



Menu

Sushi Yuu

2935 Bd Saint-Charles, Beaconsfield, QC H9W, Canada | (514) 505-2888

Most Ordered



La simplicité (24 morceaux) / Simplicity (24 Pieces)

CA\$33.00

Saumon yaki (8 morceaux), California (5 morceaux), diamant (5 morceaux) et hosomaki crab épicé (6 morceaux). / Salmon yaki (8 pieces), California (5 pieces), diamond (5 pieces) and spicy hosomaki crab (6 pieces).



La collection classique (48 morceaux) / The Classic Collection (48 Pieces)

CA\$66.00

Oil de dragon (5 morceaux), diamant (5 morceaux), dynamite (5 morceaux), California (5 morceaux), kamikaze (5 morceaux), saumon épicé (5 morceaux), hosomaki crab épicé (6 morceaux), hosomaki saumon (6 morceaux) et hosomaki avocat (6 morceaux). / Dragon eye (5 pieces), diamond (5 pieces), dynamite (5 pieces), California (5 pieces), kamikaze (5 pieces), spicy salmon (5 pieces), spicy crab hosomaki (6 pieces), salmon hosomaki (6 pieces) and avocado hosomaki (6 pieces).



La collection d'aventure (50 morceaux) / The Adventure Collection (50 Pieces)

CA\$81.00

Nigiri (Hana saké 2 morceaux, saké 2 morceaux, tako 2 morceaux, ebi 2 morceaux et unagi 2 morceaux), maki (California 5 morceaux, kamikaze 5 morceaux, hosomaki saumon 6 morceaux et hosomaki avocat 6 morceaux) et sashimi (saké 6 morceaux, Amaebi 6 morceaux et hokkigai 6 morceaux). / Nigiri (Hana sake 2 pieces, sake 2 pieces, tako 2 pieces, ebi 2 pieces and unagi 2 pieces), maki (California 5 pieces, kamikaze 5 pieces, hosomaki salmon 6 pieces and hosomaki avocado 6 pieces) and sashimi (sake 6 pieces, Amaebi 6 pieces and hokkigai 6 pieces).

Dumplings à la sauce aux arachides (5 Morceaux) / Dumplings with peanut sauce (5 Pieces)

CA\$6.50

5 morceaux. / 5 pieces.

Saumon épicé (5 morceaux) / Spicy Salmon (5 Pieces)

CA\$9.00

Saumon épicé, massago, avocat et flocons de tempura. / Spicy salmon, massago, avocado and tempura flakes.

Kamikaze (5 morceaux) / Kamikaze (5 Pieces)

CA\$9.00

Saumon, goberge, avocat, concombre, flocons de tempura et mayo épicée. / Salmon, pollock, avocado, cucumber, tempura flakes and spicy mayo.

Saké / Sake

CA\$5.50

Saumon. / Salmon.

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Soupe wonton / Wonton Soup

CA\$4.50

Wonton soup with a delicate chicken broth, typically includes green onions and seasoned pork wontons.

Arc-en-ciel (8 morceaux) / Rainbow (8 Pieces)

CA\$15.00

Thon, goberge, avocat, mayo épicée, enrobé dans une feuille de soya, garni de poisson assorti et de tobiko. / Tuna, pollock, avocado, spicy mayo, wrapped in soy leaf, topped with assorted fish and tobiko.

Soupe miso / Miso Soup

CA\$4.50

A savory blend of miso paste, typically accompanied by tofu, wakame seaweed, and scallions in a soothing broth.

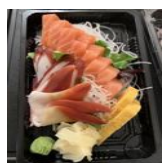
Nos Plateaux / Our Platters



La simplicité (24 morceaux) / Simplicity (24 Pieces)

CA\$33.00

Saumon yaki (8 morceaux), California (5 morceaux), diamant (5 morceaux) et hosomaki crab épicé (6 morceaux). / Salmon yaki (8 pieces), California (5 pieces), diamond (5 pieces) and spicy hosomaki crab (6 pieces).



