

Menu

Caviar sushi

438 Bd Adolphe-Chapleau, Bois-des-Filion, QC J6Z 2J3, Canada | (450) 621-2111

Most Ordered



Soupe Wonton / Wonton Soup

CA\$9.75

Delicate wontons filled with seasoned pork, floating in a clear broth with noodles, garnished with fresh cilantro and crispy fried onions.



Hosomakis Avocat / Avocado Hosomakis

CA\$8.25

Avocat. Six mcx petits rouleaux. / Avocado. Six pcs small rolls.



Plats Sautés Poulet Général Tao / Fried Dishes General Chicken Tao

CA\$29.00

Servis avec légumes et riz ou vermicelle. Choix de sauce, citronelles, gingembres, ananas, cari, ou basilic. / Served with vegetables and rice or vermicelli. Choice of sauce, lemongrass, ginger, pineapple, curry, or basil.



Maki Saumon Épicée / Spicy Salmon Maki

CA\$12.50

Spicy. 5 mcx: saumon, concombre, tempura, et mayo épicée. / Salmon, cucumber, tempura, and spicy mayo.



Oeil De Dragon Maki / Dragon Eyes Maki

CA\$18.00

Maki frit au saumon, carotte, échalotes, et tobiko. / Maki fried with salmon, carrot, shallots, and tobiko.



50 Morceaux

CA\$89.00

50 morceaux choix du chef.



Maki Pizza Sushi / Sushi Pizza Maki

CA\$18.00

Four mcx: salade, saumon fumé, goberge, avocat, tobiko, et Mayo épicée. / Salad, smoked salmon, crab stick, avocado, tobiko, and spicy Mayo.

Menu Caviar sushi



Maki Kamikaze Saumon / Kamikaze Salmon Maki

CA\$12.50

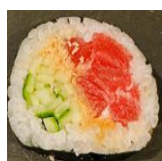
5 mcx: saumon, goberge, tempura, avocat, concombre, et mayo épicée. / Salmon, crab stick, tempura, avocado, cucumber, and spicy mayo.



Rouleaux Impériaux / Imperial Rolls

CA\$13.00

Crispy spring rolls filled with seasoned vegetables, served with a side of tangy dipping sauce.



Maki Thon Épicé / Spicy Tuna Maki

CA\$11.50

Spicy. 5 mcx: thon, concombre, tempura, et Mayo épicée. / Tuna, cucumber, tempura, and spicy mayo.

Poke Bowl



Poke Bowl Saumon Tataki

CA\$26.00

Torché avec sauce au truffle.



Poke Bowl Thon Tataki

CA\$27.00

Torché avec sauce au truffle.



Poke Bowl Saumon

CA\$26.00

Fresh salmon cubes over sushi rice with edamame, cherry tomatoes, cucumber slices, avocado, shredded carrots, mixed greens, and a sprinkle of tobiko.



Poke Bowl Thon

CA\$27.00

Fresh tuna cubes on a bed of rice, accompanied by avocado, cucumber, edamame, mixed greens, shredded carrots, and cherry tomatoes, garnished with a sprinkle of fish roe.

Spécialités Du Chef / Chef's Specialities



Dragon Rouge / Red Dragon

CA\$33.00

Eight mcx. Feuille de soya, crevette tempura, avocat, et thon épicé. / Eight pcs. Soybean leaf, tempura shrimp, avocado, and spicy tuna.

Menu Caviar sushi



Lotus

CA\$33.00

Eight mcx. Feuille de soya, saumon épicé, coriandre, avocat, thon, saumon, et hamachi torché. / Eight pcs. Soy leaf, spicy salmon, coriander, avocado, tuna, salmon, and hamachi flambe.



Roulade De Homard / Lobster Roll

CA\$45.00

Eight mcx. Feuille de riz, homard épicé, tempura, mangue, fraise, et salade. / Eight pcs. Rice leaf, spicy lobster, tempura, mango, strawberry, and salad.



Rouleau Enflammé / Flaming Roll

CA\$45.00

Eight mcx. Feuille de soya, goberge tempura, chair de crabe des neiges, pétoncle, avocat, homard, et fraise. / Eight pcs. Soy leaf, pollock tempura, snow crab meat, scallop, avocado, lobster, and strawberry.



