



# Menu

## Shushu Haru

2602 Rue St-Patrick, Montréal QC H3K 1B8, Canada | (438) 381-7979

### Most Ordered



#### Hosomaki Patate Douce Tempura / Sweet Potato Tempura Hosomaki **CA\$6.00**

Crispy sweet potato tempura wrapped in seaweed and sushi rice, accompanied by fresh cucumber, avocado, and garnished with shredded lettuce.



#### Sweet Dream **CA\$13.00**

Riz noir, mangue, patate douce tempura, avocat, oignon frit et sauce teriyaki. / Black rice, mango, sweet potato tempura, avocado, fried onion, and teriyaki sauce



#### Trois Champignons / Three Mushrooms **CA\$15.00**

Riz noir, pleurote en huître, champignon shiitake, champignon enoki, cornichon shibazuke, avocat, émulsion de truffe. / Black rice, oyster mushroom, shiitake mushroom, enoki mushroom, shibazuke pickle, avocado, truffle emulsion

#### Gyoza Frit (8 mcx) / Fried Gyoza (8 Pieces) **CA\$9.50**

Raviolis chinois aux légumes frit, sauce d'arachide. / Fried Chinese vegetable raviolis, peanut butter sauce

#### Sushi Combo **CA\$21.00**

18 mcx / 18 pcs. 6 hosomakis, 10 futomakis, 2 nigiris.

#### Hosomaki Avocat / Avocado Hosomaki **CA\$6.00**

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

#### Sushi Combo **CA\$48.00**

36 mcx / 36 pcs. 10 hosomakis, 20 futomakis, 6 nigiris.

# Menu Shushu Haru

## Blossom

CA\$18.00

6 mcx. Int: feuille de riz, riz, avocat, mangue, coriandre, togarashi. Ext: tartare de saumon au riz croustillant, mini mesclun. / 6 pieces. Int: rice paper, rice, avocado, mango, cilantro, togarashi. Ext: tartar Salmon with rice crispy, mini mesclun.

## BOGO Futomaki Inari

CA\$16.00

Tofu inari, concombre, avocat, mangue, tempura, menthe, mayo végétan. / Inari tofu, cucumber, avocado, mango, tempura, mint, vegan mayo

## Nigiri Inari Tofu Sucré / Sweet Tofu Nigiri Inari

CA\$5.50

Tofu sucré. / Sweet tofu

## Spécialités du Chef / Chef's Specialities



### Zaumon tataki / Zaumon Tataki

CA\$20.00

Saumon végétan légèrement pané, pomme vert, salade mesclun, caviar végétan, servi avec vinaigrette au sésame. / Lightly breaded vegan Salmon, green Apple, mesclun greens, vegan caviar, served with sesame dressing

## Kimono

CA\$15.00

Sans gluten. 5 mcx. Feuille de soya, riz noir, tofu, avocat, pomme vert, oignon frit, flocons de riz brun, mayo épicée, fromage végétan flambé. / 5 pieces. Soy paper, black rice, tofu, avocado, green Apple, fried onion, Brown rice flakes, spicy mayo, flame-torched vegan cheese

## Bogo yaki udon assortiment de champignons / Mushroom Assortment Yaki Udon

CA\$36.50

Végétalien. Assortiment de champignons mélangés, udon sauté à la japonaise, carotte, chou nappa, oignon. / Assortment of mixed mushrooms, Japanese stir-fried udon, carrot, nappa cabbage, onion

## Bogo ramen miso à la truffe / Truffle Miso Ramen

CA\$36.50

Assortiment de mélanges de truffes et de champignons sautés, base crémeuse végétalienne, menma, kizami nori. / Assortment of sizzling truffle and mushroom mix, creamy vegan base, menma, kizami nori

## Blossom

CA\$18.00

6 mcx. Int: feuille de riz, riz, avocat, mangue, coriandre, togarashi. Ext: tartare de saumon au riz croustillant, mini mesclun. / 6 pieces. Int: rice paper, rice, avocado, mango, cilantro, togarashi. Ext: tartar Salmon with rice crispy, mini mesclun.

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## Black angel maki

CA\$16.00

8 mcx. Int : feuille de soya, riz noir, tartare de betterave et quinoa, champignon enoki tempura, oignon frit Ext: avocat. / 8 pieces. Int: soy paper, black rice, beet and quinoa tartare, enoki mushroom tempura, fried onion ext: avocado

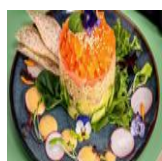
## Entrées / Appetizer



### Pizza aux Champignons / Mushrooms Pizza

CA\$15.00

Avocat, pleurote en huître grésillant, patate douce frite, mayo épicé, sauce teriyaki. / Avocado, sizzling oyster mushroom, fried sweet potato, spicy mayo, and teriyaki sauce



