



Menu

Azumi Okaiyo Sushi & Poke (Azumi Sushi)

9006 Bd Maurice-Duplessis, Montréal, QC H1E 6P7, Canada | (438) 738-1526

Most Ordered



2 x 18 Mcx (Special)

CA\$30.75

2x 18 pieces typically includes a variety of 8 makis, 8 hosomakis, and 2 nigiris.



25. Avocado

CA\$5.45



18 Mcx

CA\$19.75

8 makis, 8 hosomakis, and 2 nigiris.



43. Vancouver

CA\$10.95

Smoked salmon, avocado, cream cheese, and sesame.



44. Tokyo

CA\$10.95

Shrimp, tempura, avocado, cucumber, caviar, and spicy mayo.



AS1. Dragon Eye

CA\$14.25

Breaded and crispy sushi roll with salmon, white fish, tobiko, shallots, and carrots.



42. Double Saumon

CA\$10.95

Salmon, smoked salmon, avocado, tobiko, and spicy mayo.

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70. Kamikaze Saumon

CA\$10.95

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



40. Poulet Phila

CA\$10.95

Tempura chicken, cream cheese, and spicy mayonnaise.



E3. Rouleaux Impériaux Poulet

CA\$6.55

Fried chicken rolls typically include vegetables and are wrapped in spring roll dough.

Combo Assorties



2 x 18 Mcx (Special)

CA\$30.75

2x 18 pieces typically includes a variety of 8 makis, 8 hosomakis, and 2 nigiris.



40 Mcx

CA\$58.25

10 futomakis, 8 makis, 8 hosomakis, 7 nigiris and 7 mcx dragon eye.



49 Mcx

CA\$76.95

25 futomakis, 8 makis, 8 hosomakis, and 8 nigiris. + 7 Mcx Dragon eye



32 Mcx

CA\$41.75

10 futomakis, 8 makis, 8 hosomakis, and 6 nigiris.



18 Mcx

CA\$19.75

8 makis, 8 hosomakis, and 2 nigiris.

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



20 Mcx

8 futomakis, 8 hosomakis, 4 nigiris

CA\$26.35



Mayo Épicé

Mayonnaise with a blend of Japanese spices, typically used as a condiment for sushi and other dishes.

CA\$2.20



80 Mcx

80 Morceaux : Typically includes an assortment of 30 futomaki, 24 maki, 16 hosomaki, and 10 nigiri. + 7 Mcx Dragon Eye

CA\$117.65



112 Mcx

93 Morceaux (Pcs) : Typically includes an assortment of 45 futomaki, 24 maki, 24 hosomaki, 8 specialite du chef and 12 nigiri. + 7 Mcx Dragon Eye

CA\$148.45



66 Mcx

66 mcx Combo: Includes typically 25 futomakis, 16 makis, 16 hosomakis, and 9 nigiris. + 7 Mcx Dragon eye

CA\$98.95



93 Mcx

93 Morceaux (Pcs) : Typically includes an assortment of 35 futomaki, 24 maki, 16 hosomaki, 8 specialite du chef and 10 nigiri. + 7 Mcx Dragon Eye

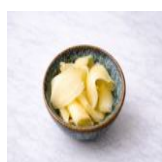
CA\$127.55



Feuille de Soya

Typically includes crab meat, scallops, shrimp, sweet potato, caviar, cucumber, and spicy mayonnaise.

CA\$2.20



Gingembre

Ginger: Typically includes thinly sliced pickled ginger, often served with sushi for palate cleansing.

CA\$1.95



Sauce Soya

Soy sauce: A traditional condiment made from fermented soybeans, wheat, water, and salt, typically enhancing the umami flavors of various dishes.

CA\$1.65

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Sauce Wafu

Wafu Sauce: Typically includes mayonnaise, sesame, and soy.

CA\$2.20



Wasabi

Served as a condiment, typically includes grated wasabi root, providing a sharp and pungent flavor to complement sushi and sashimi dishes.

CA\$1.95



16 Mcx

6 futomakis, 8 hosomakis, and 2 nigiris.

CA\$17.55



14 Mcx

6 futomakis, 8 hosomakis

CA\$14.25

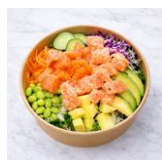
Poke



Poke6. Crabe & Crevette

Crab and shrimp poke typically includes rice, avocado, cucumber, edamame, seaweed salad, and spicy mayo.

