



Menu

Boite Geisha Fusion Sushi

3874 Boulevard Saint-Elzéar O, Laval, QC H7P 4J5, Canada | (450) 505-6061

Most Ordered

Combo 5, choix du chef (23 mcx) / Combo 5, chef's choice (23 pcs)

CA\$30.00

Futomaki (15), hosomaki (8).

Choix du chef (52 mcx) / Chef's Choice (52 Pcs)

CA\$69.00

Futomaki (36), hosomaki (16).

31. Dynamite

CA\$10.00

Crevette tempura, avocat, mayo épice, masago, concombre (5 mcx). / Shrimp tempura, avocado, mayo epice, masago, cucumber (5 pcs).

37. Oeil de dragon / 37. Eye of The Dragon

CA\$13.00

Saumon, tilapia, oignon vert, masago (6 mcx). / Salmon, tilapia, green onion, masago (6 pcs).

26. Kamikaze Geisha

CA\$10.00

Populaire, tartare de thon et de saumon, flocons de tempura, mayo épicée, masago, concombre (5 mcx). / Popular, tuna and salmon tartare, tempura flakes, spicy mayo, masago, cucumber (5 pcs).

65. Saumon de l'atlantique / 65. Atlantic Salmon

CA\$7.00

Fresh Atlantic salmon wrapped in seasoned rice and seaweed, served in bite-sized pieces.

25. Crevettes tempura / 25. Shrimp Tempura

CA\$8.00

Cuit, servies avec mayo épicée (4 mcx). / Cooked, served with spicy mayo (4 pcs).

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63. Avocat / 63. Avocado

CA\$6.25

Végétarien / Vegetarian

28. Saumon épicé / 28. Spicy salmon

CA\$10.00

Saumon, flocons de tempura, mayo épicée, concombre (5 mcx). / Salmon, tempura flakes, spicy mayo, cucumber (5 pcs).

70. Syake (saumon de l'atlantique) / 70. Syake (atlantic Salmon)

CA\$6.00

Atlantic salmon sashimi, 2 pcs. Option for nigiri or sashimi presentation.

Futomaki

33. Philadelphia

CA\$11.00

Fromage à la crème, saumon fumé, flocons de tempura, concombre, avocat (5 mcx). / Cream cheese, smoked salmon, tempura flakes, cucumber, avocado (5 pcs).

29. Thon épicé / 29. Spicy tuna

CA\$11.00

Thon, oignon vert, flocons de tempura, mayo épicée, masago, concombre (5 mcx). / Tuna, green onion, tempura flakes, spicy mayo, masago, cucumber (5 pcs).

34. Araignée / 34. Spider

CA\$12.00

Crabe à carapace molle panée, masago, flocons de poisson, mayo, sauce teriyaki, concombre, avocat (5 mcx). / Breaded soft-shell crab, masago, fish flakes, mayo, teriyaki sauce, cucumber, avocado (5 pcs).

28. Saumon épicé / 28. Spicy salmon

CA\$10.00

Saumon, flocons de tempura, mayo épicée, concombre (5 mcx). / Salmon, tempura flakes, spicy mayo, cucumber (5 pcs).

30. Boston

CA\$10.00

Kanikama, crevettes cuites, avocat, laitue, sauce wafu, concombre (5 mcx). / Kanikama, cooked shrimps, avocado, lettuce, wafu sauce, cucumber (5 pcs).

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31. Dynamite

CA\$10.00

Crevette tempura, avocat, mayo épice, masago, concombre (5 mcx). / Shrimp tempura, avocado, mayo epic, masago, cucumber (5 pcs).

32. California

CA\$10.00

Kanikama, tamago, avocat, mayo, masago, concombre (5 mcx). / Kanikama, tamago, avocado, mayo, masago, cucumber (5 pcs).

35. Arc en ciel / 35. Rainbow

CA\$12.00

Thon, saumon, tartare de thon et saumon, shiso, concombre, avocat (5 mcx). / Tuna, salmon, tuna and salmon tartare, shiso, cucumber, avocado (5 pcs).

