

Menu

Sushi Futago

Sushi Futago, 1251 Rue Bélanger, Montréal, QC H2S 1J1, Canada | (514) 750-7575

Most Ordered



Combo 14 Morceaux / 14 Piece Combo

CA\$16.45

6 Futomaki, 6 hosomaki, 2 nigiri.



56. Hosomaki aux patates douces / Sweet Potato Hosomaki

CA\$6.45

Sweet potato wrapped in seasoned sushi rice and seaweed, creating a simple, yet delightful hosomaki roll.

54. Hosomaki à l'avocat / Avocado Hosomaki

CA\$6.45

Avocado and sesame seeds, wrapped in seaweed and sushi rice, typically forming a small roll.

Combo 20 Morceaux / 20 Piece Combo

CA\$22.45

Populaire. 10 Futomaki, 6 Hosomaki, 4 Nigiri.

Combo 30 Morceaux / 30 Piece Combo

CA\$31.45

10 Futomaki, 12 Maki, 8 Hosomaki.

96. Soupe wonton / Wonton Soup

CA\$7.00

Soupe wonton aux crevettes et porc. / Wonton soup with shrimp, pork.

20 MCX

CA\$21.45

6 futomakis, 6 hosomakis, 4 nigiris, 4 makis.

Menu Sushi Futago

Combo 52 Morceaux / 52 Piece Combo

CA\$56.45

Populaire. 20 Futomaki, 8 Maki, 12 Hosomaki, 6 Nigiri, 6 Yeux de dragon (dragon eyes), or 6 Sushi pizza.

Combo 40 Morceaux / 40 Piece Combo

CA\$46.45

Populaire. 20 Futomaki, 8 Maki, 6 Hosomaki, 6 Nigiri.

65. Saumon (saké) / Salmon (Sake)

CA\$7.45

Salmon (saké) options: Nigiri with 2 pieces or Sashimi with 3 pieces.

Most Ordered

54. Hosomaki à l'avocat / Avocado Hosomaki

CA\$6.45

Avocado and sesame seeds, wrapped in seaweed and sushi rice, typically forming a small roll.

Combo 52 Morceaux / 52 Piece Combo

CA\$56.45

Populaire. 20 Futomaki, 8 Maki, 12 Hosomaki, 6 Nigiri, 6 Yeux de dragon (dragon eyes), or 6 Sushi pizza.

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65. Saumon (saké) / Salmon (Sake)

CA\$7.45

Salmon (saké) options: Nigiri with 2 pieces or Sashimi with 3 pieces.

43. Ebi Maki

CA\$11.00

Crevettes tempura, avocat, concombre, mayo épicée. / Shrimp tempura, avocado, cucumbers, and spicy mayo.

Menu Sushi Futago

Combo 66 Morceaux / 66 Piece Combo

CA\$68.45

30 Futomaki, 8 Maki, 12 Hosomaki, 10 Nigiri, 6 Yeux de dragon (dragon eyes), or 6 Sushi pizza.

100. Edamame

CA\$6.45

Soja et fève de soja / Soya and soy bean.

Combo 28 Morceaux / 28 Piece Combo

CA\$29.45

Populaire. 10 Futomaki, 8 Maki, 6 Hosomaki, 4 Nigiri.

Combo 40 Morceaux / 40 Piece Combo

CA\$46.45

Populaire. 20 Futomaki, 8 Maki, 6 Hosomaki, 6 Nigiri.

20 MCX

CA\$21.45

6 futomakis, 6 hosomakis, 4 nigiris, 4 makis.



18. Rouleau dynamite (6 mcx) / Dynamite Roll (6 pcs)

CA\$12.45

Omelette, fromage à la crème, saumon, avocat, goberge, caviar et rouleau tempura. / Omelet, cream cheese, salmon, avocado, crabstick, and roe, all deep-fried.

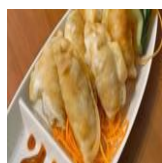


Combo 14 Morceaux / 14 Piece Combo

CA\$16.45

6 Futomaki, 6 Hossomaki, 2 Nigiri.

Dumpling



Dumpling Boeuf / Beef Dumpling 6MX

CA\$8.50

Crispy dumplings filled with seasoned beef, served with shredded carrots and a side of dipping sauce.

Menu Sushi Futago

Délice Glacée Japonais / Japanese Frozen Dessert

Barre Gaufrée glacé a saveur de fraise / Frozen Wafer Sandwich

CA\$4.95

Délice glacée a la fraise avec une légère touche de de pépité de chocolat blanc. Miam / Strawberry frozen delight with a light touch of white chocolate nugget. Yum

Midi Express

20 MCX

CA\$21.45

6 futomakis, 6 hosomakis, 4 nigiris, 4 makis.

