



Menu

Tokyo Sushi

120 Rue St-Jacques, Granby QC J2G 8V9, Canada | (450) 770-0888

Most Ordered

Combo 4 (32 mcx) / Combo 4 (32 pcs)

CA\$48.00

20 makis, 6 nigiris et 6 mini-makis. / 20 makis, 6 nigiris and 6 mini-makis.

103. Soupe raviolis au poulet et crevettes / 103. Chicken and Shrimp Dumpling Soup

CA\$16.00

Chicken and shrimp dumplings in a clear broth, garnished with sliced green onions and cilantro.

Poulet général Tao / General Tao Chicken

CA\$17.95

Crispy chicken pieces coated in a sweet and tangy sauce, garnished with sesame seeds and green onions.

Combo 6 (60 mcx) / Combo 6 (60 pcs)

CA\$79.00

30 makis, 12 nigiris, 12 mini-makis et 6 mcx de dragon eyes. / 30 makis, 12 nigiris, 12 mini-makis and 6 pcs of dragon eyes.

Combo 3 (24 mcx) / Combo 3 (24 pcs)

CA\$34.00

15 makis, 3 nigiris et 6 mini-makis. / 15 makis, 3 nigiris and 6 mini-makis.

Combo 1 (14 mcx) / Combo 1 (14 pcs)

CA\$17.00

5 makis, 3 nigiris et 6 mini-makis. / 5 makis, 3 nigiris and 6 mini-makis.

Crevettes / Shrimps udon

CA\$15.95

Grilled shrimp and udon noodles typically combined with vegetables and coated in teriyaki sauce.

Menu Tokyo Sushi

Crevettes / Shrimps pad thai

CA\$15.95

Stir-fried rice noodles with shrimp, bean sprouts, and green onions, garnished with cilantro and lime.

Combo 5 (45 mcx) / Combo 5 (45 pcs)

CA\$61.00

25 makis, 8 nigiris, 6 mini-makis et 6 mcx de dragon eyes. / 25 makis, 8 nigiris, 6 mini-makis and 6 pcs of dragon eyes.

76. Avocat / 76. Avocado

CA\$4.50

Avocado and sesame seeds in small maki rolls.

Entrées / Starters

7. Calmars et crevettes tempura / 7. Calamari and Shrimp Tempura

CA\$10.00

Lightly battered and deep-fried calamari and shrimp, typically accompanied by a selection of vegetables, showcasing a classic Japanese tempura style.

8. Rouleaux aux crevettes et basilic / 8. Shrimp and Basil Rolls

CA\$8.00

Petits rouleaux frits (4 mcx). / Small fried rolls (4 pcs).

4. Rouleaux japonais au poulet / 4. Chicken Japanese Rolls

CA\$7.00

Petits rouleaux frits (2 mcx). / Small fried rolls (2 pcs).

6. Crevettes et légumes tempura / 6. Shrimp and Vegetable Tempura

CA\$9.00

Crispy shrimp and assorted vegetables, lightly battered and fried to a golden brown. Accompanied by a dipping sauce.

5. Calmar frit à la katsu / 5. Katsu Fried Calamari

CA\$8.00

La katsu Est une panure plus ferme que la panure tempura. / Katsu is a firmer breading than tempura breading.

Menu Tokyo Sushi

9. Crevettes à la katsu / 9. Katsu Shrimp

CA\$8.00

La katsu est une panure plus ferme que la panure tempura. / Katsu is a firmer breading than tempura breading.

3. Végé tempura / 3. Veggie Tempura

CA\$8.00

Végétarien. Patate douce, carotte, brocoli, zucchini et poivron, frits à la tempura. / Vegetarian. Sweet potato, carrot, broccoli, zucchini and bell pepper, fried tempura style.

2. Beignet de crabe / 2. Crab Fritter

CA\$3.00

Croustilles frites à saveur de crabe. / Crispy fried crab-flavoured chips.

1. Edamame

CA\$5.00

Lightly boiled soybeans, typically seasoned with salt.

