



Menu

Sushi Sama

6606 Chem. de la Côte St Luc, Montréal, QC H4V 1G8, Canada | (514) 483-1888

Most Ordered

2: Sake

CA\$6.30

Saumon / Salmon



Combo Kamikaze Saumon

2 for CA\$20.00

5 mcx futomaki kamikaze saumon, 3 mcx hosomaki avocat, 3 mcx hosomaki concombre, gingembre, wasabi, 1 soya 5 pcs futomaki kamikaze salmon, 3 pcs avocado, 3 pcs cucumber, ginger, ginger, wasabi, 1 soya



C2: Dragon Eyes (6 mcx)

2 for CA\$13.95

Saumon, thon blanc, tobiko, carotte / Salmon, white tuna, tobiko, carrot



83b: Haru Makis 3 mcx

CA\$5.30

Crispy spring rolls filled with fresh vegetables and savory ingredients, served in a set of three.



Combo Maki Favoris

2 for CA\$33.00

Philadelphia(4 mcx), Mini kami(4 mcx), et Double saumon(4 mcx) 2 soya, gingembre, wasabi



21: Avocat

CA\$6.85

Avocat / Avocado



90: Assiette 20 mcx

CA\$26.40

10 Futomakis - 4 Nigiris - 6 Hosomakis (au choix du chef et pas de changement)



Menu Sushi Sama



P3: Poke Saumon

CA\$21.60

Saumon épicé et saumon mariné, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, masago, sauce mayo épicé et teriyaki / Spicy salmon and marinated salmon, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, masago, spicy mayo and teriyaki sauce

64: Saumon Épicé

CA\$10.80



Saumon, tempura, concombre, mayonnaise épicée / Salmon, tempura, cucumber, spicy mayonnaise



92: Assiette 36 mcx

CA\$56.70

16 Futomakis - 8 Nigiris - 4 Makis - 8 Hosomakis (au choix du chef et pas de changement)

La Boîte Handroll



La Boîte Handroll (pour 3-4 personnes)

CA\$87.75

- 1 entrée d'edamame - 4 protéines au choix - 4 garnitures définies - 20 feuilles de nori format futomaki - 1 bol de riz sushi (format du poke bol) - 4 soya, 1 mayonnaise épicée, 1 wafu, gingembre et wasabi pour 3-4 personnes

Nouveau Sama Musubi



SAMA MUSUBI

CA\$7.45

Feuille de Riz, Nori, Riz Sushi, Furikake, Spam // Rice Paper Roll, Nori, Sushi Rice, Furikake, Spam

Nigiris / Sashimi

8a: Maguro Yaki

CA\$8.10

Thon flambé / Torched Tuna



2a: Sake Yaki

CA\$6.90

Saumon flambé / Torched Salmon












8: Maguro

CA\$7.50

Thon / Tuna



Menu Sushi Sama

	14: Sake Tempura Saumon épicé / Spicy Salmon	CA\$7.20
	12: Masago Caviar de caplin / Caplin Caviar	CA\$5.40
	3: Ebi Crevette / Shrimp	CA\$5.95
	10: Unagi Anguille grillée / Grilled Eel	CA\$7.20
	6a: Inari Tofu frit mariné / Marinated Fried Tofu	CA\$5.10
	13a: Ikura Caviar de saumon / Salmon Caviar	CA\$8.40
	16: Maguro Tempura Thon épicé / Spicy Tuna	CA\$7.80
	17: Crab tempura Crabe épicé / Spicy Crab	CA\$7.20
	18: Shrimp Tempura Crevette épicée / Spicy Shrimp	CA\$6.60

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19: Hotategai Tempura

Pétoncle épicée / Spicy Scallop

CA\$8.10



6: Tama

Omelette japonais / Japanese Omelet

CA\$5.10



7: Albacore

Thon blanc / White Tuna

CA\$6.60



11: Hotategai

Pétoncle / Scallop

CA\$7.80



13: Tobiko

Caviar de poisson volant / Flying fish Caviar

CA\$6.30



15: Tako Tempura

Pieuvre épicée / Spicy Octopus

CA\$6.60



4: Goberge

Goberge japonais / Crab Stick

CA\$5.40



5: Tako

Pieuvre / Octopus

CA\$5.70



9: Tai

Tilapia / Tilapia

CA\$5.40

Menu Sushi Sama

2: Sake

CA\$6.30

Saumon / Salmon



1: Kunsei Sake

CA\$6.90

Saumon fumé / Smoked Salmon



Assiettes Assorties

95: Plateau 76 mcx

CA\$112.15

30 Futomakis - 14 Nigiris - 16 Makis - 16 Hosomakis (au choix du chef et pas de changement)



Combo Maki Favoris

2 for CA\$33.00

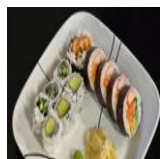
Philadelphia(4 mcx), Mini kami(4 mcx), et Double saumon(4 mcx) 2 soya, gingembre, wasabi



Combo Kamikaze Saumon

2 for CA\$20.00

5 mcx futomaki kamikaze saumon, 3 mcx hosomaki avocat, 3 mcx hosomaki concombre, gingembre, wasabi, 1 soya 5 pcs futomaki kamikaze salmon, 3 pcs avocado, 3 pcs cucumber, ginger, ginger, wasabi, 1 soya