12 MCX

CA\$13.00

6 Futomaki, 6 Hosomaki

16 MCX

CA\$17.45

4 pcs salmon maki, 4 pcs mini kamikaze, 2 pcs nigiri, 6 pcs hosomaki.

14 MCX

CA\$15.45

6 Futomaki, 6 Hosomaki, 2 Nigiri

Couverts / Place Settings

Nombre de chopsticks requis / Number of Chopsticks

0,00 \$

Cette commande servira combien de personnes? / How many people will be eating from this order?

Nombre d'ustensiles requis / Number of Plastic Cutlery

0,00 \$

Cette commande servira combien de personnes? / How many people will be eating from this order?

Menu Sushi Futago

Sashimi et nigiri / Sashimi and Nigiri

67. Crevette (ebi) / Shrimp (Ebi)

CA\$6.45

Shrimp ebi, choice between nigiri with 2 pieces or sashimi with 3 pieces.

74. Omelette (tamago) / Omelet (Tamago)

CA\$6.00

Sweet, layered egg omelet, available as nigiri with rice (2 pcs) or sashimi style (3 pcs).

75. Bâtonnet de crabe (kanikama) / Crab stick (Kanikama)

CA\$6.00

Crab stick Kanikama, offered as nigiri or sashimi with serving options of 2 or 3 pieces.

65. Saumon (saké) / Salmon (Sake)

CA\$7.45

Salmon (saké) options: Nigiri with 2 pieces or Sashimi with 3 pieces.

68. Tilapia

CA\$6.45

Tilapia, choice of nigiri (2 pieces) or sashimi (3 pieces).

70. Saumon fumé (Kunsei saké) / Smoked Salmon (Kunsei Sake)

CA\$7.45

Smoked salmon, available as nigiri (2 pcs) or sashimi (3 pcs).

76. Rogue (masago) / Roe (Masago)

CA\$6.45

Roe (Masago) sushi option as nigiri with 2 pieces or sashimi with 3 pieces.

77. Rogue (tobiko) / Roe (Tobiko)

CA\$6.45

Rogue (Tobiko) sushi, vibrant flying fish roe. Select from nigiri (2 pcs) or sashimi (3 pcs).

Menu Sushi Futago

78. Sake Tempura Nigiri

CA\$8.00

Sake tempura on rice (nigiri) or without rice (sashimi). Options for 2 or 3 pieces.

81. Kani Tempura Nigiri

CA\$8.00

Crispy tempura crab over rice for nigiri or as standalone sashimi slices. Choose from 2-piece nigiri or 3-piece sashimi options.

66. Thon rouge (maguro) / Tuna (Maguro)

CA\$9.00

Tuna maguro. Options include nigiri with 2 pieces or sashimi with 3 pieces.

71. Anguilles (unagi) / Eel (Unagi)

CA\$8.45

Eel (Unagi), offered as nigiri with 2 pieces or sashimi with 3 pieces.

79. Maguro Tempura Nigiri

CA\$9.45

Crispy maguro tempura. Options: nigiri with 2 pieces, or sashimi with 3 pieces.

72. Pétoncle (hotategai) / Scallop (Hotategai)

CA\$8.45

Scallop (hotategai) available as nigiri (2 pieces) or sashimi (3 pieces).

80. Hotategai Tempura Nigiri

CA\$9.45

Hotategai tempura, offered as nigiri (2 pieces) or sashimi (3 pieces).

82. Tempura aux crevettes / Shrimp Tempura

CA\$8.00

Shrimp tempura, available as nigiri (2 pieces) or sashimi (3 pieces).

83. Tempura aux homards / Lobster Tempura

CA\$9.45

Lobster tempura, crisp and golden. Option for nigiri (2 pcs) or sashimi (3 pcs).

Menu Sushi Futago

69. Poisson blanc (escolier) / White Fish (Escolar)

CA\$8.00

Escolar white fish sashimi available in nigiri or sashimi styles, with either 2 or 3 pieces.

73. Maquereau (saba) / Mackerel (Saba)

CA\$7.45

Mackerel (Saba) available as nigiri (2 pieces) or sashimi (3 pieces).

Maki de printemps / Spring Rolls

85. Maki de printemps au thon rouge (2 mcx) / Tuna Spring Rolls (2 pcs)

CA\$11.00

Feuille de riz, laitue, thon, goberge, concombre, omelette et menthe. Chaque commande vient avec deux morceaux. / Rice leaf, lettuce, tuna, pollock, cucumber, omelette, and mint. One order comes with two rolls.

86. Maki de printemps aux crevettes (2 mcx) / Shrimp Spring Rolls (2 pcs)

CA\$9.45

Laitue, crevettes, goberge, concombre, carotte et menthe. Chaque commande vient avec deux morceaux. / Lettuce, shrimp pollock, cucumber, carrot, and mint. One order comes with two rolls.

