

Menu

Restaurant Le Suki

2951 Bd du Curé Labelle, Prévost, QC J0R 1T0, Canada | (450) 335-2335

Most Ordered



Hosomaki avocat / Hosomaki Avocado

CA\$10.50

Hosomaki avocado: Fresh avocado wrapped in seaweed or soy leaf, available gluten-free.



Poulet general tao / General Tao Chicken

CA\$27.60

Poulet frit. Avis aux amateurs de la cuisine épicée. Servi avec riz ou nouille udon. / Fried chicken. For lovers of spicy food. Served with rice or udon noodles.



Ninja

CA\$21.70

8 mcx futomaki renversé, poulet tempura, concombre, carotte, mayo épicée, échalote tempura, garnis de fines tranches d'avocats, tempura croustillant, sauce le suki et teriyaki. / 8 pcs upside down futomaki, chicken tempura, cucumber, carrot, spicy mayo, shallot tempura, garnished with thin slices of avocado, crispy tempura, suki, and teriyaki sauce.



Soupe tom yum / Tom Yum Soup

CA\$9.00

Bouillon épicé avec pâte wonton, champignons, piments et épinards. / Spicy broth with wonton paste, mushrooms, peppers, and spinach.



Tokyo

CA\$16.95

Crevette tempura, patate douce tempura, échalote, avocat et mayo épicée. / Shrimp tempura, sweet potato tempura, shallot, avocado, and spicy mayo.



Le horny / The Horny

CA\$21.70

8 mcx futomaki frit au pulled pork de gaspor, fromage phili, poivrons marinés, guacamole, fèves edamame et servi avec sauce demi-glace au cèdre. / 8pcs fried futomaki with pulled pork gaspor, philly cheese, pickled peppers, guacamole, edamame beans, and served with cedar demi-glace sauce.



Pizza saumon / Salmon Pizza

CA\$21.00

Salmon tartare, avocado, tobiko, with teriyaki and homemade spicy mayo on a crispy tempura rice base.

Menu Restaurant Le Suki

L'oil du dragon / Dragon Eye

CA\$16.95

Saumon, échalote, carotte et sauce teriyaki. / Salmon, shallot, carrot, and teriyaki sauce.

Le B / The B

CA\$21.70

8 mcx -hosomaki en feuille de soya avec concombre, fraise, mayo épicé garni d'un tartare de saumon épicé et de tranches de lime. / 8pcs -soybean leaf hosomaki with cucumber, strawberry, spicy mayo topped with spicy salmon tartar, and lime slices.

Rouleaux impériaux / Imperial Rolls

CA\$12.30

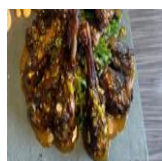
Fried vegetable rolls, typically including a mix of vegetables and served with nuoc nam sauce.

Entrées / Appetizers

10 pilons / 10 Drumsticks

CA\$31.50

Laqué miso érable. / Maple miso lacquered.



4 pilons / 4 Drumsticks

CA\$16.70

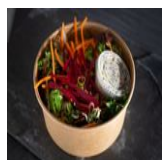
Laqué miso érable. / Maple miso lacquered.



Bol de fèves edamame / Bowl of Edamame Beans

CA\$10.50

Cuites à la vapeur, servies en cosse avec huile d'olive et fleur de sel. / Steamed, served in pods with olive oil, and fleur de sel.



Salade du chef / Chef's Salad

CA\$8.10

Vinaigrette sésame. / Sesame dressing.

Salade de la brigade / Salad of The Brigade

CA\$10.50

Salad of the brigade typically includes a diverse mix of fresh vegetables and a unique blend of dressings, inspired by the creativity and teamwork emblematic of a kitchen brigade.

Menu Restaurant Le Suki



Salade d'algues / Seaweed Salad

CA\$9.60

Fresh seaweed typically combined with a variety of vegetables, often dressed with a light, savory vinaigrette and sprinkled with sesame seeds.