94: Plateau 54 mcx

CA\$89.70

30 Futomakis - 12 Nigiris - 4 Makis - 8 Hosomakis (au choix du chef et pas de changement)



92: Assiette 36 mcx

CA\$56.70

16 Futomakis - 8 Nigiris - 4 Makis - 8 Hosomakis (au choix du chef et pas de changement)



93: Plateau 44 mcx

CA\$76.50

22 Futomakis - 10 Nigiris - 4 Makis - 8 Hosomakis (au choix du chef et pas de changement)



Menu Sushi Sama



91: Assiette 28 mcx

CA\$38.40

10 Futomakis - 6 Nigiris - 4 makis - 8 Hosomakis (au choix du chef et pas de changement)



90: Assiette 20 mcx

CA\$26.40

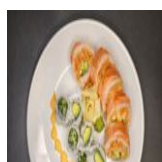
10 Futomakis - 4 Nigiris - 6 Hosomakis (au choix du chef et pas de changement)



89: Assiette 16 mcx

CA\$21.60

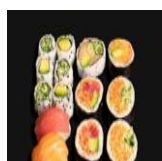
8 makis - 2 Nigiris - 6 Hosomakis (au choix du chef et pas de changement)



Combo 11 mcx

2 for CA\$22.00

5 mcx Fantaisie, 3 mcx Hosomaki avocat, 3 mcx Hosomaki Concombre, 1 mayo épicée, 1 soya, gingembre et wasabi 5 pcs Fantasy, 3 pcs avocado Hosomaki, 3 pcs cucumber hosomaki, 1 spicy mayo, 1 soya, ginger and wasabi.



88: Assiette 14 mcx

CA\$20.40

6 Futomakis - 2 Nigiris - 6 Hosomakis (au choix du chef et pas de changement)



98: Combo Nigiri (10mcx)

CA\$27.60

10 nigiris assortis au choix du chef



99: Combo Sashimi (15mcx + bol de riz)

CA\$33.60

15 sashimis assortis au choix du chef, bol de riz japonais



Plateau des fêtes (60mcx)

CA\$96.00

Katana(8) Ruby rouge(8) Twister(8) Tartare-sama(8) Double saumon(8) Mini-kami(8) Ebi crunch(6) Volcano(6) 5 soya, 2 mayo épicée, 2 wafu, gingembre, wasabi - Katana(8) Ruby rouge(8) Twister(8) Tartare-sama(8) Double saumon(8) Mini-kami(8) Ebi crunch(6) Volcano(6) 5 soya, 2 spicy mayo, 2 wafu, ginger, wasabi

96: Plateau 88 mcx

CA\$125.35

40 Futomakis - 16 Nigiris - 16 Makis - 16 Hosomakis (au choix du chef et pas de changement)

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97: Plateau 100 mcx

CA\$138.55

50 Futomakis - 18 Nigiris - 16 Makis - 16 Hosomakis (au choix du chef et pas de changement)



Plateau pour la St-Valentin

CA\$79.95

Séduction (5 pcs) Erotica (6 pcs) Ruby Rouge (8 pcs) Tartare Sama (8 pcs) 2 pcs salmon nigiri 2 pcs tuna nigiri 2 pcs tempura shrimp entrée 2 soy sauces 1 mayo teriyaki 1 wafu teriyaki 1 spicy mayo Ginger and wasabi

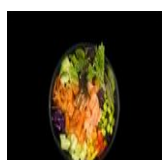


87: Assiette 12 mcx

CA\$16.50

6 Futomakis - 6 Hosomakis (au choix du chef et pas de changement)

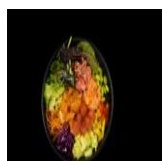
Poke bol



P3: Poke Saumon

CA\$21.60

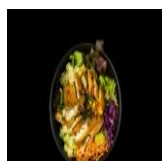
Saumon épicé et saumon mariné, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, masago, sauce mayo épicé et teriyaki / Spicy salmon and marinated salmon, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, masago, spicy mayo and teriyaki sauce



P5: Poke Sama

CA\$24.00

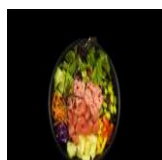
Saumon épicé, saumon mariné, thon épicé et thon mariné, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, masago, sauce mayo épicé et teriyaki / Spicy salmon, marinated salmon, spicy tuna and marinated tuna, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, masago, spicy mayo and teriyaki sauce



P8: Poke Poulet Katsu

CA\$21.60

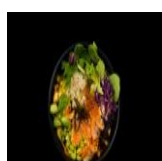
Poulet katsu, ananas et sauce général tao, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, masago, sauce mayo épicé et teriyaki / Chicken katsu, pineapple and General Tao sauce, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, masago, spicy mayo and teriyaki sauce



P4: Poke Thon

CA\$22.80

Thon épicé et thon mariné, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, masago, sauce mayo épicé et teriyaki / Spicy tuna and marinated tuna, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, masago, spicy mayo and teriyaki sauce