87. Maki de printemps au poulet (2 mcx) / Chicken Spring Rolls (2 pcs)

CA\$9.45

Laitue, poulet, goberge, concombre, carotte et menthe. Chaque commande vient avec deux morceaux. / Lettuce, chicken, pollock, cucumber, carrot, and mint. One order comes with two rolls.



84. Maki de printemps au saumon (2 mcx) / Salmon Spring Rolls (2 pcs) ~~CA\$10.00~~

Feuille de riz, laitue, saumon, goberge, concombre, omelette et menthe. Chaque commande vient avec deux morceaux. / Rice leaf, lettuce, salmon, pollock, cucumber, omelette, and mint. One order comes with two rolls.

88. Maki de printemps végétarien (2 mcx) / Vegetable Spring Rolls (2 pcs)

CA\$9.00

Laitue, avocat, concombre, carotte, omelette et menthe. Chaque commande vient avec deux morceaux. / Lettuce, avocado, cucumber, carrot, omelette, and mint. One order comes with two rolls.

Maki de tartare / Tartar Maki



89. Tartare au saumon (6 mcx) / Salmon Tartare (6 Pcs)

CA\$11.45

Laitue, saumon, fraise, concombre, caviar, tempura. / Lettuce, salmon, strawberry, cucumber, caviar, and tempura.

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90. Tartare au thon rouge (6 mcx) / Red Tuna Tartar (6 Pcs)

CA\$12.00

Laitue, thon, mangue, avocat, caviar, tempura. / Lettuce, tuna, mango, avocado, caviar, tempura.

91. Tartare crevette (6 mcx) / Shrimp Tartar (6 Pcs)

CA\$11.45

Shrimp tartar maki typically includes tempura shrimp, lettuce, avocado, cucumber, spicy mayo, and caviar, wrapped in rice paper.

92. Tartare au crabe (6 mcx) / Crab Tartar (6 Pcs)

CA\$11.45

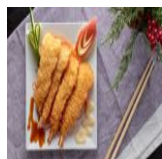
Laitue, crabe, avocat, concombre, caviar, tempura. / Lettuce, crab, avocado, cucumber, caviar, and tempura.

Soupes, salades, entrées / Appetizers

96. Soupe wonton / Wonton Soup

CA\$7.00

Soupe wonton aux crevettes et porc. / Wonton soup with shrimp, pork.



101. Ebi Tempura (4 mcx / pcs)

CA\$11.00

Quatre tempura aux crevettes. / Four shrimp tempura.

94. Soupe miso / Miso Soup

CA\$6.00

Miso soup traditionally combines soybean paste, tofu, seaweed, and green onions in a savory broth.

96A. Wonton Crevette

CA\$8.45

Wonton crevette typically includes shrimp-filled wontons, often accompanied by a selection of vegetables and served in a savory broth.

97. Salade verte / Green Salad

CA\$7.45

Laitue, carotte, concombre, avocat et poivre. / Lettuce, carrot, cucumber, avocado, pepper.

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95. Soupe miso aux fruits de mer / Seafood Miso Soup

CA\$7.45

Soupe miso aux fruits de mer.

99. Salade spéciale / Special Salad

CA\$12.45

Saumon, thon, poisson blanc, crevettes, goberge, laitue, algues, mangue, concombre et poivre. / Salmon, tuna, white fish, shrimp, pollock, lettuce, seaweed, mango, cucumber, pepper.



102. Harumaki (4mcx)

CA\$10.00

Rouleaux impériaux. / Imperial rolls.

103. Takoyaki (6mcx)

CA\$10.45

Wheat flour-based batter filled with diced octopus, typically includes green onion, topped with takoyaki sauce, mayonnaise, and bonito flakes. (6 pieces)

106. Poulet tempura (4 mcx) / Chicken Tempura (4 Pcs)

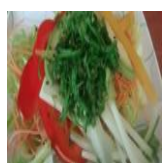
CA\$10.10

Four pieces of chicken are lightly battered and deep-fried in the style of tempura, typically accompanied by a tempura dipping sauce.

94a. Soupe miso aux crevettes / Shrimp Miso Soup

CA\$7.00

Shrimp miso soup is a soybean broth with tofu, seaweed, and typically includes leek and shrimp.



98. Salade wakamé / Wakame Salad

CA\$8.45

Laitue, algues, carotte, concombre et poivre. / Lettuce, seaweed, carrot, cucumber, pepper.

104. Patate tempura frite / Fried Sweet Potato

CA\$8.45

Sweet potatoes sliced and coated in a light batter, then deep-fried to create a crispy exterior. Typically includes a dipping sauce.

105. Dumplings (6 mcx) / Dumplings (6 Pcs)

CA\$8.45

Dumplings (6 pcs): choice of chicken or veggie stuffing.

