



## Menu

# YEN- Cuisine Japonaise

2157 Rue Mackay, Montréal, QC H3G 2J2, Canada | (514) 543-3354

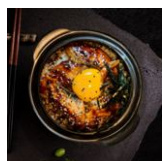
## Most Ordered



### Bonsai 20x / Bonsai 20x

CA\$34.35

Chef's choice: futomaki (10) / hosomaki (6) / nigiri (4) there will always be fish in the rolls (tuna/salmon/hamachi) / Choix du chef : futomaki (10) / hosomaki (6) / nigiri (4) il y a aura toujours du poisson (thon/saumon/hamachi)



### Unadon / Unadon

CA\$23.65

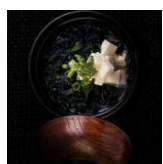
Torched unagi eel, egg yolk, house rice / Anguille bbq unagi flambée, jaune d'ouf, riz maison



### Mini Party Chirashi (1-2 Pers) / Mini fête chirashi (1-2 pers)

CA\$44.00

Mini chirashi party for two - slices of salmon, tuna, hamachi, with tartare, ikura, tobiko / Mini party chirashi pour deux - tranches de saumon, thon, hamachi, avec tartare, ikura, tobiko



### Wakame Miso Shiru / Wakamé miso shiru

CA\$5.50

Vege miso soup with tofu, seaweed and green onions / Soupe miso végé avec tofu, algues et oignons verts



### Nori Barachirashi / Barachirashi nori

CA\$31.35

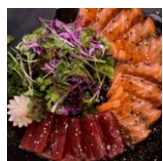
Salmon, tuna and scallop tartare, tenkasu, ikura, egg yolk over sushi rice and nori on the side / Tartare de saumon, thon et pétoncles, ikura, tenkasu, ikura, avec un jaune d'ouf sur riz sushi et nori sur le côté



### Platter 48x / Plateau 48x

CA\$84.70

Futomaki (15) / hosomaki (12) / uramaki (12) / nigiri (5) / gunkan (4) / Futomaki (15) / hosomaki (12) / uramaki (12) / nigiri (5) / gunkan (4)



### Kaisen Carpaccio / Kaisen carpaccio

CA\$24.20

Salmon (5) and tuna (5) carpaccio / Carpaccio de saumon (5) et thon (5)

# Menu YEN- Cuisine Japonaise



## Deluxe Chirashi / Chirashi deluxe

CA\$30.25

Fresh salmon, tuna, hamachi, tamago, sushi rice / Saumon, thon, hamachi frais avec tamago, ikura, riz sushi

## Shrimp Tempura (3) / Tempura de crevette (3)

CA\$9.90

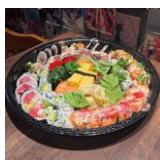
Battered and deep-fried shrimp, typically served with a dipping sauce.

## Oyakodon / Oyakodon

CA\$21.45

Japanese traditional comfort meal, simmered chicken and egg over house rice / Plat confort traditionnellement japonais, poulet et ouf mijoté sur riz maison

## Sushi Combo / Sushi combo



### Platter 62x / Plateau 62x

CA\$105.60

Futomaki (15) / hosomaki (12) / nigiri (8) / uramaki (18) / gunkan (4) / Futomaki (15) / hosomaki (12) / nigiri (8) / uramaki (18) / gunkan (4)

### Platter 34x / Plateau 34x

CA\$60.50

Futomaki (10) / hosomaki (6) / nigiri (4) / uramaki (12) / gunkan (2) / Futomaki (10) / hosomaki (6) / nigiri (4) / uramaki (12) / gunkan (2)



### Mini Party Chirashi (1-2 Pers) / Mini fête chirashi (1-2 pers)

CA\$44.00

Mini chirashi party for two - slices of salmon, tuna, hamachi, with tartare, ikura, tobiko / Mini party chirashi pour deux - tranches de saumon, thon, hamachi, avec tartare, ikura, tobiko

