



Menu

Sushi Hull

20 Boul Du Plateau, Gatineau, QC J9A 3K7, Canada | (819) 777-7222

Most Ordered



[P1] Mini Maki (40 mcx) / Mini Maki (50 Pcs)

CA\$48.00

30 morceaux de maki (grand rouleau à plusieurs ingrédients), 3 sortes assorties 20 morceaux de hosomaki (petit rouleau à un ingrédient), 2 sortes assort. / 30 pieces of maki (large roll with folded ingredients), 3 assorted kinds 20 pieces of hosomaki (small roll with one ingredient), 2 assorted kinds



[E4] Gyoza

CA\$7.20

Dumplings frits au porc. 5 morceaux par commande. / Deep fried pork dumplings. 5 pieces per order.



[M18] Dynamite

CA\$13.20

Crevette tempura, asperge, avocat, concombre, arachides. / Shrimp tempura, asparagus, avocado, cucumber, peanuts.



[E8] Tempura aux crevettes / Shrimp Tempura

CA\$6.25

3 morceaux par commande, servi avec mayonnaise épicée. / 3 pieces per order, served with spicy mayo



[P9] Sushi au pont / Sushi Bridge

CA\$45.00

20 morceaux de maki - 2 sortes assorties 10 morceaux de nigiri assortis. / 20 pieces of maki - 2 assorted kinds 10 pieces of nigiri - 5 assorted kinds.

[M1] Avocat / Avocado

CA\$7.20

Avocado hosomaki features thinly sliced avocado wrapped in seaweed and sushi rice, often garnished with sesame seeds.

[M27] Saumon croustillant épicé / Spicy Crispy Salmon

CA\$14.40

Saumon, cocombre, miettes tempura croustillant, mayo épicé. / Salmon, cucumber, crispy tempura crumbs, spicy mayo.

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[M15] Philadelphia

CA\$13.20

Fromage à la crème, saumon fumé, concombre. / Cream cheese, smoked salmon, cucumber.

[M14] Arc-en-ciel / Rainbow

CA\$14.40

Roulau de Californie entouré avec du saumon, avocat, crevette, saumon fumé. / California roll wrapped with salmon, avocado, shrimp, smoked salmon.

[M17] Paradis / Paradise

CA\$13.20

Crevette tempura, goberge, concombre, mayo épicé. / Shrimp tempura, pollock, cucumber, spicy mayo.

Soupe / Soups



[A1] Miso végété / Veggie Miso

CA\$3.00

Silky miso broth with tofu cubes and sliced green onions.



[A2] Miso aux fruits de mer / Seafood Miso

CA\$4.00

Servi avec la crabe, crevettes. / Served with crab, shrimp.

Entrée / Appetizers



[E4] Gyoza

CA\$7.20

Dumplings frits au porc. 5 morceaux par commande. / Deep fried pork dumplings. 5 pieces per order.



[E8] Tempura aux crevettes / Shrimp Tempura

CA\$6.25

3 morceaux par commande, servi avec mayonnaise épicée. / 3 pieces per order, served with spicy mayo



[E3] Salade wakame / Wakame Salad

CA\$6.00

Salade des algues de mer. / Seaweed salad.

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[E1] Edamame / Edamame

CA\$3.25

Edamame salé sans peau / Salted edamame without skin



[E2] Takoyaki

CA\$10.20

Japanese style fried squid balls with vegetables, topped with sesame sauce and fish flakes, 5 pieces per order/ Boulettes de calamars frits à la japonaise avec légumes, garni de sauce au sésame et de flocons de poisson, 5 morceaux par commande

[E7] Rouleaux impériaux / Imperial Rolls

CA\$6.00

Rouleaux veggés frits. 3 morceaux par commande. / Fried veggie rolls. 3 pieces per order.

[E5] Rouleaux de riz / Rice Rolls

CA\$8.40

Wrap aux crevettes, salade verte. / Shrimp wrap, green salad.



[E9] Sushi frits aux surprises de chef / Sushi Fried With Chef's Surprises CA\$5.20

6 morceaux par commande. Peut contenir des légumes, oeuf, goberge, crevette ou fromage a la crème. Servi avec mayo épicé et sésames. / 6 pieces per order. May contain vegetables, egg, pollock, shrimp or cream cheese. Served with spicy mayo and sesame seeds.

Maki special du chef/ Chef's special maki

[M40] Maki crevette tempura / Shrimp tempura maki

CA\$14.40

Crevette tempura, fromage, avocat, concombre, tobiko / Shrimp tempura, cheese, avocado, cucumber, tobiko

[M39] Maki Hull végété / Maki Hull veggie

CA\$12.00

Lettuce, mayo, avocat, carottes, mandarin / Lettuce, mayo, avocado, carrots, mandarin

[M37] Maki Hull

CA\$12.00

Goberge, tamago, avocat, concombre, fromage, massago / Crab stick, tamago, avocado, cucumber, cheese, massago

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[M38] Maki Hull épicé / Maki Hull spicy

CA\$12.00

Goberge épicé, avocat, concombre, tobiko / Spicy pollock, avocado, cucumber, tobiko

Hosomaki



[M6] Saumon / Salmon

CA\$9.60

Thinly sliced salmon wrapped in seasoned sushi rice and seaweed.