6 pilons / 6 Drumsticks

CA\$21.00

Laqué miso érable. / Maple miso lacquered.

8 pilons / 8 Drumsticks

CA\$27.60

Laqué miso érable. / Maple miso lacquered.

Sukiyaki

CA\$16.95

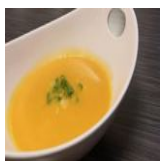
Boules frites farcies de crevettes et goberge servies avec mayo ail citron, sauce teriyaki sucré



Soupe tom yum / Tom Yum Soup

CA\$9.00

Bouillon épicé avec pâte wonton, champignons, piments et épinards. / Spicy broth with wonton paste, mushrooms, peppers, and spinach.

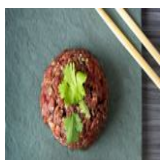


Potage du moment / Seasonal Soup

CA\$8.40

Seasonal ingredients carefully blended into a comforting soup, reflecting traditional Japanese flavors and techniques.

Tartare épicé / Spicy Tartare



Tartare de bouf / Beef Tartare

CA\$20.95

Beef tartare, typically includes raw minced beef, often seasoned with spices and herbs, and may be accompanied by condiments such as mustard or a raw egg yolk.

Tartare de pétoncle / Scallop Tartare

CA\$21.95

Scallop tartare is delicately prepared with raw scallops, typically mixed with a spicy mayo dressing and garnished with tobiko and shallots for a balance of texture and flavor.

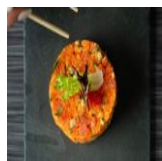
Menu Restaurant Le Suki



Tartare trilogie / Trilogy Tartare

CA\$45.50

Saumon, bouf et pétoncle. / Salmon, beef, and scallop.



Tartare de saumon / Salmon Tartare

CA\$19.95

Salmon tartare typically includes finely chopped salmon mixed with avocado, tobiko, and a spicy sauce, complemented by tempura and shallots.

Tartare de thon / Tuna Tartare

CA\$21.95

Tuna tartare typically includes fresh tuna, avocado, and a spicy dressing, often garnished with green onions and tobiko.

Pizza sushis 8 mcx / Pizza Sushi 8 Pcs



Pizza saumon / Salmon Pizza

CA\$21.00

Salmon tartare, avocado, tobiko, with teriyaki and homemade spicy mayo on a crispy tempura rice base.



Pizza végété / Veggie Pizza

CA\$17.70

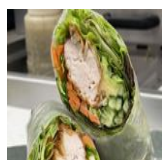
Tartare végété avec mayo sésame et croustillant tempura. / Veggie tartare with sesame mayo and tempura crisp.

Rouleaux de printemps / Spring Rolls

Rouleaux impériaux / Imperial Rolls

CA\$12.30

Fried vegetable rolls, typically including a mix of vegetables and served with nuoc nam sauce.



Rouleaux de printemps poulet / Chicken Spring Rolls

CA\$18.60

Poulet tempura, concombre, laitue, carotte, avocat, échalote, sauce teriyaki, tempura et mayo épicée. / Chicken tempura, cucumber, lettuce, carrot, avocado, shallot, teriyaki sauce, tempura, and spicy mayo.

Rouleaux de printemps crevette / Shrimp Spring Rolls

CA\$19.80

Crevette, mangue, concombre, laitue, menthe, tempura et mayo sésame. / Shrimp, mango, cucumber, lettuce, mint, tempura, and sesame mayo.

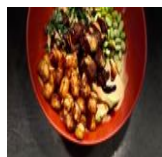
Menu Restaurant Le Suki

Rouleaux de printemps végété / Veggie Spring Rolls

CA\$14.40

Carotte, concombre, coriandre, avocat, sésame, patate douce tempura, concombre, échalote et mayo sésame. / Carrot, cucumber, coriander, avocado, sesame, sweet potato tempura, cucumber, shallot, and sesame mayo.

