



Menu

Samon Sushi

Promenade de Montarville, 1001 Bd de Montarville #40, Boucherville, QC J4B 6R2, Canada | (450) 857-1886

Most Ordered



COMBO 38MCX / COMBO 38PCS

CA\$39.95

32makis, 6hosomakis / 32makis, 6hosomakis



SPÉCIALITÉ MAKI FLAMINGO 4MCX / SPECIALTY MAKI FLAMINGO 4PCS

CA\$6.90

Extérieur: Saisi à la torche Saumon, goberge, caviar frit, échalotte, tempura, sauce teriyaki, mayo épicé / Exterior: Torch Salmon, crabstick, fried caviar, shallot, tempura, teriyaki sauce, spicy mayo



POULET GÉNÉRAL TAO / GENERAL TAO CHICKEN

CA\$14.95

Crispy chicken pieces coated in a sweet and tangy sauce, garnished with sesame seeds, served with steamed rice and sautéed broccoli.



YEUX DU DRAGON (5MCX) / DRAGON EYES (5PCS)

CA\$9.95

Riz, algue, saumon, tilapia, échalotte, carotte, gobergé, mayo épicé, sauce teriyaki et sauce Fuji / Rice, seaweed, salmon, tilapia, shallot, carrot, crabstick, spicy mayo, teriyaki sauce and Fuji sauce



SOUPE WONTON / WONTON SOUP

CA\$5.95

Wonton au porc, échalote, oignon frit, bouillon de poulet / Pork wonton, shallot, fried onion, chicken broth



SPÉCIALITÉ MAKI RUBY 4MCX / SPECIALTY MAKI RUBY

CA\$6.00

Riz, feuille de riz, crevette, fraise, avocat, tempura, mayo épicé, miel / Rice, rice paper, shrimp, strawberry, avocado, tempura, spicy mayo, honey



MAKI CREVETTE TERIYAKI 4MCX / MAKI SHRIMP TERIYAKI 4PCS

CA\$5.75

Riz, algue, crevette, goberge, caviar noir, avocat, tempura, micro verdure, sésame, mayo épicé, sauce teriyaki / Rice, seaweed, shrimp, crabstick, black caviar, avocado, tempura, micro greens, sesame, spicy mayo, teriyaki sauce

Menu Samon Sushi



COMBO 22MCX / COMBO 22PCS

CA\$24.95

16makis, 6hosomakis / 16makis, 6hosomakis



MAKI KAMIKAZE 4MCX / MAKI KAMIKAZE 4PCS

CA\$5.75

Riz, algue, saumon, goberge, caviar orange, concombre, tempura, sésame, mayo épicé / Rice, seaweed, salmon, crabstick, orange caviar, cucumber, tempura, sesame, spicy mayo



Nigiri Saumon / Salmon Nigiri

CA\$4.50

Thinly sliced salmon atop a bed of vinegared sushi rice.

Entrées / APPETIZERS



CREVETTE CROUSTILLANT AU PANKO (6MCX) / CRISPY PANKO SHRIMP (6PCS)

Crevettes panées aux chapelures de panko servi avec mayo légèrement épicée / Shrimps breaded with panko breadcrumbs served with lightly spiced mayo



EDAMAME SEL À L'AIL (1PORTION) / GARLIC SALT EDAMAME (1PORTION)

Fèves de soya bouillies puis assaisonné avec sel à l'ail / Boiled soy beans then seasoned with garlic salt



RAVIOLI SAUTÉ AU POELE (5MCX) / PAN-FRIED RAVIOLI (5PCS)

CA\$5.95

Raviolis au porc sautés au poêle accompagnés d'une sauce au vinaigrette Asiatique / Pan-fried pork dumplings served with an Asian vinaigrette sauce



RIZ À VAPEUR / STEAMED RICE

CA\$2.75

Fluffy steamed rice garnished with a sprinkle of black and white sesame seeds.



RAVIOLI FRIT (5MCX) / FRIED RAVIOLI (5PCS)

CA\$5.95

Raviolis au porc frit accompagnés d'une sauce de vinaigrette Asiatique / Fried pork ravioli served with an Asian vinaigrette sauce

Menu Samon Sushi



TAKOYAKI jumbo (5MCX) / TAKOYAKI jumbo (5PCS)

CA\$9.45

Boulettes de poulpe hâchées enveloppé d'une pâte à base de farine de blé avec sauce mayo Japonaise, donkatsu, flocons de bonites / Chopped octopus balls wrapped in a wheat flour batter with Japanese mayo sauce, donkatsu, bonito flakes



POULET FRIT AVEC MAYO A L'AIL (1PORTION) / FRIED CHICKEN WITH GARLIC

CA\$6.95

Poulet frit avec sauce mayo à l'ail / Fried chicken with garlic mayo sauce



EDAMAME ÉPICÉ (1PORTION) / SPICY EDAMAME (1PORTION)