Soupes / Soups

103. Soupe raviolis au poulet et crevettes / 103. Chicken and Shrimp Dumpling Soup

CA\$6.00

Chicken and shrimp dumplings in a clear broth, garnished with sliced green onions and cilantro.

101. Soupe miso / 101. Miso Soup

CA\$4.00

Tofu, nori, champignon et échalotte. / Tofu, nori, mushroom and shallot.

102. Soupe miso aux fruits de mer / 102. Seafood Miso Soup

CA\$9.00

Miso soup with tofu, seaweed, scallops, shrimp, and chopped shallots, typically featuring enoki mushrooms and pollock, in a traditional Japanese soybean broth.

Salade / Salad

107. Salade au saumon fumé / 107. Smoked Salmon Salad

CA\$12.00

Salade mixte, mangue, fraise et saumon fumé servies avec une vinaigrette maison. / Mixed salad, mango, strawberry and smoked salmon served with a house dressing.

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106. Salade aux fruits de mer / 106. Seafood Salad

CA\$11.00

Salade composée de crevettes, de poisson et de goberge. / Salad composed of shrimp, fish and pollock.

105. Salade wakamé / 105. Wakame Salad

CA\$9.00

Salade d'algue, goberge et salade mixte servies avec une vinaigrette maison. / Seaweed salad, pollock and mixed salad served with a house dressing.

104. Salade jardinière / 104. Garden Salad

CA\$6.00

Laitue, mangue et fraise servies avec une vinaigrette maison. / Lettuce, mango and strawberry served with a house dressing.

Nigiris Sashimis

55. Karai Saké

CA\$8.00

Saumon, tobiko et sauce épicée. / Salmon, tobiko and spicy sauce.

56. Hunsei Saké

CA\$8.00

Saumon fumé. / Smoked Salmon.

63. Unagi

CA\$8.00

Anguille grillée. / Grilled eel.

48. Hotaté

CA\$9.00

Pétoncle. / Scallop.

53. Karai Kani

CA\$9.00

Chair de crabe, caviar et sauce épicée. / Crab meat, caviar and spicy sauce.

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62. Tako

Pieuvre. / Octopus.

CA\$7.00

51. Kani Kama

Goberge. / Pollock.

CA\$7.00

59. Saké

Saumon. / Salmon.

CA\$7.00

50. Izumidaire

Poisson de l'atlantique. / Atlantic fish.

CA\$7.00

52. Karai Hotaté

Pétoncle, caviar et sauce épicée. / scallop, caviar and spicy sauce.

CA\$9.00

54. Karai Maguro

Thon, tobiko et sauce épicée. / Tuna, tobiko and spicy sauce.

CA\$9.00

57. Maguro

Thon. / Tuna.

CA\$9.00

60. Tamago

Omelette. / Omelette.

CA\$7.00

61. Tobiko

Caviar de poisson volant. / Flying fish caviar.

CA\$8.00

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46. Albacore

CA\$7.00

Thon banc. / White tuna.

47. Ebi

CA\$7.00

Crevettes cuites. / Cooked shrimp.

Makis crus / Raw Makis

67. Granby

CA\$9.00

Crevette tempura, saumon épicé, goberge, tenkasu et avocat. / Shrimp tempura, spicy salmon, pollock, tenkasu and avocado.

71. Saumon épicé / 71. Spicy Salmon

CA\$8.00

Saumon épicé, caviar, tenkasu et concombre. / Spicy salmon, caviar, tenkasu and cucumber.

69. Pétoncle épicé / 69. Spicy Scallop

CA\$10.00

Pétoncle épicé, caviar, concombre et tenkasu. / Spicy scallop, caviar, cucumber and tenkasu.

68. Kamikaze

CA\$9.00

Poisson frais épicé, goberge, caviar, tenkasu et avocat. / Spicy fresh fish, pollock, caviar, tenkasu and avocado.

73. Yamahoo

CA\$8.00

Peau de saumon grillée, goberge, caviar, tenkasu, concombre et sauce épicée. / Grilled Salmon skin, Pollock, caviar, tenkasu, cucumber and spicy sauce.

70. Samouraï / 70. Samurai

CA\$10.00

Crevettes cuites, thon, saumon et concombre. / Cooked shrimp, tuna, Salmon and cucumber.