CA\$20.85



Poke4. Saumon

Salmon with avocado, mango, marinated daikon, carrots, red bell pepper, edamame, and caviar.

CA\$19.75



Poke5. Thon

Fresh tuna, mango, avocado, cucumber, edamame, seaweed salad, and spicy mayo served on a bed of sushi rice.

CA\$20.85



Poke8. Deluxe

Assorted fish, sushi rice, salad mix, cucumber, carrot, red cabbage, edamame, avocado, mango, fried onion, spicy mayo, and teriyaki sauce.

CA\$24.15

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



Poke3. Poulet

Grilled chicken, rice, mixed salad, cucumber, avocado, purple cabbage, carrots, edamame, corn, tempura, and house sauce.

CA\$19.75



Poke7. General Tao

Breaded chicken in General Tao sauce, served with rice, mixed salad, avocado, cucumber, carrot, edamame, corn, red cabbage, sesame, tempura, and spicy mayo.

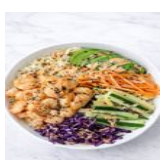
CA\$21.95



Poke1. Végé

Rice, salad mix, corn, edamame, cucumber, carrots, seaweed, avocado, mango, sesame, and teriyaki mayo.

CA\$18.65



Poke2. Crevette Tempura

Shrimp tempura, sushi rice, mixed salad, avocado, cucumber, mango, edamame, oshinko, wakame, tobiko, sesame, spicy mayo, and house sauce.

CA\$19.75

Entrée/Soupe



E3. Rouleaux Impériaux Poulet

Fried chicken rolls typically include vegetables and are wrapped in spring roll dough.

CA\$6.55



E6. Wonton Frit

Fried wontons typically filled with shrimp and pork.

CA\$9.85



SS3. Miso Fruit de Mer

Miso seafood soup with tofu, shrimp, salmon, scallop, crab stick, seaweed, mushrooms, and shallots.

CA\$7.65



SS1. Soupe WonTon

Wonton soup: Pork wontons, shallots.

CA\$7.65

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SS6. Wakame

Marinated wakame seaweed salad typically includes sesame seeds and a light dressing.

CA\$7.65



E5. Légumes Tempura

Assorted vegetables deep-fried in a light tempura batter. Typically includes sweet potato, pumpkin, green beans, and eggplant.

CA\$7.65



E4. Rouleaux Impériaux

Rouleaux frits aux légumes et porc.

CA\$7.65



E7. Patate Katsu

Breaded and deep-fried potato cutlet, typically served with katsu sauce.

CA\$7.65



SS2. Soupe Miso Vege

Miso soup with tofu, carrots, shallots, and seaweed.

CA\$5.45



SS4. Soupe TomYum Vege

Mushrooms, lemon grass, chili paste, and lime juice in a tangy, spicy broth.

CA\$5.45



SS7. Salade Verte

Mixed salad typically includes lettuce, cucumber, tomato, red bell pepper, and oshinko (pickled radish).

CA\$6.55



SS5. Soupe TomYum FDM

Spicy and sour soup with shrimp, scallops, mushrooms, and lemongrass broth.

CA\$7.65



SS8. Salade Fruit de Mer

Mixed salad with shrimp, smoked salmon, crab, cucumber, tomato, and seaweed, dressed with a light vinaigrette.

CA\$9.85

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



E2. Rouleaux Impériaux Végé

CA\$5.45

Fried vegetable rolls typically include a mix of cabbage, carrot, and vermicelli.



E1. Crevette Tempura

CA\$6.05

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

Nigiri



12. Unagi

CA\$5.45



8. Ebi

CA\$3.25



17. Syake Tempura

CA\$5.45



20. Homard Tempura

CA\$6.55



3. Kunsei Syake

CA\$3.25



16. Crabe Tempura

CA\$5.45

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



10. Goberge

CA\$4.35



11. Ika

CA\$5.45



13. Tobiko

CA\$4.35



14. Masago

CA\$4.35



15. Ebi Tempura

CA\$4.35



18. Maguro Tempura

CA\$5.45



19. Hotate Tempura

CA\$5.45



4. Albacore

Albacore: Slices of raw or lightly seared white tuna over sushi rice. Consuming raw or undercooked seafood may increase your risk of foodborne illness.

