

Menu

Restaurant Takashi

5320 Rue Jean-Talon E, Saint-Léonard, QC H1S 1L3, Canada | (514) 728-8886

Most Ordered



Bésamé mucho (8 MCX)

CA\$19.55

Tartare de thon, crevette, flocons de tempura, avocat, caviar avec feuille de soya.
/ Tuna tartar, shrimp, tempura flakes, avocado, caviar with soya paper.



Soupe wonton

CA\$5.75

Bouillon de poulet parfumé au gingembre avec wonton frit au poulet. / Chicken
ginger broth with fried wonton.



Kamikaze

CA\$10.35

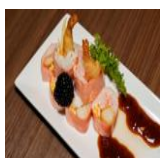
Tartare de thon épicé, flocons de tempura, concombre, avocat et caviar. / Spicy
tuna tartar, tempura flake, cucumber, avocado and caviar.



Saumon épicé maki

CA\$8.65

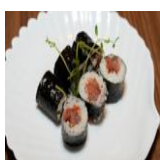
Tartare de saumon épicé, flocons de tempura, concombre et caviar. / Spicy salmon
tartar, tempura flakes, cucumber and caviar.



Tango mango (8 MCX)

CA\$19.55

Pétoncle, crevette tempura, caviar, mangue avec feuille de soya. / Scallop, shrimp
tempura, caviar, mango with soya paper.



Saumon épicé (6 mcx) / Spicy Salmon (6pcs)

CA\$8.50

Rouleaux de saumon épicé, savoureux et parfaitement assaisonnés / Spicy salmon
rolls, flavorful and perfectly seasoned

Avocat (6 mcx) / Avocado (6pcs)

CA\$5.75

Avocado wrapped in rice and nori, typically garnished with sesame seeds.

Menu Restaurant Takashi

Thon rouge / Red Tuna

CA\$8.35

Red tuna sashimi. Options include 2-piece nigiri with rice or 3-piece sashimi, sans rice.

New York

CA\$8.65

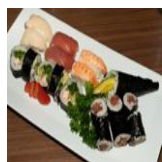
Crevette tempura, goberge, concombre, avocat et caviar. / Tempura shrimp, crab stick, cucumber, avocado and caviar.

Mangue (6 mcx) / Mango (6pcs)

CA\$4.85

Mango maki features fresh mango with avocado and cucumber, typically wrapped in seaweed and rice, finished with a drizzle of mango sauce.

SUSHI COMBINAISON



Combo GLUTEN FREE | 18 MCX

CA\$42.55

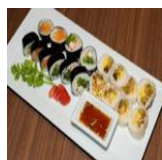
?- Saumon hoso (6 mcx) ?- Boston maki (5 mcx) ?- Avocat cornet (1 mcx) ?- Ebi nigiri (2 mcx) ?- Escolar nigiri (2mcx) ?- Thon nigiri (2 mcx)



Combo GOLDEN | 45 MCX

CA\$101.20

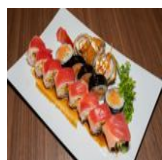
?- Besame mucho (8 mcx) ?- Golden eyes (8 mcx) ?- Thon épicé hoso (6 mcx) ?- Boston maki (5 mcx) ?- Homard épicé maki (5 mcx) ?- Aloha maki (5 mcx) ?- St-Léo maki (5 mcx) ?- Dragon eyes (3 mcx)



Combo VÉGÉ | 18 MCX

CA\$33.35

?Maki Végé ?Maki Tofu frit et wakame ?Maki Shaoling (zucchini, asperge tempura, mangue et poivron)



Combo PRESTO | 16 MCX

CA\$35.65

??- Tapis rouge (8 mcx) ?- Saumon épicé maki (5 mcx) ?- Dragon eyes (3 mcx)



Combo SOLO | 21 MCX

CA\$43.70

? - Golden eyes (8mcx) - ? California maki (5 mcx) - Kamikaze maki (5 mcx) ? - Dragon eyes (3 mcx)

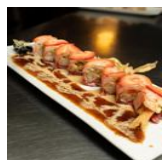
Sushi Spécialité du chef / Chef's Specialty



Golden eyes (8 MCX)

CA\$19.55

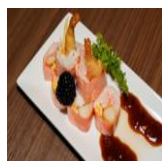
Crevette tempura, saumon épicé, caviar, patate sucrée tempura avec feuille de soya.
/ Shrimp tempura, spicy salmon, caviar, sweet potato tempura with soy paper.



