nigiris et 6 hosomakis) / 249. Combo 20

A selection of 10 futomakis, 4 nigiris, and 6 hosomakis, typically featuring a variety of fish and vegetables, prepared in traditional sushi styles. ~~CA\$40.00~~ **CA\$24.00**

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257. Combo végété 22 morceaux (10 futomakis et 12 hosomakis) / 257. Veggie Combo

This veggie combo features 10 futomakis and 12 hosomakis, typically including a variety of fresh vegetables, wrapped in seasoned rice and seaweed.

63. Avocat (avocat, sésame) / 63. Avocado (Avocado, Sesame)

CA\$6.00

Avocado with sesame. Choice of 6 pieces or 1 cone.

105. Kamikaze saumon (saumon, tempura, concombre, avocat, masago et mayonnaise épicée) / 105. Spicy

Salmon with tempura, cucumber, avocado, masago, and spicy mayo. Available in 5 pieces or as a single cone.

Soupes / Soups



6. Soupe wonton (petite, 4 mcx) / 6. Wonton Soup (Small, 4 pcs)

CA\$6.00

Delicate dumplings filled with seasoned meat, floating in a clear broth, garnished with sliced green onions.



7. Soupe wonton (grande, 8 mcx) / 7. Wonton Soup (Large, 8 pcs)

CA\$10.00

Delicate wontons filled with seasoned meat, immersed in a savory broth, garnished with fresh green onions. Contains eight pieces.

4. Soupe miso pétoncle / 4. Scallop Miso Soup

CA\$7.00

Miso broth with scallops, tofu, shallots, and seaweed, typically featuring the savory essence of traditional Japanese flavors.

3. Soupe miso crabe / 3. Crab Miso Soup

CA\$6.00

Crab miso soup features a soybean paste broth with crab, tofu, seaweed, and scallions, offering a classic combination of ingredients typically found in Asian soups.

5. Soupe miso fruits de mer / 5. Seafood Miso Soup

CA\$8.00

Made with miso broth, shrimp, crab stick, clams, tofu, seaweed, and shallots.

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8. Soupe tonkinoise poulet / 8. Chicken Tonkinese Soup

CA\$16.00

Rice noodles and tender chicken, typically accompanied by bean sprouts, onions, and herbs in a savory broth.

9. Soupe tom yum / 9. Tom Yum Soup

CA\$18.00



A savory blend of shrimp, mushrooms, and herbs, enriched with lemongrass and lime for a tangy and aromatic experience.

2. Soupe miso crevette / 2. Shrimp Miso Soup

CA\$6.00

Shrimp miso soup features a soybean paste broth with shrimp, tofu, seaweed, and scallions.

1. Soupe miso végétarienne / 1. Vegetarian Miso Soup

CA\$5.00



Végétarien. / Vegetarian.

Entrées / Appetizers

14. Crabe à carapace molle / 14. Soft Shell Crab

CA\$14.00



Crispy soft shell crab delicately battered and fried, highlighting its tender texture and rich flavor.

20. Assiette de crevette tempura (6 mcx) / 20. Shrimp Tempura Plate (6 pcs)

CA\$12.00



Lightly battered shrimp, deep-fried to golden crispness, served in a set of six pieces.

18. Wonton frits (8 mcx) / 18. Fried Wontons (8 pcs)

CA\$10.00



Crispy fried wontons filled with seasoned meat, served with a dipping sauce. Eight pieces per serving.

15b. Rouleau impérial (2 mcx) / 15b. Eggrolls (2 pcs)

CA\$10.00



Crispy eggrolls filled with seasoned vegetables and savory spices, served in a set of two pieces.

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13. Gyoza poulet et légumes / 13. Chicken and Vegetable Gyoza Dumplings

Pan-fried dumplings filled with seasoned chicken and mixed vegetables, served with a side of dipping sauce.

CA\$8.00

15a. Rouleau impérial (1 mcx) / 15a. Eggroll (1 pc)

CA\$6.00

A crispy egg roll typically filled with pork and vegetables.

16. Rouleau impérial légumes (6 mcx) / 16. Vegetable Eggrolls (6 pcs)

CA\$8.00

Crispy fried rolls filled with a mix of cabbage, carrots, and onions, typically served in a set of six pieces.

17. Rouleau impérial saumon / 17. Salmon Eggroll

CA\$10.00



19. Tofu tempura (8 mcx) / 19. Tofu Tempura (8 pcs)

CA\$10.00



Lightly battered tofu, deep-fried to a golden crisp, typically served with a sweet and sour dipping sauce.

21. Assiette de légumes et crevette / 21. Vegetables and Shrimp Plate

CA\$15.00



Sautéed shrimp and a variety of vegetables, typically served with an Asian-style sauce.

22. Assiette de légumes tempura / 22. Vegetable Tempura Plate

CA\$12.00



Lightly battered and deep-fried assorted vegetables, typically including broccoli, zucchini, sweet potato, and onion, served with a traditional tempura dipping sauce.

11. Édamame / 11. Edamame

CA\$6.00



Steamed young soybeans seasoned with a sprinkle of salt.

12. Yam Tempura

CA\$10.00



Lightly battered, deep-fried yams served with traditional tempura sauce.

Salades / Salads



26. Salade au poulet grillé / 26. Grilled Chicken Salad

CA\$12.00

Grilled chicken atop mixed greens, cucumber, tomato, and carrot, typically complemented by a house-made dressing.

31. Salade tataki au thon et saumon / 31. Tuna and Salmon Tataki Salad

CA\$17.00

Seared tuna and salmon slices on mixed greens, typically accompanied by avocado and a light Japanese dressing.

25. Salade aux fruits de mer / 25. Seafood Salad

CA\$15.00

Seafood salad featuring shrimp, squid, mussels, and crabmeat, typically accompanied by onions, tomatoes, and a zesty lime dressing.

27. Salade homard / 27. Lobster Salad

CA\$17.00

Lobster with mango, cucumber, and avocado, typically complemented by a chef's special dressing.

29. Salad tataki thon / 29. Tuna Tataki Salad

CA\$20.00

Lightly seared tuna tataki typically paired with mixed greens, avocado, and cucumber, finished with a ponzu dressing.



30. Salad tataki saumon / 30. Salmon Tataki Salad

CA\$15.00

Lightly grilled salmon on a bed of mixed greens, typically accompanied by seasonal vegetables and a hint of sesame dressing.

32. Salade de saumon épicé et caviar / 32. Spicy Salmon and Caviar Salad

CA\$15.00

Spicy salmon with mixed greens, cucumber, and caviar, complemented by a spicy sauce.



33. Salade au thon épicé et caviar / 33. Spicy Tuna and Caviar Salad

CA\$20.00

Spicy tuna mixed with caviar, complemented by fresh greens and a sprinkle of sesame seeds.

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34. Salade de crabe de neige / 34. Snow Crab Salad

CA\$16.00

Snow crab, avocado, and cucumber typically accompanied by masago and creamy sauce, creating a refreshing salad experience.

35. Salade de homard / 35. Lobster Salad

CA\$20.00

Lobster, shrimp, crabstick, and mango, complemented by caviar and aioli dressing, served with crispy fried vermicelli.