CA\$5.95

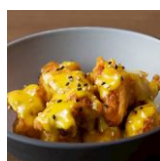
Fèves de soya bouillie ensuite mélangé d'une sauce piquante / Boiled soy beans then mixed with a spicy sauce



LÉGUMES TEMPURA (1PORTION) / VEGETABLE TEMPURA (1PORTION)

CA\$6.95

Assortiment de légumes légèrement panés, avec sauce tempura



POULET FRIT AVEC MOUTARDE ET MIEL (1PORTION) / FRIED CHICKEN WITH HONEY

CA\$6.95

Poulet frit enrobé de sauce moutard et miel faite maison / Fried chicken coated in homemade mustard and honey sauce



ROULEAU IMPÉRIAL (4MCX) / IMPERIAL ROLL (4PCS)

CA\$5.95

Rouleaux croustillants aux légumes / Crispy vegetable rolls



RAVIOLIS AU BEURRE ARACHIDE (5MCX) / PEANUT BUTTER DUMPLINGS (5PCS)

CA\$6.95

Raviolis au porc bouillie et ensuite enrobé d'une sauce arachide faite maison / Pork dumplings boiled and coated in homemade peanut sauce

Soupes / SOUPS



SOUPE AIGRE PIQUANTE / HOT AND SOUR SOUP

CA\$3.95

Soupe épaisse, champignons, pousse de bambou, tofu, oufs, échalotes

Menu Samon Sushi



Soupe Miso Fruit de Mer / Seafood Miso Soup

CA\$4.95

À base de fève et de miso, crevette, goberge, palourde, échalotes, algues, tofu /
Made with beans and miso, shrimp, crabstick, clams, shallots, seaweed, tofu



SOUPE WONTON / WONTON SOUP

CA\$5.95

Wonton au porc, échalote, oignon frit, bouillon de poulet / Pork wonton, shallot,
fried onion, chicken broth



SOUPE MISO / MISO SOUP

CA\$3.95

Tofu, échalote, bouillon miso / Tofu, shallot, miso broth

Salades / SALADS



SALADE D'ALGUES / SEAWEED SALAD

CA\$5.95

Algues marinées, carottes, sésames, caviar rouge / Marinated seaweed, carrots,
sesame seeds, red caviar.



SALADE SAMON / SAMON SALAD

CA\$7.95

Salade mixte, crevette, goberge, carotte, concombre, avocat, tomates cerises, riz
croustillant, caviar massago noir, sauce Fuji, une sauce wafu faite maison / Fuji
sauce, mixed salad, tomato, mushroom, broccoli



SALADE SAMON / JAPANESE SALAD

CA\$7.95

Salade mixte, carotte, concombre, avocat, tomates cerises, riz croustillant,
goberge, caviar massago rouge, patate douce frite, vinaigrette balsamique Japonaise
à base de sésame et d'olive / Garlic onion sauce, mixed salad, tomato, mushroom,
broccoli

Combo Choix du Chef / COMBOS CHEF'S CHOICE



COMBO 52MCX / COMBO 52PCS

CA\$55.95

40makis, 12hosomakis / 40makis, 12hosomakis



COMBO 38MCX / COMBO 38PCS

CA\$39.95

32makis, 6hosomakis / 32makis, 6hosomakis

Menu Samon Sushi



COMBO SASHIMI 24MCX / COMBO SASHIMI 24PCS

CA\$24.95

24sashimi choix du chef / 24sashimis chef's choice



Combo Frit 12mcx / Fried Combo 12pcs

CA\$19.95

5 Dragon Eyes, 5 Philadelphia, 2 Volcanos / 5 Dragon Eyes, 5 Philadelphia, 2 Volcanos



COMBO NIGIRI 12MCX / COMBO NIGIRI 12PCS

CA\$16.95

12nigiris choix du chef / 12nigiris chef's choice



COMBO 102MCX / COMBO 102PCS

CA\$115.95

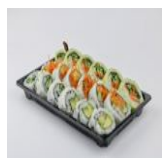
10sashimi de saumon, 80makis, 12hosomakis / 10salmon sashimi, 80makis, 12hosomakis



COMBO 22MCX / COMBO 22PCS

CA\$24.95

16makis, 6hosomakis / 16makis, 6hosomakis

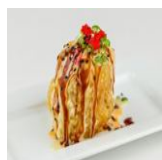


COMBO VÉGÉTARIEN 20MCX / COMBO VEGETARIAN 20PCS

CA\$22.95

18makis / 18makis

SUSHI CHAUD / HOT SUSHIS



VOLCANO (4MCX) / VOLCANO (2PCS)