### Platter 12x / Plateau 12x

CA\$16.50

Futomaki (6) / hosomaki (6) / Futomaki (6) / hosomaki (6)



### Platter 100x / Plateau 100x

CA\$165.00

100 pieces chef's choice: 18 hosomaki + 30 futomaki + 14 nigiri + 8 gunkan + 30 uramaki /// please allow flexibility in ready time, especially during weekend / 100 pièces au choix du chef : 18 hosomaki + 30 futomaki + 14 nigiri + 8 gunkan + 30 uramaki /// svp être flexible pour le temps de préparation, surtout pendant le weekend

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### Party Chirashi (4-5 Pers) / Chirashi de fête (4-5 pers)

CA\$88.00

Chirashi for four or five - slices of salmon, tuna, hamachi, with tartare, ikura, tobiko / Chirashi pour quatre ou cinq- tranches de saumon, thon, hamachi, avec tartare, ikura, tobiko

### Tatami 40x / Tatami 40x

CA\$88.00

40 special pieces: 10 sashimi + 8 nigiri + 6 hosomaki + 10 futomaki + 6 uramaki / 40 pièces spéciales : 10 sashimi + 8 nigiri + 6 hosomaki + 10 futomaki + 6 uramaki

### Platter 75x / Plateau 75x

CA\$119.90

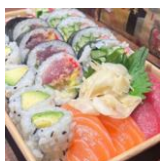
Futomaki (25) / hosomaki (12) / nigiri (10) / uramaki (24) / gunkan (4) / Futomaki (25) / hosomaki (12) / nigiri (10) / uramaki (24) / gunkan (4)



### Platter 48x / Plateau 48x

CA\$84.70

Futomaki (15) / hosomaki (12) / uramaki (12) / nigiri (5) / gunkan (4) / Futomaki (15) / hosomaki (12) / uramaki (12) / nigiri (5) / gunkan (4)



### Bonsai 20x / Bonsai 20x

CA\$34.35

Chef's choice: futomaki (10) / hosomaki (6) / nigiri (4) there will always be fish in the rolls (tuna/salmon/hamachi) / Choix du chef : futomaki (10) / hosomaki (6) / nigiri (4) il y a aura toujours du poisson (thon/saumon/hamachi)

## Poke / Poké

### Unagi Teriyaki Poke / Poké unagi teriyaki

CA\$23.10

Unagi BBQ eel poke with seaweed salad and teriyaki sauce / Poké à l'anguille BBQ unagi, avec salade d'algues et sauce teriyaki

### Maguro Chili Poke / Poké maguro chili

CA\$24.20

Fresh spicy tuna poke with crabstick, house and spicy sauce / Poke au thon frais épicé avec sauce épicé et maison

### Ebi Kani Poke / Poké ebi kani

CA\$22.00

Shrimp tempura, crabstick, edamame, avocado, cucumber, carrot, rice, and spicy mayo sauce.

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### Tori Teriyaki Poke / Poké tori teriyaki

CA\$22.55

Fried chicken poke with teriyaki sauce / Poké au poulet frit avec sauce teriyaki

### Green Vege Poke / Poké végé vert

CA\$20.90

Vege poke with fried tofu, seaweed salad and wafu sauce / Poké végé avec tofu frit, salade d'algues et sauce wafu

### Hama Ebi Poke / Poké hama ebi

CA\$24.20

Hamachi and shrimp tempura poke with spicy mayo / Poké de hamachi et crevette tempura, avec sauce mayo épicé

### Classic Poke / Poké classique

CA\$26.40

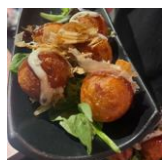
Fresh salmon and tuna poke with spicy mayo and house sauce / Poké au saumon et thon frais avec mayo épicé

### Wafu Salmon Poke / Poké saumon wafu

CA\$23.10

Fresh salmon poke with wafu and house sauce / Poké au saumon frais avec sauce wafu et maison

## Zensai (Appetizers) / Zensai (entrées)



### YEN Takoyaki / YEN takoyaki

CA\$15.40

Fried squid balls (5) with black truffle mayo / Boulettes de pieuvre frit (5) avec mayo de truffe noir