23. Salade d'algues / 23. Wakame Salad

CA\$10.00



Fresh seaweed salad with sesame seeds, offering a light, oceanic flavor and a delicate crunch.

24. Salade verte / 24. Green Salad

CA\$8.00

Lettuce, cucumber, and carrots typically accompanied by a house dressing.

Nigiris avec riz (2mcx) / Nigiris with Rice (2Pcs)

39. Hamachi (thon à queue jaune) / 39. Hamachi (Yellowtail Tuna) - avec riz / with rice

CA\$9.50

Yellowtail served atop sushi rice, typically includes raw fish. Two pieces per order.

41. Crevette / 41. Shrimp - avec riz / with rice

CA\$6.50



Succulent shrimp atop seasoned sushi rice, offering a classic taste of nigiri sushi.

46. Ika (calmar) / 46. Ika (Squid) - avec riz / with rice

CA\$7.00

Ika nigiri features raw squid atop a bed of sushi rice. Consuming raw seafood may increase the risk of foodborne illness.

38. Thon / 38. Tuna - avec riz / with rice

CA\$9.50



Tender slices of tuna atop seasoned rice, crafted in pairs for a simple, elegant presentation.

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40. Tai (pouget) / 40. Tai (Porgy) - avec riz / with rice CA\$6.50

Porgy nigiri typically features fresh porgy atop a small bed of rice. Consuming raw fish may increase the risk of foodborne illness. Two pieces per order.

42. Crevette tempura / 42. Tempura Shrimp - avec riz / with rice CA\$7.00

Tempura-battered shrimp, deep-fried and served atop sushi rice, typically accompanied by a touch of soy or eel sauce.



44. Anguille / 44. Eel - avec riz / with rice CA\$8.00

Eel nigiri with vinegared rice, featuring tender slices of eel atop seasoned rice.

45. Tako (pieuvre) / 45. Tako (Octopus) (+riz / +rice) - avec riz / with rice CA\$7.00

Octopus placed atop rice, typically served as nigiri. Consuming raw seafood may increase the risk of foodborne illness.

47. Hotate (pétoncle) / 47. Hotate (Scallop) - avec riz / with rice CA\$8.00

Scallop served on sushi rice. Typically includes two pieces per order.

48. Kanikama (bâtonnet de crabe) / 48. Kanikama (Crab Stick) - avec riz / with rice CA\$6.00

Crab stick nigiri featuring tender crab sticks on seasoned rice, wrapped with seaweed. Two pieces per serving.

49. Tamago (omelette) - avec riz / with rice CA\$6.50

Cooked Japanese omelette, known as tamago, served on a bed of sushi rice. Typically includes two pieces per order.

50. Hogigai - avec riz / with rice CA\$6.50

Hokkigai nigiri: Arctic surf clam typically served raw on a bed of sushi rice. Two pieces per order.

51. Sunrise (caviar rouge et ouf de caille) / 51. Sunrise (Red Caviar and Quail Egg) CA\$7.00

Red caviar and quail egg nigiri, typically featuring rice, offers a delicate balance of flavors and textures in two pieces.

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52. Ikura (oufs de saumon) / 52. Ikura (Salmon Roe) - avec riz / with rice **CA\$9.00**

Salmon roe nigiri, typically served raw, atop seasoned sushi rice. Consuming raw seafood may increase the risk of foodborne illness.

53. Caviar de poisson volant / 53. Flying Fish Caviar - avec riz / with rice **CA\$6.00**

Flying fish caviar atop seasoned sushi rice, wrapped in seaweed. Comes with two pieces.

54. Saumon épicé / 54. Spicy Salmon - avec riz / with rice **CA\$7.00**

Tender spicy salmon paired with seasoned rice, wrapped in seaweed. Comes as two pieces.

55. Thon épicé / 55. Spicy Tuna - avec riz / with rice **CA\$8.50**

Chopped tuna mixed with spicy mayo, served atop a small bed of sushi rice.

56. Thon à queue jaune épicé / 56. Spicy Yellowtail Tuna - avec riz / with rice **CA\$8.50**

Sushi rice topped with raw spicy yellowtail tuna, typically featuring spicy mayo for added flavor. Two pieces per order.

57. Pétoncle épicé / 57. Spicy Scallop - avec riz / with rice **CA\$8.50**

Spicy scallop nigiri features scallops typically mixed with spicy mayo and tobiko, served on a bed of sushi rice.

58. Spicy tako (pieuvre épicée) / 58. Spicy Tako (Spicy Octopus) - avec riz / with rice **CA\$7.50**

Chopped octopus mixed with spicy mayo, typically garnished with tobiko and served atop sushi rice.

59. Spicy kani (chair de crabe épicée) / 59. Spicy Kani (Spicy Crab Meat) - avec riz / with rice **CA\$6.50**

Spicy crab meat on sushi rice, typically enhanced with spicy mayo for added flavor. Two pieces per order.

60. Spicy ebi (crevette épicé) / 60. Spicy Ebi (Spicy Shrimp) - avec riz / with rice **CA\$7.00**

Cooked shrimp typically topped with spicy mayo, served on a bed of sushi rice. Two pieces per order.

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36. Saumon / 36. Salmon - avec riz / with rice

CA\$6.50

Tender salmon slices atop seasoned sushi rice, offering a classic nigiri experience.

37. Saumon fumé / 37. Smoked Salmon avec riz - avec riz / with rice

CA\$7.50

Delicate smoked salmon paired with seasoned rice, wrapped in seaweed. Served in two pieces.

Sashimis sans riz (3mcx) / Sashimis without Rice (3 Pcs)

52. Ikura (oufs de saumon) / 52. Ikura (Salmon Roe) - sans riz / no rice

CA\$9.00

Thinly sliced pieces of fresh salmon roe, typically enjoyed raw. One order includes three pieces.

44. Anguille / 44. Eel - sans riz / no rice

CA\$8.00

Thinly sliced pieces of grilled eel. One order comes with three pieces.

49. Tamago (omelette) / 49. Tamago (Omelette) - sans riz / no rice

CA\$6.50

Rolled Japanese omelet sashimi, typically featuring sweet and savory flavors. One order includes three pieces.



38. Tuna / Thon - sans riz / no rice

CA\$9.50

39. Hamachi (thon à queue jaune) / 39. Hamachi (Yellowtail Tuna) - sans riz / no rice

CA\$9.50

Thinly sliced pieces of fresh, raw yellowtail tuna. One order typically includes three pieces.

40. Tai (pouget) / 40. Tai (Porgy) - sans riz / no rice

CA\$6.50

Thinly sliced pieces of fresh porgy, traditionally served raw. One order includes three pieces.

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41. Crevette / 41. Shrimp - sans riz / no rice

CA\$6.50

Thinly sliced pieces of fresh shrimp, served without rice. One order comes with three pieces.

42. Crevette tempura / 42. Tempura Shrimp - sans riz / no rice

CA\$7.00

Tempura shrimp sashimi, typically featuring spicy battered shrimp, deep-fried to a light crisp, served without rice.