CA\$8.95

Riz, feuille de riz, fromage à la crème, saumon, tilapia, gobergé, caviar rouge, omelette, concombre, carotte, sésame, mayo épicé, sauce teriyaki, sauce Fuji / Rice, rice paper, cream cheese, salmon, tilapia, crabstick, red caviar, omelet, cucumber, carrot, sesame, spicy mayo, teriyaki sauce, Fuji sauce



PIZZA SAMON (4MCX) / SAMON PIZZA (4PCS)

CA\$9.95

Galette de riz frit, tartare de saumon, caviar rouge, oignon, sésame, mayo épicé / Fried rice cake, salmon tartare, red caviar, onion, sesame, spicy mayo

Menu Samon Sushi



LANGUE DE DRAGON SAUMON ÉPICÉ (10MCX) / DRAGON'S TONGUE SPICY SAUMON (10PCS) ~~CA\$15.99~~

Crispy tempura topped with spicy salmon, garnished with green onions, black sesame seeds, and vibrant red tobiko. Ten pieces per serving.



YEUX DU DRAGON (5MCX) / DRAGON EYES (5PCS)

CA\$9.95

Riz, algue, saumon, tilapia, échalotte, carotte, gobergé, mayo épicé, sauce teriyaki et sauce Fuji / Rice, seaweed, salmon, tilapia, shallot, carrot, crabstick, spicy mayo, teriyaki sauce and Fuji sauce

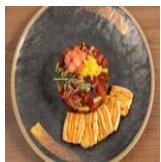


PHILADELPHIA (5MCX) / PHILADELPHIA (5PCS)

CA\$8.95

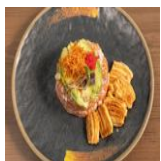
Riz, algue, saumon fumé, gobergé, caviar rouge, fromage à la crème, mayo épicé, sauce teriyaki, sauce Fuji / Rice, seaweed, smoked salmon, crabstick, red caviar, cream cheese, spicy mayo, teriyaki sauce, Fuji sauce

Tartares / TARTARS



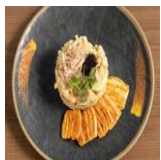
TARTARE DE THON (1PORTION - FIN DE SEMAINE SEULEMENT) / TUNA TARTAR (1PORTION) ~~CA\$15.99~~

Nos tartares sont mélangées avec de la mayo épicé, Fuji (sauce wafu faite maison), huile d'olive, échalotes, sésames. Servi avec croustilles* / Our tartars are mixed with spicy mayo, Fuji (homemade wafu sauce), olive oil, shallots, sesame. Served with potato chips*



TARTARE DE SAUMON (1PORTION) / SALMON TARTAR (1PORTION) ~~CA\$16.00~~

Nos tartares sont mélangées avec de la mayo épicé, Fuji (sauce wafu faite maison), huile d'olive, échalotes, sésames. Servi avec croustilles* / Our tartars are mixed with spicy mayo, Fuji (homemade wafu sauce), olive oil, shallots, sesame. Served with potato chips*



TARTARE DE CREVETTE (1PORTION) / SHRIMP TARTAR (1PORTION) ~~CA\$16.99~~

Nos tartares sont mélangées avec de la mayo épicé, Fuji (sauce wafu faite maison), huile d'olive, échalotes, sésames. Servi avec croustilles* / Our tartars are mixed with spicy mayo, Fuji (homemade wafu sauce), olive oil, shallots, sesame. Served with potato chips*

Nigiri



Nigiri Anguille / Eel Nigiri

CA\$6.50

Tender slices of eel atop seasoned sushi rice, garnished with a touch of sweet soy glaze.



Nigiri Saumon fumé / Smoked Salmon Nigiri

CA\$4.50

Thinly sliced smoked salmon atop a bed of vinegared rice.

Menu Samon Sushi



Nigiri Oil Fish / Nigiri Oil Fish

CA\$4.25

Delicate slices of oil fish atop seasoned sushi rice, highlighting the fish's smooth texture and subtle flavor.



Nigiri Caviar rouge / Red Caviar Nigiri

CA\$3.95

Seaweed-wrapped sushi rice topped with vibrant red caviar.



Nigiri Tofu Japonais / Japanese Tofu Nigiri

CA\$3.95

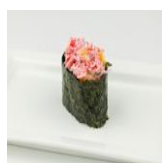
Tofu atop vinegared rice, wrapped with a strip of seaweed.



Nigiri Crevette / Shrimp Nigiri

CA\$4.95

Fresh shrimp delicately placed on seasoned sushi rice.



Nigiri Caviar sous-marin / Caviar Submarine Nigiri

CA\$4.50

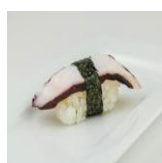
Topped with a delicate mix of diced seafood and caviar, wrapped in a seaweed sheet.



Nigiri Goberge / Crabstick Nigiri

CA\$4.25

Crabstick nigiri featuring a slice of imitation crab atop vinegared rice, secured with a strip of seaweed.