Bol poke / Poke Bowl



Poke au bœuf / Beef Poke

CA\$22.99

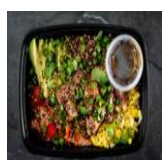
Riz, bœuf frit, fèves edamame, fromage dorémi frit, avocat,, sésame, échalote, coriandre, sauce suki et sauce poke.



Poke saumon / Salmon Poke

CA\$22.99

Riz, edamame, avocat, ananas frais, concombres marinés, carottes en julienne accompagnés de notre sauce poke !!



Poke thon / Tuna Poke

CA\$22.99

Riz, edamame, avocat ananas frais, concombres marinés, carottes julienne accompagnés de notre sauce poke!!,

Wok

Wok bœuf / Beef Wok

CA\$30.00

Marinade Japonaise maison servi avec riz ou nouille udon. / Homemade Japanese marinade served with rice or udon noodle.

Wok végété / Vegetable Wok

CA\$24.30

Vegetable medley with the option of udon noodles or rice in a Japanese-style wok preparation.



Wok tofu frit / Fried Tofu Wok

CA\$25.15

Choix de sauce et servi avec riz ou nouille udon. / Choice of sauce and served with rice or udon noodle.



Poulet general tao / General Tao Chicken

CA\$27.60

Poulet frit. Avis aux amateurs de la cuisine épicée. Servi avec riz ou nouille udon. / Fried chicken. For lovers of spicy food. Served with rice or udon noodles.

Menu Restaurant Le Suki



Wok suki

CA\$30.00

Crevette-bouf-poulet-marinade Japonaise maison servi avec riz ou nouille udon. / Shrimp-beef-chicken-Japanese marinade served with rice or udon noodle.

Sélection de sushi futomaki régulier 5 morceaux / Selection of Regular



Hiroshima

CA\$19.25

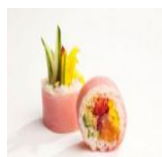
Pétoncle tempura, mangue, concombre, mayo épicée, miel et tempura. / Scallop tempura, mango, cucumber, spicy mayo, honey, and tempura.



Teriyaki

CA\$16.75

Env: sauce teriyaki, tempura int: poulet tempura, concombre, carotte, échalote et mayo épicée. / Env: teriyaki sauce, tempura int: chicken tempura, cucumber, carrot, shallot, and spicy mayo.



Sake

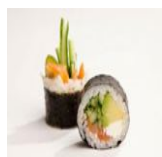
CA\$16.75

Saumon, mangue, fraise, concombre, tempura, mayo lime et tobiko wasabi. / Salmon, mango, strawberry, cucumber, tempura, mayo lime, and tobiko wasabi.

L'oil du dragon / Dragon Eye

CA\$16.95

Saumon, échalote, carotte et sauce teriyaki. / Salmon, shallot, carrot, and teriyaki sauce.



Phili

CA\$16.95

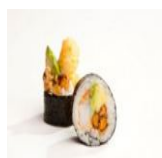
Saumon fumé, fromage à la crème, concombre et avocat. / Smoked salmon, cream cheese, cucumber, and avocado.



Végé / Veg

CA\$13.95

Env: sésame int: concombre, carotte, patate douce tempura, avocat, mayo sésame et échalote. / Env: sesame int: cucumber, carrot, sweet potato tempura, avocado, sesame mayo, and shallot.



Tokyo

CA\$16.95

Crevette tempura, patate douce tempura, échalote, avocat et mayo épicée. / Shrimp tempura, sweet potato tempura, shallot, avocado, and spicy mayo.

Menu Restaurant Le Suki



Crabe / Crab

CA\$21.60

Crabe, concombre, mangue, tobiko jaune, tempura, miel et mayo lime. / Crab, cucumber, mango, yellow tobiko, tempura, honey, and lime mayo.



Osaka

CA\$18.00

Saumon, crevette tempura, goberge, concombre et mayo épicée. / Salmon, shrimp tempura, pollock, cucumber, and spicy mayo.