45. Tako (pieuvre) / 45. Tako (Octopus) - sans riz / no rice

CA\$7.00

Thinly sliced pieces of fresh octopus, typically served raw. One order includes three pieces.

46. Ika (calmar) / 46. Ika (Squid) - sans riz / no rice

CA\$7.00

Thinly sliced pieces of fresh squid, known as ika, served without rice. One order includes three pieces.

47. Hotate (pétoncle) / 47. Hotate (Scallop) - sans riz / no rice

CA\$8.00

Thinly sliced pieces of fresh scallop. One order comes with three pieces.

48. Kanikama (bâtonnet de crabe) / 48. Kanikama (Crab Stick) - sans riz / no rice

CA\$6.00

Crab stick sashimi, typically featuring thinly sliced pieces of imitation crab. One order includes three pieces.

50. Hogigai - sans riz / no rice

CA\$6.50

Thinly sliced pieces of fresh surf clam, typically served raw. One order consists of three pieces.

51. Sunrise (caviar rouge et ouf de caille) / 51. Sunrise (Red Caviar and Quail Egg) - sans riz /

CA\$7.00

Red caviar and quail egg sashimi, typically featuring delicate slices of raw fish, offering a refined taste experience.

53. Caviar de poisson volant / 53. Flying Fish Caviar - sans riz / no rice

CA\$6.00

Thinly sliced pieces of flying fish caviar, offering a unique texture. One order comes with three pieces.

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54. Saumon épicé / 54. Spicy Salmon - sans riz / no rice

CA\$7.00

Thinly sliced spicy salmon sashimi, typically accompanied by cucumber, caviar, and a hint of tempura crunch.

55. Thon épicé / 55. Spicy Tuna - sans riz / no rice

CA\$8.50

Spicy tuna sashimi, typically garnished with spicy mayo and a crunchy topping.

56. Thon à queue jaune épicé / 56. Spicy Yellowtail Tuna - sans riz / no rice

CA\$8.50

Thinly sliced yellowtail tuna typically seasoned with a spicy sauce. Comes in an order of three pieces.

57. Pétoncle épicé / 57. Spicy Scallop - sans riz / no rice

CA\$8.50

Thinly sliced scallops typically paired with spicy mayo and garnished with scallions, served as a raw delicacy without rice.

58. Spicy tako (pieuvre épicée) / 58. Spicy Tako (Spicy Octopus) - sans riz / no rice

CA\$7.50

Thinly sliced octopus sashimi, typically enhanced with a spicy sauce.

59. Spicy kani (chair de crabe épicée) / 59. Spicy Kani (Spicy Crab Meat) - sans riz / no rice

CA\$6.50

60. Spicy ebi (crevette épicé) / 60. Spicy Ebi (Spicy Shrimp) - sans riz / no rice

CA\$7.00

Thinly sliced pieces of shrimp with a spicy kick. One order includes three pieces.



36. Saumon / 36. Salmon- sans riz / no rice

CA\$6.50

Three pieces of sliced salmon, showcasing a vibrant orange hue and delicate marbling.

37. Saumon fumé / 37. Smoked Salmon - sans riz / no rice

CA\$7.50

Thinly sliced smoked salmon accompanied by creamy cheese and crisp cucumber, wrapped in seaweed and rice.

Hosomakis Riz à l'extérieur / Hosomakis rice outside



73. Ebi épilé (crevette tempura, concombre, masago et mayo épilé) / 73. Spicy Ebi ~~CA\$8.00~~ **CA\$7.00**
Tempura shrimp, cucumber, masago, and spicy mayo. Available in 6 pieces or as a single cone.



79. Thon suicide (thon épilé, sauce très épilé, avocat, masago et tempura) / 79. Thon à l'ext ~~CA\$9.50~~ **CA\$9.50**
Spicy tuna with avocado, masago, and tempura coating. Very spicy sauce. Available in 6 pieces or as 1 cone.



71. Philly (saumon, avocat et fromage à la crème) / 71. Philly (Salmon, Avocado and Cream Cheese) ~~CA\$8.50~~ **CA\$8.50**
Salmon, avocado, and cream cheese wrapped with rice. Available as 6 pieces or choose a single cone.

78. Saumon suicide (saumon épilé, sauce très épilé, avocat, masago et tempura) / 78. Saumon à l'extérieur ~~CA\$8.50~~ **CA\$8.50**
Spicy salmon paired with avocado and masago, enhanced by a very spicy sauce, wrapped with tempura on the outside. Choice of six pieces or one cone.

76. Ebi maki (crevette, tobiko, tempura, radis et avocat) / 76. Ebi Maki (Shrimp, Tobiko, Tempura, Radish, and Avocado) ~~CA\$8.00~~ **CA\$8.00**
Shrimp, tobiko, tempura, radish, and avocado wrapped with rice on the outside. Available as 6 pieces or a cone.

65. Mangue / 65. Mango **CA\$6.00**
Mango hosomaki with rice on the outside. Available in 6 pieces or as a single cone.

66. Oshinko (radis mariné et sésame) / 66. Oshinko (Pickled Radish and Sesame) ~~CA\$5.00~~ **CA\$5.00**
Pickled radish and sesame wrapped in sushi rice with two serving options: six pieces or a single cone.



74. Cali classic (laitue, bâtonnet de crabe, avocat, concombre, caviar, sauce épilé) / 74. Cali Classic (Lettuce, Crab Stick, Avocado, Cucumber, Caviar, Spicy Sauce) ~~CA\$7.50~~ **CA\$7.50**
Lettuce, crab stick, avocado, cucumber, caviar, spicy sauce wrapped in rice. Available as 6 pieces or a cone.

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70. Sunset (pétoncle, goberge, caviar et sauce épicée) / 70. Sunset (Scallop, Pollock, Caviar)

Scallop, pollock, and caviar with spicy sauce. Available as 6 pieces or a single cone.

~~CA\$8.50~~
CA\$5.00

64. Kani (bâtonnet de crabe) / 64. Kani (Crab Stick)

Crab stick wrapped in rice. Available as 6 pieces or 1 cone.

CA\$5.00



67. Omelette / 67. Scrambled Eggs

Japanese-style omelette sushi roll; choice of 6 pieces or a single cone.

CA\$5.00

68. B.C (peau de saumon grillé, concombre et goberge) / 68. B.C. (Grilled Salmon Skin, Cucum

Grilled salmon skin, cucumber, and pollock wrapped with rice on the outside. Available as 6 pieces or a single cone.

~~CA\$8.50~~
CA\$5.00

69. Vancouver (saumon fumé, goberge, concombre, mayo épicée et tempura extérieure) / 69. V

Smoked salmon, pollock, cucumber, spicy mayo, tempura outside. Available as 6 pieces or 1 cone.

~~CA\$8.50~~
CA\$5.00

72. West Coast (saumon fumé, avocat et fromage à la crème) / 72. West Coast (Smoked Salmo

Smoked salmon, avocado, and cream cheese wrapped with rice on the outside. Available as 6 pieces or in a single cone.

~~CA\$8.50~~
CA\$5.00

77. East Coast Grill (anguille grillée, sauce teriyaki, concombre, avocat et caviar) / 77. East Co

Grilled eel, teriyaki sauce, cucumber, avocado, and caviar. Available as six pieces or a cone for customizable servings.