Mini Pureste (18 morceaux) / Mini Pur (18 Pieces)

CA\$26.00

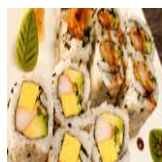
Sashimi: saké (8 morceaux), tako (4 morceaux), hokkigai (4 morceaux) et tamago (2 morceaux). / Sashimi: sake (8 pieces), tako (4 pieces), hokkigai (4 pieces) and tamago (2 pieces).



Aventure Solo (22 morceaux) / Solo Adventure (22 Pieces)

CA\$33.00

Nigiri (Hana saké 2 morceaux, saké 2 morceaux et unagi 2 morceaux) et sashimi (saké 4 morceaux, amaebi 4 morceaux, hokkigai 4 morceaux et tamago 4 morceaux). / Nigiri (Hana sake 2 pieces, sake 2 pieces and unagi 2 pieces) and sashimi (sake 4 pieces, amaebi 4 pieces, hokkigai 4 pieces and tamago 4 pieces).



Minion (10 morceaux) / Minion (10 Pieces)

CA\$12.00

Mini Cali (4 morceaux) et rouleau crevette tempura (6 morceaux). / Mini Cali (4 pieces) and shrimp tempura roll (6 pieces).



Mini Yuu (12 morceaux) / Mini Yuu (12 Pieces)

CA\$18.00

Avocat de luxe (8 morceaux), nigiri unagi (2 morceaux) et nigiri kanikama (2 morceaux). / Deluxe avocado (8 pieces), nigiri unagi (2 pieces) and nigiri kanikama (2 pieces).

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La collection pureste (56 morceaux) / The Pur Collection (56 Pieces) ~~CA\$85.00~~ CA\$85.00

Sashimi: saké (10 morceaux), izumi dai (6 morceaux), hokkigai (6 morceaux), ika (5 morceaux), Izumi dai (5 morceaux), amaebi jumbo (3 morceaux), tako (4 morceaux), kanikama (4 morceaux), unagi (4 morceaux), tamago (4 morceaux) et hotategail (6 morceaux). / Sashimi: sake (10 pieces), izumi dai (6 pieces), hokkigai (6 pieces), ika (5 pieces), Izumi dai (5 pieces), amaebi jumbo (3 pieces), tako (4 pieces), kanikama (4 pieces), unagi (4 pieces), tamago (4 pieces) and hotategail (6 pieces)



La collection classique (48 morceaux) / The Classic Collection (48 Pieces) ~~CA\$66.00~~ CA\$66.00

Oil de dragon (5 morceaux), diamant (5 morceaux), dynamite (5 morceaux), California (5 morceaux), kamikaze (5 morceaux), saumon épicé (5 morceaux), hosomaki crab épicé (6 morceaux), hosomaki saumon (6 morceaux) et hosomaki avocat (6 morceaux). / Dragon eye (5 pieces), diamond (5 pieces), dynamite (5 pieces), California (5 pieces), kamikaze (5 pieces), spicy salmon (5 pieces), spicy crab hosomaki (6 pieces), salmon hosomaki (6 pieces) and avocado hosomaki (6 pieces).



La collection d'aventure (50 morceaux) / The Adventure Collection (50 Pieces) ~~CA\$66.00~~ CA\$66.00

Nigiri (Hana saké 2 morceaux, saké 2 morceaux, tako 2 morceaux, ebi 2 morceaux et unagi 2 morceaux), maki (California 5 morceaux, kamikaze 5 morceaux, hosomaki saumon 6 morceaux et hosomaki avocat 6 morceaux) et sashimi (saké 6 morceaux, Amaebi 6 morceaux et hokkigai 6 morceaux). / Nigiri (Hana sake 2 pieces, sake 2 pieces, tako 2 pieces, ebi 2 pieces and unagi 2 pieces), maki (California 5 pieces, kamikaze 5 pieces, hosomaki salmon 6 pieces and hosomaki avocado 6 pieces) and sashimi (sake 6 pieces, Amaebi 6 pieces and hokkigai 6 pieces).

