Menu
Miki Sushi

9208 Rue Sherbrooke E, Montréal, QC H1L 4H8, Canada | (514) 356-1818

Most Ordered



118 .Soupe wonton / Wonton Soup — CA$4.84

Delicate dumplings filled with savory ingredients in a clear broth, garnished with fresh green onions.



30. Maki de la côte-ouest / West Coast Maki — CA$9.69

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



50 Futomaki au saumon épicé / Spicy Salmon Futomaki — CA$9.69

Saumon, tempura, concombre et sauce. / Salmon, tempura, cucumber, and sauce.



24. Hosomaki au saumon épicé / Spicy Salmon Hosomaki — CA$5.35

Spicy salmon with rice and seaweed or soy paper.

98. L'oeil de dragon (6 mcx) / Dragon eye (6 pcs) — CA$10.19

Saumon, tilapia, carotte, échalotes, caviar et sésame. chaque commande vient avec six morceaux. / Salmon, tilapia, carrot, shallots, caviar and sesame. Each order comes with six pieces.

A3. Plateau assorti (16 mcx) / Assorted Platter (16 pcs) — CA$13.50

Huit morceaux de maki, deux morceaux de nigiri et six morceaux de hosomaki. / Eight pieces of maki, two pieces of nigiri, and six pieces of hosomaki.

A4. Plateau assorti (20 mcx) / Assorted Platter (20 pcs) — CA$20.70

Dix morceaux de futomaki, deux morceaux de nigiri et huit morceaux de hosomaki. / Ten pieces of futomaki, two pieces of nigiri, and eight pieces of hosomaki.

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64. Futomaki au poulet tempura / Chicken Tempura Futomaki — CA$9.69

Poulet tempura, laitue, concombre, mayonnaise et sésame. / Tempura chicken, lettuce, cucumber, mayonnaise, and sesame.

17 Hosomaki aux patates douces / Sweet Potato Hosomaki — CA$4.30

Sweet potato rolls wrapped in regular seaweed or delicate soy paper.

41. Maki aux crevettes tempura / Shrimp Tempura Maki — CA$9.69

Crevettes panées, avocat, tobiko, sésame et sauce épicée. / Shrimp, avocado, tobiko, sesame, and spicy sauce.

Plateaux assortis / Assorted Platters

A6. Plateau assorti (36 mcx) / Assorted Platter (36 pcs) — CA$40.70

Vingt morceaux de futomaki, huit morceaux de nigiri et huit morceaux de hosomaki. / Twenty pieces of futomaki, eight pieces of nigiri, and eight pieces of hosomaki.

A4. Plateau assorti (20 mcx) / Assorted Platter (20 pcs) — CA$20.70

Dix morceaux de futomaki, deux morceaux de nigiri et huit morceaux de hosomaki. / Ten pieces of futomaki, two pieces of nigiri, and eight pieces of hosomaki.

A3. Plateau assorti (16 mcx) / Assorted Platter (16 pcs) — CA$13.50

Huit morceaux de maki, deux morceaux de nigiri et six morceaux de hosomaki. / Eight pieces of maki, two pieces of nigiri, and six pieces of hosomaki.

A5. Plateau assorti (28 mcx) / Assorted Platter (28 pcs) — CA$28.20

Quinze morceaux de futomaki, cinq morceaux de nigiri et huit morceaux de hosomaki. / Fifteen pieces futomaki, five pieces of nigiri, and eight pieces of hosomaki.

A7. Plateau assorti (46 mcx) / Assorted Platter (46 pcs) — CA$52.95

Vingt-cinq morceaux de futomaki, neuf morceaux de nigiri, quatre morceaux de maki et huit morceaux de hosomaki. / Twenty-five pieces of futomaki, nine pieces of nigiri, four pieces of maki, and eight pieces of hosomaki.

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A8. Plateau assorti (54 mcx) / Assorted Platter (54 pcs) — CA$62.45

Trente morceaux de futomaki, douze morceaux de nigiri, quatre morceaux de maki et huit morceaux de hosomaki. / Thirty pieces of futomaki, twelve pieces of nigiri, four pieces of maki, and eight pieces of hosomaki.

A9. Plateau assorti (80 mcx) / Assorted Platter (80 pcs) — CA$88.45

Trente-cinq morceaux de futomaki, treize morceaux de nigiri, seize morceaux de maki et seize morceaux de hosomaki. / Thirty-five pieces of futomaki, thirteen pieces of nigiri, sixteen pieces of maki, and sixteen pieces of hosomaki.