Tartare De Saumon / Salmon Tartare

CA\$32.00

Salmon tartare with options for appetizer size or as a full meal.

Tartare De Thon / Tuna Tartare

CA\$35.00

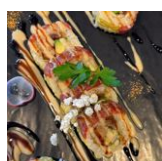
Tuna tartare with options for appetizer or meal size.



Dragon D'or

CA\$42.00

8mcx feuille de soya, concombre, avocat, pétoncle, mangue, feuille de oba, saumon torché à l'extérieur.



foies gras avec boeuf wagyu

CA\$57.00

sushi au foies gras avec boeuf waygu japonais, poire et avocat



Bonsai / Bonsai

CA\$31.00

Four mcx. Tartare de thon, mangue, et salade servis sur feuille de shiso tempura. / Four pcs. Tuna tartare, mango, and salad served on shiso tempura leaf.



Foie Gras

CA\$32.00

Six mcx. Feuille de soya, foie gras, avocat, et poire asiatique. / Six pcs. Soy leaf, foie gras, avocado, and Asian pear.

Menu Caviar sushi

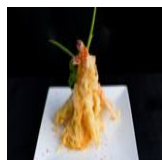
Entrées / Appetizers



edamame

Freshly steamed young soybeans lightly sprinkled with sea salt.

CA\$9.00



Crevette Et Légumes Tempura / Tempura Shrimp & Vegetables

Crispy, golden-battered shrimp and assorted vegetables, lightly fried to perfection.

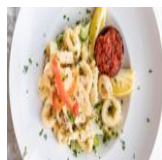
CA\$13.00



Dumpling Au Poulet / Chicken Dumplings

Crispy chicken dumplings paired with fresh shredded lettuce, carrot, and cucumber slices.

CA\$15.00



Calamar Frit / Fried Squid

Crispy fried squid rings garnished with fresh parsley, served with a zesty marinara sauce and lemon wedges.

CA\$24.00

Wonton Frit / Fried Wonton

Deep-fried wontons, traditionally filled with a mixture of minced meats or seafood, encased in a crisp wonton wrapper.

CA\$14.00



Rouleaux Impériaux / Imperial Rolls

Crispy spring rolls filled with seasoned vegetables, served with a side of tangy dipping sauce.

CA\$13.00

Soupes / Soups

Soupe Tom Yum / Tom Yum Soup

A spicy and sour broth, typically includes shrimp, mushrooms, lemongrass, and kaffir lime leaves.

CA\$11.75



Soupe Wonton / Wonton Soup

Delicate wontons filled with seasoned pork, floating in a clear broth with noodles, garnished with fresh cilantro and crispy fried onions.

CA\$9.75

Menu Caviar sushi



Soupe Miso / Miso Soup

CA\$7.99

Rich broth with tofu, seaweed, green onions, and shiitake mushrooms.



Soupe Miso Aux Fruis De Mer / Miso Soup with Seafood

CA\$10.99

A savory miso broth with tender seafood, garnished with fresh green onions and shiitake mushrooms.

Salades / Salads

Salade D'algues Aux Poissons / Seaweed Salad with Fish

CA\$21.00

Seaweed salad mixed with select fish, dressed in a light, traditional Japanese vinaigrette, often accompanied by cucumber for a refreshing taste.

Salade D'algues Aux Fruits De Mer / Seaweed Salad with Seafood

CA\$24.00

Seaweed salad mixed with a variety of seafood, often including shrimp and octopus, complemented by cucumber and dressed with a light, tangy sauce.



Ceviche

CA\$34.00

Fresh shrimp, avocado slices, cucumber, and tomato, garnished with herbs and fish roe.

Salade De Maison / Homemade Salad

CA\$16.00

Mixed greens, typically including lettuce, carrots, and cucumbers, dressed with a homemade Japanese ginger dressing.

Salade D'algues / Seaweed Salad

CA\$18.00

A refreshing mix of various seaweeds, typically includes cucumbers, and is dressed in a light, sesame-infused vinaigrette.

Combo Choix Du Chef



25 Morceaux

CA\$49.00

25 morceaux choix du chef.

Menu Caviar sushi



50 Morceaux

50 morceaux choix du chef.

CA\$89.00



16 Morceaux

16 morceau choix du chef.