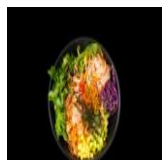


P6: Poke Supreme

CA\$26.40

Pétoncle yuzu & saumon mariné & thon épicé, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, masago, sauce mayo épicé et teriyaki / Yuzu scallop & marinated salmon & spicy tuna, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, masago, spicy mayo and teriyaki sauce

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P7: Poke Homard

CA\$26.40

Homard épicé, goberge, oignon frit, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, masago, sauce mayo épicé et teriyaki / Spicy lobster, crab stick, fried onion, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, masago, spicy mayo and teriyaki sauce



P1: Poke Vege

CA\$19.20

Patate sucrée tempura, inari, edamame, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, sauce mayo épicé et teriyaki / Sweet potato tempura, inari, edamame, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, spicy mayo and teriyaki sauce



P2: Poke Crab & Shrimp

CA\$21.60

Crevettes tempura, crevettes marinées, crabe épicé, goberge, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, masago, sauce mayo épicé et teriyaki / Tempura shrimp, marinated shrimp, spicy crab, crab stick, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, masago, spicy mayo and teriyaki sauce

Hosomakis



32: Sake épicé

CA\$9.50

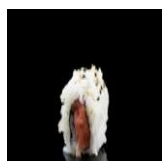
Saumon épicé / Spicy Salmon



31: Sake maki

CA\$9.55

Saumon / Salmon



34: Tekka épicé

CA\$9.90

Thon épicé / Spicy Tuna



25: Ebi Crunch

CA\$8.40

Crevettes tempura, mayo epicee / shrimp tempura, spicy mayo












24: Yam

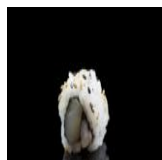
CA\$6.60

Patate sucrée tempura / Sweet potato tempura

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	22: Mango Mango / Manguue	CA\$5.95
	25a: Inari Maki Tofu frit mariné / Marinated fried Tofu	CA\$5.95
	28: Ebi Épicé Crevette épicée / Spicy Shrimp	CA\$7.20
	27: Kani-Kama Goberge japonais / Japanese Crab stick	CA\$6.00
	23: Oshinko Radis japonais mariné / Marinated Japanese radish	CA\$6.30
	26: Tamago Omelette japonais / Japanese Omelet	CA\$6.55
	29: Kani Épicé Crabe des neiges épicé / Spicy Snow Crab	CA\$9.00
	33: Tekka Thon / Tuna	CA\$9.90
	30: Tai épicé Tilapia épicé / Spicy Tilapia	CA\$7.20

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35: Hotategai

Pétoncle / Scallop

CA\$9.60



36: Hotategai épicé

Pétoncle épicé / Spicy Scallop

CA\$9.60



21: Avocat

Avocat / Avocado

CA\$6.85



20: Kappa

Concombre / Cucumber

CA\$5.95

Makis



39: Mini-Kami

Thon, masago, avocat, tempura, mayonnaise épicée / Tuna, masago, avocado, tempura, spicy mayonnaise

CA\$12.90



46a: Poulet Phily

Poulet tempura, fromage a la creme, mayo Épicé / Fried Chicken, cream cheese, spicy mayonnaise

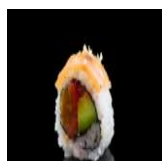
CA\$10.75



44a: Edamaki

Edamame, avocat, concombre, laitue, tempura, mayo épicé / Edamame, avocado, lettuce, cucumber, tempura, spicy mayonnaise

CA\$10.50











43: Double Saumon

Ext: Saumon fumé, Int: saumon, tobiko, avocat, mayonnaise épicée / Ext: Smoked Salmon. Int: salmon, tobiko, avocado, spicy mayonnaise

CA\$13.15

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	40: Tokyo Crevette, tobiko, avocat, concombre, tempura, mayonnaise épicée / Shrimp, tobiko, avocado, cucumber, tempura, spicy mayonnaise	CA\$10.50
	41: Osaka Crevette, crabe, tobiko, avocat, tempura, mayonnaise épicée / Shrimp, crab, tobiko, avocado, tempura, spicy mayonnaise	CA\$11.95
	42: Alaska Crabe, goberge, concombre, laitue, mayonnaise légère / Crab, crab stick, cucumber, lettuce, light mayonnaise	CA\$11.70
	44: Flocon Tomate séchée, fromage à la crème, avocat, tempura, mayonnaise épicée avec ou sans tobiko / Sun-dried tomato, cream cheese, avocado, tempura, spicy mayonnaise with or without tobiko	CA\$10.50
	45: Cali L.A Goberge, avocat, laitue, mayonnaise légère / Crab stick, avocado, lettuce, Light mayonnaise	CA\$9.30
	46: Cobra Anguille grillée, tobiko, concombre, avocat, tempura, sauce teriyaki / Grilled eel, tobiko, cucumber, avocado, tempura, Teriyaki sauce	CA\$12.60
	38: Philadelphia Saumon fumé, fromage à la crème, avocat / Smoked salmon, cream cheese, avocado	CA\$11.95
	37: Sunset Saumon fumée, goberge, tamago, masago, avocat, mayonnaise légère / Smoked salmon, crab stick, tamago, masago, avocado, light mayonnaise	CA\$11.95

Futomakis



64: Saumon Épicé

CA\$10.80

Saumon, tempura, concombre, mayonnaise épicée / Salmon, tempura, cucumber, spicy mayonnaise