CA\$3.25



5. Tai

CA\$3.25

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



6. Hotate

CA\$5.45



7. Tako

CA\$4.35



9. Tamago

CA\$4.35



1. Maguro

CA\$4.35



2. Syake

CA\$3.25

Sashimi



17. Syake Tempura Sashimi

Spicy salmon tempura sashimi.

CA\$5.45



15. Ebi Tempura Sashimi

Ebi tempura sashimi: Typically includes shrimp tempura.

CA\$4.35



16. Crabe Tempura Sashimi

Crab tempura sashimi typically includes spicy crab tempura.

CA\$5.45

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



20. Homard Tempura Sashimi

CA\$6.55

Lobster meat, tobiko, spicy mayo, and tempura. Without rice.



10. Goberge Sashimi

CA\$4.35

Goberge sashimi: Typically includes thinly sliced pieces of imitation crab.



11. Ika Sashimi

CA\$5.45

Ika sashimi: Raw squid.



12. Unagi Sashimi

CA\$5.45

Grilled freshwater eel sashimi.



13. Tobiko Sashimi

CA\$4.35

Flying fish roe sashimi.



14. Masago Sashimi

CA\$4.35

Masago sashimi: Typically includes capelin roe.



18. Maguro Tempura Sashimi

CA\$5.45

Lightly battered and fried tuna sashimi.



3. Kunsei Syake Sashimi

CA\$3.25

Smoked salmon sashimi, typically includes thinly sliced pieces of smoked salmon.



5. Tai Sashimi

CA\$3.25

Thinly sliced red snapper sashimi.

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



6. Hotate Sashimi

Thinly sliced scallop sashimi.

CA\$5.45



7. Tako Sashimi

Octopus sashimi, typically includes thinly sliced pieces of octopus.

CA\$4.35



8. Ebi Sashimi

Ebi sashimi: Typically includes raw shrimp, prepared without rice.

CA\$3.25



9. Tamago Sashimi

Tamago sashimi: Japanese sweet rolled omelette, typically served without rice.

CA\$4.35



Copy of 19. Hotate Tempura

Scallop tempura with spicy sauce, typically garnished with caviar.

CA\$5.45



Copy of 4. Albacore

Slices of raw albacore tuna, also known as shiro maguro, from the tuna family.

CA\$3.25



2. Syake Sashimi

Syake sashimi: Fresh salmon sashimi.

CA\$3.25



1. Maguro Sashimi

Maguro sashimi: Fresh slices of tuna, typically served raw, highlighting the natural flavors of the fish.

CA\$4.35

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)

Hoso 25-38



38. Tekka Épicé

Tuna, shallots, spicy sauce, and sesame seeds.

CA\$7.65



28. Patate Sucré

Fried sweet potato, avocado, tempura, and spicy mayo.

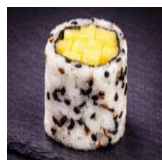
CA\$5.45



32. Tamago

Japanese omelette typically accompanied by sesame seeds.

CA\$5.45



27. Mango

Mango smoothie: Typically includes fresh mango blended with yogurt and a hint of honey for a creamy, sweet drink.

CA\$5.45



30. Oshinko

Pickled radish and sesame seeds.

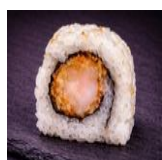
CA\$5.45



31. KaniKama

Crab stick wrapped in seaweed and rice.

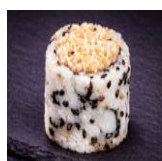
CA\$5.45



33. Ebi Katsu

Breaded and deep-fried shrimp cutlet.

CA\$6.55



34. Crabe Épicé

Crab, pollock, cucumber, avocado, tempura, and spicy mayonnaise.

CA\$6.55

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



35. Ebi Épicé

Shrimp, spicy mayo, and shallots in a small roll.

CA\$6.55



36. Hotate Épicé

Spicy scallop, spicy sauce, and sesame seeds.

CA\$7.65



37. Syake Épicé

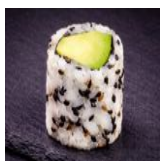
Salmon, spicy mayo, and sesame seeds.

CA\$6.55



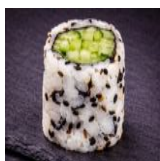
29. Tofu

CA\$5.45



25. Avocado

CA\$5.45



26. Kappa

Cucumber and sesame seeds in a small sushi roll.