### Kaisen Tartare Tortilla / Tortilla tartare kaisen

CA\$20.35

Salmon and tuna tartare mix with organic tortillas / Mix de tartare de saumon et thon avec chips tortilla bio

### Sesame Edamame (Sea Salt) / Sésame edamame (sel de mer)

CA\$8.80

Steamed soja beans with sea salt / Fèves de soja à la vapeur et sel de mer

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### Tako Wasabi / Tako wasabi

CA\$13.20

Raw octopus & wasabi salad with seaweed / Salade de pieuvre crue avec wasabi et avec algues



### Salmon Kawa Tartare / Tartare de Saumon Kawa

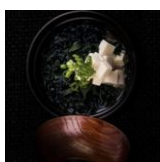
CA\$19.80

Fried salmon skin, salmon tartare balls with tobiko and tenkasu (5) / Peau de saumon frit, tartare de saumon avec tobiko et tenkasu (5)

### Goma Wakame (Appetizer) / Goma wakamé (entrée)

CA\$8.80

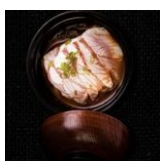
Japanese seasoned seaweed salad appetizer / Entrée de salade d'algues assaisonnés japonaise



### Wakame Miso Shiru / Wakamé miso shiru

CA\$5.50

Vege miso soup with tofu, seaweed and green onions / Soupe miso végété avec tofu, algues et oignons verts



### Salmon Miso Shiru / Miso shiru au saumon

CA\$7.15

Salmon miso soup with seaweed and green onions / Soupe miso au saumon avec algues et oignons verts

## Tataki & Carpaccio / Tataki et Carpaccio

### Hamachi Carpaccio / Hamachi carpaccio

CA\$19.80

Hamachi carpaccio (yellow tail tuna) / Carpaccio de hamachi (thon a queue jaune)

### Salmon Tataki / Saumon tataki

CA\$21.45

Torched salmon tataki (6) over onions, with tobiko, house and wasabi sauce / Tataki de saumon flambé (6) sur oignons avec sauce maison, wasabi, tobiko

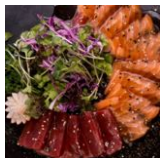


### Salmon Carpaccio / Saumon carpaccio

CA\$20.90

Fresh salmon carpaccio / Carpaccio de saumon frais

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### Kaisen Carpaccio / Kaisen carpaccio

CA\$24.20

Salmon (5) and tuna (5) carpaccio / Carpaccio de saumon (5) et thon (5)

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## Sashimi, Nigiri, Gunkan / Sashimi, Nigiri, Gunkan

### Ikura Gunkan / Ikura gunkan

CA\$15.95

Ikura Gunkan: Salmon roe typically wrapped in seaweed and placed over vinegared rice. Consuming raw or undercooked seafood may increase the risk of foodborne illness.

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### Salmon Nigiri / Saumon nigiri

CA\$11.00

Salmon nigiri / Nigiri de saumon

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### Unagi Nigiri / Unagi nigiri

CA\$12.10

Unagi eel nigiri / Nigiri d'anguille unagi

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### Salmon Sashimi / Saumon sashimi

CA\$11.00

Salmon sashimi / Sashimi de saumon

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### Tamago Nigiri / Tamago nigiri

CA\$6.60

Sweet Japanese-style egg omelette served atop hand-pressed sushi rice.