65: Thon Épicé

CA\$12.00

Thon, tempura, avocat, mayonnaise épicée / Tuna, tempura, avocado, spicy mayonnaise



66: Kamikaze

CA\$13.50

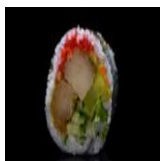
Thon, goberge, tempura, avocat, concombre, mayonnaise épicée / Tuna, crab stick, tempura, avocado, cucumber, spicy mayonnaise



56: Ebi Tempura

CA\$11.40

2 Crevettes tempura, masago, avocat, concombre, sauce teriyaki, mayonnaise épicée / 2 Shrimp tempura, masago, avocado, cucumber, spicy mayonnaise



55: Poulet tempura

CA\$10.20

Poulet tempura, tobiko, oshinko, avocat, concombre, mayonnaise épicée / Fried Chicken, tobiko, oshinko, avocado, cucumber, spicy mayonnaise



68: Rainbow

CA\$10.75

Ext: Thon, saumon fumé, avocat - Int: Saumon, concombre, tempura, mayonnaise épicée / Ext: Tuna, smoked salmon, avocado - Int: Salmon, cucumber, tempura, spicy mayonnaise



48a: Végé Sama

CA\$10.50

Inari, concombre, laitue, avocat, wakame, tempura / Variety of Japanese market vegetables, tempura



49: Californie

CA\$9.55

Goberge, Tamago, masago, avocat, concombres, mayonnaise légère / Crab stick, tamago, masago, avocado, cucumbers, light mayonnaise

Menu Sushi Sama



50a: Winter Roll

CA\$12.30

Thon, crabe des neiges, tobiko, avocat, concombre, oshinko, tempura, mayonnaise épicée / Tuna, snow crab, tobiko, avocado, cucumber, oshinko, tempura, spicy mayonnaise



62: Pétoncle Épicé

CA\$12.30

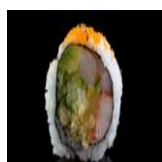
Anguille, tobiko, wakamé, avocat, laitue, tempura, sauce teriyaki / Scallop, tobiko, avocado, tempura, spicy mayonnaise



52: New York

CA\$11.10

Saumon, tobiko, masago, tamago, avocat, concombre, laitue, mayonnaise épicée / Salmon, tobiko, masago, tamago, avocado, cucumber, lettuce, spicy mayonnaise



53: Hawaii

CA\$10.80

Crevettes, goberge, masago, tempura, ananas, avocat, concombre, mayo épicé / Shrimp, crab stick, masago, tempura, pineapple, avocado, cucumber, spicy mayo



51: Boston

CA\$9.55

Crevettes, goberge, concombres, tobiko, laitue, mayonnaise légère / Shrimp, crab stick, cucumbers, tobiko, lettuce, light mayonnaise



54: Montréal

CA\$11.40

Saumon, crevette, goberge, tobiko, avocat, laitue, tempura, mayonnaise épicée / Salmon, shrimp, crab stick, tobiko, avocado, lettuce, tempura, spicy mayonnaise



57: Ebi-Tempura Sama

CA\$12.00

Crevettes tempura, tempura, tobiko, concombre, oshinko, goberge, laitue, mayonnaise épicée / 2 Tempura shrimp, masago, fried pepper, breaded sweet potato, cucumber, oshinko, Terriyaki sauce, spicy mayo



58: Futo Tako Tempura

CA\$10.80

Pieuvre, tempura, tobiko, concombre, oshinko, goberge, laitue, mayonnaise épicée / Octopus, tempura, tobiko, cucumber, oshinko, crab stick, lettuce, spicy mayonnaise



59: Crevette Epicée

CA\$10.50

Crevettes, goberge, tobiko, tempura, avocat, laitue, mayonnaise épicée / Shrimp, crab stick, tobiko, tempura, avocado, lettuce, spicy mayonnaise

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60: Spider

CA\$13.20

Crabe à carapace molle, masago, avocat, concombre, mayonnaise épicée / Soft shell crab, masago, avocado, cucumber, spicy mayonnaise



61: Crabe Épicé

CA\$11.70

Crabe des neiges, tobiko, tempura, avocat, mayonnaise épicée / Snow crab, tobiko, tempura, avocado, spicy mayonnaise



50: Summer Roll

CA\$12.00

Saumon fumée, crevette, tomate séchée, oshinko, poivron, fromage à la crème, concombre, tempura, laitue / Smoked salmon, shrimp, sundried tomato, oshinko, pepper, cream cheese, cucumber, tempura, lettuce



63: Anguille Teriyaki

CA\$11.70

Anguille, tobiko, wakame, avocat, laitue, tempura, sauce Teriyaki / Eel, tobiko, wakame, avocado, lettuce, tempura, Teriyaki sauce



67: Dynamite

CA\$9.90

Tilapia, tobiko, avocat, tempura, concombre, mayonnaise épicée / Tilapia, tobiko, avocado, tempura, cucumber, spicy mayonnaise



48: Végé Yam

CA\$9.90

Avocat, concombres, oshinko, laitue, patate sucrée, tempura / Variety of Japanese market vegetables, tempura