CA\$5.45

Maki 40-55



44. Tokyo

Shrimp, tempura, avocado, cucumber, caviar, and spicy mayo.

CA\$10.95



42. Double Saumon

Salmon, smoked salmon, avocado, tobiko, and spicy mayo.

CA\$10.95

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43. Vancouver

Smoked salmon, avocado, cream cheese, and sesame.

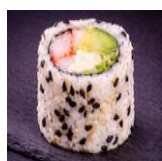
CA\$10.95



47. Kaki-Kaki

Shrimp tempura, avocado, masago, and spicy mayo.

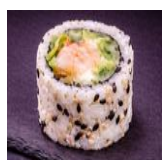
CA\$10.95



46. Cali L.A

Crab stick, avocado, cucumber, and light mayonnaise.

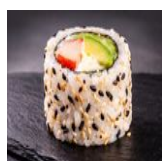
CA\$9.85



45. Alaska

Salmon, avocado, cucumber, and crab meat, wrapped in sushi rice and nori.

CA\$10.95



48. Una-Kyu

Grilled eel, cucumber, tempura, and teriyaki sauce.

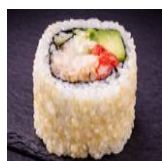
CA\$12.05



49. Tomato

Sun-dried tomatoes, cream cheese, avocado, and spicy mayo rolled with rice and seaweed.

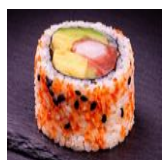
CA\$8.80



50. Crabe-Ebi

Crab, shrimp, tobiko, tempura, avocado, cucumber, sesame seeds, Japanese radish, and spicy mayonnaise.

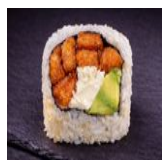
CA\$10.95



51. Sunset

Smoked salmon, crabstick, caviar, omelet, avocado, and light mayonnaise.

CA\$10.95



52. Cancun

White tuna, avocado, and cilantro, topped with yellowtail, jalapeño, sriracha sauce, and a hint of lemon juice.

CA\$10.95

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54. Mango Tango

Shrimp tempura, spicy kani, topped with spicy tuna, mango, eel sauce, and mango sauce.

CA\$13.15



55. Ebi-Phila

Shrimp tempura, avocado, and cream cheese.

CA\$10.95



53. Suzuki

Suzuki maki: Typically includes sea bass, avocado, cucumber, and tobiko, wrapped in seaweed and rice.

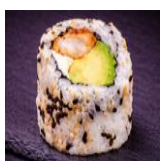
CA\$10.95



41. Mini Kamikaze

Tuna, avocado, tempura, and spicy mayo.

CA\$12.05



40. Poulet Phila

Tempura chicken, cream cheese, and spicy mayonnaise.

CA\$10.95

Futo 60-93



74. Saumon Épicé

Salmon, cucumber, tempura, caviar, and spicy sauce.

CA\$10.95



73. Thon Épicé

Tuna, spicy mayo, tempura, avocado, tobiko.

CA\$10.95



81. Montréal

Salmon, shrimp, caviar, lettuce, avocado, tempura, and spicy mayo.

CA\$10.95

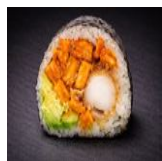
Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



82. Crevette Épicé

Shrimp, pollock, avocado, caviar, tempura, salad, chef's sauce, and sesame seeds.

CA\$9.85



76. Titanic

Shrimp tempura, avocado, cucumber, topped with tuna, salmon, crab meat, tobiko, unagi sauce, and spicy orange sauce.

CA\$9.85



69. Kamikaze Thon

Tuna, crab stick, avocado, cucumber, tempura, caviar, and spicy mayo.

CA\$10.95



70. Kamikaze Saumon

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

CA\$10.95



91. Beloeil

Tempura shrimp, crabstick, avocado, cucumber, tobiko, spicy mayo.

CA\$14.25



77. Poulet Katsu

Breaded and deep-fried chicken cutlet, typically served with cucumber, lettuce, and teriyaki sauce.

CA\$9.85



86. Miami

Deep fried shrimp, crab meat, salmon, and a special nami sauce.

CA\$13.15



65. California

Crab stick, avocado, cucumber, tamago (Japanese omelet), masago (fish roe), and mayo.