A10. Plateau assorti (100 mcx) / Assorted Platter (100 pcs) — CA$103.45

Quarante-cinq morceaux de futomaki, quinze morceaux de nigiri, vingt-quatre morceaux de maki et seize morceaux de hosomaki. / Forty-five pieces of futomaki, fifteen pieces of nigiri, twenty-four pieces of maki, and sixteen hosomaki

A1. Plateau assorti (12 mcx) / Assorted Platter (12 pcs) — CA$11.50

Six morceaux de futomaki et six morceaux de hosomaki. / Six pieces of futomaki and six pieces of hosomaki.

A2. Plateau assorti (14 mcx) / Assorted Platter (14 pcs) — CA$13.50

Six morceaux de futomaki, deux morceaux de nigiri et six morceaux de hosomaki. / Six pieces of futomaki, two pieces of nigiri, and six pieces of hosomaki.

Nigiri / Sashimi



5 Unagi — CA$3.55

Anguille grillée. / Grilled eel.



4 Maguro — CA$2.75

Thon. / Tuna.



7 Tamago — CA$2.25

Omelette japonaise. / Japanese omelet.

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3 Ebi — CA$2.75

Crevette. / Shrimp.



10, Syake tempura — CA$2.95

Saumon tempura épicé. / Spicy salmon tempura.



11. Maguro tempura — CA$3.25

Thon tempura épicé. / Spicy tuna tempura.

12. Crab tempura mixte / Mixed Crab Tempura — CA$2.95

Crab tempura épicé. / Spicy crab tempura.



13. Crevette tempura / Shrimp Tempura — CA$2.95

Crevette tempura épicée. / Spicy shrimp tempura.

6 Kani-Kama — CA$2.25

Imitation de goberge japonaise. / Imitation japanese crab stick.



8 Tobiko — CA$3.00

Caviar de poisson volant. / Flying fish roe.

9 Masago — CA$2.75

Caviar de caplin. / Smelt roe.



2 Syake — CA$2.75

Saumon. / Salmon.

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1.Kunsei Syake — CA$2.75

Saumon fumé. / Smoked salmon.

Hosomaki



16. Hosomaki à l'avocat / Avocado Hosomaki — CA$4.09

Thin sushi roll with creamy avocado. Choose between a classic seaweed wrap or a soy paper wrap.



24. Hosomaki au saumon épicé / Spicy Salmon Hosomaki — CA$5.35

Spicy salmon with rice and seaweed or soy paper.

22. Hosomaki aux tomates séchées / Sun-Dried Tomatoes — CA$5.80

Sun-dried tomatoes wrapped in rice and seaweed. Choose between regular seaweed or soy paper wrapping.

26. Hosomaki au thon épicé / Spicy Tuna Hosomaki — CA$6.10

Spicy tuna rolls. Choice of regular seaweed or soy paper wrapping.

17 Hosomaki aux patates douces / Sweet Potato Hosomaki — CA$4.30

Sweet potato rolls wrapped in regular seaweed or delicate soy paper.

21. Hosomaki au saumon fumé / Smoked Salmon Hosomaki — CA$5.30

Smoked salmon wrapped with rice and seaweed. Option to replace seaweed with soy paper for a lighter twist.

18. Hosomaki à la mangue / Mango Hosomaki — CA$4.09

Mango-filled sushi roll, choice of seaweed or soy paper wrapping.

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19, Hosomaki à la goberge / Crabstick Hosomaki — CA$4.80

Imitation de goberge. / Imitation crab stick.



20. Hosomaki Tamago / Tamago Hosomaki — CA$4.80

Omelette. / Omelet.

23. Hosomaki au saumon / Salmon Hosomaki — CA$5.09

Salmon sushi roll. Choose between traditional seaweed or soy paper.

25. Hosomaki au thon / Tuna Hosomaki — CA$5.80

Thin sushi roll with tuna. Choose regular seaweed or soy paper wrapping.

27. Hosomaki aux crevettes épicées / Spicy Shrimp Hosomaki — CA$5.30

Shrimp hosomaki with a hint of spice. Choice of regular seaweed wrap or soy paper.

28. Hosomaki au crabe des neiges / Snow Crab Hosomaki — CA$5.30

Snow crab wrapped in your choice of classic seaweed or soy paper.

29. Hosomaki Hotategai / Hotategai Hosomaki — CA$5.80

Pétoncle, imitation de goberge, échalotes et sauce épicée. / Scallop, imitation crab stick, green onions, and spicy sauce.

15.Hosomaki Oshinko / Oshinko Hosomaki — CA$3.70

Radis marinés. / Pickled radishes.