47: Végé-Exotic

CA\$9.90

Variété de légumes du marché japonais, tempura / Variety of Japanese market vegetables, tempura

Specialites du "C"hef



C11: Séduction (5 mcx)

2 for CA\$16.80

Saumon, crevette tempura, asperge, tomate, tobiko, mayo épicé / Salmon, shrimp tempura, asparagus, tomato, tobiko, spicy mayo

Menu Sushi Sama



C6a: Pizza Végé (6 mcx)

CA\$12.90

Legumes assortis, carotte frit, mayonnaise épicée sur une galette de riz pannée / Variety of vegetables from the Japanese market, fried carrot, spicy mayonnaise



C6b: Pizza Explosion (4 mcx)

CA\$16.50

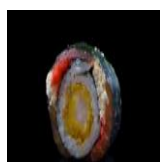
Saumon flambé, tartare de thon et tilapia, tobiko, avocat, épice togarashi, tempura, mayo épicé et sauce poké / Torched salmon, tuna and tilapia tartare, tobiko, avocado, togarashi spice, tempura, spicy mayo and poké sauce



C16: Mufasa

CA\$15.55

Tartare d'homard épicé, avocat, saumon sashimi, tobiko, tempura, carotte frit, sauce sésame et poké / Spicy lobster tartare, avocado, sashimi salmon, tobiko, tempura, fried carrot, sesame sauce and poké



C12: Le Nirvana (5 mcx)

CA\$15.55

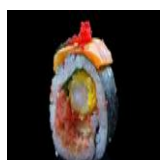
Tobiko, crevette tempura, oignon frit / Fresh salmon, tuna, crab, tobiko, shrimp tempura, fried onion



C6: Pizza Sushi (6 mcx)

CA\$13.15

Saumon fumé, goberge, tobiko, mayonnaise épicée sur une galette de riz pannée / Smoked salmon, crab stick, tobiko, spicy mayonnaise on a fried rice pancake



C17: Yakuza (5 mcx)

CA\$15.30

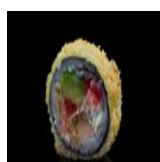
Saumon flambé, tobiko noir, sauce teriyaki, tartare de thon, crevette tigrée tempura, shiitake, tempura, mayonnaise épicée / Ext : Torched salmon, black tobiko, Teriyaki sauce Int : Tuna tartare, tempura tiger shrimp, shiitake, tempura, spicy mayonnaise, lettuce



C19: Le Demon (5 mcx)

CA\$16.20

Ext : Saumon flambé, tobiko noir, sauce Teriyaki. Int : Tartare de thon, crevette tigrée tempura, shiitake, tempura, mayonnaise épicée / Ext : Torched salmon, spicy crab, Sriracha Int: shrimp, tobiko, avocado, tempura, spicy mayo



C3: Volcano (6 mcx)

CA\$14.35

Saumon fumé, saumon frais, tobiko, fromage à la crème, avocat, mayonnaise épicée / Smoked salmon, fresh salmon, tobiko, cream cheese, avocado, spicy mayonnaise



C4a: La Bombe (5 mcx)

CA\$12.90

Enoki, shiitake, avocat, betterave, asperge tempura, tofu frit, huile de truffle, sauce poké et sauce sésame / Enoki, shiitake, avocado, fried asparagus, fried tofu, truffle oil, poké sauce and sesame sauce

Menu Sushi Sama



C5: Erotica (6 mcx)

CA\$16.80

Tartare de saumon, tobiko, oshinko, mayonnaise épicée servi sur un rouleau panné au crevette / Salmon tartare, tobiko, oshinko, spicy mayonnaise served on a fried shrimp roll



C9: Red Lobster (5 mcx)

CA\$15.30

Goberge, tobiko, homard, concombre, oignon frit, tempura, laitue, mayonnaise épicée / Ext : Crab stick, tobiko. Int : lobster, cucumber, fried onion, tempura, lettuce, spicy mayonnaise



C13: Anaconda (5 mcx)

CA\$14.40

Avocat anguille, saumon grillé, tempura, tobiko, laitue, concombre, tamago, sauce teriyaki / Ext : Avocado / Int : Grilled Eel, cooked salmon, tempura, tobiko, lettuce, cucumber, tamago, Teriyaki sauce



C20: Les Champions (8 mcx)

CA\$16.20

Thon flambé, tartare de thon épicé, tobiko, shiitake, enoki, avocat, perle de riz, huile de truffe yuzu, sauce poké / Torched tuna, spicy tuna tartare, tobiko, shiitake, enoki, avocado, pearl rice, yuzu truffle oil, poké sauce



C2: Dragon Eyes (6 mcx)

2 for CA\$13.95

Saumon, thon blanc, tobiko, carotte / Salmon, white tuna, tobiko, carrot



C1: Tiger Eyes (5 mcx)

CA\$12.60

Ext : Saumon fumé - Int : Tilapia frit tempura, masago, avocat, laitue, carotte, mayonnaise épicée / Ext : Smoke salmon - Int : Fried Tilapia tempura, masago, avocado, lettuce, carrot, spicy mayonnaise

Feuille SOYA _X_



X5: Ruby Rouge (8 mcx)