### Tartare au "Zaumon" Épicé / Spicy "Zalmon" Tartare

CA\$22.00

Tartare de saumon végétan, avocat, gingembre, oignon vert, chips de taro, huile de sésame, mayo épicé. / Tartar with vegan Salmon, avocado, Ginger, green onion, taro chips, sesame oil, spicy mayo

## Buddha Bowl

CA\$20.00

Champignon shiitake, tofu, vermicelle, concombre, poivron rouge, mangue, menthe, sauce salade et sauce soya. / Shiitake mushroom, tofu, vermicelli, cucumber, red pepper, mango, mint, salad sauce and soy sauce

## Gyoza Frit (8 mcx) / Fried Gyoza (8 Pieces)

CA\$9.50

Raviolis chinois aux légumes frit, sauce d'arachide. / Fried Chinese vegetable raviolis, peanut butter sauce



### Bao aux Pleurotes en Huître (2 mcx) / Bao with Oyster Mushrooms (2 Pieces)

Pleurote en huître frit, radish et carotte mariné, oignon et ail frits, oignon vert, sauce teriyaki, assaisonnement sel et poivre. / Fried oyster mushroom, pickled radish and carrot, fried onion, fried garlic, green onion, teriyaki sauce, salt and pepper seasoning

## Nigiris (2 Morceaux / 2 Pieces)

### Nigiri "Thon" Végan / Vegan Tuna Nigiri

CA\$7.00

Plant-based tuna alternative on top of sushi rice, designed to mimic traditional tuna nigiri in texture and taste.

## Nigiri Inari Tofu Sucré / Sweet Tofu Nigiri Inari

CA\$5.50

Tofu sucré. / Sweet tofu

## Menu Shushu Haru

### Nigiri "Zaumon" Végan / Vegan "Zaumon" Nigiri

CA\$7.00

Végétalien.

### Hosomakis (6 mcx / 6 pcs)

#### Hosomaki Concombre / Cucumber Hosomaki

CA\$6.00

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

#### Hosomaki Tomates Séchées et Fromage / Dried Tomatoes and Cheese Hosomaki

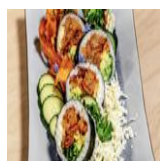
CA\$6.00

Sun-dried tomatoes and cheese wrapped in nori and rice, forming a unique blend of flavors in this hosomaki.

#### Hosomaki Asperge et Truffe / Asparagus and Truffle O Hosomaki

CA\$7.00

Asparagus and truffle hosomaki features thinly sliced asparagus and truffle, wrapped in nori with sushi rice, often garnished with sesame seeds.



#### Hosomaki Patate Douce Tempura / Sweet Potato Tempura Hosomaki

CA\$6.00

Crispy sweet potato tempura wrapped in seaweed and sushi rice, accompanied by fresh cucumber, avocado, and garnished with shredded lettuce.

#### Hosomaki Avocat / Avocado Hosomaki

CA\$6.00

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

### Futomakis (5 mcx / 5 pcs)

#### Futomaki Végé Exotique / Exotic Veggie Futomaki

CA\$9.50

Végétarien. Tofu, poivron rouge, concombre, avocat, radish japonais, carotte, salade mixte, tempura, mayo végétalien. / Tofu, red Bell pepper, cucumber, avocado, Japanese radish, carrot, mixed greens, tempura, vegan mayo

#### Futomaki Végé Fila / Veggie Fila Futomaki

CA\$9.50

Végétarien. Patate sucré tempura, concombre, avocat, salade mixte, fromage végan. / Sweet potato tempura, cucumber, avocado, mixed greens, vegan cheese

## Menu Shushu Haru

### BOGO Futomaki Haru

CA\$16.00

Riz noir, asperge tempura, concombre, avocat, mangue, coriandre, mayo épicé. / Black rice, asparagus tempura, cucumber, avocado, mango, coriander, spicy mayo

### BOGO Futomaki Inari

CA\$16.00

Tofu inari, concombre, avocat, mangue, tempura, menthe, mayo végétarien. / Inari tofu, cucumber, avocado, mango, tempura, mint, vegan mayo

## Spécialités Feuille de Riz (6 mcx) / Rice Paper Specialties (6 pcs)

### Mushroom Spring roll

CA\$16.00

Champignon shiitake, tofu, vermicelle, concombre, poivron rouge, mangue, menthe, sauce d'arachide. / Shiitake mushroom, tofu, vermicelli, cucumber, red pepper, mango, mint, peanut butter sauce



### Geisha

CA\$16.00

Tartare au saumon végétarien, salade mixte, avocat, coriandre, oignon vert, mayo épicé. / Vegan Salmon tartare, mixed greens, avocado, coriander, green onion, spicy mayo



### Samurai

CA\$16.00

Tartare au thon végétarien, patate douce tempura, salade mixte, mangue, coriandre, oignon vert et ponzu sucré. / Vegan tuna tartare, sweet potato tempura, mixed greens, mango, coriander, green onion, and sweet ponzu