CA\$8.75



89. Québec

Shrimp tempura, pollock, cucumber, avocado, caviar, and spicy mayo.

CA\$12.05

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83. Anguille Teriyaki

Grilled eel, tobiko, wakame, tempura, lettuce, avocado, and teriyaki sauce.

CA\$12.05



79. Diamond

Crab, caviar, tempura, avocado, and spicy mayo.

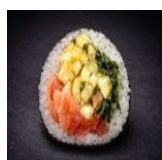
CA\$10.95



75. Pétoncle Épicé

Scallop, tobiko, spicy mayo, tempura, and avocado.

CA\$10.95



80. Samurai

Salmon, tobiko, mango, salad, spicy mayo, and fried onions.

CA\$10.95



78. Dynamite

Shrimp tempura, avocado, cucumber, and spicy mayo.

CA\$9.85



71. Yakuza

Spicy white tuna, soft shell crab tempura, avocado, and scallion, topped with seared tuna and unagi sauce.

CA\$9.85



63. Végé Phila

Dried tomatoes, avocado, red bell pepper, lettuce, tempura, and cream cheese.

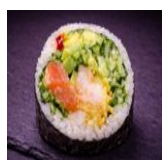
CA\$8.75



64. Boston

Shrimp, pollock, lettuce, cucumber, avocado, tobiko, and sesame seeds.

CA\$9.85



66. Manhattan

Spicy tuna, salmon, albacore, escolar, crab stick, and crunch, topped with fresh tuna, spicy mayo, and unagi sauce.

CA\$10.95

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



67. New York

Salmon, tuna, tamago, cucumber, and spicy mayo.

CA\$10.95



68. Spider

Soft shell crab, avocado, cucumber, masago, and spicy mayo.

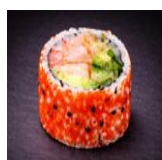
CA\$12.05



72. Rainbow

Tuna, salmon, imitation crab, avocado, cucumber, caviar, and spicy mayonnaise.

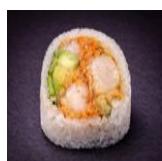
CA\$13.15



84. Hawaii

Shrimp tempura, avocado, pineapple, cucumber, and spicy mayo.

CA\$9.85



90. Seattle

Salmon, avocado, cucumber, and masago typically complemented with house sauce.

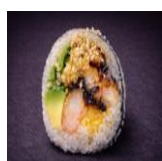
CA\$12.05



92. Homard

Lobster, tobiko, avocado, cucumber, tempura, and chef's sauce.

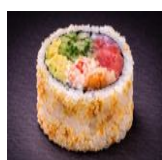
CA\$13.20



93. Blue Dragon

Blue Dragon: Tempura shrimp, avocado, cucumber, and crab stick, typically topped with eel, tobiko, and a drizzle of unagi sauce.

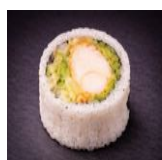
CA\$14.25



85. Akaiyo Roll

Crabmeat, avocado, cucumber, tamago (sweet egg), and oshinko (pickled radish).

CA\$12.05



87. Poulet-Ebi

Breaded chicken, shrimp tempura, cucumber, mayonnaise, and salad.

CA\$10.95

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



88. Pacific

Smoked salmon, crabstick, cucumber, masago, and cheese.

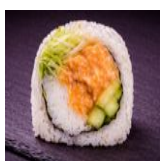
CA\$14.25



Végé Wakame

Marinated seaweed, oshinko (pickled radish), cucumber, lettuce, and avocado.

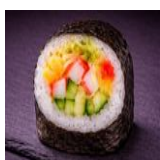
CA\$8.75



60. Yamakado

Sweet potato, avocado, tempura, and spicy mayo.

CA\$8.75



61. Végé Exotique

Variety of Japanese market vegetables, tempura, and spicy sauce.

CA\$8.75

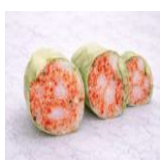
Printemps Maki (100-104)



114. Pétoncle Tartare

Scallop tartare, rice paper, tempura, avocado, tobiko, lettuce, and spicy mayo.

CA\$10.95



111. Crabe Tartare

Rice paper, crab, lettuce, tempura, tobiko, spicy mayo, and shallots.