Menu Sushi Futago

Rondelles de calmars Frits / fried Squid ring

CA\$10.45

Rondelles de calmars frits / Fried squid rings: Lightly battered and crispy fried squid rings, typically served with a tangy dipping sauce.

100. Edamame

CA\$6.45

Soja et fève de soja / Soya and soy bean.

94b. Soupe miso au saumon / Salmon Miso Soup

CA\$7.45

Salmon miso soup is a warm blend of miso paste and dashi broth, typically including tender salmon pieces, tofu, and seaweed, with a hint of green onion.

Combos

Combo 30 Morceaux / 30 Piece Combo

CA\$31.45

10 Futomaki, 12 Maki, 8 Hosomaki.

Combo 20 Morceaux / 20 Piece Combo

CA\$22.45

Populaire. 10 Futomaki, 6 Hosomaki, 4 Nigiri.

Combo 40 Morceaux / 40 Piece Combo

CA\$46.45

Populaire. 20 Futomaki, 8 Maki, 6 Hosomaki, 6 Nigiri.

Combo 52 Morceaux / 52 Piece Combo

CA\$56.45

Populaire. 20 Futomaki, 8 Maki, 12 Hosomaki, 6 Nigiri, 6 Yeux de dragon (dragon eyes), or 6 Sushi pizza.

Combo 108 Morceaux / 108 Piece Combo

CA\$117.45

50 futomaki, 24 maki, 12 hosomaki, 16 nigiri, six yeux de dragon (dragon eyes), or 6 Sushi pizza.

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Combo 16 Morceaux / 16 Piece Combo

CA\$18.45

8 Futomaki, 6 Hosomaki, 2 Nigiri.

Combo 75 Morceaux / 75 Piece Combo

CA\$78.45

25 Futomaki, 16 Maki, 16 Hosomaki, 12 Nigiri, 6 Yeux de dragon (dragon eyes), or 6 Sushi pizza.



Combo 14 Morceaux / 14 Piece Combo

CA\$16.45

6 Futomaki, 6 hosomaki, 2 nigiri.

Combo 12 Morceaux / 12 Piece Combo

CA\$14.45

6 Futomaki, 6 Hosomaki.

Combo 66 Morceaux / 66 Piece Combo

CA\$68.45

30 Futomaki, 8 Maki, 12 Hosomaki, 10 Nigiri, 6 Yeux de dragon (dragon eyes), or 6 Sushi pizza.

Combo 83 Morceaux / 83 Piece Combo

CA\$84.45

35 Futomaki, 16 Maki, 12 Hosomaki, 14 Nigiri, 6 Yeux de dragon (dragon eyes), or 6 Sushi pizza.

Combo 28 Morceaux / 28 Piece Combo

CA\$29.45

Populaire. 10 Futomaki, 8 Maki, 6 Hosomaki, 4 Nigiri.

Combo 36 Morceaux / 36 Piece Combo

CA\$42.45

16 Futomaki, 4 Maki, 8 Hosomaki, 8 Nigiri.

Menu Sushi Futago

Spécialité / Specialty

15. Pizza sushi (6 mcx) / Sushi Pizza (6 pcs)

CA\$12.00

Croute de riz au tempura, saumon, batonnet de crabe, caviar, tempura, echalote et mayo epicee. / Rice crust with tempura, salmon, crabstick, roe, tempura, onions, and spicy mayo.

10. Erotika (5 mcx / 5 pcs)

CA\$13.00

Feuille d'algues, saumon, anguilles grillées, crevettes tempura, mangue et caviar. Ext: avocat, sauce mangue. / Seaweed paper, salmon, grilled eels, tempura shrimp, and roe. Out: avocado, mango sauce.



11. La sirène (6 mcx) / The Siren (6 pcs)

CA\$13.45

Feuille de riz, laitue, deux crevettes tempura, tartare de crabe et tempura. Ext: mangue. / Rice paper, lettuce, 2 tempura shrimp, crab meat and tempura. Out: mango.

16. Dragon eye (6 mcx / 6 pcs)

CA\$13.00

Saumon, caviar, echalote, carotte, et rouleau tempura. / Salmon, roe, onions, carrot, and all deep-fried.

1. Tartare du chef / Chefs Tartar

CA\$13.00

Tartare de thon rouge et saumon, pomme, riz japonais, caviar, oignon, chips de crevettes, sauce moutarde et teriyaki / Tuna and salmon tartar, apple, Japanese rice, roe, green onion, shrimp chips, mustard, and teriyaki sauce.

2. Tango mangue (4 mcx) / Mango tango (4 pcs)

CA\$14.00

Tartare de saumon, pétoncle, mangue, caviar, échalote, tempura, service sur quatre tranches de patates sucrée tempura. / Salmon tartare, scallop, mango, roe, onions, tempura. Served on four slices of tempura sweet potato.