36. Sansai

CA\$10.00

Végétarien Tofu caramélisé, carottes, radis mariné, concombre, avocat (5 mcx). / Vegetarian Caramelised tofu, carrots, pickled radish, cucumber, avocado (5 pcs).

26. Kamikaze Geisha

CA\$10.00

Populaire, tartare de thon et de saumon, flocons de tempura, mayo épicée, masago, concombre (5 mcx). / Popular, tuna and salmon tartare, tempura flakes, spicy mayo, masago, cucumber (5 pcs).

27. Pétoncle épicée / 27. Spicy scallop

CA\$10.00

Pétoncle, flocons de tempura, épicée, masago, concombre (5 mcx). / Scallop, tempura flakes, spicy, masago, cucumber (5 pcs).

Tempura maki / Maki Tempura

37. Oeil de dragon / 37. Eye of The Dragon

CA\$13.00

Saumon, tilapia, oignon vert, masago (6 mcx). / Salmon, tilapia, green onion, masago (6 pcs).

Futomaki geisha / Futomaki Geisha

41.Saumon croustillant / 41.Crispy Salmon

CA\$11.00

Saumon tempura, mayo épicé sauce sucrée, masago, concombre (5 mcx). / Salmon tempura, spicy mayo with sweet sauce, masago, cucumber (5 pcs).

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42. Bangkok

CA\$11.00

Populaire, crevette tempura, sauce curry, mayo épicée, basilic frais, mangue, masago, concombre (5 mcx). / Popular, shrimp tempura, curry sauce, spicy mayo, fresh basil, mango, masago, cucumber (5 pcs).

39. Véggie / 39. Veggie

CA\$11.00

Végétarien, zucchini tempura, frite de patate douce, sauce aux canneberges (5 mcx). / Vegetarian, zucchini tempura, sweet potato fries, cranberry sauce (5 pcs).

40. Québec

CA\$11.00

Végétarien, cuit, populaire, frite de patate douce, fromage à la crème, noix de grenoble, sirop d'érable (5 mcx). / Vegetarian, cooked, popular, sweet potato fries, cream cheese, walnuts, maple syrup (5 pcs).

44. Classique Heal / 44. Classic Heal

CA\$13.00

Anguille fumée, oshinko, laitue, sauce sucrée, concombre (5 mcx). / Smoked eel, oshinko, lettuce, sweet sauce, cucumber (5 pcs).

43. Papillon / 43. Butterfly

CA\$12.00

Saumon fumé, saumon, tempura, mayo, sauce teriyaki, avocat, masago, concombre (5 mcx). / Smoked salmon, salmon, tempura, mayo, teriyaki sauce, avocado, masago, cucumber (5 pcs).

Feuille de soya maki / Soya Maki Leaf

47. Soleil levant / 47. Rising Sun

CA\$12.00

Populaire, pétoncle, masago, asperge, shiso, salsa japonaise, flocons de tempura, mayo épicée (5 mcx). / Popular, scallop, masago, asparagus, shiso, Japanese salsa, tempura flakes, spicy mayo (5 pcs).

48. Le fondant / 48 The Fondant

CA\$12.00

Tartare de thon, flocons de tempura, mayo épicée, oignon vert, feuille de shiso (5 mcx). / Tuna tartare, tempura flakes, spicy mayo, green onion, shiso leaf (5 pcs).

46. Crème croustillante / 46. Crispy Cream

CA\$12.00

Cuit, crevette tempura, avocat, fromage à la crème, asperge, sauce aux canneberges (5 mcx). / Cooked, shrimp tempura, avocado, cream cheese, asparagus, cranberry sauce (5 pcs).

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45. L'océan / 45. The Ocean

CA\$12.00

Tartare de saumon, flocons de tempura, saumon fumé, concombre, oignon vert, sauce wasabi (5 mcx). / Salmon tartare, tempura flakes, smoked salmon, cucumber, green onion, wasabi sauce (5 pcs).

