



Menu

Umamia ?? (BYOW - Apportez votre vin)

259 Rue Du Séminaire, Montréal QC H3C 2A4, Canada | (438) 558-2657

Most Ordered



Tokyo

CA\$21.00

Thon rouge et saumon, shiso, avocat, concombre, anguille grillée à la flamme, sauce soja umamia! Au sirop d'érable et sésame grillé. / Red tuna and salmon, shiso, avocado, cucumber, flame-grilled eel, umamia! Soy sauce with maple syrup and toasted sesame.



Rainbow

CA\$20.00

Tartare de hamachi mariné au ponzu & ciboule, concombre, avocat, gingembre, saumon cru, sauce soja, marmelade citron, shiso, tobiko au yuzu, rice balls et sésame grillé. / Hamachi tartare marinated in ponzu and spring onion, cucumber, avocado, ginger, raw salmon, soy sauce, lemon marmalade, shiso, yuzu tobiko, rice balls, and toasted sesame.



Griffin'

CA\$22.00

Thon rouge grillé en tataki à la flamme, sauce soja « miso, ail, gingembre », avocat, saumon grillé, œufs de saumon, mayonnaise épicée et sauce umamia! Au sirop d'érable, oignons frits, ciboule et sésame grillé. / Flame-grilled red tuna tataki, "miso, garlic, ginger" soy sauce, avocado, grilled salmon, salmon roe, spicy mayonnaise and umamia! Maple syrup sauce, fried onions, spring onions and toasted sesame.



Montréal

CA\$18.00

Crevettes grillées à la flamme, mayonnaise épicée, avocat, oignons frits, shiso et sauce umamia! Au sirop d'érable et sésame grillé. / Flame-grilled shrimp, spicy mayonnaise, avocado, fried onions, shiso et umamia! Sauce with maple syrup and toasted sesame.



Planche "Experience +" (2 personnes | 36 mcx) / "Experience" Board (2 People | 36 mcx)

CA\$119.00

2 Nigiri saumon, 2 nigiri thon rouge, 2 nigiri crevettes cuites, 5 sashimi saumon, 5 sashimi thon rouge, 4 maki saumon, 8 uramaki Montréal et 8 uramaki rainbow. / 2 Salmon nigiri, 2 red tuna nigiri, 2 cooked shrimp nigiri, 5 salmon sashimi, 5 red tuna sashimi, 4 salmon maki, 8 Montreal uramaki and 8 rainbow uramaki.



Yakitori

CA\$16.00

2 Brochettes au Choix (saumon, thon rouge ou crevettes) grillées à la plancha, sauce umamia! Au sirop d'érable, ciboule, gingembre, sésame grillé et citron. / 2 Skewers of your choice (salmon, red tuna or shrimp) grilled on the plancha, umamia! Sauce with maple syrup, spring onion, ginger, toasted sesame and lemon.



Edamame

CA\$10.00

Fèves de haricot japonais agrémentées de fleur de sel à la truffe noire et Parmesan. / Japanese bean beans garnished with black truffle Fleur de sel and Parmesan.

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Maki avocat et sésame grillé / Avocado and Toasted Sesame Maki CA\$8.00

Avocado and toasted sesame rolled in sushi rice and seaweed. Quantity options: 5 or 8 pieces.



Maki saumon et ciboule / Salmon and Spring Onion Maki CA\$11.00

Salmon and spring onion wrapped in sushi rice and seaweed. Available in 5 or 8 pieces.



Hanami CA\$20.00

Tartare de thon et ciboule, concombre, avocat, wasabi, tartare d'anguille grillée à la flamme, crème balsamique, filaments de piment rouge de cayenne et sésame grillé. / Tuna and spring onion tartare, cucumber, avocado, wasabi, flame-grilled eel tartare, balsamic cream, red cayenne pepper filaments and toasted sesame.

Entrées / Appetizers



Poulet karaage / Chicken Karaage CA\$15.00

Poulet croustillant, ciboule, sésame grillé, citron, mayonnaise, chips au nori, sauce umamia! Au sirop d'érable et feuille de shiso. / Crispy chicken, spring onion, toasted sesame, lemon, mayonnaise, nori chips, umamia! Maple syrup sauce and shiso leaf.



