

Menu

Restaurant Subarashi

11873 Rue Notre Dame E, Pointe-aux-Trembles, QC H1B 2Y2, Canada | (514) 564-3773

Most Ordered



27 morceaux / 27 Pieces

CA\$32.95

10 makis, 5 nigiris, 6 sashimis et 6 hosomakis. / 10 makis, 5 nigiris, 6 sashimis, and 6 hosomakis.



1. Soupe wonton / 1. Wonton Soup

CA\$6.50

Delicate wontons filled with seasoned meat, served in a clear broth and garnished with chopped green onions.



20 morceaux / 20 Pieces

CA\$26.95

10 makis, 4 nigiris et 6 hosomakis. / Makis, 4 nigiris, and 6 hosomakis.

87. Thé aux perles / 87. Bubble Tea

CA\$7.50

Thé aux perles, or bubble tea, combines brewed tea with milk and sweet tapioca pearls. A classic refreshment.

74. Pad Thai

CA\$15.95

Japanese take on Pad Thai. Options include veggie, tofu, chicken, beef, shrimp, or General chicken. Mixed with traditional Thai noodles, peanuts, lime, and sprouts.

77 .General Tao (Poulet)

CA\$19.95

Battered chicken, typically includes a sweet and slightly spicy sauce, often accompanied by broccoli and carrots.

7. Karaage poulet / 7. Chicken Karaage

CA\$6.50

Marinated chicken thigh pieces, deep-fried until golden. Typically served with a tangy mayonnaise for dipping.

Menu Restaurant Subarashi

4. Crevettes tempura (3 morceaux) / 4. Shrimp Tempura (3 Pieces)

CA\$6.50

Three pieces of shrimp, lightly battered and deep-fried in a traditional Japanese tempura style.

38. Dynamite

CA\$8.50

Crevette tempura, avocat, goberge, tempura et mayo épicée. / Shrimp tempura, avocado, pollock, tempura, and spicy mayo.

75. Pad See-Ew

CA\$15.95

Stir-fried flat noodles with choice of veggie, tofu, chicken, beef, shrimp, or General Tso's chicken.

Choix du chef combinaisons / Chef's Choice Combinations

60 morceaux / 60 Pieces

CA\$79.95

40 makis, 12 hosomakis et 8 nigiris. / 40 makis, 12 hosomakis, and 8 nigiris.

31 morceaux / 31 Pieces

CA\$40.95

25 makis et 6 hosomakis. / 25 makis and 6 hosomakis.



40 morceaux / 40 Pieces

CA\$55.95

25 makis, 6 hosomakis 4 nigiris et 6 sashimis. / 25 makis, 6 hosomakis 4 nigiris, and 6 sashimis.



27 morceaux / 27 Pieces

CA\$32.95


10 makis, 5 nigiris, 6 sashimis et 6 hosomakis. / 10 makis, 5 nigiris, 6 sashimis, and 6 hosomakis.

15 morceaux / 15 Pieces

CA\$23.95


10 makis et 5 nigiris. / 10 makis and 5 nigiris.

Menu Restaurant Subarashi



20 morceaux / 20 Pieces **CA\$26.95**

10 makis, 4 nigiris et 6 hosomakis. / Makis, 4 nigiris, and 6 hosomakis.



51 morceaux / 51 Pieces **CA\$72.95**

35 makis, 6 hosomakis 4 nigiris et 6 sashimis. / 35 makis, 6 hosomakis 4 nigiris, and 6 sashimis.

85 morceaux / 85 Pieces **CA\$105.95**


60 makis, 12 hosomakis, 8 nigiris et 6 sashimis. / 60 makis, 12 hosomakis, 8 nigiris, and 6 sashimis.

Combo végété (22 morceaux) / Veggie Combo (22 Pieces) **CA\$23.95**

10 makis et 12 hosomakis. / 10 makis and 12 hosomakis.


100 morceaux / 100 Pieces **CA\$125.95**

80 makis, 12 hosomakis et 8 nigiris. / 80 makis, 12 hosomakis, and 8 nigiris.



7 morceaux / 7 Pieces **CA\$11.95**

5 makis et 2 nigiris. / 5 makis and 2 nigiris.



11 morceaux / 11 Pieces **CA\$11.95**

5 makis et 6 hosomakis. / 5 makis and 6 hosomakis.