Maki

Saumon épicé (5 morceaux) / Spicy Salmon (5 Pieces)

CA\$9.00

Saumon épicé, massago, avocat et flocons de tempura. / Spicy salmon, massago, avocado and tempura flakes.

Oil de dragon (5 morceaux) / Dragon Eye (5 Pieces)

CA\$10.00

Rouleaux frits avec saumon, massago, carotte et échalote. Servi avec la sauce wafu à côté. / Fried rolls with salmon, massago, carrot and shallot. Served with wafu sauce on the side.

Diamant (5 morceaux) / Diamond (5 Pieces)

CA\$9.00

Crevette tempura, massago, goberge, concombre, flocons de tempura et mayo épicée. / Shrimp tempura, massago, crabstick, cucumber, tempura flakes and spicy mayo.

Dynamite (5 morceaux) / Dynamite (5 Pieces)

CA\$9.00

Crevette tempura, massago, avocat, concombre et goberge. / Shrimp tempura, massago, avocado, cucumber and pollock.

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Kamikaze (5 morceaux) / Kamikaze (5 Pieces)

CA\$9.00

Saumon, goberge, avocat, concombre, flocons de tempura et mayo épicée. / Salmon, pollock, avocado, cucumber, tempura flakes and spicy mayo.

California (5 morceaux) / California (5 Pieces)

CA\$9.00

Massago, goberge, tamago, avocat et concombre. / Massago, pollock, tamago, avocado and cucumber.

Spécial maki / Special Maki

Saumon yaki (8 morceaux) / Yaki Salmon (8 Pieces)

CA\$15.00

Goberge, oshinko, avocat et flocons de tempura, enrobé dans une feuille de soya et garni de saumon torché, tobiko et sauce anguille. / Pollock, oshinko, avocado and tempura flakes, wrapped in a soy leaf and topped with torched salmon, tobiko and eel sauce.

Sakura (5 morceaux) / Sakura (5 Pieces)

CA\$15.00

Crevette tempura, concombre, goberge, enrobé dans une feuille de soya, garni de saumon épicé et tobiko. / Shrimp tempura, cucumber and crabstick wrapped in a soy leaf, topped with spicy salmon and tobiko.

Yuu (5 morceaux) / Yuu (5 Pieces)

CA\$16.00

Saumon, thon, tilapia, caviar, goberge et tamago, enrobé avec une feuille de concombre (sans riz) et servi avec sauce wafu à côté. / Salmon, tuna, tilapia, caviar, pollock and tamago, wrapped with a cucumber leaf (without rice) and served with wafu sauce on the side.

Double saumon (8 morceaux) / Double Salmon (8 Pieces)

CA\$13.00

Saumon, goberge et avocat, garni de saumon fumé, tobiko et mayo. / Salmon, pollock and avocado, topped with smoked salmon, tobiko and mayo.



Papillon (8 morceaux) / Butterfly (8 Pieces)

CA\$10.00

Crevette tempura, fromage à la crème et concombre, garni de saumon fumé et bande des feuilles d'algues. / Shrimp tempura, cream cheese and cucumber, topped with smoked salmon and seaweed leaves.



Rouleau de wakamé (5 morceaux) / Wakame Roll (5 Pieces)

CA\$11.00

(Végétarien). Salade wakamé, salade mixte, concombre, avocat, oshinko et poivron. / (Vegetarian). Wakame salad, mixed salad, cucumber, avocado, oshinko and bell pepper.

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Arc-en-ciel (8 morceaux) / Rainbow (8 Pieces)

CA\$15.00

Thon, goberge, avocat, mayo épicée, enrobé dans une feuille de soya, garni de poisson assorti et de tobiko. / Tuna, pollock, avocado, spicy mayo, wrapped in soy leaf, topped with assorted fish and tobiko.