Tartare saumon / Salmon Tartare CA\$16.00

Saumon, ciboule, sésame grillé, citron, mayonnaise et chips au nori. / Salmon, spring onions, toasted sesame, lemon, mayonnaise and nori chips.



Yakitori CA\$16.00

2 Brochettes au Choix (saumon, thon rouge ou crevettes) grillées à la plancha, sauce umamia! Au sirop d'érable, ciboule, gingembre, sésame grillé et citron. / 2 Skewers of your choice (salmon, red tuna or shrimp) grilled on the plancha, umamia! Sauce with maple syrup, spring onion, ginger, toasted sesame and lemon.



Salade Wakame / Wakame Salad CA\$11.00

Algues wakame, gingembre, sésame grillé, citron jaune, filaments de piment rouge de cayenne / Wakame seaweed, ginger, toasted sesame, fresh lemon, and delicate threads of red cayenne pepper



Salade Japonaise / Japanese Salad CA\$11.00

Avocat, concombre, Edamame, tomate-cerises, pamplemousse grillé à la flamme, vinaigrette japonaise au sésame, ciboule, 7 épices japonaises, chips au nori et sésame grillé. / Avocado, cucumber, edamame, cherry tomatoes, flame-grilled grapefruit, Japanese sesame vinaigrette, scallion, Japanese seven spices, nori chips and toasted sesame seeds.

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Edamame

CA\$10.00

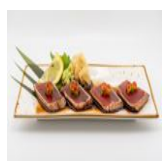
Fèves de haricot japonais agrémentées de fleur de sel à la truffe noire et Parmesan. / Japanese bean beans garnished with black truffle Fleur de sel and Parmesan.



Gyoza (5 mcx) / Gyoza (5 pcs)

CA\$14.00

Sauce maison au soja, sirop d'érable, ail et gingembre frais, ciboule et sésame grillé. / Homemade soy sauce, maple syrup, fresh garlic and ginger, chives and toasted sesame



Tataki Thon / Tuna Tataki

CA\$18.00

OEufs de saumon, ciboule, sésame grillé, citron, sauce soja premium / Salmon roe, green onion, toasted sesame, lemon, and premium soy sauce



Crevettes tempura / Tempura Shrimp

CA\$15.00

Crevettes croustillantes, ciboule, sésame grillé, citron, mayonnaise, chips au nori et sauce umamia! Au sirop d'érable et feuille de shiso. / Crispy shrimp, spring onion, toasted sesame, lemon, mayonnaise, nori chips and umamia! Maple syrup sauce and shiso.



Tartare Thon / Tuna tartare

CA\$18.00

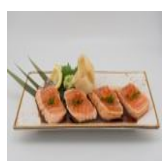
Thon, ciboule, sésame grillé, citron, mayonnaise et chips au nori. / Tuna, spring onions, toasted sesame, lemon, mayonnaise and nori chips.



Tartare Hamachi / Hamachi tartare

CA\$18.00

Hamachi, ciboule, sésame grillé, citron, mayonnaise et chips au nori. / Hamachi, spring onions, toasted sesame, lemon, mayonnaise and nori chips.



Tataki Saumon / Salmon Tataki

CA\$16.00

OEufs de saumon, ciboule, sésame grillé, citron, sauce soja premium / Salmon roe, green onion, toasted sesame, lemon, and premium soy sauce



Soupe miso / Miso Soup

CA\$10.00

Bouillon intense Fait maison au dashi de bonite séché et infusé au homard canadien, miso Blanc, algues wakame, tofu Blanc et fines lamelles de poireaux. / Intense homemade broth with dried bonito dashi and infused with Canadian lobster, white miso, wakame seaweed, white tofu and thin strips of leek.



Chips nori wasabi (40 g) / Wasabi Nori Chips (40 g)

CA\$7.00

Chips de nori croustillantes infusées d'une touche épicée de wasabi / Crispy nori chips infused with a spicy wasabi kick.