3. Phoenix (5 mcx / 5 pcs)

CA\$12.45

Feuille de soya, tartare de pétoncle, crevettes tempura, caviar, tempura, avocat, mayo épicée. Ext: thon et saumon. / Soy paper, scallop tartare, tempura shrimp, roe, tempura, avocado, and spicy mayo. Out: tuna and salmon.

4. Moonlight (5 mcx / 5 pcs)

CA\$12.45

Feuille de soya, mangue, laitue, pétoncle, crevettes tempura, orange, concombre et caviar. / Soya paper, mango, lettuce, scallop, shrimp tempura, orange, cucumbers, and roe.

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6. Allégé rouge (5 mcx) / Red lite (5 pcs)

CA\$12.45

Feuille de soya, thon très épicé, tempura, mangue, avocat, et caviar. Ext: thon. / Soy paper, very spicy tuna, tempura, mango, avocado, and roe. Out: tuna.

7. Thon-gi (5 mcx) / Tuna-gi (5 pcs)

CA\$13.45

Feuille de soya, anguilles grillées, crevettes tempura, radis, avocat et caviar. Ext: thon. / Soy paper, grilled eels, tempura shrimp, radish, avocado, and roe. Out: tuna.

9. Geisha (5 mcs / 5 pcs)

CA\$13.00

Feuille de soya, tartare de crabe et pétoncle, tempura, caviar et patate sucrée tempura. / Soy paper, crab and scallop tartare, tempura, roe, and sweet potato tempura.

12. Rouleaux sashimi (6 mcx) / Sashimi roll (6 pcs)

CA\$14.00

Feuille de concombre, thon, saumon, poisson blanc, goberge, caviar et sauce salade. / Cucumber sheet, tuna, salmon, white sh, crabstick, and roe with salad dressing.

13. Ryujin (8 mcx / 8 pcs)

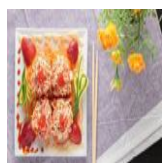
CA\$13.00

Feuille d'algues, crabe à carapace molle, avocat, caviar, mayo épicée. Ext: saumon. / Seaweed paper, soft-shell crab, avocado, spicy mayo, and roe. Out: salmon.

14. Crazie (5 mcx / 5 pcs)

CA\$13.00

Feuille d algues, crevettes tempura, saumon, avocat, mangue, caviar, fromage à la crème, algues. Ext: saumon fumé. / Seaweed paper, tempura shrimp, salmon, avocado, mango, roe, cream cheese, and seaweed. Out: smoked salmon.



17. Rouleau de pizza de luxe (4 mcx) / Pizza Deluxe Roll (4 pcs)

CA\$13.45

Croûte de riz au tempura, saumon, goberge, caviar, oignon, saumon, thon, sauce sésame. / Rice crust with tempura, smoke salmon, crab stick, onions, salmon, tuna, roe, and sesame sauce.

5. Super Sexy (4 mcx / 4 pcs)

CA\$13.45

Tartare de homard, fraise, avocat, caviar, tempura, servis sur quatre morceaux croûte de riz, sauce moutarde et teriyaki. / Lobster, strawberry, roe, avocado, tempura. Served on four pieces of rice crust, mustard, and teriyaki sauce.

8. Sumo (5 mcx / 5 pcs)

CA\$12.45

Feuille de soya, fromage à la crème, saumon fumé, crevettes tempura, avocat et caviar. / Soy paper, cream cheese, smoked salmon, tempura shrimp, avocado, and roe.

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93. Dessert de sushi Kudamono (6 mcx) / Kudamono Sushi Dessert (6 pcs) CA\$11.00

Feuille de riz, mangue, fraise, banane frite, tempura au chocolat. / Rice paper, mango, strawberry, fried banana, and chocolate.

19. Rouleau à viande fumée (6 mcx) / Smoked Meat Roll (6 pcs) CA\$12.45

Viande fumée, cornichons, goberge, avocat, fromage à la crème et rouleau tempura. / Smoked meat, baby dills, crabstick, and avocado all deep fried.



18. Rouleau dynamite (6 mcx) / Dynamite Roll (6 pcs) CA\$12.45

Omelette, fromage à la crème, saumon, avocat, goberge, caviar et rouleau tempura. / Omelet, cream cheese, salmon, avocado, crabstick, and roe, all deep-fried.

Bol de Poki / Poki Bowl

Bol de Pokii au saumon / Salmon Pokii Bowl CA\$17.45

Cubed salmon, typically served over sushi rice, accompanied by a selection of vegetables such as cucumber and avocado, and enhanced with a house poké sauce.

Bol de Pokii au thon / Tuna Pokii Bowl CA\$19.45

A tuna pokii bowl typically includes fresh tuna, cucumber, avocado, and a variety of vegetables, served over sushi rice with spicy mayo and sesame seeds.