Futomaki avec feuille de riz / Futomaki with Rice Leaf

49. Atlantique / 49. Atlantic

CA\$13.00

Saumon, laitue, concombre, avocat, masago, flocons de tempura, mayo épicée (6 mcx). / Salmon, lettuce, cucumber, avocado, masago, tempura flakes, spicy mayo (6 pcs).

50. Harmonie / 50. Harmony

CA\$13.00

Thon, laitue, oignon vert, concombre, avocat, laitue, masago, flocons de tempura, mayo épicée (6 mcx). / Tuna, lettuce, green onion, cucumber, avocado, lettuce, masago, tempura flakes, spicy mayo (6 pcs).

52. Mangue épicée / 52. Spicy Mango

CA\$13.00

Populaire, Tartare de thon et de saumon, laitue, flocons de tempura, mangue, mayo épicée (6 mcx). / Popular, Tuna and salmon tartare, lettuce, tempura flakes, mango, spicy mayo (6 pcs).

51. Croquebouche / 51. Croquebouche

CA\$13.00

Crevettes tempura, patate douce tempura, laitue et sauce maison (6 mcx). / Shrimp tempura, sweet potato tempura, lettuce and homemade sauce (6 pcs).

Tartare / tartare

53. Thon / 53. Tuna

CA\$14.95

Oignon vert, masago, sauce wasabi / Green onion, masago, wasabi sauce

54. Saumon / 54. Salmon

CA\$14.00

Oignon vert, masago, ponzu, mayo épicée / Green onion, masago, ponzu, spicy mayo

Sushi pizza / Sushi pizza

57. Fruits de mer / 57. Seafood

CA\$14.95

Crevette, calamars marinés, laitue, avocat, mayo épicée (8 mcx) / Shrimp, marinated squid, lettuce, avocado, spicy mayo (8 pcs)

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55. Thon et saumon / 55. Tuna and Salmon

CA\$14.95

Populaire, thon, saumon, jalapenos, tomates cerises, laitue, basilic, concombre, mayo épicée (8 mcx). / Popular, tuna, salmon, jalapenos, cherry tomatoes, lettuce, basil, cucumber, spicy mayo (8 pcs).

56. Végé / 56. Veggie

CA\$12.95

Végétarien, tofu, edamame, patate douce, avocat, laitue, wakame, carottes, sauce wafu (8 mcx). / Vegetarian, tofu, edamame, sweet potato, avocado, lettuce, wakame, carrots, wafu sauce (8 pcs).

Gunkan (2 mcx) / Gunkan (2 pcs)

60. Pétoncle / 60. Scallop

CA\$7.95

Scallops, tempura, and tobiko served atop sushi rice, wrapped in nori, with spicy and teriyaki sauces, cucumber, shallot, and sesame.

61. Crevette / 61. Shrimp

CA\$6.95

Shrimp, nestled in a bed of sushi rice, wrapped in nori, often accompanied by tempura flakes and a hint of sesame.

59. Saumon / 59. Salmon

CA\$6.95

Salmon nestled in sushi rice, wrapped in nori, typically includes a touch of spicy mayo and cucumber.

58. Thon / 58. Tuna

CA\$7.95

Delicate tuna topped with a flavorful mix, wrapped in a seaweed sheet, served in pairs.

Hosomakis (8 mcx) / Hosomakis (8 Pcs)

64. Oshinko (radis marine) / 64. Oshinko (Radish Marine)

CA\$5.00

Végétarien / Vegetarian

65. Saumon de l'atlantique / 65. Atlantic Salmon

CA\$7.00

Fresh Atlantic salmon wrapped in seasoned rice and seaweed, served in bite-sized pieces.

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66. Thon / 66. Tuna

CA\$8.00

Thinly sliced tuna wrapped in seaweed and rice, typically includes a touch of wasabi.