Menu Umamia ?? (BYOW - Apportez votre vin)

Bols / Bowls



Chirashi

CA\$26.00

Riz chaud avec avocat, edamame, tomates-cerises, concombre, carottes marinées au soja « miso, ail, gingembre », ciboule, sésame grillé et algue nori. / Hot rice with avocado, edamame, cherry tomatoes, cucumber, carrots marinated in soy "miso, garlic, ginger", spring onion, toasted sesame, and nori seaweed.



Yasai

CA\$26.00

Riz chaud avec avocat, edamame, tomates-cerises, concombre, carottes marinées au soja « miso, ail, gingembre », ciboule, sésame grillé et algue nori. / Hot rice with avocado, edamame, cherry tomatoes, cucumber, carrots marinated in soy "miso, garlic, ginger", spring onion, toasted sesame and nori seaweed.



Momiji

CA\$27.00+

Riz chaud avec avocat, edamame, tomates-cerises, concombre, ouff de saumon, ciboule, sésame grillé, algues nori, mayonnaise et sauce umamia! Au sirop d'érable. / Hot rice with avocado, edamame, cherry tomatoes, cucumber, salmon roe, spring onion, toasted sesame, nori seaweed, mayonnaise and umamia! Maple syrup sauce.



Donburi

CA\$26.00

Riz blanc beurré, fines lamelles de poireau vert sautés minute à la plancha, algue nori, gingembre, ciboule verte, sésame grillé, oignons frits, mayonnaise et sauce umamia! Au sirop d'érable. / Buttered white rice, thin strips of green leek sautéed on the griddle, nori seaweed, ginger, Green Onions, toasted sesame, fried onions, mayonnaise and umamia! Sauce with maple syrup.

Nigiri



Nigiri Hamachi / Hamachi nigiri

CA\$13.00

Hamachi frais servi sur un lit de riz / Fresh hamachi served on a bed of rice.



Nigiri saumon / Salmon Nigiri

CA\$10.00

Grillé en tatakai à la flamme. / Flame-grilled salmon tatakai.



Nigiri saumon tatakai / Tatakai Salmon Nigiri

CA\$10.00

Grillé en tatakai à la flamme. / Flame-grilled salmon tatakai.



Nigiri thon rouge tatakai / Red Tuna Tatakai Nigiri

CA\$12.00

Grillé en tatakai à la flamme. / Flame-grilled red tuna tatakai.

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Nigiri Anguille grillée / Grilled Eel Nigiri

CA\$12.00

Nigiri Anguille grillée / Grilled Eel nigiri



Nigiri thon rouge / Red Tuna Nigiri

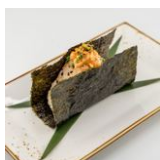
CA\$12.00



Nigiri crevettes cuites / Cooked Shrimp Nigiri

CA\$10.00

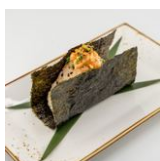
Onigiri



Onigiri Saumon / Salmon

CA\$11.00

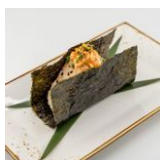
Mayo épicée, ciboule, sésame / Spicy mayo, green onions, sesame



Onigiri Thon / Tuna

CA\$11.00

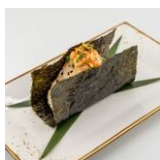
Mayo épicée, ciboule, sésame / Spicy mayo, green onions, sesame



Onigiri Anguille / Eel

CA\$11.00

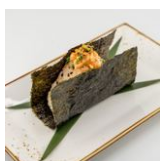
Mayo épicée, ciboule, sésame / Spicy mayo, green onions, sesame



Onigiri Saumon fumé / Smoked salmon

CA\$11.00

Mayo épicée, ciboule, sésame / Spicy mayo, green onions, sesame

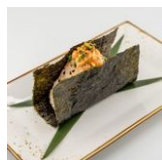


Onigiri crevettes cuites / Cooked Shrimp Onigiri

CA\$10.00

Mayo épicée, ciboule, sésame / Spicy mayo, green onions, sesame

Menu Umamia ?? (BYOW - Apportez votre vin)



Onigiri Hamachi / Hamachi

CA\$11.00

Mayo épicée, ciboule, sésame / Spicy mayo, green onions, sesame

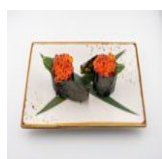
Gunkan



Gunkan Crevette, mayo / Gunkan Shrimp, mayo

CA\$12.00

Shrimp sushi topped with creamy mayonnaise. Quantity choice available with grilled eel option.