Nigiri Pieuvre / Octopus Nigiri

CA\$6.50

Succulent octopus slice atop vinegared rice, bound with a strip of seaweed.



Nigiri Palourde / Clam Nigiri

CA\$4.50

Tender clam atop seasoned sushi rice, wrapped with a strip of seaweed.



Nigiri Caviar orange / Orange Caviar Nigiri

CA\$3.95

Delicate sushi rice topped with vibrant orange caviar, wrapped in a crisp seaweed sheet.

Menu Saumon Sushi



Nigiri Rose de saumon / Salmon Pink Nigiri

CA\$4.50

Delicate slice of salmon wrapped around sushi rice, topped with a dollop of creamy sauce and vibrant red fish roe.



Nigiri Caviar Tobiko / Nigiri Caviar Tobiko

CA\$4.50

Delicate sushi rice topped with vibrant tobiko caviar, wrapped in crisp seaweed.



Nigiri Saumon / Salmon Nigiri

CA\$4.50

Thinly sliced salmon atop a bed of vinegared sushi rice.

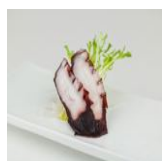


Nigiri Thon / Tuna Nigiri

CA\$4.50

A slice of fresh tuna atop vinegared rice, secured with a strip of seaweed.

Sashimi



Sashimi Pieuvre / Octopus Sashimi

CA\$6.50

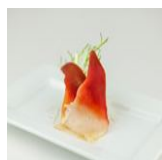
Tender octopus slices with a smooth texture, served with fresh greens.



Sashimi Saumon fumé / Smoked Salmon Sashimi

CA\$4.50

Thinly sliced smoked salmon, expertly prepared for a delicate and refined sashimi experience.



Sashimi Palourde / Clam Sashimi

CA\$4.50

Tender slices of fresh clam sashimi, elegantly presented with a vibrant red hue, garnished with finely shredded daikon and a sprig of greenery.



Sashimi Anguille / Eel Sashimi

CA\$6.50

Delicate, thinly sliced eel presented with traditional garnishes.

Menu Samon Sushi



Sashimi Omelette / Omelet Sashimi

CA\$4.25

A delicate omelette with fresh sashimi, served atop shredded daikon radish and garnished with crisp greens.



Sashimi Goberge / Crabstick Sashimi

CA\$4.25

Delicate crabstick slices paired with crisp greens and shredded daikon.



Sashimi Saumon / Salmon Sashimi

CA\$4.50

Fresh slices of salmon served with crisp greens.



Sashimi Poisson d'huile / Oil Fish Sashimi

CA\$4.25

Tender slices of oil fish accompanied by crisp greens.

Maki / Maki



SPÉCIALITÉ MAKI FLAMINGO 4MCX / SPECIALTY MAKI FLAMINGO 4PCS

CA\$6.50

Exterieur: Saisi à la torche Saumon, goberge, caviar frit, échalotte, tempura, sauce teriyaki, mayo épicé / Exterior: Torch Salmon, crabstick, fried caviar, shallot, tempura, teriyaki sauce, spicy mayo



MAKI CREVETTE TERIYAKI 4MCX / MAKI SHRIMP TERIYAKI 4PCS

CA\$5.75

Riz, algue, crevette, goberge, caviar noir, avocat, tempura, micro verdure, sésame, mayo épicé, sauce teriyaki / Rice, seaweed, shrimp, crabstick, black caviar, avocado, tempura, micro greens, sesame, spicy mayo, teriyaki sauce



SPÉCIALITÉ MAKI SAUMON PRINTANIER 4MCX / SPECIALTY MAKI SPRING SALMON 4PCS

CA\$5.25

Exterieur: Feuille de riz Saumon concombre, avocat, laitue, caviar rouge, riz,, mayo épicé / Outside: Rice paper Cucumber salmon, avocado, lettuce, red caviar, rice, spicy mayo



HOSOMAKI SAUMON 6MCX / HOSOMAKI SALMON 6PCS

CA\$6.00

Saumon, riz, algue, sésames / Salmon, rice, seaweed, sesames

Menu Samon Sushi



HOSOAMKI THON 6MCX / HOSOMAKI TUNA 6PCS

CA\$6.00

Thon, riz, algue, sésames / Tuna, rice, seaweed, sesames



SPÉCIALITÉ MAKI RUBY 4MCX / SPECIALTY MAKI RUBY

CA\$6.00

Riz, feuille de riz, crevette, fraise, avocat, tempura, mayo épicé, miel / Rice, rice paper, shrimp, strawberry, avocado, tempura, spicy mayo, honey



MAKI KAMIKAZE 4MCX / MAKI KAMIKAZE 4PCS

CA\$5.75

Riz, algue, saumon, goberge, caviar orange, concombre, tempura, sésame, mayo épicé / Rice, seaweed, salmon, crabstick, orange caviar, cucumber, tempura, sesame, spicy mayo



Futomaki Kamikaze Original 4mcx / Futomaki Kamikaze Original 4PCS

CA\$5.95

Goberge, saumon, mayonnaise épicée, concombre, avocat, tempura, riz, algue. / Crabstick, salmon, spicy mayonnaise, cucumber, avocado, tempura, rice, seaweed.