CA\$34.00



20 Morceaux

20 morceaux choix du chef.

CA\$38.00

Sushis



Kunsei Sake Sushi 2mcx

Saumon fumé. / Smoked salmon.

CA\$10.75



Sake Sushi 2mcx

Saumon. / Salmon.

CA\$11.75

Ebi Sushi 2mcx

Crevette. / Shrimp.

CA\$10.00

Kanikama Sushi 2mcx

Goberge. / Pollock.

CA\$9.00

Kani Sushi 2mcx

Chair de crabe. / Crabmeat.

CA\$13.00

Menu Caviar sushi



Unagi Sushi 2mcx

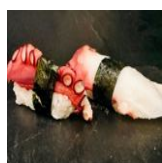
Anguille. / Eel.

CA\$12.00

Tamago Sushi 2mcx

Omelette.

CA\$9.00



Tako Sushi 2mcx

Pieuvre. / Octopus.

CA\$11.00



Hotate Sushi 2mcx

Pétoncle. / Scallop.

CA\$12.00



Soleil Levant Sushi 2mcx

Caviar de Poisson volant. / Caviar of flying fish.

CA\$12.00



Sushi Thon Épicé / Spicy Tuna Sushi 2mcx

Spicy.

CA\$12.00



Sushi Saumon Épicé / Spicy Salmon Sushi 2mcx

Spicy.

CA\$11.50

Sushi Pétoncle Épicé / Spicy Scallop Sushi 2mcx

Spicy.

CA\$12.00



Sushi Homard Épicé / Spicy Lobster Sushi 2mcx

Spicy.

CA\$17.00

Menu Caviar sushi

Sushi Goberge Épicé / Spicy Crab Stick Sushi 2mcx

CA\$9.00

Spicy.

sushi Goberge Tempura

CA\$9.00

goberge frit



Sushi Maguro Thon / Maguro Tuna Sushi 2mcx

CA\$11.75

Tender slices of maguro tuna atop seasoned sushi rice, offering a classic taste of Japanese cuisine. Two pieces per serving.



Hamachi Sushi 2mcx

CA\$11.50

Thon à queue jaune. / yellowtail tuna.

Sashimis

Kunsei Sake Sashimi 3mcx

CA\$12.00

Saumon fumé. / Smoked salmon.

Ebi Sashimi 3mcx

CA\$11.00

Crevette. / Shrimp.

Unagi Sashimi 2mcx

CA\$13.00

Anguille. / Eel.

Tako Sashimi 3mcx

CA\$12.00

Pieuvre. / Octopus.

Menu Caviar sushi

Hotate Sashimi 2mcx

CA\$13.00

Pétoncle. / Scallop.

Soleil Levant Sashimi 2mcx

CA\$12.00

Caviar de Poisson volant. / caviar of flying fish.

Sashimi Thon Épicé / Spicy Tuna Sashimi 2 Mcx

CA\$13.00

Spicy.



Sashimi Saumon Épicé / Spicy Salmon Sashimi 2mcx

CA\$12.50

Spicy.



Sashimi Pétoncle Épicé / Spicy Scallop Sashimi 2mcx

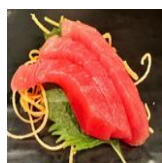
CA\$13.00

Spicy.

Sashimi Homard Épicé / Spicy Lobster Sashimi 2mcx

CA\$19.00

Spicy.



Sashimi Maguro Thon / Maguro Tuna Sashimi 3mcx

CA\$13.00

Three slices of fresh tuna sashimi, served on a bed of shredded daikon and shiso leaf.

Kanikama Sashimi 3mcx

CA\$9.00

Goberge. / Pollock.

Kani Sashimi 2mcx

CA\$13.00

Chair de crabe. / Crabmeat.

Menu Caviar sushi

Tamago Sashimi 3mcx

CA\$9.00

Omelette.

Sashimi Goberge Épicé / Spicy Crab Stick Sashimi 2 Mcx

CA\$9.00

Spicy.

Sashimi goberge tempura

CA\$9.00

Crab stick lightly battered in tempura, typically accompanied by a spicy sauce and without rice.

Hamachi Sashimi 3mcx

CA\$13.00

Thon à queue jaune. / Yellowtail tuna.