Kamikaze thon / Kamikaze Tuna

CA\$17.75

Thon, concombre, tempura, masago, mayo épicée et sauce piment fort. / Tuna, cucumber, tempura, masago, spicy mayo, and hot pepper sauce.

Kamikaze saumon / Kamikaze Salmon

CA\$16.95

Saumon, concombre, tempura, masago, mayo épicée et sauce piment fort. / Salmon, cucumber, tempura, masago, spicy mayo, and hot pepper sauce.



Kamikaze pétoncle / Kamikaze Scallop

CA\$18.75

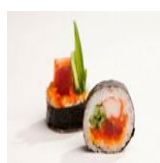
Pétoncle, concombre, tempura, masago, mayo épicée et sauce piment fort. / Scallop, cucumber, tempura, masago, spicy mayo, and hot pepper sauce.



Boston

CA\$16.95

Crevette, goberge, concombre, tobiko rouge et mayo au miel. / Shrimp, pollock, cucumber, red tobiko, and honey mayo.



New York

CA\$16.75

Thon, saumon, goberge, masago, concombre et mayo épicée. / Tuna, salmon, pollock, masago, cucumber, and spicy mayo.

Sélection de sushi hosomaki régulier 8 morceaux / Selection of Regular Hosomaki 8 Pieces

Hosomaki mangue et fraise / Hosomaki Mango and Strawberry

CA\$10.50

Mayo au miel. / Honey mayo.

Menu Restaurant Le Suki



Hosomaki saumon / Hosomaki Salmon

CA\$11.40

Mayo épicée. / Spicy mayo.



Hosomaki thon / Hosomaki Tuna

CA\$11.95

Mayo épicée. / Spicy mayo.



Hosomaki crevette nordique / Hosomaki Northern Shrimp

CA\$11.95

Env. Tempura & miel. / Env. Tempura & honey.



Hosomaki patate douce tempura / Hosomaki Sweet Potato Tempura

CA\$10.50

Mayo au miel. / Honey mayo.

Hosomaki saumon fumé / Hosomaki Smoked Salmon

CA\$11.95

Eight pieces of hosomaki sushi rolled with smoked salmon. Options include seaweed or soy leaf wrap, and a gluten-free choice.



Hosomaki avocat / Hosomaki Avocado

CA\$10.50

Hosomaki avocado: Fresh avocado wrapped in seaweed or soy leaf, available gluten-free.

Hosomaki concombre / Hosomaki Cucumber

CA\$10.50

Env. Graine de sésame. / Env. Sesame seed.

Spécialités de suki / Specialties of Suki



Majade

CA\$21.70

8 mcx hosomaki renversé avec fromage Dorémi grillé, échalote tempura, avocat, mayo épicé et garnis de tartare de boeuf. / 8 pcs upside down hosomaki with grilled dorémi cheese, tempura shallot, avocado, spicy mayo, and topped with beef tartar.

Menu Restaurant Le Suki



Le horny / The Horny

CA\$21.70

8 mcx futomaki frit au pulled pork de gaspor, fromage philly, poivrons marinés, guacamole, fèves edamame et servi avec sauce demi-glace au cèdre. / 8pcs fried futomaki with pulled pork gaspor, philly cheese, pickled peppers, guacamole, edamame beans, and served with cedar demi-glace sauce.

Le B / The B

CA\$21.70

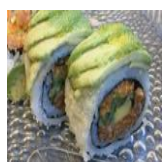
8 mcx -hosomaki en feuille de soya avec concombre, fraise, mayo épicé garni d'un tartare de saumon épicé et de tranches de lime. / 8pcs -soybean leaf hosomaki with cucumber, strawberry, spicy mayo topped with spicy salmon tartar, and lime slices.



Bernard

CA\$21.95

8 mcx hosomaki en feuille de soya, mangue, concombre, mayo épicée, garni d'un tartare de pétoncle épicé et de fines tranches de citron. / 8 pcs soy leaf hosomaki, mango, cucumber, spicy mayo, topped with spicy scallop tartare, and thin lemon slices.