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### Tobiko Gunkan / Tobiko gunkan

CA\$9.35

Flying fish roe gunkan / Gunkan avec oufs de poisson volant

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### Hamachi Sashimi / Hamachi sashimi

CA\$14.30

Hamachi sashimi / Sashimi de hamachi

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## Menu YEN- Cuisine Japonaise

### Hamachi Nigiri / Hamachi nigiri

CA\$13.20

Hamachi nigiri / Nigiri de hamachi

### Unagi Sashimi / Unagi sashimi

CA\$12.10

Unagi BBQ eel sashimi / Sashimi d'anguille BBQ

### Saumon Kawa Gunkan / Saumon kawa gunkan

CA\$8.80

Fried salmon skin gunkan with tobiko & green onions / Gunkan avec peau de saumon frit avec tobiko et oignons verts



### Nigiri Moriawase / Nigiri moriawase

CA\$38.50

Salmon, tuna, scallop, hamachi, unagi eel, shrimp tempura / Nigiris assorties: saumon, thon, pétoncle, hamachi, anguille unagi, crevette tempura



### Sashimi Zensai / Sashimi zensai

CA\$33.00

Freshly cut sashimi entree : salmon (1), tuna (1), scallop (1) & ikura / Entrée de sashimi fraîchement coupé : saumon (1), thon (1), pétoncle (1), hamachi (1) et ikura

## Salads / Salades



### Niji Salad / Salade niji

CA\$23.65

Mesclun, salmon & tuna, tamago egg and avocado / Mesclun, omelette japonaise, avocat, saumon et thon, tobiko

### Tobiko Goma Salad / Salade de tobiko goma

CA\$19.25

Mesclun, kanikama, seaweed salad and tobiko with wafu sauce / Mesclun, kanikama, salade d'algues japonaise, tobiko et sauce wafu

### Goma Wakame Salad (Vege) / Salade de goma wakamé (végé)

CA\$18.15

Mesclun, seaweed salad, sesame sauce / Mesclun, salade d'algues, sauce sésame

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### Tori Teriyaki Salad / Salade tori teriyaki

CA\$20.35

Mesclun salad, fried chicken & teriyaki sauce / Salade mesclun, poulet frit et sauce teriyaki

### Salmon Kawa Salad / Salade de saumon kawa

CA\$16.50

Mesclun salad with fried salmon skin, house sauce / Salade mesclun avec peau de saumon frit, sauce maison

### Hotate Yaki Salad / Salade hotate yaki

CA\$20.90

Mesclun salad with scallops / Salade mesclun avec pétoncles

## Uramaki / Uramaki



### Itoshi Ai Maki / Itoshi ai maki

CA\$30.25

Fresh salmon, scallop, ikura, over soy paper maki / Saumon frais, pétoncle, ikura, purée d'avocat, sur un maki de papier soya

### Hotate Katsuo Uramaki / Urumaki hotate katsuo

CA\$25.30

Hanakatsuo, torched scallops, tobiko, tamago & avocado / Hanakatsuo, pétoncles flambées, tobiko, avocat et tamago

### Ikura Salmon Uramaki / Uramaki ikura saumon

CA\$21.45

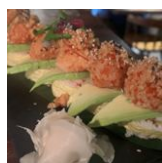
Salmon, ikura, avocado, tenkasu & unagi sauce / Saumon, ikura, avocat, tenkasu et sauce unagi



### Catapira Unagi Uramaki / Uramaki catapira unagi

CA\$21.45

Unagi BBQ eel, avocado, tamago omelet / Anguille BBQ unagi, avocat, omelette japonaise

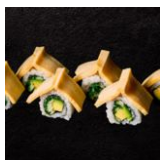


### Salmon Paradis Maki / Maki saumon paradis

CA\$25.30

Salmon, tenkasu and tobiko tartare over avocado and soya paper roll / Tartare de saumon, tenkasu, tobiko, sur avocat et maki de papier soya

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### Vege Full House Uramaki / Uramaki végétarien full house

CA\$19.25

Tamago omelet uramaki with avocado and seaweed salad / Uramaki avec omelette japonaise, avocat, salade d'algues

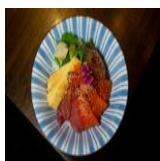


### Vege Catapira Uramaki / Uramaki végétarien catapira

CA\$19.25

Avocado uramaki with fried tofu and seaweed salad / Uramaki d'avocat avec tofu frit, salade d'algues

