



# Menu

## Sushi St-Sauveur

357 Rue Principale, Saint-Sauveur, QC J0R 1R0, Canada | (450) 327-5231

### Most Ordered



#### 5. Soupe wonton petit / Small Wonton Soup

CA\$6.95

Delicate wontons in a savory broth with sliced mushrooms, green onions, and fresh vegetables.



#### 400. Poulet général tao / General Tao Chicken

CA\$20.95

Crispy chicken pieces in a tangy, sweet sauce, served with steamed rice, shredded carrots, and red cabbage.



#### 110. Makis aux avocats / Avocado Maki

CA\$5.95

Végétarien, rouleaux d'avocat. / Vegetarian, avocado rolls.



#### 150. Dynamite

CA\$11.95

Épicé, cru. thon, sauce épicée, avocat, tempura. / Spicy, raw. tuna, spicy sauce, avocado, tempura.



#### 600. Plateau de 44 morceaux / 44 Piece Tray

CA\$52.95

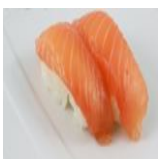
A variety of 44 sushi pieces, including nigiri, maki, and California rolls, garnished with shredded carrots and purple cabbage.



#### 158. Kani-Ebi

CA\$11.95

Épicé, cuit. crevettes, crabe, avocat, tempura, sauce épicée. / Spicy, cooked, shrimp, crab, avocado, tempura, spicy sauce.



#### 50. Syake (2 nigiri saumon) / Syake (2 Salmon Nigiri)

CA\$6.50

Saumon frais. / Fresh salmon.

## Menu Sushi St-Sauveur



### 21. Sushi Pizza

CA\$12.95

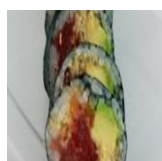
Saumon fumé, crevettes, goberge, oufs d'éperlan, avocat, concombre, poivron, ananas, sauce du chef, le tout sur une galette de riz assaisonnée et croustillante.  
/ Smoked salmon, shrimp, pollock, smelt roe, avocado, cucumber, bell pepper, pineapple, chef's sauce, all on a seasoned and crispy rice cake.



### 111. Makis aux concombres / Cucumber Makis

CA\$5.50

Végétarien, rouleaux de concombre. / Vegetarian, cucumber rolls.



### 202. Thon épicé / Spicy Tuna

CA\$11.95

Épicé, cru, thon frais, avocat, tempura, sauce épicée du chef. / Spicy, raw, fresh tuna, avocado, tempura, chef's spicy sauce.

## Entrées / Starters



### 21. Sushi Pizza

CA\$12.95

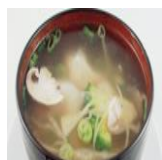
Saumon fumé, crevettes, goberge, oufs d'éperlan, avocat, concombre, poivron, ananas, sauce du chef, le tout sur une galette de riz assaisonnée et croustillante.  
/ Smoked salmon, shrimp, pollock, smelt roe, avocado, cucumber, bell pepper, pineapple, chef's sauce, all on a seasoned and crispy rice cake.



### 17a. Dumpling gyosa poulet (6) / Dumpling Gyosa Chicken (6)

CA\$9.95

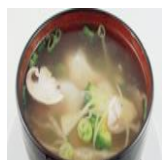
Six dumplings filled with chicken, typically accompanied by a special dipping sauce.



### 5a. Soupe wonton grand bol / Wonton Soup Large Bowl

CA\$12.95

A large bowl featuring homemade wontons, typically filled with a mix of pork and shrimp, served in a savory chicken broth with a selection of vegetables.



### 5. Soupe wonton petit / Small Wonton Soup

CA\$6.95

Delicate wontons in a savory broth with sliced mushrooms, green onions, and fresh vegetables.



### 14. Crevettes tempura (6) / Shrimp Tempura (6)

CA\$14.50

Crispy, golden-battered shrimp served with a side of dipping sauce. Six pieces.

# Menu Sushi St-Sauveur



## 15a. Légumes tempura (9) / Tempura Vegetables (9)

CA\$13.50

Brocoli, courgette, patate douce. / Broccoli, zucchini, sweet potato.



## 6a. Soupe pho tonkinoise au poulet grand bol / Tonkin Pho Soup With Chicken Large Bowl

CA\$15.50

Tonkin pho soup with chicken typically includes rice noodles, chicken broth, sliced chicken breast, and is garnished with herbs such as cilantro and green onions.



## 31. Tartare de thon / Tuna Tartare

CA\$19.50

Cru, thon frais assaisonné avec la sauce tartare et incorporé avec les ingrédients spéciaux du chef. / Raw, fresh tuna seasoned with tartar sauce and incorporated with the chef's special ingredients.



## 20. Rouleaux impériaux frits haru maki (2) / Haru Maki Fried Imperial Rolls (2)

CA\$11.95

Haru maki fried imperial rolls typically consist of a crispy outer layer filled with a mix of vegetables and possibly meat, served with a side of sauce.



## 9. Salade d'algues wakame / Wakame Seaweed Salad

CA\$6.95

Wakame seaweed salad typically includes marinated wakame with a light sesame vinaigrette.



## 16. Calmar frit tempura (10) / Fried Squid Tempura (10)

CA\$14.50

Lightly battered and fried squid, typically served with a dipping sauce, showcasing the delicate texture and subtle flavors of tempura.



## 17b. Dumpling gyosa végété (6) / Vegetarian Dumpling Gyosa Endé (6)

CA\$9.95

Végétarien. / Vegetarian.



## 22. Wonton maison frits (amuse-gueule) / Fried House Wonton (appetizer)

CA\$5.95

Crispy wontons, a house specialty, typically filled with a blend of minced pork and select seasonings, deep-fried to golden perfection.



## 5b. Soupe Wonton Végétarien Petit/Small Wonton Veggies Soup

CA\$6.95

A bowl of assorted vegetables and soft wontons in a light, clear broth.

# Menu Sushi St-Sauveur



## 7. Edamame

CA\$6.50

Fèves de soya à la vapeur. / Steamed soybeans.



## 3. Soupe aigre piquante végé petit bol / Vegetarian Hot And Sour Soup CA\$5.95

Végétarien. / Vegetarian.



## 6b. Soupe pho tonkinoise au bouf petit bol / Tonkin Pho Soup With Beef Small Bowl CA\$7.50

Rice noodles in a savory broth with slices of beef, typically garnished with herbs and onions. Served in a small bowl.