## Spécialité Feuille de Soya (5 Morceaux) / Specialty Soya Sheet (5 Pieces)



### Sweet Dream

CA\$13.00

Riz noir, mangue, patate douce tempura, avocat, oignon frit et sauce teriyaki. / Black rice, mango, sweet potato tempura, avocado, fried onion, and teriyaki sauce



### Trois Champignons / Three Mushrooms

CA\$15.00

Riz noir, pleurote en huître, champignon shiitake, champignon enoki, cornichon shibazuke, avocat, émulsion de truffe. / Black rice, oyster mushroom, shiitake mushroom, enoki mushroom, shibazuke pickle, avocado, truffle emulsion

## Spécialités Croustillants / Crispy Specialties

### Soleil à Kyoto (8 mcx) / Sun In Kyoto (8 pieces)

CA\$15.00

Feuille de riz, tomate séchée, avocat, asperge, fromage végétarien, poivre de Cayenne, tout légèrement pané. / Rice paper, dried tomato, avocado, asparagus, vegan cheese, Cayenne pepper, coated with panko and deep fried

## Menu Shushu Haru

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### BOGO Everest

CA\$25.00

6 mcx. Feuille de nori, champignon shiitake, champignon enoki, oignon vert, radish japonais, tout légèrement panné? / 6 pieces. Nori paper, shiitake mushroom, enoki mushroom, green onion, Japanese radish, coated with panko and deep fried

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## Sushi Combo (Au Choix du Chef) / Sushi Combo (Chef's Choice)

### Sushi Combo 54 mcx / 54 pcs

CA\$75.00

16 hosomakis, 25 futomakis, 13 nigiris.

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### Sushi Combo 76 mcx / 75 pcs

CA\$98.00

24 hosomakis, 40 futomakis, 12 nigiris.

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### Sushi Combo 100 mcx / 100 pcs

CA\$131.00

24 hosomakis, 60 futomakis, 16 nigiris.

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### Sushi Combo

CA\$21.00

18 mcx / 18 pcs. 6 hosomakis, 10 futomakis, 2 nigiris.

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### Sushi Combo

CA\$48.00

36 mcx / 36 pcs. 10 hosomakis, 20 futomakis, 6 nigiris.

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## Plats Chauds / Hot Plates



### Sauté de Légumes Udon / Udon Vegetable Stir Fry

CA\$20.00

Nouilles Udon, tofu frit, pleurote en huître, poivrons, oignon, oignons verts, carottes, sésame, servi avec sauce maison. / Udon noodles, fried tofu, oyster mushroom, peppers, green onions, carrots, sesame, served with house sauce

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## Boissons Gazeuses / Soft Drinks

### Canada Dry

CA\$3.00

Effervescent ginger ale, perfectly crisp with a refreshing finish.

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# Menu Shushu Haru

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## Nestea

CA\$3.00

A tea-based soft drink, typically including a blend of tea and natural flavors for a refreshing taste.

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## Coca-Cola

CA\$3.00

Classic, refreshing soda with a timeless taste.

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## Sprite

CA\$3.00

Crisp, Refreshing Lemon-Lime Carbonated Drink

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## Perrier

CA\$3.50

Effervescent, crystal-clear sparkling water with a refreshing zest.

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## Diète Cola / Diet Cola

CA\$3.00

A diet cola offering a crisp and refreshing taste, typically with fewer calories and no sugar.

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## San Pellegrino Jus de Fruits / San Pellegrino Sparkling Fruit Juice

CA\$3.50

Italian sparkling beverage, typically includes a blend of fruit juices for a refreshing taste.

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## Desserts

### Tropikal

CA\$13.00

Feuille de soya, tartare de mangue, fraises, servi avec sauce à la mangue et noix de coco sucrée râpée. / Soy paper, mango tartare, strawberry, served with mango sauce and shredded coconut

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### Extra

#### Sauce Wafu / Wafu Sauce

CA\$3.00

Sauce sésame. / Sesame sauce

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# Menu Shushu Haru

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## Sauce Mangu / Mango Sauce

CA\$3.00

A sweet and tangy condiment made from pureed mango, often used to enhance the flavors of various Japanese dishes.

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## Sauce au Beurre de Cacahuète / Peanut Butter Sauce

CA\$3.00

A harmonious blend of peanut butter with a touch of traditional Japanese ingredients, creating a rich and versatile sauce.

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## Bag

CA\$0.05

A accessory, typically serving a practical purpose rather than containing food.

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## Sauce Mayo Épicé / Spicy Mayo Sauce

CA\$3.00

A creamy blend of mayonnaise infused with spices to add a kick, typically used to enhance the flavors of Japanese dishes.

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## Sauce Soya / Soya Sauce

CA\$2.00

A traditional Japanese condiment made from fermented soybeans and wheat, offering a salty and savory flavor enhancement to various dishes.

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