~~CA\$8.50~~
CA\$7.50

80. Hamachi Suicide

Delicate, sushi roll featuring Hamachi. Available in 6 pieces or as a singular cone for your selection.

CA\$9.50

63. Avocat (avocat, sésame) / 63. Avocado (Avocado, Sesame)

Avocado with sesame. Choice of 6 pieces or 1 cone.

CA\$6.00

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62. Kappa (concombre et sésame) / 62. Kappa (Cucumber and Sesame) CA\$5.00

Cucumber and sesame roll with rice on the outside. Available as 6 pieces or a single cone.

Hosomakis riz à l'intérieur / Hosomakis Rice Inside



83. Saumon et fromage à la crème / 83. Salmon and Cream Cheese CA\$7.50

Salmon and cream cheese wrapped in rice, available as 6 pieces or a single cone.



86. Crevette et fromage à la crème / 86. Shrimp and Cream Cheese CA\$7.50

Shrimp paired with cream cheese. Available as 6 pieces or 1 cone.

88. Avocat et fromage à la crème / 88. Avocado and Cream Cheese CA\$7.50

Avocado and cream cheese wrapped in rice. Choose from 6 pieces or 1 cone.



84. Saumon fumé et fromage à la crème / 84. Smoked Salmon and Cream Cheese CA\$8.00

Smoked salmon with cream cheese wrapped in rice and seaweed. Available as six pieces or a single cone.

85. Thon et fromage à la crème / 85. Tuna and Cream Cheese CA\$9.50

Tuna paired with creamy cheese. Available in 6 pieces or as a single cone.



87. Mango et fromage à la crème / 87. Mango and Cream Cheese CA\$7.50

Mango combined with cream cheese, wrapped in rice. Available as six pieces or as a single cone.

89. La terre et la mer (avocat, saumon et feuille de soya) / 89. Land and Sea (Avocado, Salmon and Soya Leaf) CA\$10.50

Avocado, salmon, wrapped in soya leaf. Available as 6 pieces or a single cone. Asian cuisine inspired.

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81. Saumon épicé / 81. Spicy Salmon

CA\$7.00

Spicy salmon with rice inside. Available as 6 pieces or a single cone.

82. Thon épicé / 82. Spicy Tuna

CA\$9.00

Spicy tuna, rice inside. Choose from 6 pieces or a single cone.

Futomakis riz à l'extérieur / Futomakis Rice Outside

92. Le Mexicain (2 crevettes tempura, sauce épicée, sauce sucrée, goberge et gani de saumon) / 92. Le Mexicain (2 tempura shrimp, spicy sauce, sweet sauce, pollock and salmon)

CA\$15.00

Tempura shrimp, pollock, topped with spicy salmon, and drizzled with spicy and sweet sauces. Available in 5 pieces or a cone.

96. Spider (crabe à carapace molle, goberge, concombre, laitue, sauce teriyaki et tobiko à l'extérieur) / 96. Spider (soft shell crab, pollock, cucumber, lettuce, teriyaki sauce and tobiko)

CA\$15.00

Soft shell crab, pollock, cucumber, lettuce wrapped with rice, topped with teriyaki sauce and tobiko. Available as 5 pieces or 1 cone option.

99. Homard (homard épicé, laitue, tempura, concombre et tobiko à l'extérieur) / 99. Homard (spicy lobster, lettuce, tempura, cucumber and tobiko)

CA\$19.99

Spicy lobster, lettuce, tempura, cucumber wrapped in rice with tobiko on the exterior. Available in 5-piece or single cone portions.

100. Anguille dansante (crevette tempura, avocat, tempura, sauce teriyaki et anguille à l'extérieur) / 100. Anguille dansante (tempura shrimp, avocado, tempura, teriyaki sauce and eel)

CA\$15.00

Tempura shrimp, avocado, and tempura inside, with teriyaki sauce and eel outside. Available as 5 pieces or 1 cone.

93. Ebi tempura (2 crevettes tempura, concombre, tobiko et sauce teriyaki) / 93. Ebi tempura

CA\$12.00

Tempura shrimp, cucumber, tobiko, and teriyaki sauce. Select from 5 pieces or a cone.

94. Quebec (2 crevettes tempura, concombre, avocat, radis, masago et mayo épicé) / 94. Quebec

CA\$12.40

Tempura shrimp, cucumber, avocado, radish, masago, and spicy mayo rolled with rice on the outside. Available as five pieces or one cone.

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95. Anguille (anguille, concombre, masago, sauce teriyaki et avocat à l'extérieur) / 95. Eel (Eel)

Eel with cucumber, masago, teriyaki sauce, and avocado on the outside. Available in 5-piece servings or as a cone.

97. Butterfly (goberge, concombre, fromage à la crème, peau de saumon grillée, saumon fumé) / 97. Butterfly (Pollock, cucumber, cream cheese, with grilled salmon skin, smoked salmon, wrapped in nori.

Pollock, cucumber, cream cheese, with grilled salmon skin, smoked salmon, wrapped in nori. Available as five pieces or one cone.

98. Arc en Ciel (thon, saumon, tilapia à l'extérieur, goberge, omelette, avocat, concombre, tempura, sauce épice) / 98. Arc en Ciel (Tuna, salmon, and tilapia on the outside with pollock, omelette, avocado, cucumber, masago, tempura, and spicy mayo. Available as 5 pieces or 1 cone.

Tuna, salmon, and tilapia on the outside with pollock, omelette, avocado, cucumber, masago, tempura, and spicy mayo. Available as 5 pieces or 1 cone.

91. La Sirène (crabe, pétoncle, crevette, saumon, concombre, tempura, sauce épice, tobiko et masago) / 91. La Sirène (Crab, scallop, shrimp, salmon, cucumber, tempura wrapped in rice. Spicy sauce, tobiko, and masago on top. Available as 5 pieces or 1 cone.

Crab, scallop, shrimp, salmon, cucumber, tempura wrapped in rice. Spicy sauce, tobiko, and masago on top. Available as 5 pieces or 1 cone.

90. California (omelette, goberge, caviar, concombre et avocat) / 90. California (Pollock, caviar, cucumber, avocado, and omelette wrapped in sushi rice. Available in 5 pieces or 1 cone.

Pollock, caviar, cucumber, avocado, and omelette wrapped in sushi rice. Available in 5 pieces or 1 cone.

Futomakis riz à l'intérieur / Futomakis Rice Inside

105. Kamikaze saumon (saumon, tempura, concombre, avocat, masago et mayo épice) / 105. Kamikaze saumon (Salmon with tempura, cucumber, avocado, masago, and spicy mayo. Available in 5 pieces or as a single cone.

Salmon with tempura, cucumber, avocado, masago, and spicy mayo. Available in 5 pieces or as a single cone.

106. Kamikaze thon (thon, tempura, concombre, avocat, masago et mayo épice) / 106. Kamikaze thon (Sliced tuna, crispy tempura, cucumber, avocado, and masago with spicy mayo. Available as five pieces or a single cone.

