



Menu

Tsukuyomi Ramen - Mile End

5207 Boul St-Laurent, Montréal, QC H2T 1S4 | (514) 273-8886

Featured items

Tonkotsu Ramen Chashu

CA\$19.50

Nouilles, bouillon d'os de porc, porc braisé, œuf, oignons vert, nori, kikurage (champignons).
Noodles, pork bone broth, braised pork, egg, green onions, nori, kikurage (mushrooms).

Tonkotsu Chashu Épicé / Spicy

CA\$20.50

Nouilles, bouillon d'os de porc, porc braisé, œuf, oignons vert, nori, kikurage (champignons), miso épicé. Noodles, pork bone broth, braised pork, egg, green onions, nori, kikurage (mushrooms), spicy miso.

Tonkotsu Ramen Poulet / Chicken

CA\$19.50

Nouilles, bouillon d'os de porc, poulet braisé, œuf, oignons vert, nori, kikurage (champignons).
Noodles, pork bone broth, braised chicken, egg, green onions, nori, kikurage (mushrooms).

Big Kara-age Don

CA\$18.95

Riz, poulet frit, sésame, oignon vert, sésame, mayo, citron. Rice, fried chicken, sesame, green onion, sesame, mayo, lemon.

Tonkotsu Ramen Tofu

CA\$19.50

Nouilles, bouillon d'os de porc, tofu biologique, œuf, Nori, kikurage (champignons). Noodles, pork bone broth, organic tofu, egg, Nori and kikurage (mushrooms).

Big Chashu Don

CA\$17.95

Riz, porc, oignons vert, gingembre mariné, sésame, œuf. Rice, pork, green onion, pickled ginger, sesame, egg.

Tonkotsu Ramen Tofu Épicé / Spicy

CA\$20.50

Nouilles, bouillon d'os de porc, tofu biologique, œuf, oignons vert, nori, kikurage (champignons), miso épicé. Noodles, pork bone broth, organic tofu, egg, green onions, nori, kikurage (mushrooms), spicy miso.

Menu Tsukuyomi Ramen - Mile End

Shoyu Ramen Végan / Vegan

CA\$18.95

Nouilles, bouillon de shoyu, tofu biologique, shiitake, tomates cerises, maïs, épinards et wakame.
Noodles, vegan shoyu broth, organic tofu, shiitake, cherry tomato, corn, spinach, and wakame.

Shoyu Ramen Végan Épicé / Vegan Spicy

CA\$19.95

Nouilles, bouillon de shoyu, tofu biologique, shiitake, tomate cerise, maïs, épinards, wakame.
Noodles, vegan shoyu broth, organic tofu, shiitake, cherry tomato, corn, spinach, wakame.

Kara-age

CA\$10.50

Poulet frit style japonais. / Japanese style deep-fried chicken.

Takoyaki

CA\$8.25

Boulettes de pieuvre croustillantes. / Crispy octopus meatballs.

Chicken Maze Men

CA\$19.95

Savory soupless ramen with sou vide chicken breast, poached egg, green onion, crispy onion and shredded nori; sesame paste and soya sauce

Tonkotsu Ramen Poulet Épicé / Chicken Spicy

CA\$20.50

Nouilles, bouillon d'os de porc, poulet braisé, ouf, oignons vert, nori, kikurage (champignons).
Noodles, pork bone broth, braised chicken, egg, green onions, nori, kikurage (mushrooms).

Big Salmon Zuke Don

CA\$18.95

Riz, saumon mariné, oignons vert, sésame, Nori. Rice, marinated salmon, green onion, sesame, Nori.

Ebi Fry

CA\$9.50

fried shrimps, Aonori dried seaweed; house mayo

Edamame

CA\$6.50

Fèves de soya bouillies. / Boiled soya beans.

Menu Tsukuyomi Ramen - Mile End

Gyoza

CA\$8.25

Raviolis Japonais frits au porc. / Crispy Japanese pork dumplings

Tonkotsu Ramen

Tonkotsu Ramen Chashu

CA\$19.50

Nouilles, bouillon d'os de porc, porc braisé, œuf, oignons vert, nori, kikurage (champignons).
Noodles, pork bone broth, braised pork, egg, green onions, nori, kikurage (mushrooms).