## 6. Soupe pho tonkinoise au poulet petit bol / Tonkin Pho Soup With Chicken Small Bowl CA\$6.95

Tonkin pho soup with chicken, served in a small bowl, combines rice noodles and chicken in a savory broth, garnished with herbs and lime.



## 6d. Soupe pho tonkinoise végé petit bol / Vegetarian Tonkinese Pho Soup CA\$6.95

Végétarien. / Vegetarian.



## 4. Soupe aigre piquante fruits de mer petit bol / Hot And Sour Seafood Soup Small Bowl CA\$6.95

A small bowl of hot and sour soup featuring a blend of seafood, typically includes shrimp, scallops, and other oceanic delicacies in a tangy broth with bamboo shoots and mushrooms.



## 6c. Soupe pho tonkinoise au bouf grand bol / Tonkin Pho Soup With Beef Large Bowl CA\$11.50

Rice noodles in a savory broth with slices of beef, typically garnished with onions, cilantro, and basil.



## 10. Salade de calamar narita / Squid Salad Narita

CA\$7.95

Marinated squid salad with bamboo shoots, mushrooms, sesame seeds, cucumber, and ponzu sauce.



## 15. Crevettes et légumes tempura (10) / Shrimp And Vegetable Tempura CA\$16.95

Shrimp and assorted vegetables dipped in a light batter and deep-fried, typically includes a mix of seasonal vegetables.

## Menu Sushi St-Sauveur



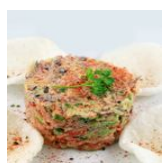
### 18. Tori kara poulet pépites frits (8) / Tori Kara Fried Chicken Fingers (8) ~~CA\$10.95~~

Doigts de poulet croustillants. / Crispy chicken fingers.



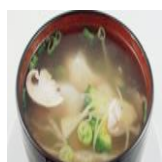
### 19. Bâtonnets de fromage frits (8) / Fried Cheese Sticks (8) ~~CA\$9.95~~

Eight sticks of cheese, coated in breadcrumbs and deep-fried, typically served with a marinara dipping sauce.



### 30. Tartare de saumon / Salmon Tartar ~~CA\$17.50~~

Cru, saumon frais assaisonné avec la sauce tartare et incorporé avec les ingrédients spéciaux du chef. / Raw, fresh salmon seasoned with tartar sauce and incorporated with the chef's special ingredients.



### 5c. Soupe Wonton Végé Grand format / Big size Wonton Veggies Soup ~~CA\$12.95~~

Delicate wontons with fresh mushrooms, zucchini, bean sprouts, and green onions in a savory broth.



### 6e. Soupe pho tonkinoise végétarienne grand bol / Vegetarian Tonkinese Pho Soup ~~CA\$12.95~~

Végétarien. / Vegetarian.



### 8. Salade du chef / Chef's Salad ~~CA\$6.95~~

A blend of fresh greens, complemented by a variety of seasonal vegetables, served with the chef's special dressing.



### 11. Salade de fruits de mer demi-portion / Seafood Salad Half Portion ~~CA\$12.50~~

Mixed seafood, typically including shrimp and scallops, served on a bed of greens with a light dressing, in a half-portion size.



### 11a. Salade de fruits de mer pleine portion / Full Portion Seafood Salad ~~CA\$18.95~~

Seafood salad with a generous mix of seafood, served over a bed of crisp greens and dressed with a light, house vinaigrette.



### 12. Salade de saumon grillé demi-portion / Grilled Salmon Salad Half Portion ~~CA\$13.50~~

Grilled salmon served atop a blend of fresh greens, typically dressed with a light, citrus-infused dressing, in a smaller portion for a refreshing start.

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### 12a. Salade de saumon grillé pleine portion / Grilled Salmon Salad Full Portion ~~CA\$19.95~~

Grilled salmon atop a blend of fresh greens, typically dressed with a light, citrus-infused soy sauce.



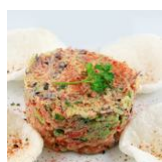
### 13. Salade de thon grillé demi-portion / Grilled Tuna Salad Half Portion ~~CA\$13.95~~

Grilled tuna served atop a bed of mixed greens, typically accompanied by a light dressing and garnished with seasonal vegetables.



### 13a. Salade de thon grillé pleine portion / Grilled Tuna Salad Full Portion ~~CA\$21.95~~

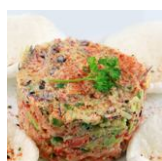
Grilled tuna served atop a bed of mixed greens, typically includes a variety of fresh vegetables and a light, savory dressing.



### 32. Tartare de fruits de mer / Seafood Tartar

CA\$17.50

Cuit, crevettes, pétoncles, crabe goberge, assaisonnées avec la sauce tartare et incorporées avec les ingrédients spéciaux du chef. / Cooked, shrimp, scallops, crab pollock, seasoned with tartar sauce and mixed with chef's special ingredients.



### 33. Tartare mixte thon et saumon / Mixed Tuna And Salmon Tartar CA\$17.50

Cru, thon et saumon frais assaisonnés avec la sauce tartare et incorporés avec les ingrédients spéciaux du chef. / Raw, fresh tuna and salmon seasoned with tartar sauce and incorporated with the chef's special ingredients.



### 1. Soupe miso végété petit bol / Vegetarian Miso Soup Small Bowl CA\$4.95

Végétarien. / Vegetarian.



### 2. Soupe miso fruits de mer petit bol / Seafood Miso Soup Small Bowl ~~CA\$6.95~~

Miso soup with a blend of seafood including shrimp and crab stick, enriched with tofu, seaweed, and scallions in a savory miso broth.

## Poke bol / Poke Bowl



### 306. Poke mixte thon et saumon / Mixed Tuna And Salmon Poke CA\$19.95

Cru. / Raw.

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### 304. Poke fruits de mer / Seafood Poke

CA\$18.50

Cuit. Crevettes, crabe, pétoncles, goberge japonaise. / Cooked. Shrimp, crab, scallops, Japanese Pollock.



### 303. Poke poulet croustillant / Crispy Chicken Poke

CA\$17.95

Cuit. / Cooked.



### 302. Poke anguille grillée teriyaki / Grilled Eel Poke Teriyaki

CA\$18.95

Cuit. / Cooked.