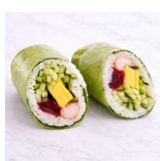
CA\$9.85



113. Saumon Tartare

Salmon tartar maki: Typically includes salmon tartar, pollock, avocado, cucumber, mayonnaise, and sesame seeds.

CA\$9.85



102. Thon Printemps

Tuna, crab stick, omelette, cucumber, lettuce, rice paper, and rice.

CA\$9.85

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



103. Crevette Printemps

CA\$8.75

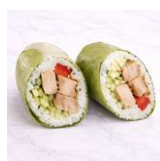
Shrimp, pollock, cucumber, carrot, lettuce, rice paper, and sesame seeds.



112. Thon Tartare

CA\$10.95

Tuna tartare, pollock, cucumber, avocado, and tempura in rice paper.



104. Poulet Printemps

CA\$8.75

Grilled chicken, lettuce, cucumber, carrot, rice, and sesame wrapped in rice paper.



110. Crevette Tartare

CA\$9.85

Shrimp tartare maki: Rice paper, shrimp, crab stick, avocado, cucumber, mayo, and sesame seeds.



101. Saumon Printemps

CA\$8.75

Salmon, crab stick, lettuce, cucumber, omelet, red bell pepper, tempura, rice paper, and rice.



100. Végé Printemps

CA\$8.75

Rice paper, avocado, omelette, carrot, oshinko (pickled radish), bell pepper, cucumber, and salad.

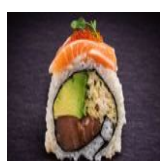
Spécialités du Chef



AS10. Hokkaido

CA\$15.35

Kampyo, oshinko, Asian pear, cucumber, and avocado, topped with ebi, ponzu sauce, and chili crunchy garlic.



AS7. Saumon Royal

CA\$15.35

Torched salmon with spicy mayo and shallot, filled with salmon, avocado, and tempura.

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



AS8. Dragon Royal

Tempura shrimp, salmon tartare with spicy sauce, and tobiko.

CA\$16.45



AS12. Zento/Alaska

Shrimp tempura, spicy crab, avocado, smoked salmon, and tobiko in soya paper.

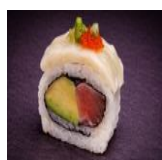
CA\$15.35



AS4. Feuille d'autome

Tuna, tobiko, mango, lettuce, and chef's sauce served on tempura sweet potato.

CA\$15.35



AS11. Geisha

Tempura shrimp, spicy tuna, eel, cucumber, tobiko, and wrapped in soy leaf.

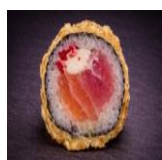
CA\$15.35



AS3. Sunflower

Lightly fried salmon, tobiko, wrapped in soya paper.

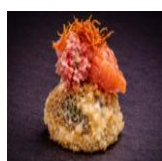
CA\$14.25



AS5. Snow Ball

Shaved ice typically includes sweetened condensed milk, flavored syrups, and sometimes fresh fruit or sweet beans.

CA\$15.35



AS6. Dragon Ball

Breaded and crispy sushi bites with salmon, shallot, carrot, and caviar.

CA\$15.35



AS9. Star

Salmon, scallop, pollock, asparagus, tobiko.

CA\$15.35



AS1. Dragon Eye

Breaded and crispy sushi roll with salmon, white fish, tobiko, shallots, and carrots.

CA\$14.25

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



AS2. Volcano

Baked roll with salmon, smoked salmon, cream cheese, avocado, tobiko, and spicy mayo.

CA\$14.25

Pizza



P4. Tekasake

Deep-fried breaded rice cake topped with tuna, salmon, avocado, caviar, sesame, and spicy mayo.

CA\$14.25



P5. Niagara

Tempura fried rice patty topped with tuna, salmon, smoked salmon, crab stick, avocado, caviar, and mayo.

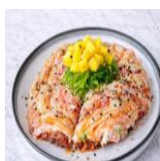
CA\$14.25



P6. Deluxe

Tuna, crab, avocado, caviar, tempura, and spicy mayo on a rice cake.

CA\$15.35



P3. Tropical

Tempura rice patty topped with crab, shrimp, mango, caviar, and mayo.

CA\$14.25



P1. Pizza Sushi

Crispy sushi rice topped with smoked salmon, crab stick, caviar, and spicy mayo on a tempura rice galette.