Bol Pokii Poulet / Chicken Pokii Bowl CA\$17.45

Roasted chicken served over rice with ponzu and teriyaki sauce, accompanied by lettuce, cucumber, avocado, tempura, marinated carrots, and radishes.

Bol de pokii au Anguille /Eel pokii Bowl CA\$18.45

Eel, cucumber, avocado, red cabbage, oshinko, wakame salad, ginger, wonton chips, and spicy mayo, served over white rice.

Bol de Pokii végétarien / Vegetarian Pokii Bowl CA\$15.45

A vegetarian poke bowl typically includes a mix of fresh vegetables such as avocado, edamame, and cucumber, served over rice with a variety of toppings and a flavorful sauce.

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Bol de Pokii aux crevettes / Shrimp Pokii Bowl

CA\$17.45

A shrimp pokii bowl typically includes a base of sushi rice, complemented by a variety of fresh vegetables such as cucumber, carrot, and avocado. It may also feature edamame, seaweed, and a homemade sauce, topped with succulent shrimp.

Futomaki (Gros rouleaux / Large Rolls)

25. Futomaki au saumon épicé / Spicy Salmon Futomaki

CA\$10.00

Saumon, tempura, laitue, concombre, caviar and mayo épicée. / Salmon, tempura, lettuce, cucumber, spicy mayo, and roe.

31. Futomaki d'Hawaii / Hawaii Futomaki

CA\$10.00

Saumon tempura, ananas, avocat, concombre, caviar et mayo épicée. / Salmon tempura, pineapples, avocado, cucumbers, roe, and spicy mayo.

24. Futomaki au crabe épicé / Spicy Crab Futomaki

CA\$10.45

Crabe, tempura, laitue, avocat, mayo épicée et caviar. / Crab, tempura, lettuce, avocado, spicy mayo, and roe.

33A. Cinq Saisons

CA\$13.00

Saumon, Thon, Cavier, Goberge, Avocat / Salmon, Tuna, Crabstick, Cucumber, Avocado

26. Futomaki au thon épicé / Spicy Tuna Futomaki

CA\$10.45

Salmon, tempura, laitue, cucumber, spicy mayo et roe. / Tuna, tempura, lettuce, cucumbers, roe, and spicy mayo.

23. Futomaki de Boston / Boston Futomaki

CA\$9.45

Crevettes, laitue, goberge, concombre, caviar, and tempura. / Shrimp, lettuce, crabstick, cucumbers, roe, and tempura.

28. Futomaki de New York / New York Futomaki

CA\$10.00

Crevettes tempura, goberge, avocat, concombre, caviar et mayo épicée. / Shrimp tempura, crabstick, avocado, cucumbers, roe, and spicy mayo.

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29. Futomaki québécoise / Quebec Futomaki

CA\$10.00

Saumon fumé, laitue, tomate, fromage à la crème, avocat, concombre et caviar. / Smoked salmon, lettuce, tomato, cream cheese, avocado, cucumbers, and roe.

33B. The Sun

CA\$11.45

Saumon, Tempura, Caviar, Carotte, Laitue / Salmon, Tempura, Caviar, Carrot, Lettuce.

20. Futomaki Kamikaze / Kamikaze Futomaki

CA\$10.45

Thon, goberge, concombre, avocat, tempura, mayo épicée et caviar. / Tuna, crabstick, cucumbers, avocado, tempura, spicy mayo, and roe.

21. Futomaki Kamikaze au saumon / Salmon Kamikaze Futomaki

CA\$10.00

Saumon, goberge, concombre, avocat, tempura, mayo épicée et caviar. / Salmon, crabstick, cucumber, avocado, tempura, spicy mayo, and roe.

22. Futomaki de Californie / California Futomaki

CA\$9.00

Omelette, goberge, avocat, concombre, and caviar. / Omelette, crab stick, avocado, cucumbers, and roe.

27. Futomaki à l'arc-en-ciel / Rainbow Futomaki

CA\$11.00

Omelette, goberge, concombre et avocat. Ext: saumon, thon, poisson blanc. / Omelette, crabstick, cucumber, avocado, Out: salmon, tuna, and white fish.

32. Futomaki 911 / 911 Futomaki

CA\$12.00

Saumon, thon, laitue, tempura, concombre, oignon frit, caviar et mayo très épicée. / Salmon, tuna, lettuce, tempura, cucumbers, fried onions, roe, and very spicy mayo.

30. Futomaki Unagi / Unagi Futomaki

CA\$10.45

Anguilles grillées, oignon frit, radis, avocat, concombre et caviar. / Grilled eels, fried onions, radish, avocado, cucumbers, and roe.

Futomaki (Gros rouleaux / Large Rolls)

37. Futomaki à l'oriental / Oriental Futomaki

CA\$9.45

Tartare de crevettes, tempura, bâtonnet de crabe, avocat, laitue, roque, mayo épicée. / Shrimp mixed with tempura, crab stick, avocado, lettuce, roe, and spicy mayo.