### 305. Poke végétarien / Vegetarian Poke

CA\$16.95

Végétarien. Variété de légumes et tofu frais du marché japonais. / Vegetarian, Variety of fresh vegetables and tofu from the Japanese market.

### 307. Poke terre & mer saumon frais et poulet croustillant / "surf And Turf" Salmon and Crispy C

CA\$20.50

Cru. Saumon Frais et Poulet Croustillant cuit/ Raw Fresh Salmon and cooked Crispy Chicken

### 308. Poke Crevettes nordiques et tempura / Shrimps Poke

CA\$18.50

Cuit. Crevettes / Cooked. Shrimps

### 309. Poke Impériaux/ Spring Roll Poke

CA\$17.95

Spring rolls paired with a poke bowl base, typically includes rice, avocado, cucumber, seaweed salad, and a variety of sauces, garnished with sesame seeds.

### 310. Poke Impériaux Végétarien/ Veggy Spring Roll Poke

CA\$17.95

Végétarien/Veggy



### 300. Poke saumon / Salmon Poke

CA\$18.50

Cru. / Raw.

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### 301. Poke thon / Poke Tuna

CA\$18.95

Cru. / Raw.

## Spécialités feuilles de soja / Soybean Leaf Specialties



### 352. Nirvana

CA\$13.95

Cru. Saumon frais, crevettes, tempura, oufs d'éperlan, sauce épicée légère, avocat, concombre. / Raw. Fresh salmon, shrimp, tempura, smelt roe, light spicy sauce, avocado, cucumber.



### 354. Papparazzi

CA\$13.95

Cuit. Crevettes, saumon fumé, tempura, oufs d'éperlan, fromage crémeux, avocat. / Cooked. Shrimp, smoked salmon, tempura, smelt roe, cream cheese, avocado.



### 353. Aloha

CA\$12.95

Cuit. Crabe, crevettes, oufs d'éperlan, ananas, tempura, avocat, concombre. / Cooked. Crab, shrimp, smelt roe, pineapple, tempura, avocado, cucumber.



### 355. Sunkiss

CA\$12.95

Cru. Saumon frais, goberge japonaise, tempura, oufs d'éperlan, avocat, concombre, mayo légère. / Raw. Fresh salmon, Japanese crabstick, tempura, smelt roe, avocado, cucumber, light mayo.



### 356. Rocky

CA\$13.95

Cuit. Anguille grillée, sauce teriyaki, radis doux japonais, oufs d'éperlan, omelette japonaise, avocat, concombre. / Cooked. Grilled eel, teriyaki sauce, Japanese sweet radish, smelt roe, Japanese omelette, avocado, cucumber.



### 350. Ecstasy

CA\$13.95

Cru. Thon frais, crabe, crevettes, tempura, oufs d'éperlan, avocat, concombre, sauce du chef. / Raw. Fresh tuna, crab, shrimp, tempura, smelt roe, avocado, cucumber, chef's sauce.



### 351. Paradis / Paradise

CA\$13.95

Cuit. Pétoncles, goberge japonaise, avocat, patate douce, graines de sésame, sauce VIP du chef. / Cooked. Scallops, Japanese crabstick, avocado, sweet potato, sesame seeds, chef's VIP sauce.

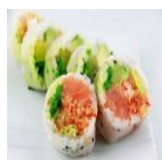
### Spécialités feuilles de riz / Specialties Rice Leaves



#### 361. Homard en festin / Lobster Feast

CA\$14.95

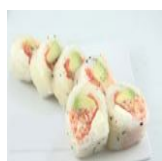
Cru. Homard de l'Atlantique, thon frais, oeufs d'éperlan, avocat, concombre. / Raw. Atlantic lobster, fresh tuna, smelt roe, avocado, cucumber.



#### 360. Océano / Ocean

CA\$12.95

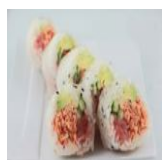
Cru. Crevettes, saumon, tempura, oufs d'éperlan, radis doux japonais, avocat, salade d'algues, laitue. / Raw. Shrimp, salmon, tempura, smelt roe, Japanese sweet radish, avocado, seaweed salad, lettuce.



#### 362. Philly

CA\$12.95

Cuit. Crabe des neiges, tempura, saumon fumé, oufs d'éperlan, fromage crémeux, avocat. / Cooked. Snow crab, tempura, smoked salmon, smelt roe, cream cheese, avocado.



#### 359. Fuji

CA\$13.95

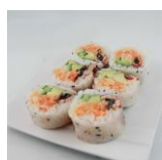
Cru. Thon frais, crabe, crevettes, oufs d'éperlan, avocat, tempura. / Raw. Fresh tuna, crab, shrimp, smelt roe, avocado, tempura.



#### 364. Katana

CA\$14.95

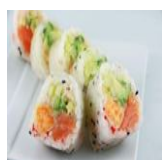
Cuit. Jeune crabe à carapace molle au tempura, sauce VIP, flocons de thon bonite, oufs d'éperlan, laitue, avocat. / Cooked. Young soft shell crab with tempura, VIP sauce, bonito tuna flakes, smelt roe, lettuce, avocado.



#### 363. Cobra

CA\$12.95

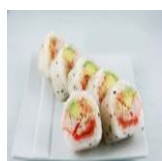
Cuit. Anguille grillée, sauce teriyaki, crabe, tempura, sauce du chef, oufs d'éperlan, avocat, concombre. / Cooked. Grilled eel, teriyaki sauce, crab, tempura, chef's sauce, smelt roe, avocado, cucumber.



#### 358. Boléro

CA\$12.95

Cru. Saumon frais, avocat, patate douce, tempura, sauce du chef, oufs d'éperlan, avocat, concombre. / Raw. Fresh salmon, avocado, sweet potato, tempura, chef's sauce, smelt roe, avocado, cucumber.



#### 357. Soho

CA\$12.95

Cuit. Saumon fumé, crabe, goberge japonaise, oufs d'éperlan, tempura, sauce VIP, avocat, concombre. / Cooked. Smoked salmon, crab, Japanese pollock, smelt roe, tempura, VIP sauce, avocado, cucumber.

## Spécialités chef / Chef Specialties



### 452. Les yeux d'or / Golden Eyes

CA\$14.50

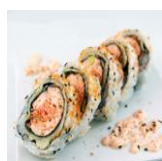
Cuit. Crevettes, saumon, omelette japonaise, carotte, le tout roulé dans une feuille de riz croustillante. / Cooked. Shrimp, salmon, Japanese omelet, carrot, all rolled in a crispy rice sheet.