67. Anguille / 67. Eel

CA\$8.00

Cuit / Cooked

68. Avocat, saumon / 68. Avocado, Salmon

CA\$9.00

Fresh salmon and avocado rolled in seaweed and sushi rice, typically garnished with sesame seeds.

69. Saumon, fromage à la crème / 69. Salmon, Cream Cheese

CA\$9.00

Fresh salmon and cream cheese, wrapped in a seaweed sheet with sushi rice, typically served in 8 pieces.

63. Avocat / 63. Avocado

CA\$6.25

Végétarien / Vegetarian

62. Concombre / 62. Cucumber

CA\$6.00

Végétarien / Vegetarian

Nigiri et sashimi (2 mcx) / Nigiri and Sashimi (2 Pcs)

72. Maguro (thon) / 72. Maguro (tuna)

CA\$7.00

Two pieces of maguro sashimi; option for nigiri version also available.

70. Syake (saumon de l'atlantique) / 70. Syake (atlantic Salmon)

CA\$6.00

Atlantic salmon sashimi, 2 pcs. Option for nigiri or sashimi presentation.

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71. Kunsei syake (saumon fumé) / 71. Kunsei Syake (Smoked Salmon)

CA\$6.00

Smoked salmon, available as nigiri or sashimi, served in pairs.

74. Ebi (crevette) / 74. Ebi (shrimp)

CA\$7.00

Cuit / Cooked

75. Hotate (pétoncle) / 75. Hotate (Scallop)

CA\$8.00

Two pieces of scallop sashimi, option for nigiri variant.

78. Tamago (omelette) / 78. Tamago (Omelette)

CA\$5.50

Two pieces of tamago, a sweet, layered omelette, offered as either nigiri, with rice, or sashimi, just the omelette.

76. Unagi (anguille) / 76. Unagi (eel)

CA\$8.00

Cuit / Cooked

77. Masago (oeuf d'éperlan) / 77. Masago (Smelt Egg)

CA\$6.00

Masago (smelt egg) sashimi. Option available as nigiri.

Desserts / Desserts

80. Mochi au th? vert (2 mcx) / 80. Green Tea Mochi (2 Pcs)

CA\$3.50

Végétarien, cuit, gâteaux de riz gluant aux haricots rouges. / Vegetarian, cooked, sticky rice cakes with red beans.

Extras

Sauce wafu / Wafu Sauce

CA\$1.50

Wafu sauce is a harmonious blend of soy sauce, rice vinegar, and sesame oil, often used as a dressing or dipping sauce.

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Sauce teriyaki / Teriyaki Sauce

CA\$1.50

A blend of soy sauce, mirin, sugar, and sometimes garlic or ginger, creating a balance of sweet and savory flavors.

Gingembre / Ginger

CA\$1.50

Pickled ginger, typically served as an accompaniment to enhance the flavors of sushi and sashimi.

Mayo épicée / Spicy Mayo

CA\$1.50

A creamy blend of mayonnaise and spices, typically served as a complement to sushi dishes.

Mayo wasabi / Mayo Wasabi

CA\$1.50

A blend of mayonnaise with a hint of wasabi, offering a creamy texture with a spicy kick, complementing any sushi dish.

Bols poke / Poke Bowls

4. Jour vert / 4. Green Day

CA\$19.00

Végétarien, tofu, vinaigre geisha, sauce wafu. / Vegetarian, tofu, geisha vinegar, wafu sauce.

3. Geisha

CA\$22.00

Populaire, saumon et thon, masago, mayo épicée, vinaigrette geisha, sauce teriyaki. / Popular, salmon and tuna, masago, spicy mayo, geisha dressing, teriyaki sauce.

5. Mer moi / 5. Sea me

CA\$21.00

Calmar, crevette, masago, mayo épicée, vinaigrette geisha, sauce teriyaki. / Squid, shrimp, masago, spicy mayo, geisha dressing, teriyaki sauce.