14. Hosomaki Kappa / Kappa Hosomaki — CA$3.35

Concombre. / Cucumber.

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Maki

41. Maki aux crevettes tempura / Shrimp Tempura Maki — CA$9.69

Crevettes panées, avocat, tobiko, sésame et sauce épicée. / Shrimp, avocado, tobiko, sesame, and spicy sauce.



39. Maki Showa / Showa Maki 39. Maki Showa / Showa Maki — CA$10.70

Saumon fumé, fromage à la crème, concombre et tomates séchées, garni de saumon frais et avocat. / Smoked salmon, cream cheese, cucumber and sundried tomatoes topped with fresh salmon and avocado.

35.Maki au pétoncle épicé / Spicy Scallop Maki — CA$9.69

Pétoncle, imitation de goberge, tempura, Tobiko et sauce. / Scallop, imitation crab stick, tempura, tobiko, and sauce.

37. Maki aux deux saumons / Two Salmon Maki — CA$9.69

Saumon, tempura, avocat, caviar, saumon fumé et sauce épicée. / Salmon, tempura, avocado, caviar, smoked salmon, and spicy sauce.

40. Maki Marylin / Marylin Maki — CA$10.19

Crevettes frites, fromage à la crème et concombre, garni de tobiko, avocat et sésame. / Fried prawns, cream cheese and cucumber, topped with tobiko, avocado and sesame seeds.

32. Maki Cape Cod / Cape Cod Maki — CA$9.69

Crevettes, tempura, avocat, concombre, caviar et mayonnaise épicée. / Shrimp, tempura avocado, cucumber, caviar, and spicy mayonnaise.

42. Maki mini-Alaska / Mini Alaskan Maki — CA$9.69

Crabe des neiges, tobiko, concombre, tempura, sésame et sauce spéciale. / Snow crab, tobiko, cucumber, tempura, sesame, and special sauce.



34. Maki californien de Los Angeles / California Los Angeles Maki — CA$8.69

Imitation de goberge, avocat, laitue et sauce mayonnaise. / Imitation crab stick, avocado, lettuce, and mayonnaise sauce.

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36 Maki Sunrise / Sunrise Maki — CA$9.69

Saumon fumé, goberge, Masago, Tamago et avocat. / Smoked salmon, crab stick, masago, omelet, and avocado.

33. Maki Una-Kyn / Una-Kyn Maki — CA$10.50

Anguille grillée, concombre, tempura et sauce teriyaki. / Grilled eel, cucumber, tempura, and teriyaki sauce.

38. Maki Aspara / Aspara Maki — CA$9.69

Saumon fumé, asperge, poivron rouge, fromage à la crème et Tobiko. / Smoked salmon, asparagus, red pepper, cream cheese, and tobiko.



30. Maki de la côte-ouest / West Coast Maki — CA$9.69

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



31. Maki mini-kamikaze / Mini Kamikaze Maki — CA$10.19

Thon, sauce épicée, avocat, tempura et caviar. / Tuna, spicy sauce, avocado, tempura, and caviar.

Futomaki

64. Futomaki au poulet tempura / Chicken Tempura Futomaki — CA$9.69

Poulet tempura, laitue, concombre, mayonnaise et sésame. / Tempura chicken, lettuce, cucumber, mayonnaise, and sesame.

47.Futomaki aux patates douces / Sweet Potato Futomaki — CA$8.50

Patates douces tempura, oshinko, concombre, avocat et laitue. / Sweet potato tempura, pickled radish, cucumber, avocado, and lettuce.



52. Futomaki Kamikaze / Kamikaze Futomaki — CA$10.19

Thon, imitation de goberge, concombre, avocat, tempura et sauce. / Tuna, imitation crab stick, cucumber, avocado, tempura, and sauce.

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51. Futomaki au thon épicé / Spicy Tuna Futomaki

CA$10.00

Thon, tempura, avocat et sauce. / Tuna, tempura, avocado, and sauce.



50 Futomaki au saumon épicé / Spicy Salmon Futomaki

CA$9.69

Saumon, tempura, concombre et sauce. / Salmon, tempura, cucumber, and sauce.

46.Futomaki aux légumes et au fromage / Cheese and Vegetable Futomaki

CA$8.50

Tomates séchées, fromage à la crème, avocat, concombre, poivron rouge, laitue et oignons frits. / Dried tomatoes, cream cheese, avocado, cucumber, red pepper, lettuce and fried onions.



48.Futomaki california / California Futomaki

CA$8.69

Imitation de goberge, omelette, avocat, concombre, caviar et sauce mayonnaise. / Imitation pollock, omelette, avocado, cucumber, caviar and mayonnaise sauce.