Entrées / Starters

6. Rouleaux impériaux végété (3 morceaux) / 6. Veggie Egg Roll (3 Pieces) **CA\$6.50**

Crispy egg rolls filled with a mixture of vegetables, typically includes cabbage, carrots, and onions, wrapped in a thin pastry shell.

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3. Wonton frit (5 morceaux) / 3. Fried Wonton (5 Pieces)

CA\$6.50

Crispy wontons, typically filled with a mixture of shrimp and pork, deep-fried to golden perfection. One order includes five pieces.

4. Crevettes tempura (3 morceaux) / 4. Shrimp Tempura (3 Pieces)

CA\$6.50

Three pieces of shrimp, lightly battered and deep-fried in a traditional Japanese tempura style.

7. Karaage poulet / 7. Chicken Karaage

CA\$6.50

Marinated chicken thigh pieces, deep-fried until golden. Typically served with a tangy mayonnaise for dipping.

9. Salade d'algues / 9. Seaweed Salad

CA\$6.50

Freshly marinated seaweed typically includes cucumber and a hint of sesame, all brought together with a light and tangy dressing.

5. Rouleaux impériaux (2 morceaux) / 5. Egg Rolls (2 Pieces)

CA\$6.00

Egg rolls wrapped in a crispy shell, typically containing a mixture of vegetables and often served with a sweet and sour sauce.

8. Edamame

CA\$6.50

Steamed soybeans, served in their pods and lightly seasoned with salt.

2. Soupe miso / 2. Miso Soup

CA\$6.50

A traditional Japanese soup consisting of a miso base with tofu, seaweed, and scallions.

1. Soupe wonton / 1. Wonton Soup

CA\$6.50



Delicate wontons filled with seasoned meat, served in a clear broth and garnished with chopped green onions.

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Pizza Sushi

12. Pizza sushi au saumon fumé / 12. Smoked Salmon Sushi Pizza CA\$15.95

Smoked salmon sushi pizza is typically presented on a crispy rice base, adorned with smoked salmon, avocado, tobiko, and a drizzle of Japanese mayonnaise and unagi sauce.

13. Pizza sushi au thon / 13. Tuna Sushi Pizza CA\$15.95

Tuna sushi pizza is a crispy rice base topped with tuna, often accompanied by avocado, caviar, and a drizzle of spicy mayo.

11. Pizza sushi au saumon / 11. Salmon Sushi Pizza CA\$13.95

Crispy sushi rice base topped with fresh salmon, typically includes avocado, tobiko, and a blend of mayonnaise and teriyaki sauce.

10. Pizza sushi au goberge / 10. Pollock Sushi Pizza CA\$11.50

Pollock sushi pizza typically includes a crispy sushi rice base, topped with pollock, possibly combined with avocado, caviar, and a drizzle of spicy mayonnaise.

Nigiri ou sashimi / Nigiri or Sashimi

17. Crevettes / 17. Shrimps CA\$6.50

Shrimps offered as nigiri with rice or sashimi without, in servings of two or three pieces.

16. Thon / 16. Tuna CA\$8.50

Tuna sashimi option: 3 slices, no rice. Nigiri option: 2 pieces, includes rice.

18. Anguille / 18. Eel CA\$8.50

Eel sashimi, option for nigiri with rice or sashimi slices.

19. Pétoncle / 19. Scallop CA\$8.50

Scallop sashimi, option for 2 nigiri with rice or 3 slices without rice.

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14. Saumon / 14. Salmon

CA\$6.50

Salmon, prepared as nigiri with rice (2 pieces) or as sashimi without rice (3 pieces).

15. Saumon fumé / 15. Smoked Salmon

CA\$7.50

Smoked salmon, choice of nigiri with rice or sashimi style.

Nigiri ou sashimi tempura épicé (2 morceaux) / Spicy Tempura Nigiri

22. Pétoncle épicé / 22. Spicy Scallop

CA\$9.50

Two pieces of spicy scallop sashimi, available with or without rice.

23. Caviar de poisson volant (pas épicé) / 23. Flying Fish Caviar (not Spicy)

CA\$8.50

Flying fish caviar, available as nigiri with rice or sashimi without rice.

20. Saumon épicé / 20. Spicy Salmon

CA\$7.50

Spicy salmon, choice of with rice (nigiri) or without rice (sashimi), served in 2 pieces.

21. Thon épicé / 21. Spicy Tuna

CA\$9.50

Spicy tuna, choice of nigiri with rice or sashimi without rice. Two pieces.