6. J'aime l'anguille / 6. I Love Eel

CA\$21.00

Anguille, masago, vinaigrette geisha, sauce teriyaki. / Eel, masago, geisha vinaigrette, teriyaki sauce.

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1. Saumon / 1. Salmon

CA\$20.00

Saumon, masago, mayo épicée, vinaigrette geisha, sauce teriyaki. / Salmon, masago, spicy mayo, geisha dressing, teriyaki sauce.

2. Thon / 2. Tuna

CA\$21.00

Thon, masago, mayo épicée, vinaigrette geisha, sauce teriyaki / Tuna, masago, spicy mayo, geisha vinaigrette, teriyaki sauce

Salades geisha / Geisha Salads

9. Saumon tataki / 9. Tataki Salmon

CA\$17.00

Salade mesclun, salsa japonaise, vinaigrette geisha. / Mesclun salad, Japanese salsa, geisha dressing.

7. Ika

CA\$9.00

Salade de calamars marinés à la façon geisha. / Salad of squid marinated in geisha style.

8. Signature thon tataki / 8. Signature Tuna Tataki

CA\$18.00

Populaire, salade mesclun, salsa japonaise, vinaigrette geisha. / Popular, mesclun salad, Japanese salsa, geisha dressing.

Spécialités geisha / Geisha Specialities

10. Langue de dragon / 10. Dragon Tongue

CA\$12.00

Populaire, tartare de thon et saumon sur riz croustillant, algues marinées, aubergine japonaise, masago. / Popular, tuna and salmon tartare on crispy rice, marinated seaweed, Japanese aubergine, masago.

11. Langue de feu / 11. Tongue of Fire

CA\$13.00

Tartare de thon et saumon sur riz croustillant, ikura, masago. / Tuna and salmon tartare on crispy rice, ikura, masago.

12. Parfaite symphonie / 12. Perfect Symphony

CA\$12.00

Maki enrobé de concombre, saumon, thon, oshinko, shiso, masago, sauce du chef (5 mcx). / Maki coated with cucumber, salmon, tuna, oshinko, shiso, masago, chef's sauce (5 pcs).

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13. Sachika

CA\$13.00

Anguille marinée, saumon, mangue, laitue, sauce épicée, concombre (5 mcx). / Marinated eel, salmon, mango, lettuce, spicy sauce, cucumber (5 pcs).

14. Bouchées de crabe / 14. Crab Bites

CA\$15.00

Populaire, crabe à carapace molle pané, avocat, flocons de coconut, masago, mayo épicée, enrobé de thon (6 mcx). / Popular, breaded soft-shell crab, avocado, coconut flakes, masago, spicy mayo, coated with tuna (6 pcs).

18. Sashimi nouveau style / 18. New Style Sashimi

CA\$16.95

Assortiment de tranches de sashimi arrosées de sauce ponzu (8 mcx). / Assortment of sashimi slices drizzled with ponzu sauce (8 pcs).

17. Samurai / 17. Samurai

CA\$16.50

Duo de thon et saumon saisis arrosé d'une sauce spéciale au wasabi (8 mcx). / Duo of seared tuna and salmon drizzled with a special wasabi sauce (8 pcs).

Entrées / Appetizer

25. Crevettes tempura / 25. Shrimp Tempura

CA\$8.00

Cuit, servies avec mayo épicée (4 mcx). / Cooked, served with spicy mayo (4 pcs).

23. Rouleaux printaniers aux crevettes / 23. Spring Rolls with Shrimp

CA\$8.75

Cuit, printanier aux crevettes à la façon geisha servis avec sauce wafu (2 mcx). / Cooked, springtime geisha style shrimp served with wafu sauce (2 pcs).

21. Salade verte / 21. Green Salad

CA\$5.95

Végétarien, salade verte, vinaigrette du jour. / Vegetarian, green salad, vinaigrette of the day.