Gunkan oufs de saumon / Gunkan Salmon Eggs

CA\$14.00

Oeufs de saumon servis dans un délicat style Gunkan / Salmon eggs served in a delicate Gunkan style



Gunkan Anguille Grillé / Gunkan Grilled Eel

CA\$12.00

Anguille grillée tendre servie en deux morceaux / Tender grilled eel served in two pieces.

Sashimi



Sashimi Hamachi / Hamachi Sashimi

CA\$18.00

Freshly sliced yellowtail sashimi, known for its buttery texture and bold flavor. Typically served with daikon radish.



Trio Sashimi (12 pièces) /

CA\$36.00

Three pieces each of tuna, salmon, and yellowtail sashimi, typically garnished with daikon and served with ponzu sauce.



Sashimi saumon / Salmon Sashimi

CA\$16.00

Fresh, thinly sliced salmon. Available in 5 or 9 pieces.



Sashimi thon rouge / Red Tuna Sashimi

CA\$18.00

Slices of red tuna, available in portions of 5 or 9 pieces.

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Maki



Maki thon rouge et ciboule / Red tuna and Spring Onion Maki

CA\$12.00

Red tuna and spring onion wrapped in sushi rice and seaweed. Quantity options: 5 or 8 pieces.



Maki saumon et ciboule / Salmon and Spring Onion Maki

CA\$11.00

Salmon and spring onion wrapped in sushi rice and seaweed. Available in 5 or 8 pieces.



Maki Hamachi, ciboule / Hamachi and Spring Onion Maki

CA\$12.00

Yellowtail and spring onion wrapped in sushi rice and nori (toasted seaweed paper).



Maki shiitake grillé et beurre / Grilled Shiitake and Butter Maki

CA\$9.00

Grilled shiitake mushrooms and butter in a seaweed roll. Choice of 5 or 8 pieces.



Maki avocat et sésame grillé / Avocado and Toasted Sesame Maki

CA\$8.00

Avocado and toasted sesame rolled in sushi rice and seaweed. Quantity options: 5 or 8 pieces.



Maki anguille grillée et beurre / Grilled Eel and Butter Maki

CA\$11.00

Grilled eel and butter. Available in 5 or 8 pieces.

Temaki

Temaki Thon / Tuna

CA\$11.00

Avocat, shiso, mayo épicée, ciboule, sésame / Avocado, shiso, spicy mayo, green onions, sesame



Temaki Saumon / Salmon

CA\$11.00

Avocat, shiso, mayo épicée, ciboule, sésame / Avocado, shiso, spicy mayo, green onions, sesame

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Temaki Saumon fumé / Smoked salmon

CA\$11.00

Avocat, shiso, mayo épicée, ciboule, sésame / Avocado, shiso, spicy mayo, green onions, sesame

Temaki Hamachi / Hamachi

CA\$11.00

Avocat, shiso, mayo épicée, ciboule, sésame / Avocado, shiso, spicy mayo, green onions, sesame

Temaki crevettes cuites / Cooked Shrimp Temaki

CA\$10.00

Avocat, shiso, mayo épicée, ciboule, sésame / Avocado, shiso, spicy mayo, green onions, sesame

Temaki Anguille / Eel

CA\$11.00

Avocat, shiso, mayo épicée, ciboule, sésame / Avocado, shiso, spicy mayo, green onions, sesame

Uramaki



Tokyo

CA\$21.00

Thon rouge et saumon, shiso, avocat, concombre, anguille grillée à la flamme, sauce soja umamia! Au sirop d'érable et sésame grillé. / Red tuna and salmon, shiso, avocado, cucumber, flame-grilled eel, umamia! Soy sauce with maple syrup and toasted sesame.