Paradis (6 morceaux) / Paradise (6 Pieces)

CA\$12.00

Saumon, crevette, caviar, goberge, oshinko, salade mixte et enrobé dans une feuille de riz. Servi avec sauce wafu à côté. / Salmon, shrimp, caviar, pollock, oshinko, mixed salad and wrapped in rice leaf. Served with wafu sauce on the side.

Entrées - soupes, salades et entrées / Starters - Soups, Salads and S

Dumplings à la sauce aux arachides (5 Morceaux) / Dumplings with peanut sauce (5 Pieces)

CA\$6.50

5 morceaux. / 5 pieces.

Tempura aux crevettes (5 morceaux) / Shrimp Tempura (5 Pieces)

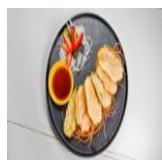
CA\$7.50

5 morceaux. / 5 pieces.

Soupe miso / Miso Soup

CA\$4.50

A savory blend of miso paste, typically accompanied by tofu, wakame seaweed, and scallions in a soothing broth.



Tempura aux légumes (6 morceaux) / Vegetable Tempura (6 Pieces) CA\$5.50

6 morceaux. / 6 pieces.

Soupe wonton / Wonton Soup

CA\$4.50

Wonton soup with a delicate chicken broth, typically includes green onions and seasoned pork wontons.

Rouleaux impériaux végétariens (2 morceaux) / Vegetarian Egg Rolls (2 Pieces) CA\$4.50

2 morceaux. / 2 pieces.

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Salade d'algues wakamé / Wakame Seaweed Salad

CA\$5.50

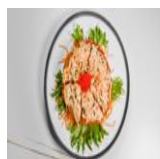
A mix of wakame seaweed, typically seasoned with a light dressing, creating a refreshing Japanese salad.

Salade japonaise / Japanese Salad

CA\$5.50

Salade mixte, crevettes, goberge, tobiko, carottes et vinaigrette maison. / Mixed salad, shrimp, pollock, tobiko, carrots and house vinaigrette.

Entrées - entrées spéciaux du chef / Starters - Chef's Specials Starters



Sushi pizza kunsei saké (6 morceaux) / Sushi Pizza Kunsei Sake (6 Pieces)

Saumon fumé, goberge, saumon, mayo épicée et avocat. Garniture: caviar de poisson volant rouge. / Smoked salmon, pollock, salmon, spicy mayo and avocado. Topping: red flying fish caviar.

Sushi pizza kani (6 morceaux) / Kani Sushi Pizza (6 Pieces)

CA\$14.00

Chair de crabe, goberge, mayo épicée et caviar. Garniture: caviar de poisson volant noir et avocat. / Crab meat, pollock, spicy mayo and caviar. Topping: black flying fish caviar and avocado.

Maki de printemps / Spring Maki

CA\$10.00

Choix de crevette tempura, saumon ou thon roulé avec une feuille de riz, goberge, concombre, avocat et salade mixte. / Choice of shrimp tempura, salmon or tuna rolled in rice leaf, pollock, cucumber, avocado and mixed salad.

L'heure du poké - bols de poké / Poke Time - Poke Bowls



Tempura poké / Poke Tempura

CA\$18.00

Crevette tempura popcorn, oshinko, concombre, salade mixte, carotte, edamame, avocat, mayo épicée et sauce wafu. / Shrimp tempura popcorn, oshinko, cucumber, mixed salad, carrot, edamame, avocado, spicy mayo and wafu sauce.



Poké arc-en-ciel / Rainbow Poke

CA\$20.00

Poissons crus assortis, oshinko, concombre, salade mixte, edamame, avocat, mayo épicée et sauce wafu. / Assorted raw fish, oshinko, cucumber, mixed salad, edamame, avocado, spicy mayo and wafu sauce.