Hosomakis (6 morceaux) / Hosomakis (6 Pieces)

28. Crevettes Tempuras

CA\$7.50

Shrimp tempura wrapped in rice and seaweed.

29. Saumon épicé / 28. Spicy Salmon

CA\$7.50

Saumon, sauce épicée et graines de sésame.

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26. Radis mariné / 26. Marinated Radish

CA\$5.50

Thinly sliced marinated radish wrapped in nori and rice, garnished with sesame seeds.

27. Mangue / 27. Mango

CA\$5.50

Mango wrapped in sushi rice and seaweed, typically includes sesame seeds.

30. Thon épicé / 29. Spicy Tuna

CA\$8.50

Tuna, green onion, sesame, and spicy mayonnaise, rolled in a traditional hosomaki style.

31. Saumon fumé et fromage à la crème / 30. Smoked Salmon and Cream Cheese

CA\$8.50

Smoked salmon and cream cheese, wrapped in nori and rice, often garnished with sesame seeds.

33. Philly Saumon

CA\$9.95

Saumon, avocat, fromage à la crème

32. Sunset

CA\$8.50

Pétoncle, goberge, masago, mayo épicée

25. Avocat / 25. Avocado

CA\$5.50

Avocado, wrapped with nori and sushi rice, typically includes sesame seeds.

24. Concombre / 24. Cucumber

CA\$5.50

Concombre, graines de sésame, nori et riz.

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Rouleaux de maki (5 morceaux) / Maki Rolls (5 Pieces)

47. Anguille

CA\$11.95

Anguille, concombre, avocat, tobiko, sauce teriyaki

50. Oeil de dragon (friture) / 50. Dragon Eye (Deep-Fried)

CA\$11.95

Saumon, carotte et échalotes. / Salmon, carrot, and shallots.



42. Kamikaze thon / 42. Kamikaze Tuna

CA\$9.95

Thon, tempura, concombre, avocat, masago et mayo épicée. / Tuna, tempura, cucumber, avocado, masago, and spicy mayo.

48. Butterfly

CA\$11.95

Saumon grillé, goberge, fromage à la crème, concombre, saumon fumé

41. Kamikaze saumon /41. Kamikaze Salmon

CA\$8.95

Saumon, tempura, concombre, avocat, masago et mayo épicée. / Salmon, tempura, cucumber, avocado, masago, and spicy mayo.

39. Poulet teriyaki / 39. Chicken Teriyaki

CA\$8.50

Poulet, concombre, laitue et sauce teriyaki. / Chicken, cucumber, lettuce, and teriyaki sauce.

37. Californie / 37. California

CA\$8.50

Omelette, goberge, masago, concombre et avocat. / Omelette, pollock, masago, cucumber, and avocado.

38. Dynamite

CA\$8.50

Crevette tempura, avocat, goberge, tempura et mayo épicée. / Shrimp tempura, avocado, pollock, tempura, and spicy mayo.

Menu Restaurant Subarashi

44. Arc-en-ciel / 44. Rainbow

CA\$10.95

Thon, saumon, tilapia, goberge, omelette, avocat et concombre. / Tuna, salmon, tilapia, pollock, omelette, avocado, and cucumber.

45. De luxe / 45. Deluxe

CA\$10.95

Thon épicé, crevette, goberge, tobiko, laitue, tempura, concombre et radis. / Spicy tuna, shrimp, pollock, tobiko, lettuce, tempura, cucumber, and radish.

46. Anguille danseuse / 46. Dancing Eel

CA\$11.95

Anguille, crevette tempura, avocat, tempura et sauce teriyaki. / Eel, shrimp tempura, avocado, tempura, and teriyaki sauce.

49. Rouleau tempura (friture) / 49. Tempura Roll (Deep-Fried)

CA\$9.95

Omelette, goberge, concombre et avocat. / Omelette, pollock, cucumber, and avocado.

36. Végé Tempuras

CA\$8.50

Patate sucrée frite, carotte frite, zucchini frite, sauce teriyaki

40. Le petit soleil

CA\$8.95

Saumon frit, goberge, avocat, tempuras, mayo épicée

43. Saumon Tempura

CA\$9.95

Saumon tempura, tempura, sauce teriyaki, mayo épicée

51. Makis Chef Friture

CA\$11.95

Saumon, goberge, avocat, fromage à la crème

35. Patate sucrée / 35. Sweet Potato

CA\$8.50

Patate sucrée frite, avocat et mayo épicée. / Sweet potato fries, avocado, and spicy mayo.