Sake Sashimi 3mcx

CA\$13.00

Saumon. / Salmon.

Printemps Makis / Spring Makis

Printemps Maki Saumon Épicé / Spicy Salmon Spring Maki

CA\$22.00

Spicy. Six mcx. Feuille de riz, concombre, avocat, et tempura. / Six pcs. Rice leaf, cucumber, avocado, and tempura.

Printemps Maki Royal / Royal Spring Maki

CA\$17.50

Six mcx. Feuille de riz, saumon fumé, concombre, avocat, et tempura. / Six pcs. Rice leaf, smoked salmon, cucumber, avocado, and tempura.



Printemps Tango Mango / Tango Mango Spring Makis

CA\$17.50

Six mcx. Feuille de riz, saumon fumé, mangue, concombre, avocat, et tempura. / Six pcs. Rice leaf, smoked salmon, mango, cucumber, avocado, and tempura.

Menu Caviar sushi

Printemps Végétarien / Vegetrain Spring Makis

CA\$16.50

Six mcx. Feuille de riz, concombre, avocat, oshinko, carotte, salade, et tempura. / Six pcs. Rice leaf, cucumber, avocado, oshinko, carrot, salad, and tempura.

Printemps Makis Thon Épicé / Spicy Tuna Spring Maki

CA\$23.00

Spicy. Six mcx. Feuille de riz, concombre, avocat, et tempura. / Six pcs. Rice leaf, cucumber, avocado, and tempura.



Printemps Maki Homard Épicé / Spicy Lobster Spring Maki

CA\$29.00

Spicy. Six mcx. Feuille de riz, concombre, avocat, et tempura. / Six pcs. Rice leaf, cucumber, avocado, and tempura.

Printemps / Spring

Printemps Poulet / Chicken Spring

CA\$17.00

Two mcx. Feuille de riz, concombre, avocat, salade, et carotte. / Two pcs. Rice leaf, cucumber, avocado, salad, and carrot.

Printemps Crevette / Shrimp Spring

CA\$18.00

Two mcx. Feuille de riz, concombre, avocat, salade, et carotte. / Two pcs. Rice leaf, cucumber, avocado, salad, and carrot.

Printemps Crevette Tempura / Tempura Shrimp Spring

CA\$18.00

Two mcx. Feuille de riz, concombre, avocat, salade, et carotte. / Two pcs. Rice leaf, cucumber, avocado, salad, and carrot.

Makis



Maki Kamikaze Saumon / Kamikaze Salmon Maki

CA\$12.50

5 mcx: saumon, goberge, tempura, avocat, concombre, et mayo épicée. / Salmon, crab stick, tempura, avocado, cucumber, and spicy mayo.



Maki Pizza Sushi / Sushi Pizza Maki

CA\$18.00

Four mcx: salade, saumon fumé, goberge, avocat, tobiko, et Mayo épicée. / Salad, smoked salmon, crab stick, avocado, tobiko, and spicy Mayo.

Menu Caviar sushi



Maki Kamikaze Thon / Kamikaze Tuna Maki

CA\$13.00

5 mcx: thon, goberge, tempura, avocat, concombre, et mayo épicée. / Tuna, crab stick, tempura, avocado, cucumber, and spicy mayo.

Spider Maki

CA\$14.00

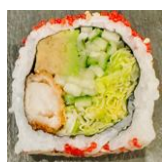
5 mcx: crabe à carapace molle, concombre, et piments rouge pané. / Soft-shelled crab, cucumber, and red breaded peppers.



Maki Saumon Épicée / Spicy Salmon Maki

CA\$12.50

Spicy. 5 mcx: saumon, concombre, tempura, et mayo épicée. / Salmon, cucumber, tempura, and spicy mayo.



Dynamites Maki

CA\$12.00

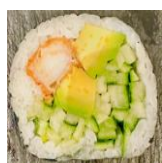
5 mcx: crevette panée, avocat, concombre, tobiko et salade. / Breaded shrimp, avocado, cucumber, salade and tobiko.



Philadelphia Maki

CA\$12.50

5 mcx: saumon fumé, fromage à la crème, goberge, concombre, et tempura. / Smoked salmon, cream cheese, crab stick, cucumber, and tempura.