Sliced tuna, crispy tempura, cucumber, avocado, and masago with spicy mayo. Available as five pieces or a single cone.

120. Maguro épice (thon, tempura, avocat, caviar et sauce épice) / 120. Spicy Maguro (Tuna, tempura, avocado, caviar, spicy sauce. Available in 5 pieces or a cone.

Tuna, tempura, avocado, caviar, spicy sauce. Available in 5 pieces or a cone.

Menu Soja Mer

103. Paradis (calmar, goberge, concombre, tempura et sauce épicée) / 103. Paradise (Squid, Pollock, Cucumber, Tempura, and Spicy Sauce) / 103. Paradise (Squid, Pollock, Cucumber, Tempura, and Spicy Sauce) CA\$11.50

Squid, pollock, cucumber, tempura, and spicy sauce melded together. Available in 5 pieces or a single cone.

104. Kara.age (poulet, concombre, salade et sauce teriyaki) / 104. Kara.age (Chicken, Cucumber, Salad, and Teriyaki Sauce) / 104. Kara.age (Chicken, Cucumber, Salad, and Teriyaki Sauce) CA\$11.00

Chicken karaage with cucumber, salad, and teriyaki sauce. Available in 5 pieces or 1 cone.

107. Futo maki (anguille grillée, omelette, radis, goberge, avocat et caviar) / 107. Futo Maki (Grilled Eel, Omelette, Radish, Pollock, Avocado, and Caviar) / 107. Futo Maki (Grilled Eel, Omelette, Radish, Pollock, Avocado, and Caviar) CA\$14.30

Grilled eel, omelette, radish, pollock, avocado, caviar. Available as 5 pieces or 1 cone.

108. Deluxe (thon épicé, crevette, goberge, tobiko, laitue, tempura, concombre et radis) / 108. Deluxe (Spicy Tuna, Shrimp, Pollock, Tobiko, Lettuce, Tempura, Cucumber, and Radish) / 108. Deluxe (Spicy Tuna, Shrimp, Pollock, Tobiko, Lettuce, Tempura, Cucumber, and Radish) CA\$14.95

Spicy tuna, shrimp, pollock, tobiko, lettuce, tempura, cucumber, and radish rolled with rice. Available as 5 pieces or in a cone.

109. Végétarien (avocat, concombre, carotte, radis, laitue et sauce épicée) / 109. Vegetarian (Avocado, Cucumber, Carrot, Radish, Lettuce, and Spicy Sauce) / 109. Vegetarian (Avocado, Cucumber, Carrot, Radish, Lettuce, and Spicy Sauce) CA\$9.49

Végétarien. / Vegetarian.

110. Végé légume tempura (zucchini, patate sucrée, carotte et oignons) / 110. Veggie Tempura (Zucchini, Sweet Potato, Carrot, and Onion) / 110. Veggie Tempura (Zucchini, Sweet Potato, Carrot, and Onion) CA\$11.05

Zucchini, sweet potato, carrot, and onion slices. Available in a refreshing twist of 5 pieces or 1 cone.

111. Patate sucrée (patate sucrée frite, tempura, avocat et mayo épicée) / 111. Sweet Potato (Sweet Potato Fries, Tempura, Avocado, and Spicy Mayo) / 111. Sweet Potato (Sweet Potato Fries, Tempura, Avocado, and Spicy Mayo) CA\$11.05

Sweet potato, tempura, avocado, spicy mayo. Choose between 5 pieces or 1 cone. futomaki with rice inside.

112. Kayaku (haricot vert, tempura, avocat et sauce épicée) / 112. Kayaku (Green Bean, Tempura, Avocado, and Spicy Sauce) / 112. Kayaku (Green Bean, Tempura, Avocado, and Spicy Sauce) CA\$11.40

Green bean, tempura, and avocado rolled with rice, topped with spicy sauce. Available as 5 pieces or 1 cone.

113. Patate sucrée et fromage à la crème / 113. Sweet Potato and Cream Cheese / 113. Sweet Potato and Cream Cheese CA\$11.05

Sweet potato and cream cheese wrapped in rice, with the choice of five pieces or one cone.

Menu Soja Mer

114. Serpent (peau de saumon, tempura, goberge, avocat, concombre, radis et mayo épicée) / 114. Serpent (Salmon Skin, Tempura, Pollock, Avocado, Cucumber, Radish, Spicy Mayo) CA\$11.70

Salmon skin, tempura, pollock, avocado, cucumber, radish, spicy mayo. Available as 5 pieces or 1 cone.

115. Alaska (crabe, avocat, tobiko, sauce épicée et tempura) / 115. Alaska (Crab, Avocado, Tobiko, Spicy Sauce, Tempura) CA\$11.70

Crab, avocado, tobiko, spicy sauce, and tempura wrapped in rice. Choose from 5 pieces or 1 cone.

116. Aloha (saumon épicé, ananas, tempura et caviar) / 116. Aloha (Spicy Salmon, Pineapple, Tempura, Caviar) CA\$11.70

Spicy salmon, pineapple, tempura, and caviar wrapped in sushi rice. Available as five pieces or a single cone.

117. Jazz (crevette tempura, ananas, goberge, avocat et sauce) / 117. Jazz (Tempura Shrimp, Pineapple, Pollock, Avocado, Sauce) CA\$12.55

Tempura shrimp, pineapple, pollock, avocado, and sauce. Available as 5 pieces or 1 cone.

118. Pétoncle épicé (pétoncle, tempura, avocat, sauce épicée et tobiko) / 118. Spicy Hotate (Scallop, Tempura, Avocado, Spicy Sauce, Tobiko) CA\$11.64

Scallop, tempura, avocado, spicy sauce, tobiko. Available as 5 pieces or a cone.

119. Hamachi épicé (thon à queue jaune, tempura, avocat, tobiko et sauce épicée) / 119. Spicy Yellowtail (Yellowtail Tuna, Tempura, Avocado, Tobiko, Spicy Sauce) CA\$12.55

Yellowtail tuna, tempura, avocado, tobiko with spicy sauce. Available as 5 pieces or a single cone.

121. Sake épicé (saumon, tempura, avocat, caviar et sauce épicée) / 121. Spicy Sake (Salmon, Tempura, Avocado, Caviar, Spicy Sauce) CA\$11.64

Salmon, tempura, avocado, caviar, spicy sauce wrapped with rice. Available as 5 pieces or a single cone.

122. Tako épicé (pieuvre, tempura, radis, concombre et sauce épicée) / 122. Spicy Tako (Octopus, Tempura, Radish, Cucumber, Spicy Sauce) CA\$11.64

Octopus, tempura, radish, cucumber, spicy sauce. Available as 5 pieces or 1 cone.

123. Maki crevette tempura et patate sucrée / 123. Tempura Shrimp and Sweet Potato Maki CA\$11.64

Tempura shrimp and sweet potato wrapped with sushi rice. Available in 5 pieces or 1 cone.

Menu Soja Mer

124. Saumon et légume tempura / 124. Salmon and Vegetable Tempura

CA\$14.90

Salmon and vegetable tempura wrapped in rice and seaweed. Available in a cone or as 5 individual pieces.