### 451. Les yeux du dragon / Dragon Eyes

CA\$13.50

Cuit. Mélange de thon, saumon, rouget, carotte, échalotes, enrobé de tempura pané croustillant à l'extérieur. / Cooked. Mixture of tuna, salmon, red mullet, carrot, shallots, coated with crispy breaded tempura on the outside.

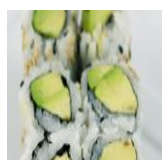


### 450. Les yeux du tigre / Tiger Eyes

CA\$11.95

Cuit. Saumon, thon, vivaneau, oignons verts, le tout pané à l'intérieur et parsemé d'oufs d'éperlan. / Cooked. Salmon, tuna, snapper, green onions, all breaded inside and sprinkled with smelt roe.

## Hosomakis



### 110. Makis aux avocats / Avocado Makis

CA\$5.95

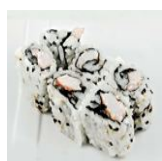
Végétarien, rouleaux d'avocat. / Vegetarian, avocado rolls.



### 111. Makis aux concombres / Cucumber Makis

CA\$5.50

Végétarien, rouleaux de concombre. / Vegetarian, cucumber rolls.



### 106. Makis Ebi

CA\$6.95

Cuit. Rouleaux de crevettes, sauce du chef. / Cooked. Shrimp rolls, chef's sauce.



### 104. Makis Hotategai

CA\$7.95

Cru. Rouleaux de tartare de pétoncles. / Raw. Scallop tartar rolls.



### 107. Kani Makis

CA\$7.50

Cuit. Rouleaux de crabe, sauce du chef. / Baked. Crab rolls, chef's sauce.

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### 103. Makis tekka épicés / Spicy Tekka Makis

CA\$7.50

Épicé, cru, rouleaux de thon frais, sauce épicée. / Spicy, raw, fresh tuna rolls with spicy sauce.



### 108. Makis Kani Kama

CA\$5.95

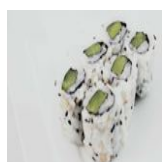
Cuit. Rouleaux de goberge japonaise. / Cooked. Japanese pollock rolls.



### 109. Makis Tamago

CA\$5.95

Cuit. Rouleaux d'omelette japonaise. / Cooked. Japanese omelette rolls.



### 112. Makis Oshinko

CA\$4.95

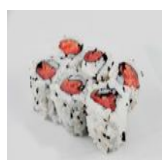
Végétarien, rouleaux de radis japonais mariné. / Vegetarian, Japanese pickled radish rolls.



### 102. Makis Tekka

CA\$7.50

Cru. Rouleaux de thon frais. / Raw. Fresh tuna rolls.



### 105. Makis Syake Kunsei

CA\$7.50

Cuit. Rouleaux de saumon fumé. / Cooked. Smoked salmon rolls.



### 115. Makis au tofu / Tofu Makis

CA\$4.95

Végétarien, rouleaux de tofu japonais. / Vegetarian, Japanese tofu rolls.



### 101. Makis syake épicés / Spicy Makis Syake

CA\$7.50

Épicé, cru. rouleaux de saumon frais, sauce épicée. / Spicy, raw, fresh salmon rolls, spicy sauce.



### 100. Makis Syake

CA\$6.95

Cru. Rouleaux de saumon frais. / Raw. Fresh salmon rolls.

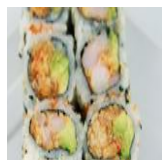
## Makis



### 150. Dynamite

CA\$11.95

Épicé, cru. thon, sauce épicée, avocat, tempura. / Spicy, raw. tuna, spicy sauce, avocado, tempura.



### 158. Kani-Ebi

CA\$11.95

Épicé, cuit. crevettes, crabe, avocat, tempura, sauce épicée. / Spicy, cooked, shrimp, crab, avocado, tempura, spicy sauce.



### 154. Westcoast

CA\$10.95

Cuit. Saumon fumé, avocat, fromage crémeux. / Cooked. Smoked salmon, avocado, creamy cheese.



### 156. Cape Cod

CA\$10.95

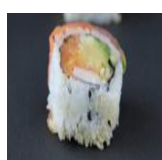
Cuit. Crevettes, tempura, concombre, avocat, sauce du chef. / Cooked. Shrimp, tempura, cucumber, avocado, chef's sauce.



### 155. Coucher de soleil / Sunset

CA\$10.95

Cuit. Saumon fumé, avocat, goberge, omelette japonaise, mayo légère. / Cooked. Smoked salmon, avocado, pollock, Japanese omelette, light mayo.



### 153. Cali L.A

CA\$9.50

Cuit. Goberge japonaise, avocat, laitue, mayo légère. / Cooked. Japanese crabstick, avocado, lettuce, light mayo.



### 151. Duo-saumon / Salmon Duo

CA\$11.95

Épicé, cru. saumon frais, avocat, sauce épicée, enveloppé de saumon fumé. / Spicy, raw, fresh salmon, avocado, spicy sauce, wrapped in smoked salmon.



### 152. Maki-911

CA\$11.95

Épicé, cuit. pétoncles, avocat, tempura, sauce épicée. / Spicy, cooked, scallops, avocado, tempura, spicy sauce.

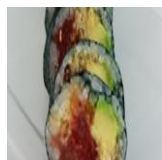
## Futomakis



### 208. Arc-en-ciel / Rainbow

CA\$12.50

Cru. Extérieur : thon frais, saumon fumé, avocat. Intérieur : saumon frais, concombre, tempura, sauce du chef. / Raw. Exterior: fresh tuna, smoked salmon, avocado. Inside: fresh salmon, cucumber, tempura, chef's sauce.



### 202. Thon épicé / Spicy Tuna

CA\$11.95

Épicé, cru, thon frais, avocat, tempura, sauce épicée du chef. / Spicy, raw, fresh tuna, avocado, tempura, chef's spicy sauce.



### 203. Saumon kamikaze / Kamikaze Salmon

CA\$11.95

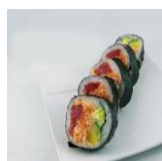
Cru. Saumon frais, goberge japonaise, concombre, avocat, tempura, sauce du chef. / Raw. Fresh salmon, Japanese pollock, cucumber, avocado, tempura, chef's sauce.