Ebi Tempua Maki

CA\$11.50

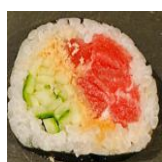
5 mcx: crevette panée, avocat, et concombre. / Breaded shrimp, avocado, and cucumber.



Hawaii Maki

CA\$12.00

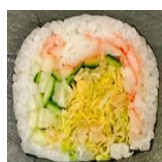
5 mcx: crevette panée, ananas, avocat, et concombre. / Breaded shrimp, pineapple, avocado, and cucumber.



Maki Thon Épicé / Spicy Tuna Maki

CA\$11.50

Spicy. 5 mcx: thon, concombre, tempura, et Mayo épicée. / Tuna, cucumber, tempura, and spicy mayo.



Boston Maki

CA\$12.00

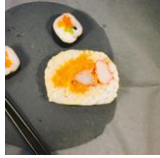
5 mcx: goberge, crevette, salade et concombre / Crab stick, shrimp, salad and cucumber.

Menu Caviar sushi

Una Kuy Maki

CA\$12.50

Anguille, concombre, et avocat. / Eel, cucumber, and avocado.



Exotica Maki

CA\$13.00

5 mcx: feuille de soya, crevette panko, goberge, mandarine, et zeste d'orange. / Soya paper, panko shrimp, crab stick, tangerine, and orange zest.



Maki Végétarien / Vegetarian Maki

CA\$11.50

Vegetarian. 5 mcx: végétarien de jour, avocat, concombre, oshinko, salade, et carotte. / Vegetarian, avocado, cucumber, oshinko, salad, and carrot.



Maki Poulet Panko / Chicken Panko Maki

CA\$11.50

5 mcx: Poulet pané, salade, et concombre. / Breaded chicken, salad, and cucumber.



Passion Maki

CA\$12.50

5 mcx: feuille de soya, crevette panée, concombre, goberge, saumon fumé, avocat, et fromage à la crème. / Soya paper, breaded shrimp, cucumber, crab stick, smoked salmon, avocado, and cream cheese.



Maki Calmar Tempura / Tempura Calamari Maki

CA\$12.50

5 mcx: calmar pané, concombre, goberge, avocat, et tobiko. / Breaded squid, cucumber, crab stick, avocado, and tobiko.



Oeil De Dragon Maki / Dragon Eyes Maki

CA\$18.00

Maki frit au saumon, carotte, échalotes, et tobiko. / Maki fried with salmon, carrot, shallots, and tobiko.

Volcano Maki

CA\$17.50

6 mcx: maki frit au saumon, saumon fumé, avocat, asperge et fromage à la crème. / Maki fried with salmon, smoked salmon, asparagus, avocado, and cream cheese.



911 Maki (Grandeur Medium)

CA\$16.50

Eight mcx. Thon, goberge, oshinko, concombre, avocat, et Mayo épicée. / Eight pcs, tuna, crab stick, oshinko, cucumber, avocado, and spicy Mayo.

Menu Caviar sushi

Vancouver Maki (Grandeur Medium)

CA\$16.50

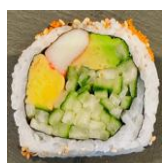
Eight mcx. Saumon fumé, avocat, et fromage à la crème. / Eight pcs. Smoked salmon, avocado, and cream cheese.



Maki Crevette Fancy / Fancy Shrimp Maki (Grandeur Medium)

CA\$15.00

Eight mcx. Crevette panée, salade, avocat, et masago. / Eight pcs. Breaded shrimp, salad, avocado, and masago.



California Maki

CA\$12.00

5 mxc: goberge, omelette, avocat, concombre et masago, / Crab stick, omelet, avocado, cucumber and masago.



Rainbow Maki

CA\$13.25

5 mxc: goberge, avocat, concombre, thon et saumon. / Crab stick, avocado, cucumber, tuna and salmon.

Hosomakis



Oshinko Hosomaki

CA\$8.25

Radis mariné. Six mcx petits rouleaux. / Marinated radish. Six pcs small rolls.

Hosomaki Crevette Tempura / Shrimp Tempura Hosomaki

CA\$9.75

Crevette tempura. Six mcx petits rouleaux. / Shrimp tempura. Six pcs small rolls.