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72. Thon épicé / 72. Spicy Tuna

CA\$10.00

Thon épicé, caviar, tenkasu et concombre. / Spicy tuna, caviar, tenkasu and cucumber.

66. B-52 / 66. B-52

CA\$9.00

Saumon épicé, thon épicé, caviar, céréales de riz et avocat. / Spicy Salmon, spicy tuna, caviar, rice crisps and avocado.

65. Arc-en-ciel / 65. Rainbow

CA\$10.00

Goberge, avocat et concombre. Ext: saumon, thon et loup de mer. / Pollock, avocado and cucumber. Ext: Salmon, tuna and sea bass.

Makis cuits / Cooked Maki

88. Hip Hop

CA\$10.00

Thon et saumon tempura, champignon eniko tempura, concombre servi avec une sauce wafu japonaise. Riz à l'extérieur. / Tuna and Salmon tempura, eniko mushroom tempura, cucumber served with a Japanese wafu sauce. Rice on the outside.

89. Killer Eel

CA\$9.00

Anguille grillée, goberge, caviar, radis mariné, tenkasu et concombre. / Grilled eel, pollock, caviar, pickled radish, tenkasu and cucumber.

93. Rock'n'Roll

CA\$10.00

Crevette frite, saumon fumé, concombre et tenkasu. Ext: anguille grillée et avocat. Riz à l'extérieur. / Fried shrimp, smoked Salmon, cucumber and tenkasu. Ext: grilled eel and avocado. Rice on the outside.

91. Picasso

CA\$9.00

Goberge, tako, caviar, radis mariné, tenkasu, concombre, gingembre et sauce épicée. Riz à l'extérieur. / Pollock, tako, caviar, pickled radish, tenkasu, cucumber, ginger and spicy sauce. Rice on the outside.

92. Québécoise / 92. Quebec

CA\$9.00

Saumon fumé, goberge, omelette, fromage et concombre. Riz à l'extérieur. / Smoked salmon, pollock, omelette, cheese and cucumber. Rice on the outside.

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98. Bouf grillé / 98. Grilled Beef

CA\$9.00

Radis, concombre, tenkasu et salade mix. Riz à l'extérieur. / Radish, cucumber, tenkasu and mixed salad. Rice on the outside.

87. Hawaïenne / 87. Hawaiian

CA\$8.00

Poulet frit, crevette frite, tenkasu, concombre et caviar. Riz à l'extérieur. / Fried chicken, fried shrimp, tenkasu, cucumber and caviar. Rice on the outside.

85. California

CA\$8.00

Omelette, goberge, caviar, avocat et concombre. Riz à l'extérieur. / Omelette, pollock, caviar, avocado and cucumber. Rice on the outside.

86. Florida

CA\$8.00

Crevette frite, ananas, tenkasu, concombre et sauce épicée. Riz à l'extérieur. / Fried shrimp, pineapple, tenkasu, cucumber and spicy sauce. Rice on the outside.

90. New York

CA\$9.00

Crevette frite, goberge, caviar, avocat et concombre. Riz à l'extérieur. / Fried shrimp, Pollock, caviar, avocado and cucumber. Rice on the outside.

94. Araignée / 94. Spider

CA\$10.00

Crabe à carapace molle, caviar, salade wakamé, concombre et sauce épicée. Riz à l'extérieur. / Soft shell crab, caviar, wakame salad, cucumber and spicy sauce. Rice on the outside.

95. St-Hubert

CA\$8.00

Poulet, tenkasu, marmelade à l'orange et concombre. Riz à l'extérieur. / Chicken, tenkasu, orange marmalade and cucumber. Rice on the outside.

96. Végétarien / 96. Vegetarian

CA\$8.00

Végétarien. Patate douce, gingembre, radis mariné, salade wakamé, fromage et concombre. Riz à l'extérieur. / Vegetarian. Sweet potato, ginger, pickled radish, wakame salad, cheese and cucumber. Rice on the outside.