24. Rouleaux printaniers aux légumes / 24. Spring Rolls with Vegetables

CA\$8.75

Végétarien, printanier au tofu, avocat, concombre, oshinko et carotte servis avec sauce wafu (2 mcx). / Vegetarian, spring with tofu, avocado, cucumber, oshinko and carrot served with wafu sauce (2 pcs).

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19. Soupe miso / 19. Miso Soup

CA\$6.00

Soupe traditionnelle parfumée à la pâte de soja, oignon vert, algue wakame, tofu. / Traditional soup flavoured with soybean paste, green onion, wakame seaweed, tofu.

20. Salade wakame / 20. Wakame Salad

CA\$6.50

Végétarien salade d'algues wakame marinées. / Vegetarian marinated wakame seaweed salad.

Boîte geisha combinaisons spéciales / Geisha Box Special Combination

Combo 5, choix du chef (23 mcx) / Combo 5, chef's choice (23 pcs)

CA\$30.00

Futomaki (15), hosomaki (8).

Combo 3, choix du chef (20 mcx) / Combo 3, Chef's Choice (20 Pcs)

CA\$25.50

Futomaki (5), hosomaki (8), nigiri (4), sashimi (3).

Combo 6, choix du chef (27 mcx) / Combo 6, Chef's Choice (27 Pcs)

CA\$38.00

Futomaki (15), hosomaki (8), nigiri (4).

Combo 4, choix du chef (10 mcx) / Combo 4, Chef's Choice (10 Pcs)

CA\$26.00

Nigiri (10).

Combo pour 2, choix du chef mcx) / Combo for 2, Chef's Choice Mcx)

CA\$49.00

Salade wakame (1), rouleau printanier aux légumes (1), futomaki (15), hosomaki (8), nigiri (4), sashimi (4). / Wakame salad (1), spring vegetable roll (1), futomaki (15), hosomaki (8), nigiri (4), sashimi (4).

Combo 2, choix du chef (19 mcx) / Combo 2, Chef's Choice (19 Pcs)

CA\$24.50

Langue de dragon (6), futomaki (5), hosomaki (8). / Dragon tongue (6), futomaki (5), hosomaki (8).

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Combo 1, choix du chef (16 mcx) / combo 1, Chef's Choice (16 Pcs)

CA\$20.00

Futomaki (5), hosomaki (4), nigiri (3).

Boîte geisha plateaux de sushi / Geisha Box Sushi Trays

Choix du chef (70 mcx) / Chef's Choice (70 Pcs)

CA\$89.00

Futomaki (46), hosomaki (24).

Choix du chef (100 mcx) / Chef's Choice (100 Pcs)

CA\$129.00

Futomaki (61), hosomaki (24), nigiri (10), sashimi (5).

Spécial plateau geisha (70 mcx) / Special Geisha Tray (70 Pcs)

CA\$115.00

Langue de dragon (6), langue de feu (6), futomakis (30), hosomaki (16), nigiri (6), sashimi (6). /
Dragon tongue (6), fire tongue (6), futomakis (30), hosomaki (16), nigiri (6), sashimi (6).

Choix du chef (52 mcx) / Chef's Choice (52 Pcs)

CA\$69.00

Futomaki (36), hosomaki (16).

Choix du chef (56 mcx) / chef's Choice (56 Pcs)

CA\$78.00

Futomaki (30), hosomaki (16), nigiri (6), sashimi (4).

Breuvages

7up

CA\$2.75

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

Coca-Cola

CA\$2.75

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Lemon iced-tea

CA\$2.75

Refreshing Iced Tea with a Zesty Lemon Twist

Spring Water / Eau de Source

CA\$2.75

Natural spring water, offering a refreshing and pure hydration experience.

Diet Pepsi

CA\$2.75

A sugar-free soda offering a refreshing pop of sweet, fizzy bubbles.

Sanpelligrino Orange

CA\$3.00

San Pellegrino orange sparkling water is a refreshing beverage infused with a hint of orange.