FUTOMAKI THON ÉPICÉ 4MCX / FUTOMAKI SPICY TUNA 4PCS

CA\$5.95

Thon, laitue, concombre, tempura, riz, algue, mayo épicé / Tuna, lettuce, cucumber, tempura, rice, seaweed, spicy mayo



SPÉCIALITÉ MAKI CREVETTE PRINTANIER 4MCX / SPECIALTY MAKI SPRING SHRIMP

CA\$5.95

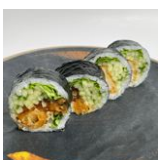
Extérieur: Feuille de riz Crevette, goberge, caviar rouge, laitue, chou, tempura, riz, sauce fuji / Outside: Rice paper Shrimp, pollock, red caviar, lettuce, cabbage, tempura, rice, fuji sauce



Spécialité Maki Samon 4Mcx / Specialty Maki Samon 4pcs

CA\$7.00

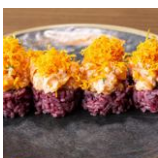
Riz nori, feuille de riz, goberge, omelette, avocat, saumon, fraise, mangue. / Nori rice, rice paper, crabstick, omelette, avocado, salmon, strawberry, mango.



FUTOMAKI GÉNÉRAL TAO 4MCX / FUTOMAKI GENERAL TAO 4PCS

CA\$5.95

Riz, algue, poulet, salade mix, concombre, échalote, tempura, sésame, sauce General Tao / Rice, rice paper, chicken, mix salad, cucumber, shallots, tempura, sesame, General Tao sauce



SPÉCIALITÉ MAKI SAUMON TARTARE 4MCX / SPEICALTY MAKI SALMON TARTARE

CA\$6.00

Riz, riz noir, algue, goberge, tartare de saumon, concombre, avocat, onion rouge, huile d'olive, flocons de patate douce mayo épicé / Rice, black rice, seaweed, crabstick, salmon tartare, cucumber, avocado, red onion, olive oil, sweet potato flakes spicy mayo

Menu Saumon Sushi



Hosomaki Saumon et Mangue 6mcx / Hosomaki Salmon & Mango 6mcx ~~CA\$5.50~~ CA\$5.50

Sushi rolls with fresh salmon and sweet mango, wrapped in seasoned rice and seaweed. Six pieces per serving.



Futomaki Californie 4mcx / Futomaki California 4pcs CA\$5.45

Goberge, mayonnaise, concombre, omelette, avocat, riz, algue, caviar orange. / Crabstick, mayonnaise, cucumber, omelette, avocado, rice, seaweed, orange caviar.



Hosomaki Concombre & Anguille 6mcx / Hosomaki Cucumber & Eel 6mcx ~~CA\$5.50~~ CA\$5.50

Thin rolls filled with fresh cucumber and tender eel, wrapped in seaweed and rice. Six pieces.



HOSOMAKI OMELETTE 6MCX / HOSOMAKI OMELET 6PCS CA\$4.75

Omelette, riz, algue, sésames / Omelet, rice, seaweed, sesames



Hosomaki Concombre & Fromage à la crème 6mcx / Hosomaki Cucumber & Cream ~~CA\$5.50~~ CA\$5.50

Thin sushi rolls filled with fresh cucumber and creamy cheese, wrapped in vinegared rice and seaweed. Six pieces per serving.



MAKI VÉGÉTARIEN 4MCX / MAKI VEGETARIAN 4PCS CA\$5.50

Riz, algue, patate douce, concombre, avocat, omelette, sésame, mayo / Rice, seaweed, sweet potato, cucumber, avocado, omelet, sesame, mayo



MAKI SAUMON CALIFORNIE 4MCX / MAKI SALMON CALIFORNIA 4PCS ~~CA\$5.75~~ CA\$5.75

Riz, algue, saumon, goberge, omelette, concombre, avocat, mayo / Rice, seaweed, salmon, crabstick, omelet, cucumber, avocado, mayo



MAKI CREVETTE ÉPICÉ 4MCX / MAKI SPICY SHRIMP 4PCS CA\$5.75

Riz, algue, crevette, goberge, avocat, tempura, sésame, mayo épicé / Rice, seaweed, shrimp, crabstick, avocado, tempura, sesame, spicy mayo