33. Futomaki de la Floride / Florida Futomaki

CA\$10.45

Crevettes tempura, avocat, patate sucrée tempura, mayo épicée et miel. / Shrimp tempura, avocado, tempura sweet potato, spicy mayo, and honey.

38. Futomaki au samouraï / Samurai Futomaki

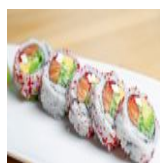
CA\$11.45

Saumon très épicé, crevettes, tempura, avocat, concombre, roque. / Very spicy salmon, shrimp, tempura, avocado, cucumbers, and roe.

34. Futomaki Tori / Tori Futomaki

CA\$9.45

Poulet tempura, avocat, concombre, mayo épicée et caviar. / Chicken tempura, avocado, cucumbers, spicy mayo, and roe.



35. Futomaki de l'Alaska / Alaskan Futomaki

CA\$10.45

Saumon, omelette, fromage à la crème, avocat, concombre, roque et sésame. / Salmon, omelette, cream cheese, avocado, cucumbers, roe, and sesame.

36. Futomaki Nami / Nami Futomaki

CA\$12.45

Saumon, crevettes, poisson blanc, laitue, tempura, avocat, mayo épicée et roque. / Salmon, shrimp, white fish, lettuce, tempura, avocado, spicy mayo et roe.

Rouleaux aux légumes / Vegetable Rolls

42. Rouleau Zen / Zen Roll

CA\$9.45

Laitue, patate douce tempura, radis, concombre, oignon frit, Lettuce, sweet potato tempura, radish, cucumbers, and fried onions.

39. Rouleau au lune de miel / Honeymoon Roll

CA\$9.45

Patate douce tempura, avocat, mangue, concombre, miel. / Sweet potato tempura, avocado, mango, cucumbers, and honey.

Menu Sushi Futago

40. Rouleau végétarien / Vegetable Roll

CA\$9.45

Laitue carotte, avocat, concombre, radis et poivrons. / Lettuce, carrot, avocado, cucumbers, radish, and peppers.

41. Naturel / Natural

CA\$9.45

Laitue, mangue, fraise, algues, ananas, avocat. / Lettuce, mango, strawberry, seaweed, pineapples, and avocado.

41A. Vege Tempura

CA\$10.00

Patate, Carotte, Oignon, Concombre / Potato, Carrot, Onion, Cucumber

Maki

47. Maki Karai saké / Karai Sake Maki

CA\$10.45

Saumon, tempura, avocat, concombre, mayo épicée, roque. / Salmon, tempura, avocado, cucumbers, spicy mayo, and roe.

51. Maki au double saumon / Double Salmon maki

CA\$11.45

Saumon, avocat, mayo épicée et saumon fumé à l'extérieur. / Salmon, avocado, spicy mayo, and smoked salmon.

48. Maki Karai Maguro / Karai Maguro Maki

CA\$11.45

Thon rouge, tempura, avocat, concombre, mayo épicée, roque. / Tuna, tempura, avocado, cucumbers, spicy mayo, and roe.

53. Maki Yammies / Yammies Maki

CA\$10.45

Patates douces, avocat, fromage à la crème et saumon. / Sweet potato, avocado, cream cheese, and salmon.

43. Ebi Maki

CA\$11.00

Crevettes tempura, avocat, concombre, mayo épicée. / Shrimp tempura, avocado, cucumbers, and spicy mayo.

Menu Sushi Futago

49. Maki Karai Ebi / Karai Ebi Maki

CA\$10.45

Crevettes, tempura, concombre, roque, mayo épicée. / Shrimp tempura, cucumbers, roe, and spicy mayo.

50. Maki Karai Kani / Karai Kani Maki

CA\$11.45

Crabe, tempura, avocat, roque, mayo épicée. / Crab, tempura, avocado, roe, and spicy mayo.

52. Maki au saumon tempura / Salmon Tempura Maki

CA\$11.45

Rouleau tout frit avec saumon, avocat et roque. / All fried rolls with salmon, avocado, and roe.

44. Maki Una Kyu / Una Kyu Maki

CA\$10.45

Anguilles grillées, mangue, avocat. / Grilled eels, mango, and avocado.

45. Maki Fila / Fila Maki

CA\$10.00

Saumon fumé, fromage à la crème, avocat. / Smoke salmon, cream cheese, and avocado.

46. Tokyo Maki

CA\$11.45

Pétoncle, tempura, avocat, mayo épicée, caviar. / Scallop, tempura, avocado, spicy mayo, and roe.

Hosomaki

54. Hosomaki à l'avocat / Avocado Hosomaki

CA\$6.45

Avocado and sesame seeds, wrapped in seaweed and sushi rice, typically forming a small roll.