125. Saumon tempura et fromage à la crème / 125. Salmon Tempura and Cream Cheese

CA\$15.50

Salmon tempura and cream cheese with rice inside. Available as 5 pieces or 1 cone.

126. Pétoncle et légume tempura / 126. Scallop and Vegetable Tempura

CA\$17.30

Scallop and vegetable tempura. Choice of 5 pieces or 1 cone.

127. Homard et légume tempura / 127. Lobster and Vegetable Tempura

CA\$20.74

Lobster and vegetable tempura futomaki. Available in 5 pieces or as a single cone.

128. New York (2 crevettes tempura, mango et fromage) / 128. New York (2 Tempura Shrimp, M

CA\$15.50

Tempura shrimp paired with mango and cheese. Available in two sizes: 5 pieces or 1 cone.

129. Oil de tigre (saumon cuit et tobiko à l'extérieur) / 129. Tiger Eye (Cooked Salmon and Tob

CA\$14.24

Cooked salmon and tobiko roll. Choice of 5 pieces or 1 cone.

130. Yeux de dragon (rouleau cuit, saumon, carotte, tobiko et échalote) / 130. Dragon Eyes (C

CA\$15.50

Cooked roll with salmon, carrot, tobiko (fish roe), and shallot. Available as 5 pieces or 1 cone.

131. Le Soleil (saumon cuit, avocat, goberge, tempura et sauce épicée) / 131. The Sun (Cooke

CA\$12.35

Cooked salmon, avocado, pollock, tempura, and spicy sauce. Available as 5 pieces or 1 cone.

132. Maki maison (thon, saumon, crevette, goberge et omelette légèrement cuite) / 132. House

CA\$13.24

Tuna, salmon, shrimp, pollock, and lightly cooked omelette. Available as 5 pieces or 1 cone.

Menu Soja Mer

101. Boston (saumon, goberge, caviar, concombre, avocat et omelette) / 101. Boston (Salmon)

Salmon, pollock, caviar, cucumber, avocado, and omelette wrapped with rice. Available in two quantities: five pieces or a single cone.

102. Dynamite (crevette tempura, goberge, concombre et mayo épicée) / 102. Dynamite (Tempura)

Tempura shrimp, pollock, cucumber, and spicy mayo wrapped in rice. Available as either 5 pieces or 1 cone.

Futomakis feuille de soja / Futomakis Soybean Leaf

136. Homard santé (homard, avocat, concombre, fraise, mango, radis, tempura et mayo épicée) / 136. Homard (Lobster)

Lobster, avocado, cucumber, strawberry, mango, radish, tempura, spicy mayo. Choice of 5 pieces or 1 cone. fusion on a soybean leaf.

139. Maki tempura (crevette, crabe, pétoncle, omelette, tobiko, tempura et mayo épicée) / 139. Maki (Futomaki)

Futomaki wrapped in soybean leaf. Filled with shrimp, crab, scallop, omelet, tobiko, tempura, and spicy mayo. Available as 5 pieces or 1 cone.

140. Exotique (crabe, ananas, concombre, tobiko, tempura et mayo épicée) / 140. Exotique (Crab)

Crab, pineapple, cucumber, tobiko, tempura, and spicy mayo wrapped in a soybean leaf. Available as 5 pieces or 1 cone.

142. Saumon tempura (saumon frit, tempura, caviar et mayo épicée) / 142. Tempura Saumon (Futomaki)

Crispy fried salmon, tempura, caviar, and spicy mayo wrapped in soybean leaf. Available in 5 pieces or a cone.

143. Mango tropical (mango, saumon, tempura, concombre, tobiko, feuille de soja et sauce épicée) / 143. Mango (Futomaki)

Mango, salmon, tempura, cucumber, tobiko, wrapped in soybean leaf with spicy sauce. Available as 5 pieces or a cone.

146. Geisha (fromage à la crème, avocat, tempura, carotte frite et feuille de soja) / 146. Geisha (Futomaki)

Cream cheese, avocado, tempura, fried carrot wrapped in a soybean leaf. Available as five pieces or one cone.

Menu Soja Mer

150. Yeux rouges (thon, goberge, mayo épicée, tempura et feuille de soya) / 150. Red Eyes (Tuna, pollock, spicy mayo, tempura wrapped in soybean leaf. Available in 5-piece set or single cone.

Tuna, pollock, spicy mayo, tempura wrapped in soybean leaf. Available in 5-piece set or single cone.

153. Dragon vert (saumon, thon, concombre, radis, mayo épicée, avocat et tobiko à l'extérieur) / 153. Green Dragon (salmon, tuna, cucumber, radish, spicy mayo, avocado, and tobiko wrapped in nori leaf, served with spicy mayo. Available as 5 pieces or 1 cone.

Salmon, tuna, cucumber, radish, avocado, and tobiko wrapped with nori leaf, served with spicy mayo. Available as 5 pieces or 1 cone.

154. Maki amour (2 crevettes tempura, fromage à la crème, saumon, thon, avocat et feuille de soya) / 154. Love Maki (tempura shrimp, cream cheese, salmon, tuna, avocado wrapped in a rice leaf. Choose from 5 pieces or 1 cone serving.

Tempura shrimp, cream cheese, salmon, tuna, avocado wrapped in a rice leaf. Choose from 5 pieces or 1 cone serving.

157. Maki Saint-Valentin (thon, saumon, avocat, tobiko et feuille de soya) / 157. Valentine Maki (heart-shaped roll with tuna, salmon, avocado, and tobiko wrapped in soybean leaf. Available in 5 pieces or as 1 cone.

Heart-shaped roll with tuna, salmon, avocado, and tobiko wrapped in soybean leaf. Available in 5 pieces or as 1 cone.

133. Thon double (thon et avocat à l'extérieur, concombre, tempura et mayo épicée) / 133. Double Tuna (tuna and avocado exterior, cucumber, tempura, spicy mayo. Available as 5 pieces or 1 cone.

Tuna and avocado exterior, cucumber, tempura, spicy mayo. Available as 5 pieces or 1 cone.

134. Saumon double (saumon et avocat à l'extérieur, concombre, tempura et mayo épicée) / 134. Double Salmon (salmon and avocado on the outside, cucumber, tempura, and spicy mayo. Available in 5 pieces or a cone.

Salmon and avocado on the outside, cucumber, tempura, and spicy mayo. Available in 5 pieces or a cone.

Futomakis avec du riz roulé dans une feuille de riz / Futomakis with rice rolled in rice paper

165. Soya et mer 2 (crevette tempura, avocat, concombre et saumon à l'extérieur) / 165. Soya et mer 2 (tempura shrimp, avocado, and cucumber wrapped in rice paper, topped with salmon. Typically includes complementary flavors from the sea and land.

Tempura shrimp, avocado, and cucumber wrapped in rice paper, topped with salmon. Typically includes complementary flavors from the sea and land.

166. Soya et mer 3 (saumon, thon, tilapia, tobiko, avocat, concombre, ananas et goberge) / 166. Soya et mer 3 (salmon, tuna, and tilapia wrapped with avocado, cucumber, pineapple, tobiko, and pollock, typically rolled in rice paper.