Tonkotsu Ramen Poulet / Chicken

CA\$19.50

Nouilles, bouillon d'os de porc, poulet braisé, œuf, oignons vert, nori, kikurage (champignons).
Noodles, pork bone broth, braised chicken, egg, green onions, nori, kikurage (mushrooms).

Tonkotsu Ramen Tofu

CA\$19.50

Nouilles, bouillon d'os de porc, tofu biologique, œuf, Nori, kikurage (champignons). Noodles, pork
bone broth, organic tofu, egg, Nori and kikurage (mushrooms).

Tonkotsu Chashu Épicé / Spicy

CA\$20.50

Nouilles, bouillon d'os de porc, porc braisé, œuf, oignons vert, nori, kikurage (champignons), miso
épicé. Noodles, pork bone broth, braised pork, egg, green onions, nori, kikurage (mushrooms), spicy
miso.

Tonkotsu Ramen Poulet Épicé / Chicken Spicy

CA\$20.50

Nouilles, bouillon d'os de porc, poulet braisé, œuf, oignons vert, nori, kikurage (champignons).
Noodles, pork bone broth, braised chicken, egg, green onions, nori, kikurage (mushrooms).

Tonkotsu Ramen Tofu Épicé / Spicy

CA\$20.50

Nouilles, bouillon d'os de porc, tofu biologique, œuf, oignons vert, nori, kikurage (champignons),
miso épicé. Noodles, pork bone broth, organic tofu, egg, green onions, nori, kikurage (mushrooms),
spicy miso.

Vegan Ramen

Shoyu Ramen Végan Épicé / Vegan Spicy

CA\$19.95

Nouilles, bouillon de shoyu, tofu biologique, shiitake, tomate cerise, maïs, épinards, wakame.
Noodles, vegan shoyu broth, organic tofu, shiitake, cherry tomato, corn, spinach, wakame.

Menu Tsukuyomi Ramen - Mile End

Shoyu Ramen Végan / Vegan

CA\$18.95

Nouilles, bouillon de shoyu, tofu biologique, shiitake, tomates cerises, maïs, épinards et wakame.
Noodles, vegan shoyu broth, organic tofu, shiitake, cherry tomato, corn, spinach, and wakame.

Spicy Goma Vegan Ramen

CA\$18.95

Vegan noodle, home made non MSG sesame and soya milk broth made from Non GMO organic soya beans; topped with green onion, corn, tomato, spinach Shiitake, and Non GMO organic Tofu

À-côtés / Sides

Gyoza

CA\$8.25

Raviolis Japonais frits au porc. / Crispy Japanese pork dumplings

Takoyaki

CA\$8.25

Boulettes de pieuvre croustillantes. / Crispy octopus meatballs.

Kara-age

CA\$10.50

Poulet frit style japonais. / Japanese style deep-fried chicken.

Saumon goma / Goma Salmon

CA\$10.50

Sashimi de saumon mariné avec sauce sésame et soya. Salmon sashimi marinated in sesame and soya sauce.

Edamame

CA\$6.50

Fèves de soya bouillies. / Boiled soya beans.

Takowasa

CA\$6.50

Pieuvre au wasabi avec feuilles de Nori et épinards. Wasabi-flavoured octopus with Nori and spinach.

Menu Tsukuyomi Ramen - Mile End

Rice

CA\$3.00

Riz vapeur. / Steamed rice

Ebi Fry

CA\$9.50

fried shrimps, Aonori dried seaweed; house mayo

Kara-age Spicy

CA\$10.50

Poulet frit style japonais. / Japanese style deep-fried chicken.

Kyuri

CA\$5.50

Cucumber in spicyn sesame sauce

Goma-ae

CA\$6.50

Épinards avec sauce au sésame. / Boiled spinach with sesame sauce.