Rainbow

CA\$20.00

Tartare de hamachi mariné au ponzu & ciboule, concombre, avocat, gingembre, saumon cru, sauce soja, marmelade citron, shiso, tobiko au yuzu, rice balls et sésame grillé. / Hamachi tartare marinated in ponzu and spring onion, cucumber, avocado, ginger, raw salmon, soy sauce, lemon marmalade, shiso, yuzu tobiko, rice balls, and toasted sesame.



Griffin'

CA\$22.00

Thon rouge grillé en tataki à la flamme, sauce soja « miso, ail, gingembre », avocat, saumon grillé, oufs de saumon, mayonnaise épicée et sauce umamia! Au sirop d'érable, oignons frits, ciboule et sésame grillé. / Flame-grilled red tuna tataki, "miso, garlic, ginger" soy sauce, avocado, grilled salmon, salmon roe, spicy mayonnaise and umamia! Maple syrup sauce, fried onions, spring onions and toasted sesame.



Kansai

CA\$20.00

Crevettes tempura, avocat, concombres, mayonnaise épicée, saumon grillé et sauce umamia! Au sirop d'érable, nori, ciboule et sésame grillé. / Tempura shrimp, avocado, cucumbers, spicy mayonnaise, grilled salmon and umamia! Sauce with maple syrup, nori, spring onion and toasted sesame.

Menu Umamia ?? (BYOW - Apportez votre vin)



Okinawa

CA\$20.00

Saumon, tartare d'anguille, concombre, ciboulette, sésame grillé, avocat, mayo épicée, orange, sauce umamia! au sirop d'érable / Salmon, eel tartare, cucumber, chives, toasted sesame, avocado, spicy mayonnaise, orange, and Umamia! maple syrup



Hokkaido

CA\$20.00

Crevettes grillées à la flamme, mayonnaise épicée, avocat, concombre, saumon grillé, ciboulette, fromage frais, topiko yuzu, aneth, sésame grillé / Flame-grilled shrimp, spicy mayonnaise, avocado, cucumber, grilled salmon, chives, fresh cheese, yuzu tobiko, dill, and toasted sesame



Veggie

CA\$15.00

Végétarien. Riz vinaigré Aux fruits rouges, concombre, avocat, carottes grillées à la plancha, pâte miso au yuzu et sauce umamia! Au sirop d'érable, shiso, oignons frits, ciboule et sésame grillé. / Vegetarian. Vinegar rice with red fruits, cucumber, avocado, grilled carrots, yuzu miso paste and umamia! Sauce with maple syrup, shiso, fried onions, spring onions and toasted sesame.



Hanami

CA\$20.00

Tartare de thon et ciboule, concombre, avocat, wasabi, tartare d'anguille grillée à la flamme, crème balsamique, filaments de piment rouge de cayenne et sésame grillé. / Tuna and spring onion tartare, cucumber, avocado, wasabi, flame-grilled eel tartare, balsamic cream, red cayenne pepper filaments and toasted sesame.



Lox

CA\$20.00

Tartare saumon grillé, avocat, fromage frais, ciboulette, sésame grillé, saumon fumé, coulis fruits rouges, aneth, oeufs de saumon / Grilled salmon tartare, avocado, fresh cheese, chives, toasted sesame, smoked salmon, red berry coulis, dill, and salmon roe



Montréal

CA\$18.00

Crevettes grillées à la flamme, mayonnaise épicée, avocat, oignons frits, shiso et sauce umamia! Au sirop d'érable et sésame grillé. / Flame-grilled shrimp, spicy mayonnaise, avocado, fried onions, shiso et umamia! Sauce with maple syrup and toasted sesame.



California

CA\$15.00

Saumon, avocat, concombre, ciboule verte et sésame grillé. / Salmon, avocado, cucumber, green onions and toasted sesame.