## Chirashi (Cold Rice Bowls) / Chirashi (bols de riz froid)



### Deluxe Chirashi / Chirashi deluxe

CA\$30.25

Fresh salmon, tuna, hamachi, tamago, sushi rice / Saumon, thon, hamachi frais avec tamago, ikura, riz sushi



### Nori Barachirashi / Barachirashi nori

CA\$31.35

Salmon, tuna and scallop tartare, tenkasu, ikura, egg yolk over sushi rice and nori on the side / Tartare de saumon, thon et pétoncles, ikura, tenkasu, ikura, avec un jaune d'oeuf sur riz sushi et nori sur le côté

### Hamachi Chirashi / Chirashi hamachi

CA\$30.25

Fresh sliced hamachi, ikura, togarashi, sushi rice / Tranches de hamachi frais, ikura, riz sushi, togarashi

### Kaisen Oshi Tartare / Tartare kaisen oshi

CA\$24.75

Pressed rice with salmon, tuna tartare, avocado and crispy flakes / Riz sushi pressé avec avocat, tenkasu, et tartare frais de saumon et thon avec sauce épicé

### Kaisen Barachirashi / Barachirashi kaisen

CA\$26.95

Mixed salmon and tuna rice & salad bowl with mesclun salad, avocado and special house sauce / Tartare mix de saumon et thon, ikura, avocat, salade mesclun et riz sushi, sauce maison

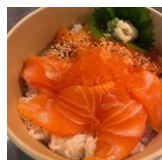


### Niji Chirashi / Chirashi niji

CA\$24.75

Sushi rice bowl topped with fresh salmon, tuna, avocado and sweet omelette / Tranches de saumon et thon frais avec tamago, avocat, sur du riz sushi

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### Salmon Ikura Chirashi / Chirashi saumon ikura

CA\$26.40

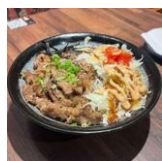
Fresh salmon slices (7) with ikura, sushi rice / Tranches de saumon frais (7) avec ikura, riz sushi

## Gohanmono (Hot Dish) / Gohanmono (plat chaud)

### Oyakodon / Oyakodon

CA\$21.45

Japanese traditional comfort meal, simmered chicken and egg over house rice / Plat confort traditionnellement japonais, poulet et ouf mijoté sur riz maison



### Gyudon / Gyudon

CA\$22.00

Ribeye beef, coleslaw, corn, house rice / Faux-filet bouf et oignons sautée, salade de chou, mais, riz maison



### Toriyakidon / Toriyakidon

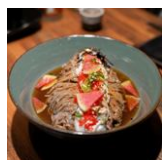
CA\$22.00

Fried chicken, coleslaw, corn, house rice / Poulet frit, teriyaki, salade de chou, mais, sur riz maison

### Samondon / Samondon

CA\$22.55

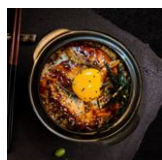
Torched salmon, ikura, house rice / Saumon flambées, ikura, riz maison



### Gyu Shiitake Don / Gyu shiitake don

CA\$21.45

Sautéed beef, shiitake, onions with teriyaki sauce, house rice / Bouf, shiitake, oignons sautée avec sauce teriyaki, riz maison



### Unadon / Unadon

CA\$23.65

Torched unagi eel, egg yolk, house rice / Anguille bbq unagi flambée, jaune d'ouf, riz maison



### Foie-Gras Unadon / Foie-gras unadon

CA\$31.35

Foie-gras, unagi eel, house rice / Foie-gras, anguille bbq unagi, riz maison

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### Menrui (Noodles) / Menrui (nouilles)

#### Hotate Teriyaki Soba / Hotate teriyaki soba

CA\$23.65

Torched scallop, hanakatsuo, mesclun salad, egg / Pétoncles, hanakatsuo, salade mesclun, soba froid, ouf