L'as / Ace

CA\$21.70

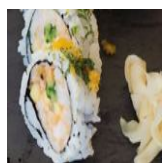
8 mcx futomaki renversé avec concombre, mangue, patates douces tempura, sriracha, tartare de thon saku très épicé, garnis de tranches d'avocat, de tobiko yuzu et tobiko wasabi. / 8 pcs upside down futomaki with cucumber, mango, sweet potato tempura, sriracha, spicy saku tuna tartar, garnished with avocado slices, tobiko yuzu, and tobiko wasabi.



Elen & steven

CA\$21.70

8 mcx hosomaki renversé de forme carrée avec fromage à la crème, coriandre fraîche, sriracha, mayo épicée, échalote tempura, mangue, concombre et garnis de tranche de thon saku frais. / 8 pcs square reverse hosomaki with cream cheese, fresh cilantro, sriracha, spicy mayo, tempura shallot, mango, cucumber, and topped with fresh saku tuna slices.



L'ensoleillé / The Sunny One

CA\$21.70

8 mcx futomaki renversé avec mangue, concombres, suprême de citron, salade de crevettes nordiques, mayo miel, tempura croustillant, garnis d'un filet de miel, menthe ciselée et tobiko yuzu suprême. / 8 pcs upside down futomaki with mango, cucumber, lemon supreme, northern shrimp salad, honey mayo, crispy tempura, topped with honey drizzle, chopped mint, and tobiko yuzu supreme.



Jamaïcain / Jamaican

CA\$21.70

6 mcx futomaki frit avec sauce sriracha, crevettes tempura, saumon, banane, nappée de sauce le suki chaude et de miel. / 6 pcs futomaki fried with sriracha sauce, tempura shrimp, salmon, banana, topped with hot suki sauce, and honey.



Le coucher du soleil / The Sunset

CA\$21.95

8 mcx futomaki sur feuille de riz, lit de riz, mayo lime, basilic frais, suprême d'orange, échalote verte, pétoncle frais, graines de sésame et garni de fines tranches de fraises. / 8pcs futomaki on rice paper, bed of rice, lime mayo, fresh basil, orange supreme, green scallion, fresh scallop, sesame seeds, and garnished with thin slices of strawberries.

Menu Restaurant Le Suki



Volcan / Volcano

CA\$21.70

8 mcx calmar futomaki renversé, mayo épicée, échalote tempura, calmars frits, concombres, avec sur le dessus un mélange de saumon en dés, sauce sriracha, échalote verte, monté en forme de volcan, avec masago, tobiko rouge et sauce le suki. / 8 pcs upside down futomaki squid, spicy mayo, tempura shallot, fried squid, cucumbers, with diced salmon mix on top, sriracha sauce, green shallot, mounted in a volcano shape, with masago, red tobiko, and suki sauce.



Som-pom

CA\$21.70

8 mcx futomaki sur feuille de riz, pomme verte paille, tartare de saumon extra épicé, croustillant tempura mesclun et fines tranches d'avocats. / 8 pcs futomaki on rice paper, straw green apple, extra spicy salmon tartar, mesclun tempura crisp, and thin slices of avocado.

So-mi

CA\$21.70

8 mcx un lit de riz sur feuille de riz, fines tranches d'avocat, tartare de saumon extra épicé, croustillant tempura mesclun, concombre et sauce wafu. / 8 pcs a bed of rice on rice paper, thin slices of avocado, extra spicy salmon tartar, crispy tempura mesclun, cucumber, and wafu sauce.



General Sukk

CA\$21.70

8 mcx hosomaki renversé, avec poivrons, échalotes françaises poêlés, garni de crevette popcorn en sauce tao, échalotes vertes et sésame. / 8 pcs upside down hosomaki with pan fried peppers, french shallots, topped with popcorn shrimp in tao sauce, and sesame green onions.