CA\$16.80

Ext: Thon sashimi Int: Goberge, tobiko, oignon frit, avocat, mangue, tempura, mayonnaise épicée, le tout servi avec la sauce Wafu et sauce Anethe / Ext: Tuna sashimi. Int: Crab stick, tobiko, fried onion, avocado, mango, tempura, spicy mayo, all served with Wafu sauce and Anethe sauce











X9: Katana (8 mcx)

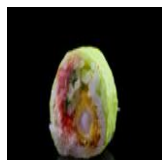
CA\$15.60

Saumon, 2 crevettes tigrées tempura, masago, avocat, oignon frit, mayonnaise épicée. Servie avec la sauce Wafu et sauce Anethe / Salmon, 2 shrimp tempura, masago, avocado, fried onion, spicy mayonnaise. Served with Wafu sauce and Anethe sauce

Menu Sushi Sama

	X13: Végé Impérial (8 mcx) Ext: Avocat Int: haru maki, carotte, mayo épicé, inari / Ext: avocado - Int: haru maki, carrot, spicy mayo, inari	CA\$14.10
	X16: Shinobi (8 mcx) Ext: saumon épicé flambé, huile de truffe et sauce sama. int: avocat, tobiko, concombre, tempura, onion frit et mayo épicé. (Sauce soya) / Ext: Spicy torched salmon, truffle oil and sama sauce. Int: Avocado, tobiko, cucumber, tempura, fried onion and spicy mayo. (Soy sauce)	CA\$17.40
	X6: Bamboo (5 mcx) Asperge, patate sucrée tempura, avocat, carotte frite, shiitake ou mangue. Servie avec sauce Wafu et Teriyaki / Asparagus, sweet potato tempura, avocado, fried carrot, shiitake or mango. Served with Wafu and Teriyaki sauce	CA\$13.15
	X7: Crabe Royale (5 mcx) Chair de crabe, crevette tigrée tempura, tobiko, avocat, oignon frit, mayonnaise épicée. Servie avec sauce Wafu et Teriyaki / Crab meat, shrimp tempura, tobiko, avocado, fried onion, spicy mayonnaise, cucumber. Served with Wafu and Teriyaki sauce	CA\$13.20
	X10: Empereur (5 mcx) Ext: Saumon et thon Flambés Int: Anguille, crevette tigrée tempura, tobiko, mangue, oshinko, laitue, tempura, mayonnaise épicée. Servie avec sauce Sama / Ext: Torched salmon and tuna / Int: Eel, shrimp tempura, tobiko, mango, oshinko, lettuce, tempura, spicy mayonnaise. Served with Sama sauce	CA\$16.80
	X11: Jade (8 mcx) Ext: Saumon Flambé, tobiko vert Int: 2 crevettes tigrées tempura, asperge, avocat concombre, laitue, oignon frit. Servie avec sauce Sama / Ext: Torched salmon, green tobiko - Int: 2 shrimp tempura, asparagus, avocado, cucumber, lettuce, fried onion. Served with Sama sauce	CA\$16.80
	X12: Homard Suprême (5 mcx) Homard, mozzarella, tobiko, avocat, concombre, tempura, mayo épicé / Lobster, mozzarella, tobiko, avocado, cucumber, tempura, spicy mayo	CA\$15.55
	X4: Héritage (8 mcx) Ext: Thon blanc sashimi et fraise Int: 2 crevettes tigrées tempura, tobiko, ananas, avocat, oignon frit, mayonnaise épicée. Le tout servi avec la sauce Wafu et sauce Anethe / Ext: White tuna sashimi and strawberry. Int: 2 tempura shrimp, tobiko, pineapple, avocado, fried onion, spicy mayo. All served with Wafu sauce and Anethe sauce	CA\$16.80

Menu Sushi Sama



X1: Harmonie (5 mcx)

CA\$14.40

Tartare de thon, crevette tigrée tempura, chair de crabe, tobiko, concombre, oignon frit, mayonnaise épicée. Servie avec sauce Wafu et Teriyaki / Tuna tartare, shrimp tempura, crab meat, tobiko, cucumber, fried onion, spicy mayonnaise. Served with Wafu and Teriyaki sauce



X2: Océanie (5 mcx)

CA\$15.55

Pétoncle, crabe, tobiko, avocat, mangue, patate sucrée tempura, carotte frite, mayonnaise épicée. Servie avec la sauce Wafu et sauce Anethe / Scallop, crab, tobiko, avocado, mango, sweet potato tempura, spicy mayonnaise. Served with Wafu sauce and Anethe sauce

Feuille Riz _R_



R10: Sirène (5 mcx)

CA\$16.75

Pétoncle, thon, saumon, crevette tempura, tobiko, concombre, laitue / Scallop, tuna, salmon, shrimp tempura, tobiko, cucumber, lettuce



R7: Sakura (8 mcx)

CA\$13.15

Fraise, mangue, patate sucrée tempura, avocat, concombre, laitue / Strawberry, mango, sweet potato tempura, avocado, cucumber, lettuce



R3: Cristal (8 mcx)

CA\$15.60

2 crevettes tempura, saumon, tobiko, oshinko, avocat, asperge, laitue / 2 shrimp tempura, salmon, tobiko, oshinko, avocado, asparagus, lettuce



R6: Avatar (8 mcx)