[M1] Avocat / Avocado

CA\$7.20

Avocado hosomaki features thinly sliced avocado wrapped in seaweed and sushi rice, often garnished with sesame seeds.

[M5] Inari

CA\$6.60

Tofu mariné au style japonais. / Japanese style marinated tofu.

[M2] Concombre / Cucumber

CA\$6.60

Cucumber hosomaki consists of thinly sliced cucumber, sesame seeds, wrapped in nori and sushi rice.

[M8] Duo saumon / Duo salmon

CA\$9.60

Saumon frais et saumon fumé / Fresh salmon and smoked salmon

[M35] Tamago / Tamago

CA\$7.20

Omlette au style japonais. / Japanese style Omlette.

[M7] Thon / Tuna

CA\$9.60

Tuna, wrapped in nori and seasoned rice, typically includes sesame seeds.

Maki de la maison / House Maki

[M27] Saumon croustillant épicé / Spicy Crispy Salmon

CA\$14.40

Saumon, concombre, miettes tempura croustillant, mayo épicé. / Salmon, cucumber, crispy tempura crumbs, spicy mayo.

[M14] Arc-en-ciel / Rainbow

CA\$14.40

Roulau de Californie entouré avec du saumon, avocat, crevette, saumon fumé. / California roll wrapped with salmon, avocado, shrimp, smoked salmon.

[M16] Vancouver

CA\$13.20

Crevette tempura, concombre, mangue. / Shrimp tempura, cucumber, mango.

[M15] Philadelphia

CA\$13.20

Fromage à la crème, saumon fumé, concombre. / Cream cheese, smoked salmon, cucumber.

[M17] Paradis / Paradise

CA\$13.20

Crevette tempura, goberge, concombre, mayo épicé. / Shrimp tempura, pollock, cucumber, spicy mayo.

[M13] Malaisie / Malaysia

CA\$12.00

Mangue, goberge, concombre. / Mango, pollock, cucumber.

[M28] Thon croustillant épicé / Spicy Crispy Tuna

CA\$14.40

Thon, concombre, miettes tempura croustillants, mayo épicé. / Tuna, cucumber, crispy tempura crumbs, spicy mayo.



[M18] Dynamite

CA\$13.20

Crevette tempura, asperge, avocat, concombre, arachides. / Shrimp tempura, asparagus, avocado, cucumber, peanuts.

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[M26] Végétarien épicé / Spicy Vegetarian

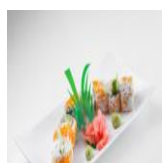
CA\$12.00

Carotte, avocat, concombre, poivron, sauce épicé de la maison. / Carrot, avocado, cucumber, pepper, spicy sauce from the house.

[M11] Futomaki

CA\$12.00

Carotte, concombre, radis mariné, tofu mariné. / Carrot, cucumber, pickled radish, pickled tofu.



[M12] Californie / California

CA\$12.00

Goberge, avocat, concombre, oeufs de poisson. / Pollock, avocado, cucumber, fish roe.

[M19] Bulogi

CA\$13.20

Teryaki au boeuf, carotte, concombre. / Beef teryaki, carrot, cucumber.

[M29] Duo saumon croustillant épicé / M29] Spicy Crispy Duo Salmon

CA\$14.40

Saumon, saumon fumé, miettes tempura croustillants, mayo épicé. / Salmon, smoked salmon, crispy tempura crumbs, spicy mayo.

[M31] Crabe croustillant épicé / Spicy Crispy Crab

CA\$14.40

Goberge, concombre, miettes tempura croustillants, mayo épicé. / Pollock, cucumber, crispy tempura crumbs, spicy mayo.

[M32] Saumon cuit croustillant / Salmon Cooked Crispy

CA\$14.40

Saumon cuit, poivre noir, oignon, miettes tempura croustillants, mayo épicé. / Cooked salmon, black pepper, onion, crispy tempura crumbs, spicy mayo.

[M33] Dragon

CA\$14.40

Tempura et sauce sucré sur rouleau de Crabe épicé. / Tempura and sweet sauce on spicy crab roll.

[M34] Poulet / Chicken

CA\$14.40

Poulet teryaki, concombre. / Chicken teryaki, cucumber.

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[M20] Crabe épicé / Spicy Crab

CA\$13.20

Goberge, avocat, concomber, mayo épicé. / Pollock, avocado, cucumber, spicy mayo.

[M21] Crevette épicé / Spicy Shrimp

CA\$14.40

Crevette, avocat, concombre, sauce épicé de la maison. / Shrimp, avocado, cucumber, spicy homemade sauce.

Nigiri ou Temaki



[N9] [T9] Massago

CA\$6.00

Oeuf de poisson. / Fish egg.