53. Futomaki Boston / Boston Futomaki

CA$9.69

Crevettes, imitation de goberge, concombre, laitue, caviar et sauce mayonnaise. / Shrimp, imitation crab stick, cucumber, lettuce, caviar, and...



54.Futomaki New-yorkaise / New York Futomaki

CA$9.69

Saumon, omelette, caviar, avocat, concombre, laitue et sauce / Salmon, omelet, caviar, avocado, cucumber, lettuce, and sauce.

56. Futomaki Meiji / Meiji Futomaki

CA$10.70

Poulet tempura, fromage à la crème, tomates séchées, avocat, concombre, mayonnaise épicée et tobiko, garni de masago. / Chicken tempura, cream cheese, sundried tomatoes, avocado, cucumber, spicy mayonnaise and tobiko, garnished with masago .



57.Futomaki Nagano / Nagano Futomaki

CA$10.70

Thon, saumon, tempura, concombre et sauce. / Tuna, salmon, tempura, cucumber, and sauce.



58.Futomaki rouleau du chef / Chef's Roll Futomaki

CA$10.70

Saumon, goberge, mandarine, ananas, masago, avocat, concombre et sauce. / Salmon, pollock, tangerine, pineapple, masago, avocado, cucumber and sauce.

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59.Futomaki arc-en-ciel / Rainbow Futomaki — CA$10.70

Futomaki kamikaze garni avec thon, imitation de goberge et avocat. / Kamikaze topped with tuna, imitation crab stick, and avocado.

63, Futomaki royal Kamikaze / Royal Kamikaze Futomaki — CA$9.69

Saumon, goberge, concombre et sauce du chef, garni de tempura et caviar. / Salmon, pollock, cucumber and chef's sauce, garnished with tempura and caviar.

45. Futomaki aux légumes / Vegetable Futomaki — CA$8.50

Tempura, avocat, concombre, oshinko, poivron rouge, mangue, laitue et sauce épicée. / Tempura, avocado, cucumber, pickled radish, red pepper, mango,

49. Futomaki mexicain / Mexican Futomaki — CA$9.69

Poisson, tobiko, tempura, avocat, concombre et sauce du chef. / Fish, tobiko, tempura, avocado, cucumber, and chef's sauce.

55. Futomaki araignée des neiges / Snow Spider Futomaki — CA$9.69

Crabe des neiges, tempura, avocat, caviar et sauce. / Snow crab, tempura, avocado, caviar, and sauce.

60. Futomaki à l'anguille volante / Flying Eel Futomaki — CA$10.70

Anguille, caviar, laitue, avocat, concombre, tempura, wakamé et sauce teriyaki. / Eel, caviar, lettuce, avocado, cucumber, tempura, wakame and teriyaki sauce.



61. Futomaki hawaïen / Hawaiian Futomaki — CA$10.19

Crevettes, imitation de goberge, ananas, caviar, tempura, avocat, concombre et sauce. / Shrimps, imitation pollock, pineapple, caviar, tempura, avocado, cucumber and sauce.

62. Futomaki Floride / Florida Futomaki — CA$10.19

Saumon, imitation de goberge, omelette, tempura, avocat et concombre. / Salmon, imitation crab stick, omelet, tempura, avocado, and cucumber.

65.Futomaki lagon bleu / Blue Lagoon Futomaki — CA$11.20

Saumon et thon garnis avec crevettes tempura, tobiko, avocat, concombre et sauce épicée. / Salmon and tuna garnished with tempura shrimps, tobiko, avocado, cucumber and spicy sauce.

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66. Futomaki à la note bleue / Blue Note Futomaki — CA$10.70

Thon, tempura, tobiko, mangue, concombre et sauce spéciale. / Tuna, tempura, tobiko, mango, cucumber, and special sauce.



43.Futomaki ebi tempura / Shrimp Tempura Futomaki — CA$9.00

Crevettes frites, avocat, concombre, laitue, sauce et tobiko. / Shrimp tempura, avocado, cucumber, lettuce, sauce, and tobiko.

44.Futomaki aux fruits de mer / Seafood Futomaki — CA$10.70

Crevette, crabe, pétoncle, tempura, concombre, tobiko et sauce. / Shrimp, crab, scallop, tempura, cucumber, tobiko, and sauce.

Maki de printemps / Spring Maki



72. Maki de printemps au saumon fumé / Smoked Salmon Spring Maki — CA$9.50

Saumon fumé, avocat, tempura, laitue, poivron rouge et riz. / Smoked salmon, avocado, tempura, lettuce, red pepper, and rice.