### 211. Ebi-Tempura

CA\$11.95

Cuit. Crevettes tempura, sauce teriyaki, avocat, concombre, oufs d'éperlan. / Cooked. Shrimp tempura, teriyaki sauce, avocado, cucumber, smelt roe.



### 207. Rouleaux du chef / Chef's Rolls

CA\$11.95

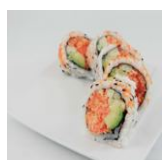
Cru. Thon frais, crabe, oufs d'éperlan, tempura, oshinko, concombre, avocat, mayo légèrement épicée. / Raw. Fresh tuna, crab, smelt roe, tempura, oshinko, cucumber, avocado, slightly spicy mayo.



### 206. Pétoncles épicés / Spicy Scallops

CA\$11.95

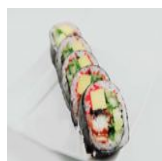
Épicé, cru, pétoncles, oufs d'éperlan, avocat, laitue, tempura, mayo épicée. / Spicy, raw, scallops, smelt roe, avocado, lettuce, tempura, spicy mayo.



### 214. Homard volant / Flying Lobster

CA\$13.95

Cuit. Chair de homard de l'Atlantique, oufs de poisson volant, avocat, concombre, laitue, sauce du chef. / Cooked. Atlantic lobster meat, flying fish roe, avocado, cucumber, lettuce, chef's sauce.



### 213. Anguille volante / Flying Eel

CA\$12.50

Cuit. Anguille grillée, salade d'algues, oufs de poisson volant, omelette japonaise, concombre, avocat, sauce teriyaki, laitue. / Cooked. Grilled eel, seaweed salad, flying fish roe, Japanese omelette, cucumber, avocado, teriyaki sauce, lettuce.

## Menu Sushi St-Sauveur



### 224. Végé-tofu / Veggie-tofu

CA\$9.95

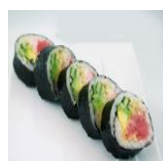
Végétarien, tofu japonaise, carotte, avocat, concombre, laitue, sauce du chef. / Vegetarian, Japanese tofu, carrot, avocado, cucumber, lettuce, chef's sauce.



### 210. Boston

CA\$10.50

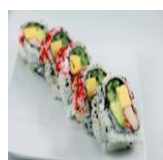
Cuit. Crevettes, goberge japonaise, oufs d'éperlan, laitue, concombre, mayo légère. / Cooked. Shrimp, Japanese crabstick, smelt roe, lettuce, cucumber, light mayo.



### 204. Thon kamikaze / Tuna Kamikaze

CA\$12.50

Cru. Thon frais, goberge japonaise, concombre, avocat, tempura, sauce du chef. / Raw. Fresh tuna, Japanese pollock, cucumber, avocado, tempura, chef's sauce.



### 209. California

CA\$10.50

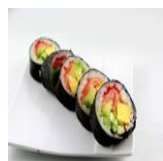
Cuit. Goberge et omelette japonaise, concombre, avocat, oufs d'éperlan, mayo légère. / Cooked. Pollock and Japanese omelette, cucumber, avocado, smelt roe, light mayo.



### 220. Végé-exotique / Veggie-exotic

CA\$9.95

Végétarien, variété de légumes frais du marché japonais, sauce du chef, tempura. / Vegetarian, variety of fresh vegetables from japanese market, chef's sauce, tempura.



### 205. New York

CA\$11.50

Cru. Saumon frais, oufs d'éperlan, omelette japonaise, concombre, avocat, laitue, mayo épicée. / Raw. Fresh salmon, smelt roe, Japanese omelette, cucumber, avocado, lettuce, spicy mayo.



### 212. Crabe des neiges / Snow Crab

CA\$11.95

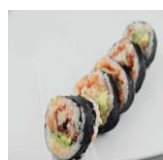
Cuit. Crabe, oufs d'éperlan, avocat, tempura, sauce du chef. / Baked. Crab, smelt roe, avocado, tempura, chef's sauce.



### 222. Végé-patate / Veggie-potato

CA\$9.95

Végétarien. patates douces, radis doux japonais, avocat, concombre, laitue. / Vegetarian, sweet potatoes, Japanese sweet radish, avocado, cucumber, lettuce.

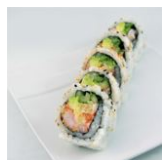


### 215. Spider volant / Flying Spider

CA\$14.95

Cuit. Jeune crabe à carapace molle, oufs de poisson volant, avocat, concombre, laitue, sauce du chef. / Cooked. Young soft-shell crab, flying fish roe, avocado, cucumber, lettuce, chef's sauce.

## Menu Sushi St-Sauveur



### 216. Hawaii

CA\$11.50

Cuit. Crevettes, oufs d'éperlan, goberge japonaise, tempura, ananas, concombre, avocat. / Cooked. Shrimp, smelt roe, Japanese pollock, tempura, pineapple, cucumber, avocado.



### 217. Kobe-Mignon

CA\$10.95

Cuit. Boeuf AA, concombre, Kim chi, tempura, sauce teriyaki. / Cooked. AA beef, cucumber, Kim chi, tempura, teriyaki sauce.



### 218. Poulet volant / Flying Chicken

CA\$10.50

Cuit. Poitrine de poulet, tempura, salade d'algues, concombre, avocat, sauce teriyaki. / Cooked. Chicken breast, tempura, seaweed salad, cucumber, avocado, teriyaki sauce.



### 221. Végé-wakame / Veggie-wakame

CA\$9.95

Végétarien, algues marinées, radis doux japonais, avocat, concombre, laitue. / Vegetarian, marinated seaweed, Japanese sweet radish, avocado, cucumber, lettuce.



### 223. Végé-diable / Veggie-devil

CA\$9.95

Végétarien, tomates séchées japonaises, poivron rouge, avocat, fromage crémeux, tempura. / Vegetarian, Japanese dried tomatoes, red Bell pepper, avocado, cream cheese, tempura.



### 201. Saumon épicé / Spicy Salmon

CA\$10.95

Épicé, cru, saumon frais, concombre, tempura, sauce épicée du chef. / Spicy, raw, fresh salmon, cucumber, tempura, chef's spicy sauce.



### 200. Mexicain / Mexican

CA\$10.95

Épicé, cru, poisson blanc frais, oeufs d'éperlan, concombre, avocat, tempura, sauce épicée du chef. / Spicy, raw, fresh white fish, smelt roe, cucumber, avocado, tempura, chef's spicy sauce.