MK (8 MCX)

CA\$19.55

Crevette panko, thon épicé, fraise, poivron, concombre avec feuille de soya. /
Shrimp panko, tuna, strawberry, pepper, cucumber with soya paper.



Tango mango (8 MCX)

CA\$19.55

Pétoncle, crevette tempura, caviar, mangue avec feuille de soya. / Scallop, shrimp
tempura, caviar, mango with soya paper.



Supreme (8 MCX)

CA\$19.55

Saumon épicé, crevette tempura, feuille de shiso, mangue avec feuille de soya. /
Spicy salmon, shrimp tempura, shiso leaf, mango with soya paper.



St-Tropez (8 MCX)

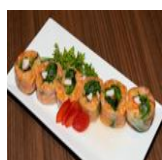
CA\$19.55

Crevette tempura, thon rouge, caviar, asperge, avocat avec feuille de soya. /
Shrimp tempura, red tuna, caviar, aspergus, avocado with soy paper.

The Kiss (8 MCX)

CA\$19.55

Crevette tempura, feuille de shiso, avocat recouvert de thon rouge flambé avec feuille soya. /
Shrimp tempura, shiso leaf, avocat flambe tuna topping with soya paper.



Soumo Thon (6 MCX)

CA\$19.55

Saumon ou thon, goberge, caviar, flocons de tempura, salade mix avec feuille de
riz/ Salmon or tuna, caviar, tempura flakes, salad mix with rice paper



Pizza sushi (4 MCX)

CA\$17.25

Saumon fumé, thon rouge, goberge, échalote et caviar. / Smoke salmon, red tuna,
crab stick, shallot and caviar.

Menu Restaurant Takashi



Bésamé mucho (8 MCX)

CA\$19.55

Tartare de thon, crevette, flocons de tempura, avocat, caviar avec feuille de soya.
/ Tuna tartar, shrimp, tempura flakes, avocado, caviar with soya paper.

Maki (5 mcx) / Maki (5 Pcs)



California

CA\$8.35

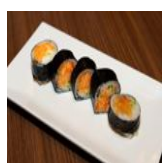
Goberge, omelette, concombre, avocat et caviar. / Crab stick, omelet, cucumber, avocado and caviar.



Boston

CA\$8.00

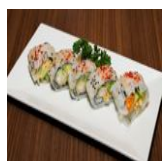
Crevette, goberge, concombre, avocat et salade mixte. / Shrimp, crab stick, cucumber, avocado and mix salad.



Saumon épicé maki

CA\$8.65

Tartare de saumon épicé, flocons de tempura, concombre et caviar. / Spicy salmon tartar, tempura flakes, cucumber and caviar.



Crevette panko

CA\$8.05

Crevette panko, mangue, concombre, flocons de tempura et caviar. / Shrimp panko, mango, cucumber, tempura flakes and caviar.



Aloha

CA\$9.20

Crevette panko, ananas, flocons de tempura, avocat, concombre and caviar. / Shrimp panko, ananas, tempura flake, avocado, cucumber and caviar.

MANGA (NOUVEAUTÉ)

CA\$8.65

Crevette tempura Patate sucrée tempura Concombre Tranches Avocat

Philadelphia

CA\$10.35

Saumon fumé, goberge, fromage à la crème, avocat et concombre. / Smoke salmon, crab stick, cream cheese, avocado and cucumber.

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Végétarien

CA\$7.75

Patate sucrée tempura, concombre, avocat et salade mixte. / Sweet potato tempura, cucumber, avocado and mix salad.

Pétoncle épicé

CA\$9.20

Pétoncle épicé, avocat, mangue, tobiko et flocons de tempura. / Spicy scallop, avocado, mango, tobiko and tempura flakes.

Homard épicé

CA\$13.80

Chair de homard, caviar, salade mixte, asperge et avocat. / Lobster meat, caviar, mix salad, asparagus and avocado.

Alaska épicé

CA\$9.75

Chair de crabe épicé, flocons de tempura, avocat, salade mixte et caviar. / Spicy crab meat, tempura flakes, avocado, mix salad and caviar.

New York

CA\$8.65

Crevette tempura, goberge, concombre, avocat et caviar. / Tempura shrimp, crab stick, cucumber, avocado and caviar.

Rainbow

CA\$10.35

Thon, saumon, goberge, avocat, concombre, avocat et caviar. / Tuna, salmon, crab stick, cucumber, avocado and caviar.