#### Gyu Teriyaki Soba / Gyu teriyaki soba

CA\$21.45

Beef, mesclun salad, cold soba, egg / Bouf, salade mesclun, soba froid, ouf

#### Salmon Teriyaki Soba / Saumon teriyaki soba

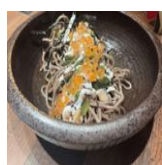
CA\$23.65

Salmon, mesclun salad, soba noodles, egg / Saumon, salade mesclun, nouilles soba, ouf

#### Tori Teriyaki Soba / Tori teriyaki soba

CA\$21.45

Fried chicken, mesclun salad, cold soba noodles, egg / Poulet frit, salade mesclun, nouilles soba froide, ouf



#### Tako Ikura Soba / Tako ikura soba

CA\$23.65

Octopus and wasabi salad (Takowasa), ikura, cold soba, wafu sauce / Salade de pieuvre et wasabi (Takowasa), Ikura, nouilles soba froid, sauce wafu

### Hosomaki / Hosomaki

#### Salmon Avocado Hosomaki / Hosomaki saumon-avocat

CA\$13.20

Salmon and avocado rolled in seaweed and rice, typically includes nori and sushi rice.

#### Avocado Hosomaki / Hosomaki avocat

CA\$7.70

Avocado hosomaki: Small sushi rolls with avocado and sesame seeds.

#### Spicy Hamachi Hosomaki / Hosomaki hamachi épicé

CA\$9.90

Spicy yellowtail tuna, green onion, sesame, and spicy mayonnaise.

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### Hamachi Hosomaki / Hosomaki hamachi

CA\$9.90

Yellowtail tuna, typically with green onion.

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### Kani Hosomaki / Hosomaki kani

CA\$6.60

Crab stick wrapped in rice and seaweed, typically includes sesame seeds.

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### Spicy Maguro Hosomaki / Hosomaki maguro épicé

CA\$12.10

Tuna, shallots, and spicy sauce in a small roll.

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### Spicy Salmon Hosomaki / Hosomaki saumon épicé

CA\$9.90

Spicy salmon hosomaki typically includes salmon, green onion, sesame, and spicy mayonnaise.

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### Ebi Hosomaki / Hosomaki ebi

CA\$8.80

Shrimp and cucumber, typically in small rolls.

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### Tamago Hosomaki / Hosomaki tamago

CA\$6.60

Tamago hosomaki: Japanese omelette and sesame seeds wrapped in seaweed and sushi rice.

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### Kappa Hosomaki (Cucumber) / Hosomaki kappa (concombre)

CA\$7.70

Cucumber, sesame seeds, nori, and rice.

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### Maguro Hosomaki / Hosomaki maguro

CA\$12.10

Maguro hosomaki: Typically includes raw tuna, rolled in seaweed and rice. Six small pieces.

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### Salmon Hosomaki / Hosomaki saumon

CA\$9.90

Salmon hosomaki: Salmon, green onion, and sesame seeds.

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### Futomaki / Futomaki

#### Kamikaze Futomaki (Tuna) / Futomaki kamikaze (thon)

CA\$16.50

Tuna, crab stick, avocado, cucumber, tempura, and spicy mayonnaise.

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#### Spicy Maguro Futomaki / Futomaki maguro épicé

CA\$16.50

Spicy tuna, tempura, avocado, and spicy sauce.

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#### Rainbow Uramaki Futomaki / Futomaki Uramaki arc-en-ciel

CA\$17.60

Salmon, tuna, hamachi over cucumber & imitation crabstick / Saumon, thon, hamachi sur uramaki de concombre et imitation de crabe

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#### Volcano Futomaki / Futomaki volcan

CA\$17.60

Volcano Futomaki: Typically includes shrimp tempura, avocado, cucumber, crabstick, spicy mayo, and caviar, wrapped in rice and seaweed.

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#### Ebi Futomaki / Futomaki ebi

CA\$14.30

Shrimp tempura, avocado, cucumber, and spicy mayo.

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#### Unagi Teriyaki Futomaki / Futomaki unagi teriyaki

CA\$15.40

Grilled eel with teriyaki sauce, cucumber, avocado, and tempura, wrapped in a large sushi roll.