Salmon, tuna, and tilapia wrapped with avocado, cucumber, pineapple, tobiko, and pollock, typically rolled in rice paper.

Menu Soja Mer

163. Maki Montréal (thon, saumon, crevette, tilapia, salade, concombre, avocat, Mayo 2p, CA\$10.25

Tuna, salmon, shrimp, and tilapia combined with cucumber, avocado, salad, and spicy mayo, wrapped in a rice leaf with a tempura crunch.

164. Soya et mer 1 (riz, algue, avocat, concombre, anguille et radis) / 164. Soya et mer 1 (Riz, algues, avocat, concombre, anguille et radis) CA\$13.55

Rice and seaweed rolled with avocado, cucumber, eel, and radish, offering a blend of sea and garden flavors.

Bánh Mì / sandwich vietnamien

267. porc CA\$12.00

268. boeuf CA\$12.00

269. classic CA\$12.00

270. saumon cuit CA\$12.00

271. thon cuit CA\$12.00

265. végétarien CA\$12.00



266. poulet

CA\$12.00

Tartare Deluxe

175. Tartare style italien au saumon (riz, tempura, saumon, mayo épicée, caviar, chips au crevettes) /

CA\$22.00
Salmon tartare with rice, tempura, spicy mayo, caviar, avocado, shrimp chips, black olives, and dried tomatoes, offering a fusion of Italian and Asian influences.

179. Tartare de luxe homard (homard, tempura, fraise, mango, tobiko et chips au crevettes) /

CA\$21.70
Lobster tartare with tempura, strawberry, mango, tobiko, and shrimp chips, offering a blend of textures and flavors typical of deluxe tartare dishes.

172. Tartare Deluxe au saumon (riz, tempura, saumon, mayo épicée, caviar, chips au crevettes) /

CA\$21.00
Salmon tartare with rice, tempura, avocado, and shrimp chips, complemented by spicy mayo and caviar.

174. Tartare Deluxe au thon (riz, tempura, thon, mayo épicée, caviar, avocat et chips au crevettes) /

CA\$23.50
Diced tuna, rice, and avocado, complemented by tempura, spicy mayo, caviar, and shrimp chips.

Desserts

181. Bananes frites / 181. Fried Bananas

CA\$6.00

Deep-fried bananas typically drizzled with honey and sprinkled with sesame seeds.

183. Sushi dessert aux fruits / 183. Fruit Dessert Sushi

CA\$14.25

Sushi-style dessert typically featuring sweet rice, assorted fresh fruits, and a hint of coconut, wrapped in soy paper for a unique sweet treat.

179. Ananas frits / 179. Fried Pineapple

CA\$6.00

Deep-fried pineapple slices, typically accompanied by a light batter, offering a sweet and crispy finish.

Menu Soja Mer

180. Pommes frites / 180. French Fries

CA\$6.00

Deep-fried potato sticks, typically salted and crispy, often enjoyed as a classic dessert in Asian cuisine.

Spécial du chef / Chef's Special

187. Dansons (4 mcx: thon, mango, mayo épicée, tempura et tobiko, servis au-dessus des patates) / 187. Dansons

CA\$15.95

Tuna, mango, spicy mayo, and tobiko layered over tempura sweet potatoes, offering a harmonious blend of textures and flavors.

188. Homard d'été (4 mcx: homard, mayo épicée, tempura, tobiko, avocat et mango, servis au-dessus des patates) / 188. Homard d'été

CA\$20.74

Lobster, avocado, and mango are layered with spicy mayo, tobiko, and tempura, served atop shrimp chips for a delightful crunch.

184. True Blend (4 mcx: saumon, patate sucrée, tempura, caviar et gingembre) / 184. True Blend

CA\$19.74

Salmon, sweet potato, tempura, caviar, and ginger combined in a harmonious blend, typically featuring a delicate balance of flavors in bite-sized portions.

186. Diamant (4 mcx: pétoncle, tempura, mayo épicée, tobiko et chips aux crevettes) / 186. Diamant

CA\$21.00

Scallop tempura complemented with spicy mayo, tobiko, and shrimp chips, offering a blend of textures and flavors in this chef's special.

Makis de printemps / Spring Makis

192. Maki printemps au saumon / 192. Salmon Spring Maki

CA\$12.35

Rice paper roll with fresh salmon, lettuce, crab stick, red bell pepper, cucumber, Japanese omelet, and rice.

191. Maki printemps aux crevettes / 191. Shrimp Spring Maki

CA\$12.35

Shrimp, crab stick, lettuce, carrot, cucumber, sesame, and rice, rolled in rice paper. Typically includes cooked shrimp and pollock, without raw fish.

193. Maki printemps au thon / 193. Tuna Spring Maki

CA\$13.65

Tuna, lettuce, cucumber, red pepper, tamago (Japanese omelet), and rice typically wrapped in rice paper.

Menu Soja Mer

194. Maki printemps aux crevette tempura / 194. Tempura Shrimp Spring Maki CA\$13.65

Tempura shrimp, avocado, pollock, cucumber, lettuce, and rice wrapped in rice paper, typically including a combination of fresh vegetables and seafood elements.

195. Maki printemps aux crevette tempura et patate sucrée / 195. Tempura Shrimp and Sweet CA\$14.95

Tempura shrimp and sweet potato wrapped in rice paper, typically accompanied by lettuce, cucumber, pollock, sesame seeds, and rice.

196. Maki printemps aux homards / 196. Lobster Spring Maki CA\$18.20

Lobster, typically paired with lettuce, cucumber, and sesame, wrapped in rice paper. This roll is crafted without raw fish.

197. Maki printemps aux crabes de neige / 197. Snow Crab Spring Maki CA\$16.90

Snow crab, typically with avocado, lettuce, and sesame, wrapped in rice paper.

198. Maki printemps au poulet / 198. Chicken Spring Maki CA\$11.70

Chicken spring maki features crispy chicken, avocado, red pepper, cucumber, sesame, lettuce, and rice, rolled in rice paper.

189. Maki printemps de végété / 189. Veggie Spring Maki CA\$11.00

Lettuce, carrot, tofu, avocado, cucumber, red pepper, sesame, and rice wrapped in rice paper.

190. Maki printemps de goberge / 190. Pollock Spring Maki CA\$11.00

Pollock spring maki typically includes Japanese pollock, rice, Japanese omelet, lettuce, red bell pepper, and cucumber, rolled in rice paper.

Pizza Sushi

213. Pizza sushi au saumon / 213. Salmon Sushi Pizza CA\$17.55

Deep-fried sushi rice cake topped with salmon, tobiko, spicy mayo, and eel sauce.

Menu Soja Mer

214. Pizza sushi au thon / 214. Tuna Sushi Pizza

CA\$18.85

Crispy sushi rice topped with fresh tuna, tobiko, spicy mayo, and eel sauce.

215. Pizza sushi au pétoncle / 215. Scallop Sushi Pizza

CA\$15.54

Scallop sushi pizza features deep-fried sushi rice topped with scallops, tobiko, spicy mayo, and teriyaki sauce.