Compositions



Planche "Amitié" (3 personnes | 45 mcx) / "Amitié" Board (3 People) CA\$49.00

6 Nigiri saumon, 3 nigiri saumon tataki, 3 nigiri thon rouge, 3 nigiri crevettes cuites, 3 Gunkan oUFS de saumon, 3 sashimi saumon, 3 sashimi thon rouge, 3 sashimi hamachi, 6 maki saumon, 6 uramaki Montréal et 6 uramaki Hanami. / 6 salmon nigiri, 3 salmon tataki nigiri, 3 bluefin tuna nigiri, 3 cooked shrimp nigiri, 3 gunkan salmon eggs, 3 salmon sashimi, 3 bluefin tuna sashimi, 3 hamachi sashimi, 6 salmon maki, 6 Montreal uramaki and 6 Hanami uramaki.

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Planche "Experience +" (2 personnes | 36 mcx) / "Experience" Board (2 People | 36 mcx) **CA\$19.00**

2 Nigiri saumon, 2 nigiri thon rouge, 2 nigiri crevettes cuites, 5 sashimi saumon, 5 sashimi thon rouge, 4 maki saumon, 8 uramaki Montréal et 8 uramaki rainbow. / 2 Salmon nigiri, 2 red tuna nigiri, 2 cooked shrimp nigiri, 5 salmon sashimi, 5 red tuna sashimi, 4 salmon maki, 8 Montreal uramaki and 8 rainbow uramaki.



Planche "Abondance premium" (4 personnes | 60 mcx) / "Abondance" Board (4 People | 60 mcx) **CA\$19.00**

4 Nigiri saumon, 4 nigiri thon rouge, 4 nigiri hamachi, 4 nigiri crevettes cuites, 4 Gunkan ouf de saumon, 4 Gunkan crevettes cuites, 4 sashimi saumon, 4 sashimi thon rouge, 4 sashimi hamachi, 8 maki saumon, 8 uramaki Tokyo et 8 uramaki kansai. / 4 Salmon nigiri, 4 red tuna nigiri, 4 hamachi nigiri, 4 cooked shrimp nigiri, 4 Gunkan salmon roe, 4 Gunkan cooked shrimp, 4 salmon sashimi, 4 red tuna sashimi, 4 hamachi sashimi, 8 salmon maki, 8 Tokyo uramaki and 8 kansai uramaki.

Desserts maison / Homemade Dessert



Cheesecake matcha / Matcha Cheesecake **CA\$14.00**

Gâteau fromage, Thé vert et matcha. / Cheesecake, green tea and matcha.

Boissons / Drinks



Coca-Cola zéro / Coca-Cola Zero **CA\$4.00**

Sugar-free cola with the classic taste of Coca-Cola.



Coca-Cola diète / Coca-Cola Diet **CA\$4.00**

A refreshing carbonated beverage with a classic cola taste and zero calories.

7 Up **CA\$4.00**

Crisp, refreshing lemon-lime soda, perfectly carbonated for a delightful sip.

Eau gazeuse (75 cl) / Sparkling Water (75 cl) **CA\$7.00**

Sparkling water typically includes carbonated water, offering a refreshing effervescence.

Eau de source (75 cl) / Spring Water (75 cl) **CA\$7.00**

Spring water sourced from natural springs.

Menu Umamia ?? (BYOW - Apportez votre vin)

Bière japonaise Asahi / Asahi Japanese Beer

CA\$7.00

Sans alcool. / Alcohol-free.

Kombucha

CA\$7.00

Fermented tea beverage available in flavors like Lychee Passion, Hibiscus Chai, Ginger, Guava.

Coca-Cola

CA\$4.00



Effervescent cola beverage with a rich caramel hue and a refreshing, sweet taste.

Extra

Wasabi Extra / Extra wasabi

CA\$2.00



Wasabi extra: A classic spicy condiment typically paired with sushi to add a zesty kick.

Bol de riz vinaigré (16 oz) / Bowl of Vinegar Rice (16 oz)

CA\$4.00



Bol de riz vinaigré façon umamia. / Umamia-style vinegared rice bowl.

Extra gingembre mariné / Extra Pickled Ginger

CA\$2.00



Pickled ginger typically used to cleanse the palate between sushi pieces.

Mayo épicée umamia! / Spicy Umamia Mayo!

CA\$2.00



Creamy mayonnaise mixed with spicy flavors, typically including chili and other seasonings. Ideal for adding a zesty kick to your dishes.