Carnivor

CA\$21.70

8 mcx futomaki soya avec bouf grillé à l'asiatique, poivron, échalotes françaises, sriracha, guacamole, coriandre fraîche, jus de lime, sésame, zeste de citron, échalote verte, sel et poivre. / 8pcs soy futomaki with asian grilled beef, bell pepper, french shallots, sriracha, guacamole, fresh cilantro, lime juice, sesame, lemon zest, green onion, salt, and pepper.



Rocky

CA\$21.70

8 mcx futomaki renversé, croustillant tempura, mayo épicé, sriracha, échalote verte, roulé en spirale, garni d'un ceviche de morue au jus de lime, coriandre fraîche et sambal olek. / 8 pcs upside down futomaki, crispy tempura, spicy mayo, sriracha, green onion, spiral wrap, topped with cod ceviche with lime juice, fresh cilantro, and sambal olek.



Grosse torche / Big Torch

CA\$21.70

8 mcx saumon serrano, tobiko wasabi, mayo lime, forme à la crème, croustillant tempura, mesclun, garni de saumon cru, épices japonaises et brûlé à la torche. Oui oui la gr. Torche !!! / 8pcs serrano salmon, wasabi tobiko, lime mayo, cream form, tempura crisp, mesclun, topped with raw salmon, japanese spices, and torch burn. Yes yes the gr. Torch!!!



Ninja

CA\$21.70

8 mcx futomaki renversé, poulet tempura, concombre, carotte, mayo épicée, échalote tempura, garnis de fines tranches d'avocats, tempura croustillant, sauce le suki et teriyaki. / 8 pcs upside down futomaki, chicken tempura, cucumber, carrot, spicy mayo, shallot tempura, garnished with thin slices of avocado, crispy tempura, suki, and teriyaki sauce.

Menu Restaurant Le Suki

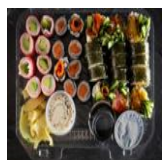


Fasy!

8 mcx futomaki renversé avec mélange de goberge, saumon fumé, mayo césar, épicée, mangue, échalote verte, sauce sriracha, fromage à la crème, crevette tempura, garnis de tranches d'avocat, et tempura croustillant avec épices japonaises. / 8pcs upside down futomaki with mixed pollock, smoked salmon, spicy Caesar mayo, mango, green onion, sriracha sauce, cream cheese, shrimp tempura, topped with avocado slices., and crispy tempura with Japanese spices.

CA\$21.70

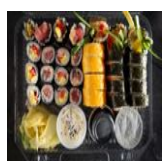
Combo pour deux / Combo for Two



Combo 3

Futo Phili, Hiroshima, kamikaze-thon & hososauumon fumé et avocat (feuille de soya). / Futo Phili, Hiroshima, kamikaze-thon & hososmoked salmon, and avocado (soy leaf).

CA\$65.80



Combo 4

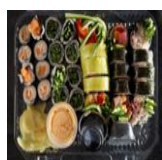
Futo crabe, kamikaze-pétoncle, sake (feuille de soya) & hosomangue & fraise et thon. / Futo crab, kamikaze-scallop, sake (soy leaf) & hosomango & strawberry, and tuna.

CA\$67.00

Combo 1

Futo sake, tokyo, osaka & hosogoberge et saumon (feuille de soya). / Futo sake, tokyo, osaka & hosopollock, and salmon (soy leaf).

CA\$65.80



Combo 2

Futo N-Y, Boston, homard (feuille de soya) & hososaumon et concombre. / Futo N-Y, Boston, crabe (soy leaf) & hososalmon, and cucumber.

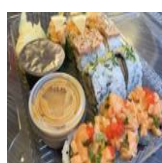
CA\$68.40

Combo de sushi specialties / Sushi Specialty Combo



Hakken personnalisé 2 personne / Customized Hakken 2 Person CA\$70.60

25 mcx spécialités à votre choix personnel (choisir 5 choix maximum). / 25 pcs personal choice specialties (choose 5 maximum).