216. Pizza sushi au saumon fumé et fromage à la crème / 216. Smoked Salmon and Cream Cheese Sushi Pizza

CA\$20.15

Deep-fried sushi rice base topped with smoked salmon, cream cheese, tobiko, spicy mayo, and eel sauce.

217. Pizza sushi au crabe de neige / 217. Snow Crab Sushi Pizza

CA\$20.74

Deep-fried sushi rice cake topped with snow crab, tobiko, spicy mayo, and eel sauce.

211. Pizza sushi au goberge / 211. Pollock Sushi Pizza

CA\$14.25

Pollock sushi pizza features deep-fried sushi rice cake topped with pollock, tobiko, spicy mayo, and teriyaki sauce.

212. Pizza sushi au crevette / 212. Shrimp Sushi Pizza

CA\$14.25

Deep-fried sushi rice cake topped with shrimp, tobiko, spicy mayo, and eel sauce.

Poké bols / Poke Bowls

235. Poké saumon fumé et fromage à la crème / 235. Smoked Salmon and Cream Cheese Poké Bowl

CA\$22.00

Smoked salmon and cream cheese over rice, with typically added avocado, cucumber, and sesame seeds, creating a harmonious blend of flavors in a classic poké bowl style.

228. Poké crevette / 228. Shrimp Poké

CA\$19.55

Shrimp, sushi rice, avocado, cucumber, sesame seeds, and tempura, typically complemented by spicy mayo and teriyaki sauce.

Menu Soja Mer

230. Poké poulet général tao / 230. General Tao Chicken Poké

CA\$19.55

Lightly breaded General Tao chicken, typically accompanied by rice, avocado, cucumber, red pepper, edamame, and sesame, drizzled with teriyaki sauce and spicy mayo.

232. Poké anguille grillée / 232. Grilled Eel Poké

CA\$20.85

Grilled eel served over sushi rice, typically accompanied by seaweed salad, edamame, cucumber, avocado, and dressed with eel sauce and spicy mayo.

233. Poké crevette tempura / 233. Tempura Shrimp Poké

CA\$20.85

Tempura shrimp atop sushi rice, typically accompanied by avocado, cucumber, edamame, seaweed salad, and sesame seeds, drizzled with spicy mayo and eel sauce.

234. Poké saumon / 234. Salmon Poké

CA\$20.85

Salmon, avocado, sesame seeds, and tempura on a bed of sushi rice, typically accompanied by edamame, cucumber, and a variety of sauces.

236. Poké thon / 236. Tuna Poké

CA\$22.00

Marinated tuna with seaweed salad, avocado, cucumber, and edamame on sushi rice, typically garnished with sesame seeds and a drizzle of poke sauce.

237. Poké crabe de neige / 237. Snow Crab Poké

CA\$22.00

Snow crab over sushi rice, typically accompanied by cucumber, avocado, shredded carrots, and seaweed, topped with sesame seeds and a drizzle of poke sauce.

238. Poké homard / 238. Lobster Poké

CA\$23.40

Lobster poké typically includes rice, avocado, cucumber, edamame, and sesame seeds, complemented by tempura and a variety of sauces.

226. Poké végété / 226. Veggie Poké

CA\$18.25

Rice, fried tofu, assorted vegetables, edamame, sesame seeds, and a variety of sauces.

227. Poké goberge / 227. Pollock Poké

CA\$19.55

Pollock, typically paired with sushi rice, avocado, tempura, and sesame seeds, creating a balanced poke bowl experience.

Combo Nouilles

245. Nouilles sautées et 2 mcx crevette tempura / 245. Stir-Fried Noodles and 2 pcs Tempura

Stir-fried noodles paired with two pieces of crispy tempura shrimp, typically featuring a blend of vegetables and a savory Asian-style sauce.

246. Nouilles sautées, 2 rouleaux impériaux légumes, 2 mcx dumplings et 2 mcx crevettes tempura

Stir-fried noodles with vegetable eggrolls, dumplings, and tempura shrimp, typically featuring a mix of vegetables and savory fillings.

247. Nouilles sautées et 5 mcx kamikaze saumon / 247. Stir-Fried Noodles and 5 pcs Salmon

Stir-fried noodles paired with five pieces of salmon kamikaze, typically featuring salmon, crabstick, cucumber, avocado, tempura, and spicy mayo.

243. Nouilles sautées et 2 rouleaux impériaux légumes / 243. Stir-Fried Noodles and 2 Vegetable

Stir-fried noodles with a mix of vegetables, accompanied by two crispy vegetable egg rolls.

244. Nouilles sautées et 2 mcx dumplings / 244. Stir-Fried Noodles and 2 pcs Dumplings

Stir-fried noodles with a savory blend of vegetables, accompanied by two dumplings, typically filled with pork or shrimp.

Combinaisons (choix du chef) / Combinations (Chef's Choice)

254. Combo 75 morceaux (35 futomakis, 16 nigiris, 12 sashimis et 12 végétariens) / 254. Combo

This combo typically includes 35 futomakis, 16 nigiris, 12 sashimis, and 12 vegetarian pieces, showcasing a variety of chef-selected sushi and sashimi.

253. Combo 51 morceaux (25 futomakis, 8 nigiris, 6 sashimis et 12 végétariens) / 253. Combo

A selection of 25 futomakis, 8 nigiris, 6 sashimis, and 12 vegetarian pieces, showcasing a variety of typical sushi ingredients.

252. Combo 40 morceaux (15 futomakis, 7 nigiris, 6 sashimis et 12 végétariens) / 252. Combo

Assorted sushi platter featuring 15 futomakis, 7 nigiris, 6 sashimis, and 12 vegetarian pieces, typically including a variety of fish and vegetable selections. Chef's choice.

Extra et boissons / Extra and Drinks

Bubble tea

CA\$8.00

259c. Gingembre / 259c. Ginger

CA\$2.00

Ginger drink: A refreshing beverage typically featuring the distinct and spicy taste of ginger.

261. Liqueur canette / 261. Canned Soft Drink

CA\$2.60

Choice of canned soft drinks: cola, diet cola, or lemon lime.

259d. Wasabi

CA\$2.00

Wasabi: Typically a green paste made from Japanese horseradish, known for its pungent, spicy flavor, often used as a condiment with sushi and raw fish.

260. Riz / 260. Rice

CA\$5.20

Steamed white rice, commonly served as a simple and versatile accompaniment to various dishes.

262. Arizona

CA\$5.20

A blend of green tea, ginseng, and honey, offering a subtly sweet and invigorating drink experience.

263. Aloe

CA\$5.20

Aloe drink, featuring real aloe vera, typically offers a hydrating and refreshing experience.

264. Naya

CA\$2.00

Naya: A unique Asian drink that typically features a blend of refreshing ingredients, offering a crisp and balanced experience.

Menu Soja Mer



280. Café au lait vietnamien glacé

CA\$8.00

259b. Mayo épicée / 259b. Spicy Mayo

CA\$2.00

A blend of mayonnaise and sriracha, creating a creamy and mildly spicy sauce.

259a. Soya

CA\$2.00

Soy milk, a traditional Asian beverage, typically includes pure soy with no added ingredients.