Poulet maki

CA\$7.15

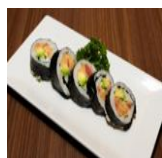
Poulet pané, avocat, salade mixte et mayo épicé. / Chicken breaded, avocado, salad mix and spicy mayo.



Saint-Léo

CA\$8.90

Crevette tempura, fromage à la crème, poivron tempura et concombre. / Shrimp tempura, cream cheese, tempura pepper and cucumber.



Kamikaze

CA\$10.35

Tartare de thon épicé, flocons de tempura, concombre, avocat et caviar. / Spicy tuna tartar, tempura flake, cucumber, avocado and caviar.

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Spider

CA\$11.50

Crabe à carapace molle tempura, caviar, carotte, échalote, avocat et concombre. / Soft crab tempura, caviar, shallot, avocado and cucumber.

Maki frit tempura / Fried Tempura Maki

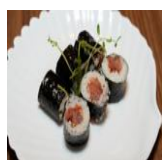


Dragon Eyes (6 MCX)

CA\$14.95

Saumon, échalote et carotte. / Salmon, shallot and carrot.

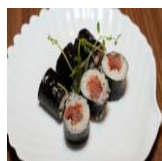
Petit maki (6 mcx) / Small Maki (6 Pcs)



Saumon (6 mcx) / Salmon (6pcs)

CA\$7.85

Saumon frais dans un délicat maki roulé / Fresh salmon in a delicate maki roll.



Saumon épicé (6 mcx) /Spicy Salmon (6pcs)

CA\$8.50

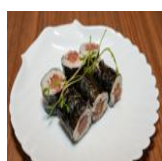
Rouleaux de saumon épicé, savoureux et parfaitement assaisonnés / Spicy salmon rolls, flavorful and perfectly seasoned



Thon rouge (6 mcx) / Red Tuna (6pcs)

CA\$8.20

Thon frais dans un délicat maki roulé / Fresh tuna in a delicate maki roll.



Thon rouge épicé (6 mcx) / Spicy Red Tuna (6pcs)

CA\$8.80

Rouleaux de thon rouge épicé, savoureux et parfaitement assaisonnés / Spicy red tuna rolls, flavorful and perfectly seasoned

Hamachi (6 mcx) / Yellow Tail (6pcs)

CA\$8.50

Yellowtail and sushi rice, typically includes a wrap of nori (toasted seaweed paper). One order consists of six pieces.

Avocat (6 mcx) / Avocado (6pcs)

CA\$5.75

Avocado wrapped in rice and nori, typically garnished with sesame seeds.

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Hamachi épicié (6 mcx) / Spicy Yellowtail (6pcs)

CA\$9.15

Spicy yellowtail, cucumber, and tempura bits, typically includes a spicy mayo sauce.

Mangue (6 mcx) / Mango (6pcs)

CA\$4.85

Mango maki features fresh mango with avocado and cucumber, typically wrapped in seaweed and rice, finished with a drizzle of mango sauce.

Concombre (6 mcx) / Cucumber (6pcs)

CA\$4.85

Sushi rice, cucumber, and sesame seeds, wrapped in nori.

Nigiri & sashimi



Saumon / Salmon

CA\$7.45

Saumon frais, servi en nigiri ou en sashimi, pour une saveur pure et délicate / Fresh salmon, served as nigiri or sashimi, for a clean and delicate flavor



Anguille grillé / Grilled Eel

CA\$8.30

Grilled eel available as 2-piece nigiri with rice or 3-piece sashimi, no rice.

Thon jaune / Yellowtail

CA\$8.60

Yellowtail, offered as either nigiri (2pcs) or sashimi (3pcs).

Pieuvre / Octopus

CA\$7.00

Octopus, available as 2-piece nigiri with rice or 3-piece sashimi without rice.

Saumon fumé / Smoked Salmon

CA\$8.00

Smoked salmon, offered as nigiri (2pcs) with rice or sashimi (3pcs) without rice.

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Crevette / Shrimp

CA\$6.60

Crevette shrimp, choice of nigiri (2pcs) with rice or sashimi (3pcs) without rice.

Pétoncle / Scallop

CA\$7.45

Sashimi or nigiri options, featuring scallop. Choose from 2 pieces with rice or 3 pieces without.

Poisson éperlan / Capelin Roe

CA\$6.30

Capelin roe, available as nigiri (2 pcs) with rice or sashimi (3 pcs) without rice.