[N1] [T1] Saumon / Salmon

CA\$6.00

Salmon selection, offered as nigiri or temaki.

[N15] [T15] Avocat / Avocado

CA\$6.00

Avocado with choice of nigiri or temaki.



[N11] [T11] Tamago

CA\$6.00

Omlette au style japonais. / Japanese style omlette.



[N4] [T4] Crevette / Shrimp

CA\$6.00

Shrimp delicately placed atop vinegared rice, choice of hand-rolled temaki or nigiri style.

[N6] [T6] Kani Kama

CA\$6.00

Goberge. / Pollock.

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[N13] [T1] Inari

CA\$6.00

Tofu mariné au style japonais. / Japanese style marinated tofu.

[N17] [T17] Lève du soleil / Sunrise

CA\$6.00

Oeuf de poisson, goberge, mayo épicé. / Fish egg, pollock, spicy mayo.

[N2] [T2] Thon / Tuna

CA\$6.00

Thon nigiri: Tuna over sushi rice, choose from nigiri or temaki style.

[N16] [T16] Saumon fumé / Smoked Salmon

CA\$6.00

Smoked salmon, available as either nigiri or temaki.

Sushi au pont

[P6] PONT PETIT (32 morceaux) / Small bridge (32 pieces)

CA\$57.60

10 morceaux de maki de la maison / 10 house maki 12 morceaux de maki special du chef / 12 special maki 6 morceaux de nigiri / 6 nigiris 4 morceaux de sashimi / 4 sashimi

[P7] PONT MOYEN (54 morceaux) / Medium bridge (54 pieces)

CA\$84.00

10 morceaux de hosomaki/ 10 hosomaki 10 morceaux de maki de la maison / 10 house maki 18 morceaux de maki special du chef / 18 chef's special maki 8 morceaux de nigiri / 8 nigiri 8 morceaux de sashimi / 8 sashimi

Plateaux du chef / Chef's Platter



[P1] Mini Maki (40 mcx) / Mini Maki (50 Pcs)

CA\$48.00

30 morceaux de maki (grand rouleau à plusieurs ingrédients), 3 sortes assorties 20 morceaux de hosomaki (petit rouleau à un ingrédient), 2 sortes assort. / 30 pieces of maki (large roll with folded ingredients), 3 assorted kinds 20 pieces of hosomaki (small roll with one ingredient), 2 assorted kinds

[P4] Moyen deluxe (60 mcx) / Medium Deluxe (60 Pcs)

CA\$79.20

30 morceaux de maki, 3 sortes assorties 20 morceaux de hosomaki, 2 sortes assorties 10 morceaux de nigiris assortis. / 30 pieces of maki, 3 kinds assorted 20 pieces of hosomaki, 2 kinds assorted 10 pieces of nigiris, 5 kinds assorted.

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[P2] Moyen Maki (80 mcx) / Medium Maki (80 Pcs)

CA\$82.80

50 morceaux de maki, 5 sortes assorties 30 morceaux de hosomaki, 3 sortes assorties. /50 pieces of maki, 5 assorted varieties 30 pieces of hosomaki, 3 assorted varieties.

Combo plateau / Combo Platter



[P9] Sushi au pont / Sushi Bridge

CA\$45.00

20 morceaux de maki - 2 sortes assorties 10 morceaux de nigiri assortis. / 20 pieces of maki - 2 assorted kinds 10 pieces of nigiri - 5 assorted kinds.

Sashimi



[S1] Saumon / Salmon

CA\$13.20

Thinly sliced, fresh salmon sashimi served with garnishes.

[S2] Thon / Tuna

CA\$13.20

Slices of raw tuna, typically served with accompaniments like soy sauce, wasabi, and ginger to enhance the flavor profile.

Drinks/ Boisson

Coke

CA\$2.00



Diet coke

CA\$2.00

Sugar-free carbonated cola beverage with zero calories.



Diet pepsi

CA\$2.00

A refreshing, caffeine-free soda with a crisp, light flavor.

Pepsi

CA\$2.00

Classic, refreshing cola soda.

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Ramune

Blueberry

CA\$4.00

A refreshing carbonated drink with a sweet blueberry flavor.



Lychee

CA\$4.00

Refreshing lychee-flavored Japanese soda with a unique marble seal for an enjoyable experience.

Sauce

Seaseme sauce

CA\$1.50

A rich, creamy sauce made with ground sesame seeds, often used to enhance the flavors of salads and Japanese dishes.

Teryaki sauce

CA\$1.50

A traditional Japanese condiment made with soy sauce, mirin, and sugar, offering a balance of sweet and savory flavors, suitable for marinating, glazing, or dipping.

Spicy mayo

CA\$1.50

A creamy blend of mayonnaise infused with a selection of spices to add a gentle heat.

Sweet chili

CA\$1.50

A harmonious blend of sweet and spicy flavors, typically used as a dipping sauce or to enhance the taste of various dishes.