Maguro Hosomaki

CA\$11.25

Thon rouge. Six mcx petits rouleaux. / Red tuna. Six pcs small rolls.

Sake Hosomaki

CA\$11.25

Saumon. Six mcx petits rouleaux. / Salmon. Six pcs small rolls.

Menu Caviar sushi

Hamachi Hosomaki

CA\$11.00

Thon à queue jaune. Six mcx petits rouleaux. / Yellowtail tuna. Six pcs small rolls.

Kunsei Saké Hosomaki / Kunsei Sake Hosomaki

CA\$11.00

Saumon fumé. Six mcx petits rouleaux. / Smoked salmon. Six pcs small rolls.



Kanikama Hosomaki

CA\$7.00

Goberge. Six mcx petits rouleaux. / Pollock. Six pcs small rolls.

Hosomaki Ebi

CA\$10.25

Crevette. Six mcx petits rouleaux. / Shrimp. Six pcs small rolls.



Hosomakis Avocat / Avocado Hosomakis

CA\$8.25

Avocat. Six mcx petits rouleaux. / Avocado. Six pcs small rolls.



Kappa Hosomakis

CA\$7.75

Concombre. Six mcx petits rouleaux. / Cucumber. Six pcs small rolls.

Pad Thaï / Pad Thai

Pad Thaï Crevette / Shrimp Pad Thai

CA\$30.50

Stir-fried rice noodles with shrimp, typically includes egg, tofu, scallions, and bean sprouts, garnished with ground peanuts and a hint of tamarind sauce.

Pad Thaï Poulet Et Crevette / Chicken & Shrimp Pad Thai

CA\$31.00

Thin rice noodles stir-fried with chicken, shrimp, egg, and bean sprouts, typically includes a tangy tamarind sauce, garnished with crushed peanuts and a lime wedge.

Menu Caviar sushi

Pad Sew Au Boeuf / Pad Sew with Beef

CA\$28.50

Stir-fried Thai rice noodles with beef, egg, bean sprouts, and ground peanuts, typically includes a tangy pad thai sauce.

Pad Thai Poulet / Chicken Pad Thai

CA\$27.00

Stir-fried thin rice noodles with chicken, egg, bean sprouts, and scallions, typically includes crushed peanuts and a tangy pad thai sauce.

Pad Thai Boeuf / Beef Pad Thai

CA\$28.50

Beef, stir-fried with rice noodles and egg, typically includes bean sprouts, scallions, and a tangy pad thai sauce, garnished with crushed peanuts.

Teriyaki

Filet Mignon Teriyaki

CA\$46.00

Servis avec légumes sautés et riz. / Served with sautéed vegetables and rice.

Teriyaki Poulet / Chicken Teriyaki

CA\$27.00

Servis avec légumes sautés et riz. / Served with sautéed vegetables and rice.



Teriyaki Saumon / Salmon Teriyaki

CA\$29.00

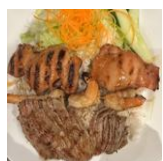
Servis avec légumes sautés et riz. / Served with sautéed vegetables and rice.

Grillades

Grillades au crevettes

CA\$32.00

Grilled shrimp, typically served with a selection of vegetables and a ponzu sauce for added flavor.



Grillades trio geisha

CA\$32.00

poulet boeuf et crevettes

Menu Caviar sushi

Grillades au Boeuf

CA\$30.00

Grilled beef, typically marinated and cooked on a grill, often accompanied by a selection of spices or a light sauce to enhance its natural flavors.

Grillades au poulet

CA\$28.00

Grilled chicken traditionally prepared, typically accompanied by a selection of sauces or glazes.

Nouilles Croustillantes / Crunchy Noodles

Nouilles Croustillantes Boeuf / Beef Crispy Noodles

CA\$29.50

Pan-fried noodles topped with tender slices of beef and a mix of vegetables, typically includes a savory sauce.

Nouilles Croustillantes Crevettes / Shrimp Crispy Noodles

CA\$31.00

Fried Japanese-style noodles topped with shrimp and a mix of traditional vegetables.

Nouilles Croustillantes Fruits De Mer / Seafood Crispy Noodles

CA\$32.00

Crispy noodles topped with a selection of seafood and mixed vegetables, typically includes shrimp, scallops, and crab.