## Makis printemps / Spring Makis



### 253. Makis de printemps au bouf aa / Spring Makis With Beef Aa

CA\$10.75

Cuit. Bouf Angus grillé, sauce teriyaki, concombre, avocat, kim chi, laitue. / Cooked. Grilled Angus beef, teriyaki sauce, cucumber, avocado, kim chi, lettuce.

## Menu Sushi St-Sauveur



### 252. Makis de printemps aux crevettes / Spring Maki With Shrimps **CA\$10.75**

Cru. Crevettes cuites, goberge japonaise et riz, laitue, carotte, graines de sésame. / Raw. Cooked shrimp, Japanese pollock and rice, lettuce, carrot, sesame seeds.



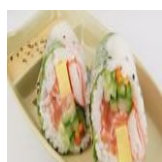
### 254. Makis de printemps au poulet grillé / Grilled Chicken Spring Maki **CA\$10.50**

Cuit. Poitrine de poulet croustillante, salade d'algues, concombre, avocat, sauce teriyaki. / Cooked. Crispy chicken breast, seaweed salad, cucumber, avocado, teriyaki sauce.



### 255. Makis de printemps végétariens / Vegetarian Spring Maki **CA\$9.95**

Végétarien, laitue, carotte, avocat, concombre, poivron rouge, omelette japonaise, graines de sésame. / Vegetarian, lettuce, carrot, avocado, cucumber, red bell pepper, Japanese omelette, sesame seeds.



### 250. Makis de printemps au saumon / Spring Maki With Salmon **CA\$10.95**

Cru. Saumon frais, goberge japonaise, omelette japonaise et riz, laitue, poivron rouge, concombre. / Raw. Fresh salmon, Japanese pollock, Japanese omelette and rice, lettuce, red Bell pepper, cucumber.



### 251. Makis de printemps au thon / Spring Maki With Tuna **CA\$11.95**

Cru. Thon frais, goberge japonaise, omelette japonaise et riz, laitue, poivrons rouge, concombre. / Raw. Fresh tuna, Japanese pollock, Japanese omelette and rice, lettuce, red bell pepper, cucumber.

## Makis tempura



### 258. Makis tempura aux crevettes / Shrimp Tempura Maki **CA\$9.50**

Cuit. Crevettes, oufs d'éperlan, tempura, sauce du chef, avocat, concombre, laitue. / Cooked. Shrimp, smelt roe, tempura, chef's sauce, avocado, cucumber, lettuce.



### 260. Makis tempura au homard / Tempura Maki With Lobster **CA\$11.50**

Cuit. Chair de homard d'Atlantique, oufs d'éperlan, tempura, sauce du chef, avocat, concombre, laitue. / Cooked. Atlantic lobster meat, smelt roe, tempura, chef's sauce, avocado, cucumber, lettuce.



### 259. Makis tempura océan / Makis Tempura Ocean **CA\$9.50**

Cuit. Crevettes, crabe, pétoncles, oufs d'éperlan, tempura, sauce du chef, avocat, concombre, laitue. / Cooked. Shrimp, crab, scallops, smelt roe, tempura, chef's sauce, avocado, cucumber, lettuce.

## Menu Sushi St-Sauveur



### 256. Makis tempura au saumon / Tempura Makis With Salmon

CA\$10.50

Cru. Saumon frais, tempura, sauce du chef, avocat, concombre, laitue. / Raw. Fresh salmon, tempura, chef's sauce, avocado, cucumber, lettuce.



### 257. Makis tempura au thon / Tuna Tempura Maki

CA\$10.95

Cru. Thon frais, tempura, sauce du chef, avocat, concombre, laitue. / Raw. Fresh tuna, tempura, chef's sauce, avocado, cucumber, lettuce.

## 2 nigiri sushi ou 3 sashimis / 2 Nigiri Sushi Or 3 Sashimi



### 50. Syake (2 nigiri saumon) / Syake (2 Salmon Nigiri)

CA\$6.50

Saumon frais. / Fresh salmon.



### 50a. Syake (3 sashimi saumon) / Syake (3 Salmon Sashimi)

CA\$6.50

Saumon frais. / Fresh salmon.



### 53. Maguro (2 nigiri thon obèse) / Maguro (2 Nigiri Bigeye Tuna)

CA\$6.50

Two pieces of bigeye tuna, delicately sliced and placed atop sushi rice, typically served as nigiri.



### 53a. Maguro (3 sashimi thon obèse) / Maguro (3 Sashimi Bigeye Tuna)

CA\$6.95

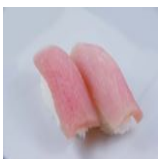
Three slices of bigeye tuna, typically served raw, highlighting the fish's natural flavors and texture.



### 52a. Albacore (3 sashimi thon blanc) / Yellowfin Tuna (3 Sashimi White Tuna)

CA\$6.95

Three slices of raw yellowfin tuna, commonly known as white tuna, prepared as sashimi.



### 52. Albacore (2 nigiri thon blanc) / Yellowfin Tuna (2 Nigiri White Tuna)

CA\$6.95

Thon blanc. / White tuna.

## Menu Sushi St-Sauveur



### 57. Ebi (nigiri crevettes) (2) / Ebi (Nigiri Shrimp) (2)

CA\$6.50

Two pieces of ebi nigiri, featuring cooked shrimp delicately placed atop seasoned sushi rice.



### 58. Unagi (nigiri anguille grillée) (2) / Unagi (Nigiri Grilled Eel) (2)

CA\$7.95

Grilled eel nigiri featuring marinated eel on a bed of sushi rice, typically includes a glaze of teriyaki sauce. Two pieces per order.



### 58a. Unagi (sashimi anguille grillée) (3) / Unagi (Grilled Eel Sashimi) (3)

CA\$7.95

Three slices of grilled eel, typically served as a delicately prepared sashimi.



### 56. Kunsei syake (nigri saumon fumé) (2) / Kunsei Syake (Nigri Smoked Salmon) (2)

CA\$6.50

Kunsei syake nigiri features smoked salmon atop sushi rice, traditionally prepared in pairs.



### 68. Tako (nigiri pieuvre argentine) (2) / Tako (Nigiri Argentine Octopus) (2)

CA\$2.95

Two pieces of nigiri featuring thinly sliced Argentine octopus atop vinegared rice.