Poisson volant / Flying Roe Fish

CA\$6.60

Flying fish roe served as either nigiri (2pcs) with rice or sashimi (3pcs) without rice.

Thon rouge / Red Tuna

CA\$8.35

Red tuna sashimi. Options include 2-piece nigiri with rice or 3-piece sashimi, sans rice.

Escolar

CA\$8.05

Escolar sashimi or nigiri option: choose between rice-accompanied nigiri (2 pcs) or plain sashimi slices (3 pcs).

POKE BOL



Poké végétarien / Poké Veg

CA\$31.05

Crispy tofu and fresh avocado slices on a bed of sushi rice, topped with mixed greens and sesame seeds.



Poké poulet / Chicken

CA\$32.20

Servis avec salade mixte, avocat, légumes du jardin, fruits du jour, riz de sushi et vinaigrette du chef. / Served with mixed salad, avocado, garden vegetables, fruit of the day, sushi rice and chef's dressing.

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Poké deluxe

CA\$40.00

Saumon, thon, crevette tempura, servis avec salade mixte, avocat, légumes du jardin, fruits du jour, riz de sushi et vinaigrette du chef. / Salmon, tuna, shrimp tempura, served with mixed salad, avocado, garden vegetables, fruits of the day, sushi rice and chef's dressing.



Poké saumon

CA\$33.35

Servis avec salade mixte, avocat, légumes du jardin, fruits du jour, riz de sushi et vinaigrette du chef. / Served with mixed salad, avocado, garden vegetables, fruit of the day, sushi rice and chef's dressing.



Poké thon / Tuna

CA\$35.65

Servis avec salade mixte, avocat, légumes du jardin, fruits du jour, riz de sushi et vinaigrette du chef. / Served with mixed salad, avocado, garden vegetables, fruit of the day, sushi rice and chef's dressing.

Tapas



Tapas Calamari frit / Fried Calamari

CA\$19.55

Rondelles de calmar panées accompagnées d'une sauce teriyaki et basilique italienne. / Breaded Calamari rings with teriyaki and basilic sauce.



Tapas rouleau impérial / Tapas Imperial Roll

CA\$5.75

Rouleau impérial au poulet et légumes. / Chicken and vegetable imperial roll.

Tapas edamame

CA\$5.75

Fèves de soya bouillis et salés. / Soya bean boiled and salted.

Tapas roulette au bouf et fromage / Beef and Cheese roll Tapas

CA\$20.70

Roulette de bouf émincé, fromage à la crème, et asperge tempura. / Beef roll tempura, cream cheese, and asparagus tempura.

Tapas crevette & légumes tempura / Shrimp & vegie Tempura Tapas

CA\$18.40

Crevettes et légumes tempura. / Shrimp and vegetable tempura.

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Tapas Lips (2 MCX)

CA\$17.25

Tartare de thon, mangue, et salade sur une feuille de shiso tempura. / Tuna tartar, mango, and salad on a tempura shiso leaf.

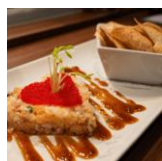


Tapas dumpling frit / Fried Dumpling Tapas

CA\$13.80

4 mcx. Dumplings frits au poulet. / 4 pcs. Fried chicken dumpling.

Les tartares / Tartares



Sexy Sushi

CA\$28.75

Tartare de thon et saumon, riz croquant et flocons de tempura. / Tuna and salmon tartare, crunchy rice and tempura flake.

Tartare de bouf

CA\$27.60

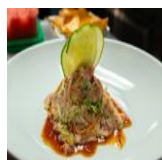
Tartare de bouf, poire marinée au sirop d'érable et kimchi. / Beef tartare, marinated pear with maple sirup and kimchi.



Rising Sun

CA\$25.30

Tartare de saumon, avocat, raisin, échalote avec une sauce aigre-douce. / Salmon tartare, avocado, grape, shallot with sweet and sour sauce.

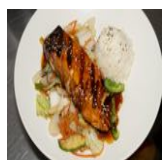


Volcano

CA\$27.60

Tartare de thon, poire marinée, salade mixte, échalote et flocons de tempura. / Tuna tartare, marinated pears, salad mix, shallot and tempura flakes.

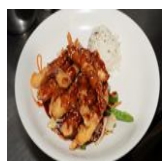
Plats principaux / Main Dishes



Saumon Grillé

CA\$39.10

Saumon grillé avec sauce teriyaki. Servis avec légumes sautés. / Grilled salmon with teriyaki sauce. Served with stir vegetables.