69. Maki de printemps au thon / Tuna Spring Maki — CA$10.19

Thon, imitation de goberge, concombre, laitue, poivron rouge, omelette et riz. / Tuna, imitation crab stick, cucumber, lettuce, red pepper, omelet, and rice.

71.Maki de printemps araignée / Spider Spring Maki — CA$9.50

Crabe des neiges, tempura, avocat, laitue, caviar, sésame et riz. / Snow crab, tempura, avocado, lettuce, caviar, sesame, and rice.



73. Maki de printemps aux légumes / Vegetable Spring Maki — CA$8.69

Laitue, carotte, avocat, concombre, poivron rouge, omelette, sésame et riz. / Lettuce, carrot, avocado, cucumber, red pepper, omelet, sesame, and rice.

70. Maki de printemps hawaïen / Hawaiian Spring Maki — CA$9.50

Crevette, imitation de goberge, tempura, ananas, laitue, avocat, concombre, caviar, sésame et riz. / Shrimp, imitation pollock, tempura, pineapple, lettuce, avocado, cucumber, caviar, sesame and rice.

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68. Maki de printemps au saumon frais / Fresh Salmon Spring Maki CA$9.69

Saumon, imitation de goberge, concombre, laitue, poivron rouge, omelette et riz. / Salmon, imitation pollock, cucumber, lettuce, red pepper, omelet and rice.

67, Maki de printemps aux crevettes / Shrimp Spring Maki CA$9.19

Crevettes, imitation de goberge, carotte, concombre, laitue, sésame et riz. / Shrimps, imitation pollock, carrot, cucumber, lettuce, sesame and rice.

Tartares

78. Tartare au crabe de neiges / Snow Crab Tartare CA$8.69

Snow crab tartare typically features snow crab, avocado, lettuce, and tempura, often complemented by a soya leaf and a touch of caviar for added texture.

76. Tartare de crevettes / Shrimp Tartare CA$8.69

Shrimp tartare typically includes shrimp, lettuce, soya leaf, and tempura.

77. Tartare de pétoncles / Scallops and Crabstick Tartare CA$9.19

Scallops and crabstick are combined with lettuce, soya leaf, and tempura, creating a harmonious blend of textures and flavors.

74. Tartare au saumon / Salmon Tartare CA$8.69

Chopped salmon typically combined with avocado, tobiko, and spicy mayo, often served with tempura for added texture.

75. Tartare au thon / Tuna Tartare CA$9.50

Chopped fresh tuna typically combined with avocado, sesame oil, and a hint of wasabi, served with tempura and tobiko.

Makis aux feuilles de riz / Rice Paper Maki

87. Maki mango bay / Mango Bay Maki CA$10.50

Crevettes, tempura, mangue, tobiko et sauce spéciale garnis avec thon et saumon. / Shrimp, tempura, mango, tobiko, and special sauce topped with tuna and salmon.

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82. Maki au saumon fumé / Smoked Salmon Maki — CA$9.69

Saumon fumé, fromage à la crème, poivron rouge, laitue, tempura et sésame. / Smoked salmon, cream cheese, red pepper, lettuce, tempura, and sesame.

81. Maki aux crevettes frites / Fried Shrimp Maki — CA$9.69

Crevettes frites, carotte, laitue, sauce teriyaki et sésame. / Tempura shrimp, carrot, lettuce, teriyaki sauce, and sesame.

89. Maki diable / Devil Maki — CA$10.50

Crabe, crevettes, tempura, concombre, avocat, tobiko et sauce spéciale. / Crab, shrimp, tempura, cucumber, avocado, tobiko, and special sauce.



92. Maki Maya / Maya Maki — CA$10.50

Crabe, imitation de goberge, tempura, tobiko et sauce spéciale garni de saumon fumé. / Crab, imitation pollock, tempura, tobiko and special sauce topped with smoked salmon .

83. Maki au crabe des neiges et mandarine / Snow Crab and Mandarin Maki — CA$10.19

Crabe des neiges, tempura, caviar, mandarine et sésame. / Snow crab, tempura, caviar, mandarin, and sesame.

84. Maki aux crevettes / Shrimp Maki — CA$9.69

Crevettes, omelette, tempura, caviar, laitue et sésame. / Shrimp, omelet, tempura, caviar, lettuce, and sesame.

85. Maki à la goberge et au saumon / Crab Stick and Salmon Maki — CA$10.19

Saumon, imitation de goberge, omelette, tempura et caviar. / Salmon, imitation crab stick, omelet, tempura, and caviar.