58. Hosomaki au saumon / Salmon Hosomaki

CA\$7.45

Fresh salmon and sushi rice, tightly rolled in seaweed, typically presented in six pieces.

Menu Sushi Futago

59. Hosomaki au thon / Tuna Hosomaki

CA\$8.45

Fresh tuna and sushi rice, wrapped in seaweed. Typically includes sesame seeds.

62. Hosomaki au Tekka épicé / Spicy Tuna Hosomaki

CA\$8.45

Spicy tuna hosomaki typically includes sushi rice, seaweed, spicy tuna mix, and sesame seeds, all tightly rolled into a small, bite-sized piece.

55. Hosomaki aux concombres / Cucumber Hosomaki

CA\$6.00

Cucumber hosomaki consists of thinly sliced cucumber and sushi rice, tightly rolled in seaweed, typically garnished with sesame seeds.

57. Hosomaki à la mangue / Mango Hosomaki

CA\$6.00

Mango hosomaki typically consists of sweet mango slices and sesame seeds, wrapped in sushi rice and seaweed.

63. Hosomaki au bâtonnet de crabe / Crabstick Hosomaki

CA\$6.45

Crabstick and sushi rice, wrapped in seaweed. This hosomaki typically includes sesame seeds.

64. Hosomaki au radis / Radish Hosomaki

CA\$6.45

Small roll filled with radish, typically includes sesame seeds.

64a. Hosomaki au poulet tempura / Tempura Chicken Hosomaki

CA\$7.45

Tempura chicken hosomaki consists of sushi rice and tempura-battered chicken, wrapped in a seaweed sheet, typically garnished with sesame seeds.

60. Hosomaki au maquereau / Mackerel Hosomaki

CA\$8.45

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

64b. Hosomaki tomates à la crème / Tomatoes Cheese Hosomaki

CA\$7.45

Dried tomatoes and cream cheese wrapped in sushi rice and seaweed, typically garnished with sesame seeds.

Menu Sushi Futago

64.C Tamago Omelette / Tamago Egg

CA\$6.45

Japanese-style tamago omelette, delicately wrapped in sushi rice and seaweed, typically includes a sprinkle of sesame seeds.



56. Hosomaki aux patates douces / Sweet Potato Hosomaki

CA\$6.45

Sweet potato wrapped in seasoned sushi rice and seaweed, creating a simple, yet delightful hosomaki roll.

61. Hosomaki au saumon épicé / Spicy Salmon Hosomaki

CA\$8.00

Spicy salmon hosomaki typically includes sushi rice and salmon with a spicy sauce, wrapped in seaweed.

À côtés / Sides

Bol de riz

CA\$4.65

A bowl of steamed Japanese white rice, typically served as a simple and traditional side dish.

Wasabi

CA\$2.65

Wasabi, typically served as a pungent, green paste made from the grated root of the wasabi plant.

Feuille de soya supplémentaire / Extra Soybean Leaf

CA\$2.65

An additional serving of soybean leaf, typically used as a wrapper or garnish in sushi dishes.

Gingembre / Ginger

CA\$2.65

Pickled ginger, commonly served as a palate cleanser alongside sushi dishes.

Feuille de riz supplémentaire / Extra Rice Leaf

CA\$2.65

An additional serving of a thin, translucent rice paper typically used for wrapping sushi or spring rolls.

Menu Sushi Futago

Mayo épicée / Spicy Mayo

CA\$2.65

Creamy mayonnaise blended with a spicy element, typically sriracha, to add a kick to sushi dishes.

Sauce teriyaki / Teriyaki Sauce

CA\$2.65

A traditional Japanese condiment, teriyaki sauce typically includes soy sauce, mirin, and sugar, creating a balance of sweet and savory flavors ideal for glazing.

Boissons gazeuses / Beverages

Aloe Vera

CA\$4.45

Aloe vera juice, a refreshing beverage made from the gel of the aloe vera plant, often accompanied by a hint of citrus for a fresh taste.

Boissons gazeuses / Pop

CA\$3.45

Choose from a selection of refreshing soda options: Coke, Pepsi, or 7 Up.

Thé Japonais

CA\$5.45

Japanese green tea, traditionally prepared and served.

San Pellegrino

CA\$3.45

Effervescent Italian Sparkling Water with a Refreshing Mineral Taste.

Nestea

CA\$3.45

Refreshing Iced Tea, Perfectly Sweetened for an Invigorating Sip

Bouteille d'eau / Water Bottle

CA\$3.00

A simple and refreshing bottle of water, offering hydration.

Menu Sushi Futago

Thé glacé de l'Arizona / Arizona Iced Tea

CA\$4.00

Arizona iced tea is a commercially prepared iced tea, typically flavored with a blend of tea and fruit extracts.

Perrier

CA\$3.45

Effervescent, crystal-clear sparkling water with a refreshing zest.