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34. Végétarien / 34. Vegetarian

CA\$7.95

Avocat, laitue, radis, concombre et carotte. / Avocado, lettuce, radish, cucumber, and carrot.

Spécialités / Specialties

56. Dragon rouge (feuille de soya) / 56. Red Dragon (Soy Leaf)

CA\$14.95

Crabe de neige, thon, tempura, tobiko, avocat et mayo épicée. / Snow crab, tuna, tempura, tobiko, avocado, and spicy mayo.

54. Saumon double (feuille de soya) / 54. Double Salmon (Soy Leaf)

CA\$12.95

Saumon, tempura, concombre, avocat et mayo épicée. / Salmon, tempura, cucumber, avocado, and spicy mayo.

58. Volcano (feuille de riz)(8 mcx) Friture Légère

CA\$11.95

Saumon épicé, avocat

55. Thon double (feuille de soya) / 55. Double Tuna (Soya Leaf)

CA\$13.95

Thon, tempura, concombre, avocat et mayo épicée. / Tuna, tempura, cucumber, avocado, and spicy mayo.

57. Pétoncle de luxe (feuille de soya) 8 morceaux / 57. Deluxe Scallop (Soy Leaf) 8 Pieces

CA\$14.95

Pétoncle, tempura et mayo épicée. / Scallops, tempura, and spicy mayo.

59. Maki Montréal (feuille de riz) 8 morceaux / 59. Montreal Maki (Rice Paper) 8 Pieces

CA\$14.95

Saumon, thon, crevettes, tilapia, tempura, laitue, concombre, avocat et mayo épicée. / Salmon, tuna, shrimp, tilapia, tempura, lettuce, cucumber, avocado, and spicy mayo.

60. Dragon vert (8 morceaux) / 60. Green Dragon (8 Pieces)

CA\$14.95

Saumon, thon, radis, avocat et mayo épicée. / Salmon, tuna, radish, avocado, and spicy mayo.

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53. Québec (feuille de soya) / 53. Quebec (Soy Leaf)

CA\$12.95

Crevette tempura, goberge, saumon fumé, fromage à la crème, tobiko et avocat. / Shrimp tempura, pollock, smoked salmon, cream cheese, tobiko, and avocado.

52. Mangue tropicale (feuille de soya) / 52. Tropical Mango (Soy Leaf)

CA\$11.95

Mangue, saumon, concombre, tempura, tobiko et mayo épicée. / Mango, salmon, cucumber, tempura, tobiko, and spicy mayo.

Makis de printemps (avec feuille de riz) / Spring Makis (with Rice Leaf)

63. Makis de printemps aux crevettes / 63. Shrimp Spring Makis

CA\$8.95

Shrimp spring makis typically include shrimp, crab stick, lettuce, carrot, cucumber, sesame, and rice, all wrapped in a rice paper leaf.

64. Makis de printemps au saumon / 64. Salmon Spring Makis

CA\$8.95

Salmon spring makis are wrapped in a delicate rice leaf, featuring salmon, cucumber, lettuce, and a sprinkle of sesame seeds.

65. Makis de printemps au thon / 65. Tuna Spring Makis

CA\$9.95

Tuna, rice paper, lettuce, cucumber, crab stick, omelet, red bell pepper, and sesame seeds, rolled with rice.

66. Makis de printemps aux Crabe des neiges

CA\$10.95

snow crab spring makis are wrapped in a delicate rice leaf, featuring Crabe des neiges, tamago, cucumber, lettuce, and a sprinkle of sesame seeds.

61. Makis de printemps végété / 61. Veggie Spring Makis

CA\$7.95

Rice paper roll filled with a selection of fresh vegetables such as lettuce, carrots, avocado, and cucumber, typically accented with sesame seeds and Japanese rice.

62. Makis de printemps au goberge et omelette / 62. Spring Makis with Pollock and Omelette

CA\$7.95

Pollock and omelette wrapped in rice paper, accompanied by cucumber, lettuce, and sesame seeds.

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Bols poké / Poke Bowls

69. Poké au thon / 69. Tuna Poke

CA\$18.95

Tuna poke with option for spicy or mild seasoning.

70. Poké au poulet général / 70. General Chicken Poke

CA\$17.95

General chicken poke in spicy or non-spicy option, featuring tender chicken pieces, choice of base, and fresh toppings in a traditional poke bowl style.