86. Maki Ysabelle — CA$10.19

Crevettes, goberge, fromage à la crème, tempura, laitue et sésame. / Shrimp, crab stick, cream cheese, tempura, lettuce, and sesame.

88. Maki paradis / Paradise Maki — CA$10.50

Crevettes, tempura, pétoncle, mangue, masago et sauce spéciale. / Shrimp, tempura, scallops, mango, masago, and special sauce.

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90. Maki oolala / Oolala Maki — CA$10.50

Crabe, crevettes tempura, imitation de goberge, laitue, masago et sauce épicée. / Crab, tempura shrimp, imitation crab stick, lettuce, masago, and spicy sauce.



91. Maki Sherbrooke / Sherbrooke Maki — CA$10.50

Crevettes tempura, masago, avocat, fromage à la crème et sauce garni de saumon fumé. / Shrimp tempura, masago, avocado, cream cheese and sauce topped with smoked salmon.

80. Maki au poulet frit / Tempura-Fried Chicken Maki — CA$10.19

Poulet frit, carotte, laitue, sauce teriyaki et sésame. / Tempura chicken, carrots, lettuce, teriyaki sauce, and sesame.

79Maki Miki frit / Fried Miki Maki — CA$9.69

Saumon frit, carotte, laitue, caviar et sauce teriyaki. / Tempura salmon, carrot, lettuce, caviar, and teriyaki sauce. Recommended Side And App

Spécialités du chef / Chef's Specialties

98. L'oeil de dragon (6 mcx) / Dragon eye (6 pcs) — CA$10.19

Saumon, tilapia, carotte, échalotes, caviar et sésame. chaque commande vient avec six morceaux. / Salmon, tilapia, carrot, shallots, caviar and sesame. Each order comes with six pieces.

95 Araignée (5 mcx) / Spider (5 pcs) — CA$10.70

Crabe à carapace molle, avocat, concombre, laitue et caviar. chaque commande vient avec cinq morceaux. / Soft-shelled crab, avocado, cucumber, lettuce and caviar. Each order comes with five pieces.



111. Poulet du Général Tao / General Tso's Chicken — CA$14.70

Tender chicken pieces in a savory sauce, served with steamed rice and a side of shredded lettuce and carrots.



104. Petite sushi pizza (6 mcx) / Small Sushi Pizza (6 pcs) — CA$8.69

Saumon fumé, goberge, tempura, caviar, mangue et sauce épicée. chaque commande vient avec six morceaux. / Smoked salmon, pollock, tempura, caviar, mango and spicy sauce. Every order comes with six pieces.

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106. Dragon ball (10 mcx / 10 pcs) — CA$11.70

Saumon, goberge et échalotes, le tout pané. chaque commande vient avec dix morceaux. / Salmon, pollock and shallots, all breaded. Each order comes with ten pieces.



102. Maki de saumon frit (6 mcx) / Fried Salmon Maki (6 pcs) — CA$8.19

Rouleau frit au saumon et caviar. Chaque commande vient avec six morceaux. / Fried salmon roll and caviar. One order comes with six pieces.

99. Rouleau Miki (5 mcx) / Miki Roll (5 pcs) — CA$10.70

Saumon, tempura, échalotes, carotte et laitue. Chaque commande vient avec cinq morceaux. / Salmon, tempura, shallots, carrot and lettuce. Each order comes with five pieces.

101. Omega 3 (6 mcx / 6 pcs) — CA$10.19

Thon, saumon, asperge, poivron rouge, caviar et sésame. chaque commande vient avec six morceaux. / Tuna, salmon, asparagus, red pepper, caviar and sesame. Each order comes with six pieces.

103. Sushi Pizza (8 mcx / 8 pcs) — CA$13.20

Crevettes, imitation de goberge, tempura, ananas, concombre, avocat et caviar. chaque commande vient avec huit morceaux. / Shrimp, imitation pollock, tempura, pineapple, cucumber, avocado and caviar. Each order comes with eight pieces.

108. Tempura aux crevettes et légumes (10 mcx) / Shrimp and Vegetable Tempura (10 pcs) — CA$13.20

Trois crevettes, deux morceaux de goberge et légumes frits. chaque commande vient avec dix morceaux. / Three shrimps, two pieces of pollock and fried vegetables. Each order comes with ten pieces.



109. Rouleau V.V. (5 mcx) / V.V. Roll (5 pcs) — CA$10.50

Crevettes tempura, mangue, avocat, oignons frits, tobiko et sauce spéciale, garni de saumon. Chaque commande vient avec cinq morceaux roulé. / Shrimps tempura, mango, avocado, fried onions, tobiko and special sauce, garnished with salmon. Each order comes with five pieces rolled up.