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#### California Futomaki / Futomaki California

CA\$15.40

Crab stick, avocado, cucumber, omelet, masago, and mayonnaise.

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#### Kamikaze Hamachi Futomaki / Futomaki kamikaze hamachi

CA\$15.40

Hamachi tartare, crab stick, tobiko (flying fish roe), avocado, tempura, and spicy mayonnaise.

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## Menu YEN- Cuisine Japonaise

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### Spicy Salmon Futomaki / Futomaki saumon épicé

CA\$15.40

Spicy salmon futomaki typically includes salmon, cucumber, tempura, masago, and spicy mayonnaise.

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### Vege Wakame Futomaki / Futomaki végété wakamé

CA\$13.20

Goma wakame, cucumber, spring salad, carrot, avocado, tempura, and creamy wafu sauce.

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### Dragon Eye Futomaki / Futomaki oil de dragon

CA\$15.40

Crispy futomaki rolls filled with fresh cucumber, shredded carrot, and tender fish, wrapped in rice and seaweed, then lightly fried for a crunchy texture.

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### Kamikaze Futomaki (Salmon) / Futomaki kamikaze (saumon)

CA\$15.40

Salmon, tempura, avocado, cucumber, pollock, caviar, and spicy mayonnaise.

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## Extras / Suppléments

### Shrimp Tempura (3) / Tempura de crevette (3)

CA\$9.90

Battered and deep-fried shrimp, typically served with a dipping sauce.

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### Sushi Rice / Riz sushi

CA\$4.95

White rice typically mixed with seasoned vinegar.

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### House Rice / Riz maison

CA\$4.95

Smoky house rice made with salmon fish broth / Riz fumé maison avec bouillon de saumon

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### Extra House Sauce / Sauce maison supplémentaire

CA\$1.10

Extra house sauce typically includes a blend of soy, sesame, and ginger.

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## Menu YEN- Cuisine Japonaise

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### **Extra Teriyaki Sauce / Sauce teriyaki supplémentaire** **CA\$1.10**

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

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### **Wasabi / Wasabi** **CA\$1.10**

Typically includes grated wasabi root, known for its pungent and spicy flavor, commonly served as a condiment to enhance sushi dishes.

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### **Ginger / Gingembre** **CA\$1.10**

Pickled ginger, typically served with sushi, enhances flavors and cleanses the palate.

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### **Extra Regular Soba Noodles / Nouilles soba régulières supplémentaire** **CA\$4.95**

Extra portion of buckwheat soba noodles, typically served with traditional Japanese dishes.

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### **Extra Black Truffle Mayo / Mayo à la truffe noire supplémentaire** **CA\$1.65**

Extra black truffle mayo: Rich mayonnaise infused with black truffle oil, typically includes a hint of black pepper.

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### **Extra Wafu Sesame Sauce / Sauce au sésame wafu supplémentaire** **CA\$1.10**

Sesame-based Japanese dressing with hints of ginger and soy.

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### **Extra Spicy Mayonnaise Sauce / Sauce mayonnaise épicée supplémentaire** **CA\$1.10**

Creamy mayonnaise typically blended with spicy sauce for an extra kick.

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### **Extra Spicy Sauce / Sauce épicée supplémentaire** **CA\$1.10**

Typically includes chili peppers for intense heat.

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### Japanese Desserts / Desserts Japonais

#### Yuzu Cheesecake / Gâteau au fromage Yuzu

CA\$6.60

Yuzu cheesecake: A creamy cheesecake infused with the bright, zesty essence of yuzu, a Japanese citrus fruit.

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#### Mango Cheesecake / Gâteau au fromage à la mangue

CA\$6.60

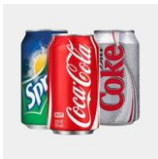
Mango cheesecake: Creamy cheesecake typically includes fresh mango chunks and mango purée for a fruity finish.

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### Drinks / Boissons

#### Soft Drink / Boisson gazeuse

CA\$3.30



A selection of carbonated beverages including Sprite, Coca-Cola, and Diet Coke.

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