99. Porc grillé / 99. Grilled Pork

CA\$9.00

Radis, concombre, tenkasu et salade mix. Riz à l'extérieur. / Radish, cucumber, tenkasu and mixed salad. Rice on the outside.

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84. Cali Royal

CA\$9.00

Crevette frite, goberge, omelette, caviar et avocat. Riz à l'extérieur. / Fried shrimp, Pollock, omelette, caviar and avocado. Rice on the outside.

83. Boston

CA\$8.00

Crevette cuite, goberge, caviar, avocat et concombre. Riz à l'extérieur. / Cooked shrimp, pollock, caviar, avocado and cucumber. Rice on the outside.

Minis-Makis

79. Saké

CA\$6.00

Saumon. / Salmon.

80. Tenka

CA\$7.00

Thon. / Tuna.

81. Unakyu

CA\$7.00

Anguille, radis mariné et concombre. / Eel, pickled radish and cucumber.

78. Krisma

CA\$6.50

Omelette, avocat et fromage. / Omelette, avocado and cheese.

76. Avocat / 76. Avocado

CA\$4.50

Avocado and sesame seeds in small maki rolls.

77. Kappa

CA\$4.50

Concombre. / Cucumber.

Menu Tokyo Sushi

Combo Sushi

Combo 6 (60 mcx) / Combo 6 (60 pcs)

CA\$79.00

30 makis, 12 nigiris, 12 mini-makis et 6 mcx de dragon eyes. / 30 makis, 12 nigiris, 12 mini-makis and 6 pcs of dragon eyes.

Combo 5 (45 mcx) / Combo 5 (45 pcs)

CA\$61.00

25 makis, 8 nigiris, 6 mini-makis et 6 mcx de dragon eyes. / 25 makis, 8 nigiris, 6 mini-makis and 6 pcs of dragon eyes.

Combo 4 (32 mcx) / Combo 4 (32 pcs)

CA\$48.00

20 makis, 6 nigiris et 6 mini-makis. / 20 makis, 6 nigiris and 6 mini-makis.

Combo 7 (75 mcx) / Combo 7 (75 pcs)

CA\$94.00

30 makis, 15 nigiris, 18 mini-makis, 6 mcx de dragon eyes et 6 mcx fujis. / 30 makis, 15 nigiris, 18 mini-makis, 6 pcs of dragon eyes and 6 pcs fujis.

Combo 3 (24 mcx) / Combo 3 (24 pcs)

CA\$34.00

15 makis, 3 nigiris et 6 mini-makis. / 15 makis, 3 nigiris and 6 mini-makis.

Combo 2 (14 mcx) / Combo 2 (14 pcs)

CA\$23.00

10 makis et 4 nigiris. / 10 makis and 4 nigiris.

Combo 1 (14 mcx) / Combo 1 (14 pcs)

CA\$17.00

5 makis, 3 nigiris et 6 mini-makis. / 5 makis, 3 nigiris and 6 mini-makis.

Teriyaki Udon

Bouf / Beef udon

CA\$14.95

Udon noodles with teriyaki beef, typically accompanied by onions and shallots in a savory udon soup.

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Végé / Veggie udon

CA\$12.95

Végétarien. / Vegetarian.

Crevettes / Shrimps udon

CA\$15.95

Grilled shrimp and udon noodles typically combined with vegetables and coated in teriyaki sauce.

Poulet / Chicken udon

CA\$14.95

Grilled chicken glazed in teriyaki sauce, served over udon noodles in a soy-based soup with green onions and sesame seeds.

Pad thaï / Pad Thai

Bouf / Beef pad thai

CA\$14.95

Stir-fried rice noodles with beef, egg, tofu, bean sprouts, and crushed peanuts in a Thai sauce.

Végé / Veggie pad thai

CA\$12.95

Végétarien. / Vegetarian.

Crevettes / Shrimps pad thai

CA\$15.95

Stir-fried rice noodles with shrimp, bean sprouts, and green onions, garnished with cilantro and lime.

Poulet / Chicken pad thai

CA\$14.95

Stir-fried rice noodles with chicken, egg, bean sprouts, scallions, and crushed peanuts, typically garnished with a wedge of lime.