Crevettes tao

CA\$39.10

Crevettes grillées avec une sauce aigre-douce. Servis avec riz et légumes sautés (Extra nouilles 2.85\$). / Grilled shrimp with sweet sour sauce. Served with rice and stir vegetables (Extra noodles 2.85\$).

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Poulet grillé

CA\$32.20

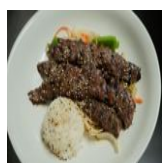
Tranches de poulet teriyaki au saveur de citronnelle. Servis avec légumes sautés et riz jasmin. / Teriyaki chicken slice with lemongrass flavor. Served with stir vegetables and jasmine rice.



Tao dynastie

CA\$33.35

Poulet frit à la général tao avec une sauce aigre-douce. Servis avec légumes sautés (Extra 2.85\$ Nouilles). / Fried general tao chicken with sweet sour sauce. Served with stir vegetables (Extra noodles 2.85 \$).



Bouf grillé aux sésames

CA\$41.40

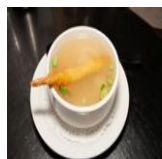
Tranches de bouf marinés aux épices et citronnelle. / Slices of beef marinated with lemongrass.

Soupe / soup

Soupe miso aux fruits de mer

CA\$8.05

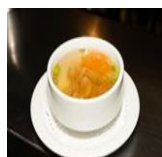
Crevette, pétoncle, algues de mer fraîches, tofu, et échalotes émincées. / Shrimp, scallop, fresh seaweed, tofu, and chopped shallots.



Soupe takashi aux fruits de mer

CA\$8.05

Bouillon de poulet servi avec pétoncle, poisson, et crevette tempura. / Chicken broth served with scallop, fish, and tempura shrimp.



Soupe wonton

CA\$5.75

Bouillon de poulet parfumé au gingembre avec wonton frit au poulet. / Chicken ginger broth with fried wonton.

Soupe miso

CA\$5.75

Algues de mer fraîches, tofu, et échalotes émincées. / Fresh seaweed, tofu, and chopped shallots.

Salades

Salade méduse

CA\$18.40

Salade mixte, méduse, pieuvre, crevette, vermicelle croquant, et caviar. / Salad mix, jellyfish, octopus, shrimp, crunchy vermicelli, and caviar.

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Salade homard

Salade mixte, chaire de homard, mangue, carotte, et caviar. / Salad mix, lobster meat, mango, carrot, and caviar.

CA\$20.70



Salade takashi

Salade mixte, fruit, et légumes. / Salad mix, fruit, and vegetable.

CA\$11.50

Salade wakamé

Algues de mer fraîche, salade mixte, mangue, carotte, et concombre. / Fresh seaweed, salad mix, mango, carrots, and cucumber.

CA\$13.80

Extra

Extra riz blanc / Extra White Rice

An additional serving of steamed Japanese short-grain white rice, typically enjoyed for its simplicity and subtle flavor.

CA\$3.45

Extra nouilles croustillantes / Extra crispy noodles

An additional serving of Japanese-style noodles, typically made from wheat, offering a simple yet satisfying complement to enhance your meal.

CA\$3.45

Feuille de riz

Remplacer la feuille d'algue (prix par feuille)

CA\$1.15

Feuille de soya

Remplacer la feuille d'algue (prix par feuille)

CA\$2.30

Extra gingembre / Extra Ginger

An additional serving of ginger, often used to enhance the flavors of various dishes with its distinct, slightly spicy taste.

CA\$2.30

Menu Restaurant Takashi

Extra Wasabi

CA\$1.15

An additional serving of wasabi, a pungent Japanese condiment made from grated horseradish, to enhance your meal.

Sauce

Extra Sauce soya / Soy Sauce

CA\$1.75

Traditional soy sauce, typically includes fermented soybeans, wheat, water, and salt, offering a rich umami flavor to complement Japanese cuisine.

Sauce mayo épicé / Spicy Mayo Sauce

CA\$2.30

Sans gluten. / Gluten Free.

Sauce Sésame Besame Mucho

CA\$2.30

A unique blend inspired by traditional Japanese ingredients, typically featuring a harmonious mix of sweet, savory, and possibly spicy elements to enhance a variety of dishes.

Breuvages / Beverages

Coke diet | 355 ml

CA\$4.00

355 ml

Coca-Cola | 355 ml

CA\$4.00

355 ml

Sprite | 355 ml

CA\$4.00

355 ml