### 68a.. Tako (sashimi pieuvre argentine) (3) / Tako (Argentine Octopus Sashimi) (3)

CA\$2.95

Thinly sliced Argentine octopus, typically served raw, highlighting its natural texture and flavor.



### 54. Tobiko (2 nigiri oufs de poisson volant) / Tobiko (2 Nigiri Flying Fish Eggs)

CA\$6.95



### 55. Masago (2 nigiri oufs d'éperlan) / Masago (2 Nigiri Smelt Roe)

CA\$6.50



### 56a. Kunsei syake (sashimi saumon fumé) (3) / Kunsei Syake (Sashimi Smoked Salmon)

CA\$6.95

Kunsei syake typically consists of three slices of delicately smoked salmon, prepared sashimi style, offering a unique taste experience.

# Menu Sushi St-Sauveur



## 57a. Ebi (sashimi crevettes) (3) / Ebi (Shrimp Sashimi) (3)

CA\$6.50

Thinly sliced fresh shrimp, typically presented in a set of three pieces for a delicate taste experience.



## 59. Hotategai (nigiri pétoncles frais) (2) / Hotategai (Nigiri Fresh Scallop) (2)

CA\$7.50

Fresh scallops atop sushi rice, typically served with wasabi and pickled ginger.



## 59a. Hotategai (sashimi pétoncles frais) (3) / Hotategai (Fresh Scallop Sashimi) (3)

CA\$7.50

Thinly sliced fresh scallops, typically served raw to highlight their natural sweetness and delicate texture.



## 60. Tamago (nigiri omelette japonaise) (2) / Tamago (Nigiri Japanese Omelette) (2)

CA\$6.95

Tamago nigiri features a sweet, layered Japanese omelette atop vinegared sushi rice, served in two pieces.



## 60a. Tamago (sashimi omelette japonaise) (3) / Tamago (Japanese Sashimi Omelette) (3)

CA\$9.95

Three slices of Japanese-style omelette, traditionally prepared and served as sashimi.



## 61. Kani kama (nigiri goberge japonaise) (2) / Kani Kama (Nigiri Japanese Pollock) (2)

CA\$6.95

Kani kama nigiri features Japanese pollock, commonly known as imitation crab, delicately placed atop sushi rice. (2 pieces)



## 61a. Kani kama (sashimi goberge japonaise) (3) / Kani Kama (Japanese Pollock Sashimi) (3)

CA\$9.95

Thinly sliced Japanese pollock, often used as a crab meat imitation, served as sashimi.



## 69. Ikura (nigiri oeuf de saumon premium) (2) / Ikura (Nigiri Premium Salmon Egg) (2)

CA\$6.95

Ikura nigiri features premium salmon eggs delicately placed atop a bed of sushi rice. Two pieces per order.



## 69a. Ikura (sashimi oeuf de saumon premium) / Ikura (Premium Salmon Egg Sashimi) (1)

CA\$6.95

Premium salmon roe sashimi typically includes fresh, uncooked salmon eggs, served without rice.

## Menu Sushi St-Sauveur



### 51a. Tai (3 sashimi vivaneau) / Tai (3 Snapper Sashimi)

CA\$5.95

Three slices of snapper sashimi, typically served raw, highlighting the fish's natural flavors.



### 51. Tai (2 nigiri vivaneau) / Tai (2 Nigiri Snapper)

CA\$5.95

Two pieces of snapper nigiri, featuring thinly sliced snapper atop a bed of vinegared rice.

## Sushis chef assiette assortie



### 558. Assiette de 36 morceaux / Plate Of 36 Pieces

CA\$43.95

Assorted sushi plate featuring a chef's selection of 36 pieces, typically including a mix of futomakis, nigiris, makis, and hosomakis.



### 556. Assiette de 26 morceaux de maki-mania / Plate Of 26 Pieces Of Maki-mania

CA\$32.95

Assorted chef's selection of 26 maki rolls, typically includes a variety of ingredients wrapped in seaweed and rice.



### 555. Assiette de 20 morceaux / Plate Of 20 Pieces

CA\$25.95

Assorted sushi plate featuring a chef-selected combination of futomakis, nigiris, and hosomakis, totaling 20 pieces.

### 557. Assiette de 28 morceaux / Plate Of 28 Pieces

CA\$35.95

A curated selection of sushi featuring 28 pieces, typically including a variety of futomakis, nigiris, makis, and hosomakis, carefully chosen by the chef.



### 554. Assiette de 16 morceaux / 16 Piece Plate

CA\$20.95

Chef's selection of 16 sushi pieces, typically featuring a balanced variety of nigiris, makis, and hosomakis, based on the most popular assortments.



### 553. Assiette de 14 morceaux / 14 Piece Plate

CA\$19.50

assiette assortie choix du chef

## Menu Sushi St-Sauveur



### 551. Assiette de dégustation de nigiris assortis / Assorted Nigiri Tasting Plate ~~CA\$21.95~~

assortiment de NIGRIS sushi choix du chef



### 552. Assiette de 12 morceaux / Plate Of 12 Pieces

CA\$16.50

Assorted sushi plate featuring a chef-selected combination of nigiris, makis, and possibly futomakis or hosomakis, crafted to offer a diverse sampling of flavors.

## Plateaux sushis / Sushi Plates



### 604. Plateau corporatif de 100 morceaux / Corporate Tray Of 100 Pieces ~~CA\$20.95~~

An assortment of 100 sushi pieces, including nigiri with salmon, tuna, and shrimp, alongside various maki rolls filled with cucumber, avocado, and crab.



### 602. Plateau de 76 morceaux / 76 Piece Tray

CA\$93.95

A diverse array of 76 pieces featuring assorted sushi rolls, nigiri with fresh fish, and vibrant vegetable garnishes, offering a comprehensive sushi experience.



### 603. Plateau familial de 88 morceaux / Family Tray Of 88 Pieces ~~CA\$105.95~~

An assortment of 88 sushi pieces featuring a variety of nigiri, sashimi, and rolls with fresh fish, vegetables, and garnishes.



### 601. Plateau de 54 morceaux / 54 Piece Tray

CA\$66.95

A diverse 54-piece sushi tray featuring assorted nigiri, sashimi, and various sushi rolls with fresh fish, vegetables, and vibrant garnishes.



### 600. Plateau de 44 morceaux / 44 Piece Tray

CA\$52.95

A variety of 44 sushi pieces, including nigiri, maki, and California rolls, garnished with shredded carrots and purple cabbage.