MAKI ATLANTIQUE 4MCX / MAKI ATLANTIC 4PCS CA\$5.75

Riz, algue, saumon fumé, goberge, fromage à la crème, avocat, croquette de fromage, mayo / Rice, seaweed, smoked salmon, crabstick, cream cheese, avocado, cheese croquette, mayo

Menu Samon Sushi



MAKI BOUCHERVILLE 4MCX / MAKI BOUCHERVILLE 4PCS

CA\$6.00

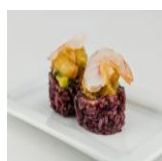
Cheddar Fromage, Anguille, Cucumbre, Tempura, Mayo



FUTOMAKI JARDIN 4MCX / FUTOMAKI GARDEN 4PCS

CA\$4.75

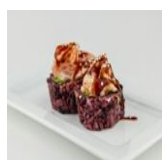
Riz, feuille de soya, patate douce, salade mix, concombre, sauce jardinière / Rice, soya paper, sweet potato, mixed salad, cucumber, garden sauce



SP.CIALITÉ MAKI CREVETTE TARTARE 4MCX / SPECIALTY MAKI CREVETTE TA

CA\$6.25

Riz, riz noir, crevette, tartare de crevette, goberge, concombre, avocat, caviar rouge, mayo épicé / Rice, black rice, shrimp, shrimp tartare, crabstick, cucumber, avocado, red caviar, spicy mayo



SPÉCIALITÉ MAKI SAUMON TERIYAKI 4MCX / SPECIALTY MAKI TERIYAKI SALM

CA\$6.00

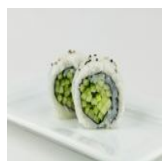
Riz, riz noir, saumon, goberge, concombre, avocat, onion rouge, riz croustillant, mayo épicé, teriyaki sauce / Rice, black rice, salmon, crabstick, cucumber, avocado, red onion, crispy rice, spicy mayo, teriyaki sauce



MAKI MANGO TANGO 4MCX / MAKI MANGO TANGO 4PCS

CA\$6.00

Riz, algue, saumon, goberge, omelette, concombre, avocat, mangue, mayo / Rice, seaweed, salmon, crabstick, omelet, cucumber, avocado, mango, mayo



HOSMAKI CONCOMBRE 6MCX / HOSOAMKI CUCUMBER 6PCS

CA\$4.75

Riz, algue, concombre, sésame / Rice, seaweed, cucumber, sesame

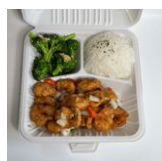


HOSOMAKI GOBERGE 6MCX / HOSOMAKI CRABMEAT 6PCS

CA\$4.75

Goberge, riz, algue, sésames / Crabmeat, rice, seaweed, sesames

Teppanyaki (servi avec riz et brocoli saute) / Teppanyaki (served with



CEVETTE SEL ET POIVRE / SALT AND PEPPER SHRIMP

CA\$18.95

Crispy shrimp seasoned with salt and pepper, garnished with sautéed onions and red bell peppers, accompanied by steamed broccoli and white rice.

Menu Samon Sushi



SAUMON TERIYAKI / TERIYAKI SALMON

Avec légumes

CA\$17.45



Poulet au Citron / Lemon Chicken

Tender chicken pieces glazed in a tangy lemon sauce, served with rice and sautéed broccoli.

CA\$14.95



CÔTES DE BOEUF / BEEF RIBS TERIYAKI

Tender beef ribs glazed with teriyaki sauce, served with rice and sautéed broccoli.

CA\$16.95



BOEUF AUX SÉSAMES / SESAMES BEEF

Tender beef strips glazed with a savory sesame sauce, garnished with sesame seeds, accompanied by steamed broccoli and a portion of white rice.

CA\$16.95



POULET TERIYAKI / TERIYAKI CHICKEN

Avec légumes

CA\$14.95



TERIYAKI BEEF / BOEUF TERIYAKI

Tender beef slices glazed with teriyaki sauce, accompanied by sautéed broccoli and a side of rice.

CA\$16.95



CREVETTE À LA SAUCE SZECHUANAISE / SZECHUAN SHRIMP

Tender shrimp coated in a spicy Szechuan sauce, accompanied by sautéed broccoli and steamed white rice sprinkled with sesame seeds.

CA\$17.95



BOEUF ET BROCOLI (SANS RIZ) / BEEF AND BROCOLI (WITHOUT RICE)

Tender beef slices stir-fried with crisp broccoli florets in a savory sauce.

CA\$16.99



LÉGUMES ASSORTIS SAUTÉES (SANS RIZ) / ASSORTED STIR-FRIED VEGETABLES

A medley of stir-fried vegetables, including broccoli, carrots, and bell peppers, served without rice.

CA\$16.99

Menu Samon Sushi



RIZ À VAPEUR / STEAMED RICE

CA\$2.75

Fluffy steamed rice garnished with a sprinkle of black and white sesame seeds.