112A. Bol poké au poulet / Chicken Poke Bowl — CA$15.50

Roasted chicken, ponzu and teriyaki sauce, lettuce, cucumber, avocado, tempura, marinated carrots and radishes, served over rice.

96. Mont Fuji (5 mcx / 5 pcs) — CA$9.69

Poulet frit, wakamé, carotte, tobiko, concombre, laitue et sauce teriyaki. chaque commande vient avec cinq morceaux. / Fried chicken, wakame, carrot, tobiko, cucumber, lettuce and teriyaki sauce. Each order comes with five pieces.

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97. Le roi (6 mcx) / The King (6 pcs) — CA$10.19

Saumon, carotte, échalotes, caviar et sésame. chaque commande vient avec six morceaux. / Salmon, carrot, green onions, caviar, and sesame. One order...

100. Ichiban (5 mcx / 5 pcs) — CA$11.20

Thon, saumon, omelette, imitation de goberge, concombre et tobiko. chaque commande vient avec cinq morceaux. / Tuna, salmon, omelette, imitation pollock, cucumber and tobiko. Each order comes with five pieces.

105. Taureau rouge (6 mcx) / Red Bull (6 pcs) — CA$10.19

Saumon, imitation de goberge, tamago, échalotes, tobiko et sauce. chaque commande vient avec six morceaux. / Salmon, imitation pollock, tamago, shallots, tobiko and sauce. Each order comes with six pieces.

107, Étoiles (6 mcx) / Stars (6 pcs) — CA$11.20

Saumon, oshinko, tobiko, échalotes et rouleau aux crevettes frites. chaque commande vient avec six morceaux. / Salmon, oshinko, tobiko, shallots and fried shrimp roll. Each order comes with six pieces.

110. Rouleau L.L. (5 mcx) / L.L. Roll (5 pcs) — CA$10.50

Crabe, crevette tempura, avocat, sauce épicée, masago et oignons frits, garni de thon. chaque commande vient avec cinq morceaux et roulé. / Crab, shrimp tempura, avocado, spicy sauce, masago and fried onions, topped with tuna. Each order comes with five pieces and rolled .

112. Bol poké au thon et saumon / Tuna and Salmon Poke Bowl — CA$16.50

Tuna and salmon poke bowl with choice of protein. Fresh seafood on seasoned rice with toppings.

112A .Bol poké aux crevettes / Shrimp Poke Bowl — CA$15.50

Shrimp poke bowl featuring white shrimp, ponzu and teriyaki sauce, crab salad, lettuce, cucumber, avocado, tempura, marinated carrots and radishes, served over rice.

112A. Bol poké aux légumes / Vegetable Poke Bowl — CA$15.50

Avocado, edamame, cucumber, carrot, and marinated tofu typically combined with seaweed and oshinko, served in a poke bowl style with a unique sauce.

113. Pokémon — CA$9.00

Shrimp tempura and spicy crab inside, topped with tomato and tuna, complemented by a soy mustard sauce.

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114. Gozen — CA$11.70

Gozen typically includes a selection of sushi such as tuna, salmon, and other chef's specialties, often complemented by ingredients like caviar, tempura, and various sauces.



115. Bento — CA$14.20

Sushi rolls with shrimp and cucumber, seaweed salad, sesame-coated chicken bites, steamed rice, and nigiri with salmon and tuna.

93. Saumon pacifique (5 mcx) / Pacific Salmon (5 pcs) — CA$9.69

Saumon frit, carotte, poivron rouge, concombre, laitue, tobiko et sauce teriyaki. chaque commande vient avec cinq morceaux. / Fried salmon, carrot, red pepper, cucumber, lettuce, tobiko and teriyaki sauce. Each order comes with five pieces .

94. Rouleaux impériaux (5 mcx) / Imperial Rolls (5 pcs) — CA$9.69

Rouleaux impériaux avec concombre, Masago et laitue. Chaque commande vient avec cinq morceaux. / Imperial rolls with cucumber, masago and lettuce. Each order comes with five pieces.

Soupes et salades / Soups and Salads



118 .Soupe wonton / Wonton Soup — CA$4.84

Delicate dumplings filled with savory ingredients in a clear broth, garnished with fresh green onions.

121. Crevettes tempura (4 mcx) / Tempura Shrimp (4 pcs) — CA$7.85

Chaque commande vient avec quatre morceaux. / One order comes with four pieces.

