

Menu

Sato Izakaya

4115 Rue St-Denis, Montreal, N4M2W7 | (514) 982-0079

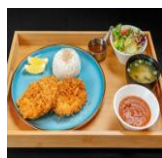
Articles en vedette



Salmon Aburi Oshi (4pcs)

16,90 \$

Flame seared pressed sushi with two layers of BC sockeye salmon, sato sauce, topped with serrano pepper



Pork Katsu

25,00 \$

Generous portion of Japanese pork cutlet fried with "nama panko", served with choice of sauce, miso soup, rice, and side green salad



Chicken Katsu

28,00 \$

Generous portion of Japanese cutlet, fried with "nama panko" served with choice of sauce, miso soup, green salad and rice



Chicken Karaage

15,60 \$

Crispy fried chicken, seasoned to perfection served with sweet onion ponzu sauce, offering a delightful crunch with every bite.



Tonkotsu Ramen

24,70 \$

Rich pork bone broth with ramen noodles, chashu pork, bean sprouts, black fungus, green onions, soft-boiled egg, and nori.



Crispy Brussels Sprouts

14,30 \$

Fried Brussels sprouts, crispy and golden with thick cut bacon offering a delightful crunch with every bite.



Gyoza

11,70 \$

Fried pork dumplings with a crispy exterior and juicy filling served with truffle cream sauce, perfect for a savory bite.

Menu Sato Izakaya



Ebi Aburi Oshi (4pcs)

16,90 \$

Flamed seared pressed sushi with cooked prawns, pickled raddish, creamy plum sauce topped with lime zest and lime juice



Kani Salad

11,70 \$

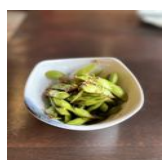
Crab stick salad with a delicate balance of flavors.



Creamy Vegan Ramen

22,10 \$

Creamy vegan ramen with rich broth, kale ramen noodles, mushrooms, vegan chashu, corn, bamboo shoots, black fungus, bean sprouts and scallions for a delightful plant-based experience.



Spicy Edamame

11,70 \$

Edamame with a spicy kick, perfect for a flavorful snack or appetizer.



Spicy Tuna Inari

7,80 \$

Spicy Tuna filled inari pouches.



Unagi Aburi Oshi (4pcs)

16,90 \$

Flame seared pressed sushi with avocado and BBQ eel topped with sweet soy glaze and green onion

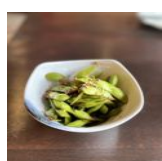


Wakame Salad

13,00 \$

Japanese seaweed salad with a delicate balance of flavours.

Appetizer

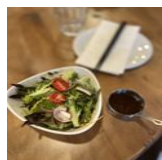


Spicy Edamame

11,70 \$

Edamame with a spicy kick, perfect for a flavorful snack or appetizer.

Menu Sato Izakaya



Side Green Salad

7,80 \$

Tossed mixed greens with cherry tomatoes, carrots, and sesame dressing for a refreshing side.



Kani Salad

11,70 \$

Crab stick salad with a delicate balance of flavors.



Wakame Salad

13,00 \$

Japanese seaweed salad with a delicate balance of flavours.



Crispy Brussels Sprouts

14,30 \$

Fried Brussels sprouts, crispy and golden with thick cut bacon offering a delightful crunch with every bite.



Gyoza

11,70 \$

Fried pork dumplings with a crispy exterior and juicy filling served with truffle cream sauce, perfect for a savory bite.



Chicken Karaage

15,60 \$

Crispy fried chicken, seasoned to perfection served with sweet onion ponzu sauce, offering a delightful crunch with every bite.

Miso Soup

5,00 \$

Traditional Japanese soup made with miso paste.

Edamame

10,40 \$

Boiled soybeans in their pods, a popular Japanese appetizer.

Sato Salad

18,20 \$

Large size mixed greens with a Japanese-inspired dressing.

Menu Sato Izakaya

Ramen



Tonkotsu Ramen

24,70 \$

Rich pork bone broth with ramen noodles, chashu pork, bean sprouts, black fungus, green onions, soft-boiled egg, and nori.



Creamy Vegan Ramen

22,10 \$

Creamy vegan ramen with rich broth, kale ramen noodles, mushrooms, vegan chashu, corn, bamboo shoots, black fungus, bean sprouts and scallions for a delightful plant-based experience.

Miso Ramen

24,70 \$

Rich miso broth served with noodles.

Spicy Miso Ramen

26,00 \$

Rich, savory miso broth served with noodles.

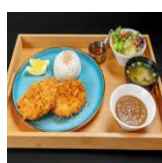
Japanese Katsu



Pork Katsu

25,00 \$

Generous portion of Japanese pork cutlet fried with "nama panko", served with choice of sauce, miso soup, rice, and side green salad



Chicken Katsu

28,00 \$

Generous portion of Japanese cutlet, fried with "nama panko" served with choice of sauce, miso soup, green salad and rice

Inari Sushi



Salmon Inari

6,50 \$

Salmon filled inari pouches.



Spicy Salmon Inari

7,80 \$

Salmon filled inari pouches with a spicy kick.

Menu Sato Izakaya



Spicy Tuna Inari

Spicy Tuna filled inari pouches.

7,80 \$



Kani Inari

Stuffed inari tofu pockets with sushi rice, imitation crab, tobiko, cucumber and mayo

7,80 \$



Unagi Inari

Inari tofu pocket filled with sushi rice topped with BBQ eel and green onions

7,80 \$



Vegan Inari

Tofu pockets filled with rice and vegetables

6,50 \$



Avocado Inari

Avocado filled inari pouches.

7,80 \$

Aburi Sushi



Ebi Aburi Oshi (4pcs)

Flamed seared pressed sushi with cooked prawns, pickled raddish, creamy plum sauce topped with lime zest and lime juice

16,90 \$



Salmon Aburi Oshi (4pcs)

Flame seared pressed sushi with two layers of BC sockeye salmon, sato sauce, topped with serrano pepper

16,90 \$



Unagi Aburi Oshi (4pcs)

Flame seared pressed sushi with avocado and BBQ eel topped with sweet soy glaze and green onion

16,90 \$

Menu Sato Izakaya

Dessert

Matcha Cheesecake

8,00 \$

Green tea-infused cheesecake with a creamy texture.

Beverage

coke

3,00 \$

Classic cola soft drink.

coke zero

3,00 \$

Zero-calorie cola.

ginger ale

3,00 \$

Fizzy and refreshing carbonated drink with a hint of ginger.

sprite

3,00 \$

Fizzy lemon-lime flavoured soft drink.

iced tea

3,00 \$

Refreshing brew made from tea leaves.

Ramune

5,00 \$

Japanese sparkling water with a unique bottle design.

Apple Juice

4,00 \$

Apple Juice

Menu Sato Izakaya

Orange Juice

4,00 \$

Juicy and refreshing citrus fruit.

Sparkling Water 750ml

6,00 \$

Sparkling water, a refreshing beverage.

Evian - 750ml

7,00 \$

Still water from the French Alps.

Heineken 0%

6,00 \$

Alcohol-free Heineken beer.