POULET GÉNÉRAL TAO / GENERAL TAO CHICKEN

CA\$14.95

Crispy chicken pieces coated in a sweet and tangy sauce, garnished with sesame seeds, served with steamed rice and sautéed broccoli.



POULET ANANAS / PINEAPPLE CHICKEN

CA\$14.95

Tender chicken pieces sautéed with pineapple chunks, complemented by a side of rice and sautéed broccoli.

Teppanyaki / Teppanyaki



Riz frit crevettes / Shrimp Fried Rice

CA\$16.95

Crevettes, riz frits sautés avec edamame, maïs, pois, carottes, oufs / Shrimp sautéed fried rice with edamame, corn, peas, carrots, eggs



Udon teriyaki végété / Veggie Teriyaki Udon

CA\$12.95

Udon sautées à la sauce teriyaki, champignons, fèves germées, oufs, poivrons, échalotes, sésames et nori / Vegetable udon sautéed with teriyaki sauce, mushrooms, bean sprouts, eggs, peppers, shallots, sesame and nori



UDON Teriyaki Poulet / UDON Teriyaki Poulet

CA\$14.95

Poulet, udon sautées à la sauce teriyaki, champignons, fèves germées, oufs, poivrons, échalotes, sésames et nori / Chicken udon sautéed with teriyaki sauce, mushrooms, bean sprouts, eggs, peppers, shallots, sesame and nori



UDON Teriyaki Crevettes / UDON Teriyaki Crevettes

CA\$16.95

Crevettes, udon sautées à la sauce teriyaki, champignons, fèves germées, oufs, poivrons, échalotes, sésames et nori / Shrimp udon sautéed with teriyaki sauce, mushrooms, bean sprouts, eggs, peppers, shallots, sesame and nori

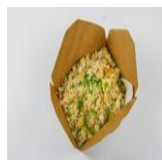


Udon teriyaki fruits mer / Seafood Teriyaki Udon

CA\$17.95

Fruits de mer, udon sautées à la sauce teriyaki, champignons, fèves germées, oufs, poivrons, échalotes, sésames et nori / Seafood, udon sautéed with teriyaki sauce, mushrooms, bean sprouts, eggs, peppers, shallots, sesame and nori

Menu Samon Sushi



Riz frit fruits de mer

CA\$17.95

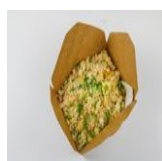
Fruits de mer, riz frits sautés avec edamame, maïs, pois, carottes, oufs / Seafood sautéed fried rice with edamame, corn, peas, carrots, eggs



RIZ FRIT VÉGÉTARIEN / VEGETABLE FRIED RICE

CA\$12.95

Riz frits sautés avec edamame, maïs, pois, carottes, oufs / Vegetable sautéed fried rice with edamame, corn, peas, carrots, eggs

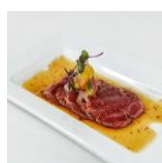


Riz frit poulet

CA\$13.95

Poulet, riz frits sautés avec edamame, maïs, pois, carottes, oufs / Chicken sautéed fried rice with edamame, corn, peas, carrots, eggs

Carpaccio / Carpaccio



Carpaccio Boeuf 10mcx / Beef Carpaccio 10pcs

CA\$9.99

Viande ou poisson cru émincé, arrosé de sauce ponzu avec oignons et échalottes / Sliced ??raw meat or fish, drizzled with ponzu sauce with onions and shallots



Carpaccio Poisson Huile 8mcx / Carpaccio Oil Fish 8pcs

CA\$8.99

Viande ou poisson cru émincé, arrosé de sauce ponzu avec oignons et échalottes / Sliced ??raw meat or fish, drizzled with ponzu sauce with onions and shallots



Carpaccio Saumon Fumé 6mcx / Smoked Salmon Carpaccio 6pcs CA\$11.99

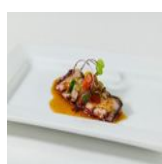
Viande ou poisson cru émincé, arrosé de sauce ponzu avec oignons et échalottes / Sliced ??raw meat or fish, drizzled with ponzu sauce with onions and shallots



Carpaccio saumon 8mcx / Salmon carpaccio 8pcs

CA\$11.99

Viande ou poisson cru émincé, arrosé de sauce ponzu avec oignons et échalottes / Sliced ??raw meat or fish, drizzled with ponzu sauce with onions and shallots



Carpaccio Pieuvre 6mcx / Octopus Carpaccio 6pcs

CA\$11.99

Viande ou poisson cru émincé, arrosé de sauce ponzu avec oignons et échalottes / Sliced ??raw meat or fish, drizzled with ponzu sauce with onions and shallots

Extra Sauces / Extra Sauces



Fuji / Fuji

Smooth and creamy sauce, ideal for enhancing the flavors of your favorite Asian dishes.