Nouilles Croustillantes Légumes / Vegetables Crispy Noodles

CA\$27.00

Crispy noodles stir-fried with a vibrant assortment of vegetables, offering a textural contrast and fresh flavors.

Nouilles Croustillantes Poulet / Chicken Crispy Noodles

CA\$28.00

Pan-fried noodles with chicken and a mix of fresh vegetables, following a traditional Japanese preparation.

Plats Sautés / Fried Dishes



Plats Sautés Poulet Général Tao / Fried Dishes General Chicken Tao

CA\$29.00

Servis avec légumes et riz ou vermicelle. Choix de sauce, citronnelles, gingembres, ananas, cari, ou basilic. / Served with vegetables and rice or vermicelli. Choice of sauce, lemongrass, ginger, pineapple, curry, or basil.

Menu Caviar sushi



Plats Sautés Poulet Aux Arachides / Fried Peanut Chicken Dishes **CA\$27.00**

Servis avec épinard frit et riz ou vermicelle. / Served with vegetables and rice or vermicelli.

Plats Sautés Crevette / Sautéed Shrimp Dishes **CA\$31.00**

Servis avec légumes et riz ou vermicelle. Choix de sauce, citronelles, gingembres, ananas, cari, ou basilic. / Served with vegetables and rice or vermicelli. Choice of sauce, lemongrass, ginger, pineapple, curry, or basil.

Plats Sautés Fruits De Mer / Seafood Sautéed Dishes **CA\$33.00**

Servis avec légumes et riz ou vermicelle. Choix de sauce, citronelles, gingembres, ananas, cari, ou basilic. / Served with vegetables and rice or vermicelli. Choice of sauce, lemongrass, ginger, pineapple, curry, or basil.

Plats Sautés Poulet Et Crevette Aux Arachides / Fried Chicken & Peanut Shrimp Dishes **CA\$33.00**

Servis avec légumes et riz ou vermicelle. Choix de sauce, citronelles, gingembres, ananas, cari, ou basilic. / Served with vegetables and rice or vermicelli. Choice of sauce, lemongrass, ginger, pineapple, curry, or basil.

Plats Sautés Crevette Aux Arachides / Sautéed Peanut Shrimp **CA\$31.00**

Servis avec légumes et riz ou vermicelle. Choix de sauce, citronelles, gingembres, ananas, cari, ou basilic. / Served with vegetables and rice or vermicelli. Choice of sauce, lemongrass, ginger, pineapple, curry, or basil.

Plats Sautés Poulet / Fried Chicken Dishes **CA\$27.00**

Servis avec légumes et riz ou vermicelle. Choix de sauce, citronelles, gingembres, ananas, cari, ou basilic. / Served with vegetables and rice or vermicelli. Choice of sauce, lemongrass, ginger, pineapple, curry, or basil.

Plats Sautés Boeuf / Sautéed Beef Dishes **CA\$28.50**

Servis avec légumes et riz ou vermicelle. Choix de sauce, citronelles, gingembres, ananas, cari, ou basilic. / Served with vegetables and rice or vermicelli. Choice of sauce, lemongrass, ginger, pineapple, curry, or basil.

Boissons / Drinks

coke diet **CA\$3.50**

Crisp and refreshing soda with zero calories.

Menu Caviar sushi

7 up

CA\$3.50

Crisp, refreshing lemon-lime soda, perfectly carbonated for a delightful sip.

7up diet

CA\$3.50

A light and refreshing soda with the classic 7up taste, but without the calories, typically includes a blend of lemon and lime flavors.

250 MI Perrier

CA\$3.50

A sparkling mineral water known for its crisp taste and fine bubbles, sourced from France.

coke

CA\$3.50

Coke or select from Pepsi, Diet Pepsi, 7 Up, Ice Tea.

Desserts

Banane Frit / Fried Banana

CA\$10.75

Banana slices, lightly battered and fried, typically served with a drizzle of honey and a sprinkle of sesame seeds.

Ananas Frit / Fried Pineapple

CA\$10.75

Fried pineapple, often accompanied by a drizzle of honey and a sprinkle of sesame seeds for a sweet finish.

Extra

Feuille De Soya

CA\$3.00

Remplace pour la feuille de soya.

Feuille De Riz

CA\$3.00

Remplace par feuille de riz.