## Cuisine asiatique / Asian Cuisine



### 402c. Saumon teriyaki / Teriyaki Salmon

CA\$23.95

Grilled salmon accompanied by a rich teriyaki sauce, often served with a selection of vegetables.

## Menu Sushi St-Sauveur



### 405. Filet d'argenté haché à la tao / Minced Silver Fillet Tao Style CA\$21.95

Tender minced fish fillet coated in a sweet and savory Tao-style sauce, garnished with sesame seeds, served with a side of steamed rice.



### 402a. Poulet sautéé à la teriyaki et aux légumes / Chicken Sautéed With Teriyaki And Vegetables CA\$20.95

Chicken sautéed with a teriyaki sauce, typically includes a medley of vegetables such as carrots, onions, and green peppers.



### 403. Macédoine de légumes sautés au tofu et à l'ail / Stir-fried Vegetables With Tofu CA\$19.95

Mixed vegetables and tofu stir-fried with garlic, offering a simple yet aromatic dish.

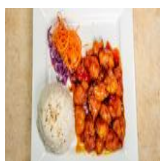


### 402b. Crevettes sautées à la teriyaki et aux légumes / Fried Shrimp With Teriyaki And Vegetables CA\$21.95

Sautéed shrimp with a blend of crisp vegetables, all generously coated in a rich teriyaki sauce.

### 404. Nouilles à la singapour / Singapore Noodles CA\$21.95

nouille de riz sautée aux légumes et tofu



### 400. Poulet général tao / General Tao Chicken CA\$20.95

Crispy chicken pieces in a tangy, sweet sauce, served with steamed rice, shredded carrots, and red cabbage.



### 402. Boeuf sautéé à la teriyaki et aux légumes / Stir-fried Beef With Teriyaki And Vegetables CA\$21.95

Stir-fried beef and mixed vegetables, typically includes onions and peppers, coated in a rich teriyaki sauce.

## Extras



### 953. Sauce mayo épicée en extra Petit / Homemade Spicy Mayo Small CA\$2.50

Épicé. / Spicy.

## Menu Sushi St-Sauveur



### 953a. Sauce Mayo épicée en extra Grand/ Homemade spicy Mayo Big ~~CA\$2.95~~ **CA\$3.95**

Homemade spicy mayo typically includes mayonnaise, sriracha, and other hot chili sauces.



### 951a. Gingembre en extra Grand/ Ginger Big **CA\$3.95**

Marinated ginger for sushi, typically served as an extra-large portion.



### 954. Sauce sésame crémeuse Petit / Small Creamy Sesame Sauce **CA\$1.95**

Creamy sesame sauce available in small or large.



### 957. Bol de riz blanc vapeur Petit format/Small size Steamed White Rice Bowl ~~CA\$3.95~~ **CA\$3.05**

Steamed white rice bowl. Options for small or large sizes.



### 952. Sauce soya en extra petit/ Soy Sauce small **CA\$2.50**

Soy sauce in choice of small or large size.



### 954a. Sauce sésame crémeuse Grand/ Big Creamy Sesame Sauce **CA\$3.95**

Creamy sesame sauce typically includes sesame seeds, soy sauce, and a smooth, rich texture.

### 955. Sauce mayo épicée-teriyaki (petit format) / Spicy-Teriyaki Mayo Sauce (Small ~~CA\$2.95~~ **CA\$3.95**)

Épicé. / Spicy mayo teriyaki



### 950a. Wasabi en extra Grand/Big **CA\$3.95**

Extra portion of wasabi, typically served alongside sushi or sashimi for an added kick.



### 952a. Sauce Soya en extra Grand/ Soy Sauce Big **CA\$3.95**

Soy sauce: A savory and salty condiment made from fermented soybeans, wheat, and salt, commonly used to enhance the flavor of various dishes.

## Menu Sushi St-Sauveur



### 957a. Bol de Riz Blanc Vapeur Grand format/Big size Steamed Rice Bowl ~~CA\$7.50~~

Steamed white rice bowl, typically includes jasmine rice, served in a large portion.



### 950. Wasabi en extra petit/ small

CA\$2.50

Wasabi available in small or large size options.



### 951. Gingembre en extra petit/ Ginger small

CA\$2.50

Ginger, available in small or large sizes.

## Desserts

### 852. Profiteroles

CA\$8.95

Choux pastry puffs filled with a sweet cream, typically accompanied by a drizzle of chocolate.



### 853. Dessert sushi / Sushi Dessert

CA\$8.95

Sushi dessert typically includes sweet ingredients crafted into sushi-like shapes, offering a unique twist on traditional sushi with a focus on dessert flavors.

### 854. Dessert Manga

CA\$8.95

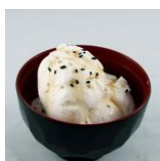
Savory sesame bread paired with ice cream and drizzled with condensed milk.



### 850. Banane frite / Fried Banana

CA\$8.95

Bananas, deep-fried until golden, typically includes a drizzle of honey and a sprinkle of sesame seeds.



### 851. Crème glacée / Ice Cream

CA\$4.75

Ice cream typically includes flavors like vanilla, green tea, or red bean.

## Liqueurs et jus / Soft Drinks And Juices



### 811. Thé glacé / Iced Tea

Brewed tea leaves served chilled.

CA\$2.95



### 803. Pepsi

Pepsi, a carbonated cola offering a bold and refreshing taste.

CA\$2.95



### 802. Coke diète / Diet Coke

A carbonated cola beverage with no calories, offering a light and crisp taste.

CA\$2.95



### 804. Soda au gingembre / Ginger Ale

A carbonated soft drink infused with the essence of ginger for a refreshing and slightly spicy taste.

CA\$2.95



### 809. San Pellegrino Orange

San Pellegrino Orange typically features the effervescence and zest of sun-ripened oranges, offering a refreshing and sparkling citrus experience.

CA\$2.95



### 810. Perrier

A sparkling mineral water known for its crisp taste and fine bubbles, typically served as a refreshing beverage.

CA\$2.95



### 805. Sprite

A carbonated lemon-lime beverage, often served as a refreshing drink.

CA\$2.95



### 801. Coke

A classic cola soda, offering a refreshing carbonated experience.

CA\$2.95

## Menu Sushi St-Sauveur

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### 800. 7 Up

A carbonated lemon-lime flavored soft drink, typically served chilled.

CA\$2.95

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