CA\$2.00



Vinaigrette Japonaise / Japanese Dressing

Savory Japanese dressing with a blend of soy sauce, rice vinegar, sesame oil, and finely minced garlic.

CA\$2.00



Sauce épicié / Spicy Sauce

A vibrant, smooth, and tangy spicy sauce with a rich, bold flavor.

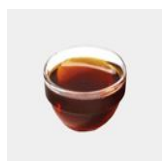
CA\$1.25



Beurre d'arachide / Peanut Butter

Smooth and creamy peanut butter, ideal for enhancing various dishes with its rich, nutty flavor.

CA\$2.50



Sauce tempura / Tempura Sauce

Savory soy-based dipping sauce with a hint of sweetness, perfect for enhancing the flavor of tempura dishes.

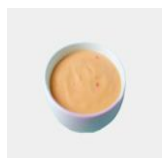
CA\$1.00



Sauce impériaux / Imperial Sauce

Rich, savory sauce with a smooth texture, ideal for enhancing the flavors of various dishes.

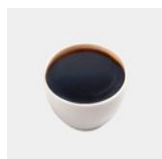
CA\$1.00



Mayo épicié / Spicy Mayo

Creamy mayonnaise blended with a hint of chili for a subtle spicy kick.

CA\$2.00



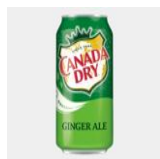
Teriyaki / Teriyaki

A rich, savory sauce with a balanced blend of soy sauce, mirin, and sugar, ideal for enhancing the flavor of various dishes.

CA\$2.25

Menu Samon Sushi

Brevages / Beverages



Canada Dry / Canada Dry

Refreshing ginger ale soda with a crisp, clean taste.

CA\$2.95



Thé glacée / Ice tea

Lemon-flavored iced tea with natural flavors, offering a refreshing taste.

CA\$2.95



San Pellegrino Bouteille / San Pellegrino Bottle

Refreshing sparkling water with natural mineral content.

CA\$7.95



Coca-Cola / Coca-Cola

Carbonated beverage with a classic cola flavor.

CA\$2.95



Sprite / Sprite

Lemon-lime flavored soda with a crisp, refreshing taste. Caffeine-free.

CA\$2.95

Onigiri



Onigiri Samon / Onigiri Samon

saumon ,Mayo épicé, poudre de bonito, riz, algues, concombre, sésame / salmon
,Spicy mayo, bonito powder , rice, seaweed , cucumber, sesame

CA\$4.00

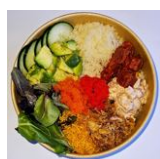
Pokebowl



Poke bowl- Crevettes tartares

Tartare shrimp, rice, salad, avocado, carrot, cucumber, red pepper, mango, radish, green bean, tempura, sesame, and nori leaf.

CA\$16.99



Poke bowl- Saumon et thon

Marinated salmon and tuna with soy sauce and sesame, accompanied by pickled ginger, daikon, cucumber, avocado, seaweed salad, and topped with spicy mayo, sesame seeds, and nori.

CA\$17.99

Menu Samon Sushi



Poke bowl- Poulet général tao

CA\$16.99

General Tao chicken poke bowl: Rice, tempura chicken, avocado, cucumber, edamame, radish, mixed salad, tempura, sesame seeds, and light spicy mayo with house-made soy sauce.



Poke bowl- Fruit de mer

CA\$18.99

Cooked. Shrimp, crab, scallops, and Japanese pollock over rice, typically accompanied by salad, avocado, carrot, cucumber, red pepper, mango, radish, green beans, tempura, and nori leaf sesame.

Poke bowl- végétarien

CA\$16.99

Assorted vegetables, tofu, avocado, cucumber, edamame, and sesame seeds over a bed of rice, typically garnished with seaweed salad and drizzled with spicy mayo.



Poke bowl-Saumon épicée

CA\$16.99

Marinated salmon with soy and sesame, accompanied by cucumber, avocado, edamame, seaweed salad, and spicy mayo, served over a bed of sushi rice.



Poke bowl- Thon épicée

CA\$17.99

Spicy tuna poke bowl: Sushi rice, salad, spicy tuna, avocado, carrot, cucumber, red pepper, mango, radish, green bean, tempura, and sesame nori leaf.

Brochette (4MCX)

Brochette de crevette (4MCX)

CA\$7.95

Garlic-marinated shrimp skewers typically include lettuce, pickled carrot, and fish sauce.

Brochette Boeuf (4MCX)

CA\$7.95

Grilled beef skewers typically include a mix of vegetables and are seasoned with spices.

Brochette de Poulet (4MCX)

CA\$7.95

Marinated chicken skewers, typically including lemongrass and pickled vegetables.