Korokke Citrouille / Pumpkin

CA\$7.50

Croquette de citrouille japonais avec sauce takoyaki et mayonnaise japonais. Pumpkin croquet with takoyaki sauce and japanese mayonnaise.

Donburi

Mini Salmon Zuke Don

CA\$10.50

Riz, saumon mariné, oignon vert, sésame, Nori Rice, marinated salmon, green onion, sesame, Nori

Big Kara-age Don

CA\$18.95

Riz, poulet frit, sésame, oignon vert, sésame, mayo, citron. Rice, fried chicken, sesame, green onion, sesame, mayo, lemon.

Menu Tsukuyomi Ramen - Mile End

Big Salmon Zuke Don

CA\$18.95

Riz, saumon mariné, oignons vert, sésame, Nori. Rice, marinated salmon, green onion, sesame, Nori.

Big Chashu Don

CA\$17.95

Riz, porc, oignons vert, gingembre mariné, sésame, ouf. Rice, pork, green onion, pickled ginger, sesame, egg.

Mini Kara-age Don

CA\$10.50

Riz, poulet frit style japonais, sésame, oignons vert, sésame, mayo, citron Rice, Japanese fried chicken, sesame, green onion, sesame, mayo, lemon

Mini Chashu Don

CA\$9.50

Riz, porc, oignons vert, gingembre mariné, sésame, ouf. Rice, pork, green onion, pickled ginger, sesame, egg.

Dessert & Snack

Mini Green tea cheesecake

CA\$5.50

Gâteau au fromage matcha / Matcha Cheesecake

Mini Mango Cheesecake

CA\$5.50

Sweet and creamy cheesecake infused with mango flavour.

Breuvages / Beverages

Ramune (Soda japonais / Japanese Soda)

CA\$5.00

Carbonated drink / Boisson gazeuse 200ml

Maze Men (Soupless Ramen)

Chicken Maze Men

CA\$19.95

Savory soupless ramen with sou vide chicken breast, poached egg, green onion, crispy onion and shredded nori; sesame paste and soya sauce

Menu Tsukuyomi Ramen - Mile End

Mazemen Tofu

CA\$17.95

Nouilles froides, tofu, oeuf poché, tomates, concombres, oignons frites, oignons verts, sauce pour ramen froid faite maison (contient du poisson, sésame et soya). Cold noodles, tofu, poached egg, tomatoes, cucumber, fried onions, home made cold noodles sauce (contains fish, sesame and soya).

Chashu Maze Men

CA\$19.95

Savory soupless ramen with chashu pork, poached egg, green onion, crispy onion and shredded nori; sesame paste and soya sauce

Tofu Maze Men

CA\$19.95

Savory soupless ramen with organic Non_GMO tofu, poached egg, green onion, crispy onion and shredded nori; sesame paste and soya sauce

Shio Ramen

Shio Ramen Poulet / Chicken

CA\$19.50

Poulet braisé, nouilles, bouillon clair de palourde, poisson et poulet, oignons verts, kikurage, oeuf, nori, sauce épicé maison Braised chicken, noodles, clear clam, fish and chicken broth, green onion, kikurage, egg, nori, home made spicy sauce.

Shio Ramen Poulet / Chicken Spicy

CA\$20.50

Poulet braisé, nouilles, bouillon clair de palourde, poisson et poulet, oignons verts, kikurage, oeuf, nori, sauce épicé maison Braised chicken, noodles, clear clam, fish and chicken broth, green onion, kikurage, egg, nori, home made spicy sauce.

Shio Ramen Tofu

CA\$19.50

Tofu, nouilles, bouillon clair de palourde, poisson et poulet, oignons verts, kikurage, oeuf, nori. Tofu, noodles, clear clam, fish and chicken broth, green onion, kikurage, egg, nori.

Shio Ramen Tofu Épicé / Spicy

CA\$20.50

Tofu, bouillon clair de palourde, poisson et poulet, oignons verts, kikurage, oeuf, nori, sauce épicé maison Tofu, noodles, clear clam, fish and chicken broth, green onion, kikurage, egg, nori, home made spicy sauce.