Saumon poké / Salmon Poke

CA\$18.00

Saumon mariné, oshinko, concombre, salade mixte, carotte, edamame, avocat, caviar de poisson volant, mayo épicée et sauce wafu. / Marinated salmon, oshinko, cucumber, mixed salad, carrot, edamame, avocado, flying fish caviar, spicy mayo and wafu sauce.

L'heure du poké - donburi / Poke Time -Donburi



Unagi Don

Anguille, oshinko, concombre, tobiko, sésame, riz vapeur et sauce anguille. / Eel, oshinko, cucumber, tobiko, sesame, steamed rice and eel sauce.

CA\$20.00

Shirashi

Poisson assorti cru, tobiko oshinko et riz vapeur. / Raw assorted fish, tobiko oshinko and steamed rice.

CA\$20.00

Sashimi et nigiri / Sashimi and Nigiri

Saké / Sake

Saumon. / Salmon.

CA\$5.50

Maguro

Thon. / Tuna.

CA\$6.50

Aburi saké (2 morceaux) / Aburi Sake (2 Pieces)

Saumon torché (nigiri). / Torched salmon (nigiri).

CA\$6.50

Hana saké (2 morceaux) / Hana Sake (2 Pieces)

Saumon rosé (nigiri). / Pink salmon (nigiri).

CA\$6.50

Unagi

Anguille marinée. / Marinated eel.

CA\$5.50

Amaebi

Crevette sucrée. / Sweet shrimp.

CA\$5.50

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Tamago

Omelette sucrée. / Sweet omelet.

CA\$4.50

Ika

Calmar. / Squid.

CA\$6.50

Tako

Poulpe. / Octopus.

CA\$5.50

Kanikama

Goberge. / Pollock.

CA\$4.50

Hokkigai

Palourde. / Clam.

CA\$5.50

Izumi Dai

Tilapia.

CA\$5.50

Amaebi Jumbo

Crevette géante. / Giant shrimp.

CA\$10.00

Hotategai

Pétoncle importé du Japon. / Scallop imported from Japan.

CA\$7.50

Tobiko / Tobiko

Carviar de poisson volant (sashimi). / Caraway of flying fish (sashimi).

CA\$6.50

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Hosomaki

Crab épicé (6 morceaux) / Spicy Crab (6 Pieces)

CA\$5.50

Goberge, massago, flocons de tempura et mayo épicée. / Pollock, massago, tempura flakes and spicy mayo.

Cucumber

CA\$5.50

Thinly sliced cucumber wrapped in sushi rice and seaweed, forming a simple and refreshing roll.

Saumon / Salmon

CA\$5.50

6 morceaux. / 6 pieces.

Thon / Tuna

CA\$5.50

6 morceaux. / 6 pieces.

Extra

Mayo Épicé/ Spicy Mayo

CA\$2.50

A creamy blend of mayonnaise and select spices, offering a smooth texture with a spicy kick.

Sauce soya

CA\$2.50

A traditional Japanese condiment made from fermented soybeans and wheat, adding a rich, umami flavor to a variety of dishes.

Sauce Wafu/ Wafu Sauce

CA\$2.50

Wafu sauce is a Japanese dressing that typically includes sesame oil, soy sauce, vinegar, and sometimes ingredients like ginger or garlic, complementing a variety of dishes.

Bol de riz à sushi/ Bowl of sushi rice

CA\$5.50

A bowl of sushi rice typically seasoned with a blend of vinegar, sugar, and salt to achieve its characteristic sticky and slightly sweet profile.

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Eel sauce

CA\$2.50

Teriyaki sauce

CA\$2.50

Teriyaki sauce: A sweet and savory Japanese sauce made with soy sauce, sugar, and mirin, used for marinating, glazing, or dipping.

Gingembre/ Sushi ginger

CA\$2.50

Pickled sushi ginger, typically served alongside sushi to cleanse the palate between different pieces.

Wasabi

CA\$2.50

A traditional Japanese condiment made from ground wasabi root, offering a sharp, pungent taste to complement dishes.