71. Poké aux crevettes tempura / 71. Shrimp Tempura Poke

CA\$17.95

Shrimp tempura, choice of spicy or not, served in poke style.

68. Poké au saumon / 68. Salmon Poke

CA\$16.95

Salmon poke with options for spicy or mild dressing.

67. Poké végé (patate sucrée frite) / 67. Veggie Poke (Fried Sweet Potato)

CA\$15.95

Japanese poke bowl featuring fried sweet potato. Option for spicy or non-spicy preparation.

Thai Cuisine

77 .General Tao (Poulet)

CA\$19.95

Battered chicken, typically includes a sweet and slightly spicy sauce, often accompanied by broccoli and carrots.

74. Pad Thai

CA\$15.95

Japanese take on Pad Thai. Options include veggie, tofu, chicken, beef, shrimp, or General chicken. Mixed with traditional Thai noodles, peanuts, lime, and sprouts.

75. Pad See-Ew

CA\$15.95

Stir-fried flat noodles with choice of veggie, tofu, chicken, beef, shrimp, or General Tso's chicken.

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76. Riz frit thaï / 76. Thai Fried Rice

CA\$15.95

Thai-style fried rice with options including veggie, tofu, chicken, beef, shrimp, or General chicken.

78. Cari rouge / 78. Red Curry

CA\$15.95

Red curry in Thai style, available with choice of protein: veggie, tofu, chicken, beef, shrimp, or General Tso's chicken.

79. Sauté aux Légumes

CA\$15.95

Stir-fried vegetables with a choice of protein: veggie, tofu, chicken, beef, shrimp, or General Tso's chicken.

80. Sauté aigre-doux / 80. Sweet and Sour Sauté

CA\$15.95

Sweet and sour sauté, choice of veggie, tofu, chicken, beef, shrimp, or General Tso's chicken.

72. Soupe thaï / 72. Thai Soup

CA\$15.95

Thai soup with choice of protein: veggie, tofu, chicken, beef, shrimp, or General Chicken.

73. Soupe Tom yum / 73. Tom Yum Soup

CA\$15.95

Tom Yum Soup: Spicy-sour broth with options including veggie, tofu, chicken, beef, shrimp, or General Tso's chicken.

Breuvages / Beverages

83. Jus de fruits / 83. Fruit Juice

CA\$3.50

Fruit juice, typically comprising a blend of various fruits, offering a refreshing and natural taste.

81. Bouteille d'eau / 81. Water Bottle

CA\$2.50

A bottled water, offering a simple and essential hydration solution.

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82. Boisson gazeuse (cannette) / 82. Soft Drink (Can)

CA\$2.50

Assorted canned soft drinks: Coca Cola, Pepsi, 7Up, diet options, iced tea, fruity flavors, and sparkling water.

Dessert & Café

85. Thaï café / 85. Thai Coffee

CA\$6.50

Drip coffee with a distinct Thai influence, typically mixed with condensed milk and often served over ice.

84. Le Beignet à la norte

CA\$6.50

Choice of apple, banana, or pineapple filling.

Bubble Tea & Fruits Tea

88. Fruits Tea

CA\$7.50

Fruits tea featuring a blend of flavors: orange, strawberry, lychee, kiwi, mango, blueberry, cantaloupe. Choose from toppings like lychee pearls, blueberry pearls, coconut pearls, tapioca pearls, and rainbow jelly.

87. Thé aux perles / 87. Bubble Tea

CA\$7.50

Thé aux perles, or bubble tea, combines brewed tea with milk and sweet tapioca pearls. A classic refreshment.

86. Lait aux perles à la cassonade / 86. Brown sugar Latte

CA\$7.50

Milk with brown sugar pearls and a hint of classic black tea.

LES EXTRAS SUSHI

EX : Mayo Pas Épicée

CA\$1.50

Mayonnaise not spicy, often used as a milder alternative to traditional spicy mayo in sushi dishes.

EX : Soya

CA\$1.50

Soy sauce typically accompanies sushi, enhancing its flavors with its salty and umami characteristics.

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EX : Mayo Épicée

CA\$1.50

Mayo épiciée typically consists of a blend of mayonnaise infused with spices to add a kick, often used as a condiment or topping for various sushi dishes.

EX : Gingembre

CA\$1.50

Ginger, often served alongside sushi to cleanse the palate between different pieces.