CA\$14.40

Saumon, 2 crevettes, tempura, masago, goberge, laitue / Salmon, 2 shrimp tempura, masago, crab stick, lettuce



R4: Twister (8 mcx)

CA\$14.40

Crabes des neiges, saumon fumé, goberge, tobiko, tempura, mayonnaise épicée / Snow crabs, smoked salmon, crab stick, tobiko, tempura, spicy mayonnaise



R2: Le Québec (8 mcx)

CA\$15.60

Ext: Saumon fumé Int: 2 crevettes tempura, tobiko, fromage à la crème, avocat / Ext: Smoked salmon Int: 2 shrimp tempura, tobiko, cream cheese, avocado

Menu Sushi Sama

R1: Mango Tango (8 mcx)

CA\$15.60

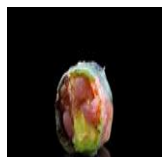


Ext: Thon Int: 2 crevettes tempura, tobiko, patate sucrée frite, mangue / Ext: Tuna
Int: 2 shrimp tempura, tobiko, fried sweet potato, mango

Maki de Tartare

72: T. Thon (6 mcx)

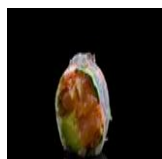
CA\$12.30



Rouleau avec Feuilles de Riz, Avocat et Tempura / Roll with Rice Paper, Avocado and Tempura

71: T. Saumon (6 mcx)

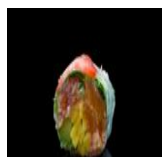
CA\$12.00



Rouleau avec Feuilles de Riz, Avocat et Tempura / Roll with Rice Paper, Avocado and Tempura

74: Tartare-Sama (8 mcx)

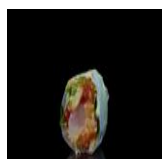
CA\$13.80



Thon, saumon, mangue, fraise / Tuna, salmon, mango, strawberry

73: T. Pétoncles (6 mcx)

CA\$12.60



Rouleau avec Feuilles de Riz, Avocat et Tempura / Roll with Rice Paper, Avocado and Tempura

70a: Tartare Tako (6 mcx)

CA\$11.40

Rouleau avec Feuilles de Riz, Avocat et Tempura / Roll with Rice Paper, Avocado and Tempura

74a Tartare Vege (6 mcx)

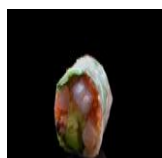
CA\$11.10



Edamame et inari / Edamame and inari

69: T. Crevettes (6 mcx)

CA\$10.80



Rouleau avec Feuilles de Riz, Avocat et Tempura / Roll with Rice Paper, Avocado and Tempura

Menu Sushi Sama



70: T. Crabe (6 mcx)

CA\$12.00

Rouleau avec Feuilles de Riz, Avocat et Tempura / Roll with Rice Paper, Avocado and Tempura

Makis ichiban



78: Ichiban Saumon

CA\$9.60

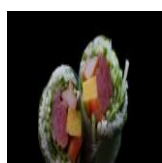
Saumon, goberge, tamago, poivron rouge, concombre, laitue, riz japonais / Salmon, crab stick, tamago, red pepper, cucumber, lettuce, Japanese rice



77: Ichiban Crabe

CA\$9.60

Crabe des neiges, goberge, concombre, avocat, carotte, mayonnaise épicée, riz japonais / Snow crab, crab stick, cucumber, avocado, carrot, Japanese rice, spicy mayonnaise



79: Ichiban Thon

CA\$10.20

Thon, goberge, tamago, poivron rouge, concombre, laitue, riz japonais / Tuna, crab stick, tamago, red pepper, cucumber, lettuce, Japanese rice



79a : Ichiban Poulet

CA\$9.00

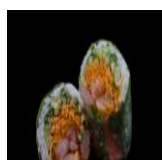
Poulet tempura, avocat, concombre, oshinko, carotte / Fried Chicken, avocado, cucumber, oshinko, carrot



75: Ichiban Vegetarien

CA\$7.50

Laitue, carotte, concombre, avocat, poivron rouge, tamago, sésame, riz japonais / Lettuce, carrot, cucumber, avocado, red pepper, tamago, sesame, Japanese rice

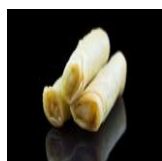


76: Ichiban Crevettes

CA\$8.40

Crevette, goberge, laitue, carotte, concombre, sésame, riz japonais / Shrimp, crab stick, lettuce, carrot, cucumber, sesame, Japanese rice

Entrées et Autres

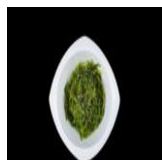


83b: Haru Makis 3 mcx

CA\$5.30

Crispy spring rolls filled with fresh vegetables and savory ingredients, served in a set of three.

Menu Sushi Sama



85: Salade Wakame

Algues de mer marinées / Marinated Kelp Salad

CA\$6.60

82: Miso Crabe

Soupe miso végété, crabe des neiges, goberge / Veggie miso soup, snow crab, crab stick

CA\$6.60



86a: Edamame (Vege)

Steamed young soybeans lightly salted for a simple, healthy snack.

CA\$5.40

86b: General Tao (avec riz)

Servi avec riz. / served with rice.