CA\$13.75



P2. Akira

Shrimp, crab stick, avocado, caviar, and spicy mayo on a crispy rice base.

CA\$13.15

Feuille Soya (FS)



FS4. La Sirene

Shrimp, spicy salmon, caviar, tempura powder, sweet fried potato, fried onion, and cucumber.

CA\$15.35

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



FS8. Paradis

Tempura shrimp, crab, caviar, and spicy mayo wrapped in fresh salmon.

CA\$14.25



FS5. Rose Maki

Shrimp tempura, spicy mayo, tobiko, avocado, and strawberries.

CA\$13.15



FS10. Ebi Tempura

Shrimp tempura wrapped in a delicate soy leaf, typically accompanied by a hint of spicy mayo and garnished with tobiko (fish roe).

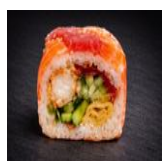
CA\$13.15



FS11. Mont-Royal

Crab, shrimp tempura, avocado, cucumber, caviar, and spicy mayo wrapped in a soya leaf.

CA\$15.35



FS12. Kyoto

Tuna, crab, shrimp tempura, fried onion, tobiko, cucumber, and spicy mayo.

CA\$15.35



FS14. Océanie

Shrimp tempura, avocado, mango, tobiko, and spicy mayo wrapped in a soya leaf.

CA\$14.25



FS15. Ichigo

Shrimp tempura, strawberry, mango, avocado, and tobiko wrapped in a soy leaf.

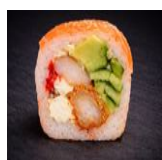
CA\$13.15



FS13. Homakase

Shrimp tempura, avocado, cucumber, tobiko, and spicy mayo wrapped in a soya feuille.

CA\$15.35



FS16. Yoyo

Crab meat, shrimp tempura, avocado, mango, and spicy mayo, wrapped in a delicate soya leaf.

CA\$14.25

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



FS3. Phoenix

Pollock, fried onions, mango, caviar, tempura, and spicy mayo wrapped in a soya leaf.

CA\$14.25



FS6. Okinawa

Crab, shrimp tempura, avocado, cucumber, and spicy mayo.

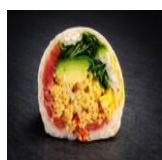
CA\$13.15



FS7. Duplessis

Crab, shrimp tempura, avocado, cucumber, caviar, and spicy mayo.

CA\$13.15



FS9. Amour

Crab, shrimp tempura, avocado, cucumber, caviar, and spicy mayo.

CA\$14.25



OK1. Fiesta

Crab, shrimp tempura, avocado, cucumber, caviar, and spicy mayo wrapped in a soya leaf.

CA\$17.55



OK2. Le Québec

Shrimp tempura, pollock, smoked salmon, cream cheese, tobiko, and avocado.

CA\$16.45



OK3. Yaris

Crab, shrimp tempura, avocado, cucumber, caviar, and spicy mayo.

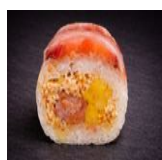
CA\$16.45



OK4. Omega

Feuille de soya typically includes crab, shrimp tempura, avocado, cucumber, caviar, and spicy mayo.

CA\$16.45



OK5. Cadillac

Sushi roll typically includes crab, shrimp tempura, avocado, cucumber, caviar, and spicy mayo.

CA\$16.45

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



OK6. Una-Ebi

Typically includes shrimp, eel, and avocado wrapped in a soya leaf.

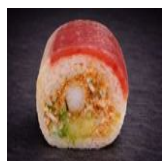
CA\$17.55



OK7. Lamborghini

Lamborghini: Typically includes shrimp tempura, avocado, cucumber, spicy mayo, and tobiko, wrapped in a soya leaf.

CA\$15.35



OK8. Tesla

Crab, shrimp tempura, avocado, cucumber, caviar, and spicy mayo wrapped in a soya leaf.

CA\$17.55



FS2. Bésame

Shrimp tempura, avocado, mango, tobiko, and spicy mayo wrapped in soya feuille.

CA\$15.35



FS1. Vegan

Feuille de soya vegan: Typically includes a variety of fresh vegetables, avocado, cucumber, and possibly tofu, all wrapped in a delicate soya leaf.

CA\$13.15

Feuille Riz (OK)



OK4. Omega

Salmon, caviar, Fuji apple, sweet potato tempura, and spicy mayo.