126. Raviolis chinois (6 mcx) / Dumplings (6 pcs) — CA$6.15

Chaque commande vient avec six raviolis chinois. / One order comes with six dumplings.



119. Salade verte / Green Salad — CA$4.84

Lettuce, carrot, cucumber, and avocado, typically enhanced with a gentle dressing.

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120. Salade wakamé / Wakame Salad — CA$5.85

Fresh seaweed salad topped with sesame seeds.

122. Wontons frits (6 mcx) / Fried Wontons (6 pcs) — CA$4.84

Chaque commande vient avec six wontons frits. / One order comes with six fried wontons.

123. Rouleaux impériaux (2 mcx) / Imperial Rolls (2 pcs) — CA$4.84

Chaque commande vient avec deux rouleaux impériaux. / One order comes with two imperial rolls.



124. Dessert de sushi / Sushi Dessert — CA$6.85

Kiwi, fraise, banane, tempura et cacao. / Kiwi, strawberry, banana, tempura, and cacao.

125. Salade de calamars / Squid Salad — CA$6.85

Sliced squid mixed with Japanese vegetables and seasoned with a light sesame dressing.



116. Soupe miso aux légumes / Vegetable Miso Soup — CA$4.40

Tofu, carottes, échalotes et champignons. / Tofu, carrots, green onions, and mushrooms.



117.Soupe miso aux fruits de mer / Seafood Miso Soup — CA$5.35

Crevettes, goberge, pétoncles, tofu, carottes, échalotes et champignons. / Shrimp, crab stick, scallops, tofu, carrots, green onions, and mushrooms.

Boissons / Beverages

Perrier (330 ml) — CA$1.95

A bottle of refreshing carbonated natural spring water.

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Boissons gazeuses (335 ml) / Pop (355 ml)
CA$1.50

Carbonated beverages typically include options like Coke, Diet Coke, Pepsi, 7-Up, or ginger ale, offered in a convenient 335 ml or 355 ml can.

Bouteille d'eau (500 ml) / Water Bottle (500 ml)
CA$1.25

Bottled water (500 ml): A refreshing bottle of water, ideal for quenching your thirst.

Bubble Tea / Thé à Bulles



Milk tea / Thé au lait
CA$8.49

Creamy milk tea blended with a rich tea base and sweetened with sugar.



Pineapple / Ananas
CA$8.49

A refreshing bubble tea featuring pineapple flavor, complemented by chewy tapioca pearls.



Strawberry / Fraise
CA$8.49

Sweet strawberry bubble tea with chewy tapioca pearls, blended with fresh fruit flavors for a refreshing treat.



Coconut / Noix de coco
CA$8.49

Creamy coconut bubble tea blended with coconut milk and chewy tapioca pearls.



Taro / Taro
CA$8.49

Creamy taro bubble tea blended with milk and ice, featuring the distinct flavor of taro root.



Banana / Banane
CA$8.49

Creamy banana bubble tea blended with tapioca pearls, offering a smooth and fruity experience.

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Honeydew / Melon miel

CA$8.49

Creamy honeydew bubble tea with chewy tapioca pearls, offering a refreshing melon flavor.



Green tea / Thé vert

CA$8.49

A refreshing blend of green tea with tapioca pearls, offering a delightful balance of sweetness and earthy tea notes.



Cantaloupe / Cantaloup

CA$8.49

Sweet cantaloupe-flavored bubble tea with chewy tapioca pearls, offering a refreshing blend of melon essence and creamy texture.



Litchi

CA$8.49

Litchi bubble tea with chewy tapioca pearls, featuring the sweet and floral taste of lychee fruit.



Mango / Mangue

CA$8.49

Creamy mango bubble tea with chewy tapioca pearls, offering a tropical fruit experience.



Watermelon / Melon d'eau

CA$8.49

Fresh watermelon blended with tea and tapioca pearls, creating a refreshing bubble tea experience.

Extras

Wafu

CA$1.25

A harmonious blend of soy sauce, rice vinegar, and sesame oil, typically used as a dressing or dipping sauce for sushi.

Soya

CA$1.00

A common condiment in sushi cuisine, typically includes fermented soybeans and wheat, offering a savory, umami-rich flavor.

Menu Miki Sushi

Gingembre / Ginger

CA$1.00

Pickled ginger, often served as a palate cleanser, typically accompanies sushi and sashimi dishes.



Mayo épicé / Spicy Mayo

CA$1.25

Smooth, creamy mayonnaise infused with a blend of spices for a subtle kick.



Wasabi

CA$1.00

Spicy green paste made from Japanese horseradish, typically used to enhance sushi with a sharp, pungent flavor.