CA\$20.40



84a: Crevettes Tempura (2 mcx)

Crevettes tigrées géantes, tempura / Jumbo tempura tiger shrimp

CA\$5.95

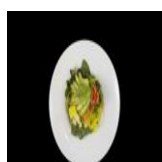
84b: Frite de Patate Douce

CA\$6.60

83: Miso Mixte

Soupe miso végété, Saumon, crevettes, crabe, goberge / Veggie miso soup, Salmon, shrimp, crab, crab stick

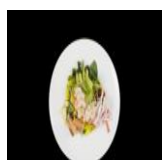
CA\$7.20



84: Salade Verte

Fresh mixed greens topped with avocado slices, cherry tomatoes, shredded carrots, and a sprinkle of black sesame seeds.

CA\$7.80



86: Salade Fruits de Mer

A mix of shrimp, crab sticks, avocado, mixed greens, and shredded vegetables with a light dressing.

CA\$16.80

Menu Sushi Sama



80: Miso Végé

Tofu, carotte, échalotte / Tofu, carrot, green onion

CA\$4.80

81: Miso Crevettes

Soupe miso végété, crevettes / Veggie miso soup, shrimps

CA\$6.00

Dessert



D1: Sushi Dessert (6 mcx)

6 mcx. fraise, banane, kiwi, et chocolat tempura servi avec sauce spéciale. / 6 pcs. strawberry, banana, kiwi, and chocolate tempura served with special sauce.

CA\$8.10

Bento

Bento C (Vege)

Riz, 4 Futomakis, 2 Nigiris, 2 Hosomakis avec salade verte et choix de 2 crevettes tempura ou 3 rouleaux impériaux)

CA\$24.00

Bento B (General Tao)

Riz, 4 Futomakis, 2 Nigiris, 2 Hosomakis avec salade verte et choix de 2 crevettes tempura ou 3 rouleaux impériaux)

CA\$24.00



Bento A (Anguille grillé)

Riz, 4 Futomakis, 2 Nigiris, 2 Hosomakis avec salade verte et choix de 2 crevettes tempura ou 3 rouleaux impériaux

CA\$25.20

Boisson



Coke

Classic carbonated cola beverage.

CA\$2.95

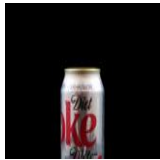


Aloes Mango

Aloe vera and mango juice blend, offering a refreshing and tropical flavor.

CA\$4.80

Menu Sushi Sama



Coke Diete

A refreshing, sugar-free cola beverage with a crisp, clean taste.

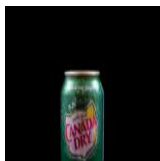
CA\$2.95



Nestea

A refreshing lemon-flavored tea beverage.

CA\$2.95



Canada Dry

A classic ginger ale with a crisp, refreshing taste.

CA\$2.95



Aloes Reg.

Refreshing aloe vera juice with pulp, offering a mild, natural taste and subtle sweetness.

CA\$4.80

Eau Coco

Coconut water: A refreshing beverage made primarily from pure coconut water.

CA\$3.60



Foco Lychee

Sweet and fragrant lychee juice with a delicate, fruity flavor.

CA\$3.50



Foco Mango

Sweet and tropical mango juice, refreshing and rich in natural flavor.

CA\$3.50



Sprite

Clear lemon-lime soda with a crisp, refreshing taste.

CA\$2.95



Aloes Lychee

Aloe vera juice infused with the sweet and floral essence of lychee.

CA\$4.80

Menu Sushi Sama

Eau de source

CA\$2.95

Spring water sourced from natural springs, offering a pure and refreshing taste.

Foco Coco

CA\$3.50

Coconut juice typically includes real coconut pulp.

Perrier Bouteille

CA\$3.50

Sparkling mineral water in a glass bottle, typically known for its elegant effervescence and subtle mineral undertones.

Aloes Pineapple

CA\$4.80

Aloe vera juice mixed with pineapple juice, offering a refreshing and hydrating tropical flavor.

Aloes Strawberry

CA\$4.80

Aloe vera juice with strawberry flavor, typically includes aloe bits.

EXTRA SAUCE



Extra Mayo Epice

CA\$1.50

Creamy and tangy mayonnaise blended with a hint of spice.

Extra Ginger

CA\$1.50

Fresh ginger, typically includes onion, scallion, and wood mushroom.



Extra Mayo Fusion

CA\$1.50

A blend of creamy mayonnaise with a hint of tangy and spicy flavors.

Menu Sushi Sama



Extra Wafu

Creamy Japanese-style mayonnaise with a hint of soy sauce and citrus, perfect for enhancing your dishes.

CA\$1.50



Extra Soy Sauce

A salty, savory condiment made from fermented soybeans, wheat, water, and salt, typically enhancing umami flavors in Japanese dishes.

CA\$1.50



Extra Wasabi

Spicy green paste made from horseradish, typically served as a condiment with sushi and sashimi.

CA\$1.50



Extra Teriyaki

Sweet and savory Japanese sauce made with soy sauce, sugar, and mirin, typically used for marinating, glazing, or dipping.

CA\$1.50



Extra Wafu Fusion

Creamy Japanese-style sauce blending traditional flavors with a hint of fusion elements.

CA\$1.50