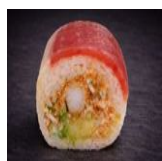
CA\$16.45



OK6. Una-Ebi

Eel, shrimp tempura, cucumber, spicy mayo, and oshinko (pickled radish).

CA\$17.55



OK8. Tesla

Crabstick tempura, spicy mayo, tobiko, avocado, and mango.

CA\$17.55

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



OK3. Yaris

Crab, two tempura shrimp, asparagus, caviar, fried onion, and spicy mayo.

CA\$16.45



OK5. Cadillac

Spicy tuna, jalapeno, cucumber, topped with fresh pepper tuna and a touch of chili sauce.

CA\$16.45



OK7. Lamborghini

Lamborghini: Typically includes tuna, salmon, tobiko, cucumber, and spicy mayo.

CA\$15.35



OK2. Le Québec

Smoked salmon, tempura shrimp, avocado, caviar, and cream cheese.

CA\$16.45

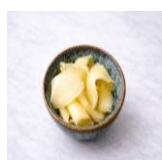


OK1. Fiesta

Shrimp tempura, crabstick, avocado, cucumber, and caviar, wrapped in rice paper.

CA\$17.55

Extra



Gingembre

Pickled ginger slices, typically served with sushi for palate cleansing and enhancing flavors.

CA\$1.95



Sauce Soya

Soy sauce: A salty, savory condiment typically made from fermented soybeans, wheat, water, and salt, enhancing umami flavors.

CA\$1.65

Bol de Riz

Steamed short grain white rice.

CA\$5.50

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)

Feuille de Soya

CA\$2.20

Typically used as a soy paper replacement for sushi rolls.



Wasabi

CA\$1.95

Wasabi typically includes a spicy green paste made from grated wasabi root, serving as a classic condiment to enhance sushi dishes.



Mayo Épicé

CA\$2.20

Creamy mayonnaise mixed with spicy sauce, typically used as a condiment to add a zesty kick to various dishes.



Sauce Wafu

CA\$2.20

Wafu sauce: Typically includes soy sauce, sesame, and ginger, offering a traditional Japanese flavor.

Drink/Boisson



Arizona

CA\$4.95

Green tea with ginseng and honey.



Bubble Tea

CA\$3.85

A delightful drink typically featuring flavors like taro, mango, or matcha, combined with chewy tapioca pearls.



Hata

CA\$4.40

A Japanese bottled drink, typically includes a variety of flavors like melon, strawberry, or grape.



Monster Énergie

CA\$4.95

A high-octane energy drink that typically includes caffeine and invigorating flavors.

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)

Boisson Asiatique

CA\$3.85

A drink that typically includes various traditional Asian flavors and ingredients, offering a unique and refreshing beverage experience.



Green Tea

CA\$4.95

"Refreshing blend of leaves, providing a soothing and invigorating experience for tea lovers."



Boisson Gazeuse

CA\$2.20

Carbonated soft drink, typically includes options like cola, diet cola, lemon-lime, ginger ale, and orange soda.

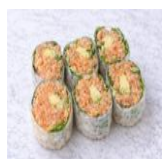


Bouteille d'eau

CA\$2.20

Pure and refreshing bottled water, ideal for quenching your thirst and revitalizing your body.

Tartare Maki (110-114)



113. Saumon Tartare

CA\$9.85

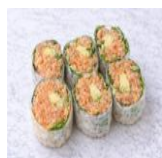
Salmon, lettuce, cucumber, avocado, tempura, spicy mayo, tobiko, sesame, wrapped in rice paper.



112. Thon Tartare

CA\$10.95

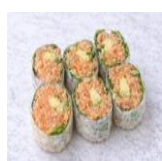
Tuna tartare maki with rice paper, avocado, tempura, tobiko, and lettuce.



114. Pétoncle Tartare

CA\$10.95

Scallop tartare, lettuce, tempura, tobiko, and spicy mayo, wrapped in rice paper.



110. Crevette Tartare

CA\$9.85

Shrimp, tobiko, tempura, and lettuce wrapped in rice paper.

Menu Azumi Okaiyo Sushi & Poke (Azumi Sushi)



111. Crabe Tartare

Crab tartare typically includes rice paper, lettuce, tempura, tobiko, spicy mayo, and avocado.

CA\$9.85