Riz frit / Fried Rice

Bouf / Beef riz frit

CA\$13.95

Stir-fried rice with beef, mixed vegetables, and egg, typically seasoned with soy sauce.

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Végé / Veggie riz frit

CA\$12.95

Végétarien. / Vegetarian.

Poulet / Chicken riz frit

CA\$13.95

Tender chicken pieces mixed with fluffy fried rice, garnished with finely chopped vegetables and herbs.

Crevettes / Shrimps riz frit

CA\$14.95

Fried rice with shrimp typically includes egg, carrots, and green onions, seasoned with soy sauce.

Général Tao / General Tao

Crevette au sel et poivre / Salt and Pepper Shrimp

CA\$19.95

Shrimp seasoned with salt and pepper, garnished with fresh herbs and sliced green onions.

Poulet général Tao / General Tao Chicken

CA\$17.95

Crispy chicken pieces coated in a sweet and tangy sauce, garnished with sesame seeds and green onions.

Poulet ou bœuf sauté aux légumes / Chicken or Beef Stir-Fry with Vegetables

CA\$15.95

Chicken or beef stir-fried with a mix of vegetables. Choose your protein preference.

Nouilles croustillantes / Crispy Noodles

Fruit de mer / Seafood nouille croustillant

CA\$19.95

Fried noodles typically include shrimp, crabstick, and assorted vegetables, offering a crispy texture with a seafood medley.

Bœuf / Beef nouille croustillant

CA\$15.95

Vietnamese-style fried noodles stir-fried with beef and vegetables.

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Crevettes / Shrimps nouille croustillant

CA\$17.95

Fried noodles typically sautéed with shrimps and vegetables, offering a blend of textures and flavors in a dish.

Poulet / Chicken nouille croustillant

CA\$15.95

Fried noodles with chicken, typically stir-fried with a mix of vegetables.

Sides

Poulet pop-corn / Chicken Popcorn

CA\$5.95

Crispy, bite-sized pieces of chicken, lightly battered and fried, served with rice.

Raviolis aux arachides / Peanut Dumpling

CA\$3.95

Dumplings filled with peanuts, drizzled with a savory sauce, and garnished with sesame seeds.

Patate douce frite / Fried Sweet Potatoes

CA\$5.95

Fried sweet potatoes typically served with rice, offering a crispy exterior and a tender interior, often accompanied by a hint of salt.

Extra

Riz / Rice

CA\$2.50

Japanese rice, cooked to achieve a fluffy and slightly sticky texture, commonly served as a versatile side dish.

Gingembre / Ginger

CA\$1.00

Pickled ginger slices, often served alongside sushi to cleanse the palate and enhance flavors.

Wasabi

CA\$1.00

Grated wasabi root, offering a smooth and rich paste, typically paired with soy sauce for a mild, authentic taste.

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Sauce

112. Sauce Enzo / 112. Enzo Sauce

CA\$5.00

Enzo sauce typically includes a blend of soy sauce, sesame oil, and mirin, offering a savory and slightly sweet flavor, common in Japanese cuisine.

115. Sauce soya / 115. Soy Sauce

CA\$1.00

Soy sauce, a traditional Japanese condiment, typically made from fermented soybeans, wheat, water, and salt, enhances umami flavors in various dishes.

113. Sauce épicée / 113. Spicy Sauce

CA\$2.00

A spicy condiment typically featuring chili and other spices to add heat and depth to dishes.

114. Sauce teriyaki / 114. Teriyaki Sauce

CA\$1.00

Soy-based teriyaki sauce, sweet and savory, typically used for marinating, glazing, or dipping in Japanese cuisine.

111. Sauce sésame / 111. Sesame Sauce

CA\$2.00

Sesame sauce with a nutty flavor, typically includes soy and hints of sweetness, commonly used as a dressing or dipping sauce in Japanese cuisine.

110. Sauce wafu japonaise / 110. Japanese Wafu Sauce

CA\$2.00

Wafu sauce typically combines sesame, ginger, soy, and mayonnaise, offering a savory and slightly tangy flavor profile commonly used in Japanese cuisine.