Hakken 1 personne / Hakken 1 Person CA\$33.40

12 mcx spécialités au choix du chef. / 12 pcs chef's choice specialties.



Hakken 2 personne / Hakken 2 Person CA\$65.80

24 mcx spécialités au choix du chef. / 24 pcs chef's choice specialties.

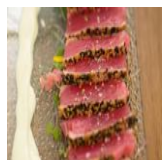
Coin poisson / Fish Corner



Poisson et frites / Fish and chips

CA\$28.00

Filet aiglefin pané au tempura maison, servi avec frite de patate douce et sauce tartare. / Haddock fillet breaded with homemade tempura, served with sweet potato fries, and tartar sauce.

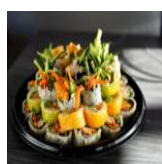


Tataki de thon / Tuna Tataki

CA\$26.40

En croûte de graines de sésame bicolore et salade d'algues wakame. / Two-tone sesame seed crust and wakame seaweed salad.

Plateau de sushi / Sushi Tray



Plateau de 70 morceaux / 70 Pieces Tray

CA\$117.00

10 morceaux par rouleau de sushi (7 choix de sushis). / 10 pieces per sushi roll (7 choices of sushi).



Plateau de 80 morceaux / 80 Piece Tray

CA\$133.00

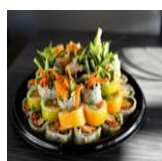
10 morceaux par rouleau de sushi (8 choix de sushis). / 10 pieces per sushi roll (8 sushi choices).



Plateau de 90 morceaux / 90 Piece Tray

CA\$149.00

10 morceaux par rouleau de sushi (9 choix de sushis). / 10 pieces per sushi roll (9 sushi choices).



Plateau de 50 morceaux / 50 Pieces Tray

CA\$85.00

10 morceaux par rouleau de sushi (5 choix de sushis). / 10 pieces per sushi roll (5 choices of sushi).



Plateau de 60 morceaux / Tray of 60 Pieces

CA\$101.00

10 morceaux par rouleau de sushi (6 choix de sushis). / 10 pieces per sushi roll (6 sushi choices).

Extras



Mayo miel / Honey Mayo

CA\$2.40

A harmonious blend of sweet honey and creamy Japanese mayonnaise, offering a unique taste to complement various dishes.

Menu Restaurant Le Suki



Mayo sésame / Sesame Mayo

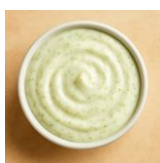
Creamy mayonnaise infused with toasted sesame flavors, offering a nutty and rich complement to various dishes.

CA\$2.40

Gingembre / Ginger

Pickled ginger typically served as a refreshing accompaniment to enhance the flavors of sushi and other dishes.

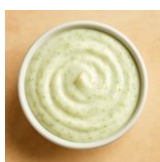
CA\$1.00



Mayo lime

A tangy blend of Japanese mayonnaise and fresh lime juice, typically served as a zesty condiment.

CA\$2.40



Mayo ail et citron / Mayo Garlic and Lemon

A creamy blend of mayonnaise infused with garlic and a hint of lemon, typically served as an accompaniment.

CA\$2.40

Sauce arachides / Peanut Sauce

A rich blend of peanut butter and select spices, creating a smooth and savory sauce ideal for enhancing a variety of dishes.

CA\$2.40



Wasabi

Wasabi typically includes a spicy green paste made from the grated root of the Wasabi plant, often served as a condiment with sushi.

CA\$2.40

Frite avec mayo épicée / Fries with Spicy Mayo

Shoestring fries served with a house-made spicy mayo sauce, combining traditional Japanese flavors for a unique twist.

CA\$8.10



Bol de riz / Rice Bowl

Steamed Japanese short-grain rice, served simply in a bowl.

CA\$5.05



Mayo épicée / Spicy Mayo

A creamy blend of mayonnaise infused with a selection of spices, creating a versatile condiment with a gentle kick, suitable for enhancing various Japanese dishes.

CA\$2.40