



Menu

Dragon Bol

7381 Boul Saint-laurent, Montréal, QC H2R 1W7, Canada | (514) 273-0000

Most Ordered



M10. Lamer 8mcx

CA\$12.65

Crab stick, avocado, spicy mayo, tempura, masago, and sesame.



Plateaux 51 mcx / Trays 51 Pieces

CA\$88.55

25 makis Makis, 6 Nigiris, 6 Sashimi et 12 Hosomakis, 2 tartar saumon on lemon



Plateaux 40 mcx / Trays 40 Pieces

CA\$71.30

15 Futomaki, 13 Nigiri et sashimi, 12 végétarien. / 15 futomaki 13 nigiri and sashimi, 12 vegetarian.



B.4 Poké crabe / B4. Crab Poke

CA\$21.85

Sans gluten. Avocado, carotte, oshinko, edamame, salade mix, riz, concombre, Crabe de neige. / Gluten free. Avocado, wakame, oshinko, edamame, mixed salad, rice, cucumber, snow crab.



B3. Poké thon / B3. Tuna Poke

CA\$21.85

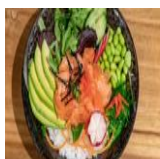
Sans gluten Avocado, wakamé, oshinko, edamame, salade mix, riz, concombre, thon. / Gluten free. Avocado, wakame, oshinko, edamame, mixed salad, rice, cucumber, tuna.



B14. Poulet Tao

CA\$21.85

poivron rouge, carotte, ananas, edamame, salade mix, concombre, poulet tao, maïs.

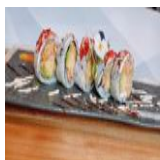


B2. Poké Saumon

CA\$20.70

Sans gluten. Avocado, carotte, oshinko, edamame, salade mix, riz, concombre, saumon. / Gluten free. Avocado, wakame, oshinko, edamame, mixed salad, rice, cucumber, salmon.

Menu Dragon Bol



F25. Hamachi Epice

CA\$13.25

Sushi rice and spicy yellowtail rolled with cucumber, avocado, and tobiko, drizzled with creamy sauce.



A7. Crevette tempura (3 mcx) / A7. Shrimp Tempura (3 Pieces)

CA\$10.35

Three crispy shrimp tempura, lightly battered and deep-fried, served on a bed of greens.



Rouleaux Imperiaux Poulet 2mcx

CA\$9.20

Two crispy fried chicken spring rolls, accompanied by a garnish of fresh greens and a slice of tomato.

O-Nigiri (6mcx)



O-Quatre Saisons

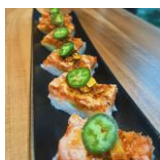
CA\$20.70

Saumon, Tuna, Hamachi, Tilapia, Sauce Special Epicee, Jalapeno

O-Unagi

CA\$20.70

Riz, Unagi, Sauce spécial épice, Jalapeno, Amande



O-Tartare Saumon

CA\$19.55

Riz, Saumon, Sauce spécial épicé, Jalapeno, Amande, Avocat

O-Tartare Thon

CA\$20.70

Riz, Thon, Sauce spécial épicé, Jalapeno, Amande, Avocat

O-Homard

CA\$23.00

Riz, Homard, Sauce spécial épicé, Jalapeno, Amande, Avocat

Menu Dragon Bol

O-Petoncle

CA\$20.70

Riz, Petoncle, Sauce spécial épicé, Jalapeno, Amande, Avocat

O-Crabe

CA\$20.70

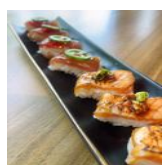
Riz, Crabe, Sauce spécial épicé, Jalapeno, Amande, Avocat



O-Saumon

CA\$18.40

Riz, Saumon, Sauce Special Epicie, Jalapeno



O-Duo

CA\$19.55

Saumon, Tuna, Riz, Sauce Special Epicee, Jalapeno

Spécialités / Specialties



S3. Passion d'orient

CA\$18.40

Crevette tempura, saumon fumé, tobiko, fromage à la crème, avocat. / Tempura shrimp, smoked salmon, tobiko, cream cheese, avocado.



S4. Thon double / 61. Double Tuna

CA\$17.80

Thon, concombre, mayo épice, en feuille de soya. / Tuna, cucumber, mayo spice, soybean leaf.



S5. Saumon double

CA\$17.25

Saumon, concombre, tempura, mayo épice, en feuille de soya. / Salmon, cucumber, tempura, mayo spice, soybean leaf.

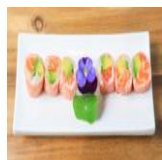


S6. Mangue tropicale

CA\$16.10

Mangue, saumon, concombre, tempura, tobiko, en feuille de soya. / Mango, salmon, cucumber, tempura, tobiko, soybean leaf.

Menu Dragon Bol



S7. Ringo 5mcx

CA\$23.00

Mangue, thon, crevette, spicy mayo, tempura, fraise, oignon frit, tobiko



S8. Pétoncle deluxe / 65. Deluxe Scallop

CA\$20.70

Pétoncle, tempura, mayo épice, feuille de soya. / Scallop, tempura, mayo spice, soybean leaf.



S9. Geisha

CA\$16.10

Fromage à la crème, avocat, tempura, carrot frites, feuille de soya. / Cream cheese, avocado, tempura, carrot fries, soy leaf.



S10. Mont-rouge

CA\$14.95

Crevette tempura, pomme, carrot, concombre, menthe, feuil de riz. / Tempura shrimp, apple, carrot, cucumber, mint, rice leaf.



S11. Black dragon

CA\$16.10

Thon, tempura, carotte frites, échalotes frites, feuille de soya. / Tuna, tempura, fried carrots, fried shallots, soybean leaf.



S12. Pétoncle tropicale

CA\$18.40

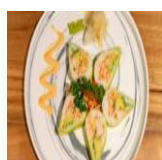
Pétoncle, fraise, mangue, tempura, feuille de soya. / Scallop, strawberry, mango, tempura, soybean leaf.



S13. Dragon rouge

CA\$19.55

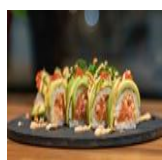
Crabe de neige, avocat, thon rouge, feuille de soya. / Snow crab, avocado, bluefin tuna, soybean leaf.



S14. Lotus

CA\$19.55

crabe des neiges, crevette cuite, mayo épicée, tempura



S15. Osaka(8mcx)

CA\$23.00

tartare thon, tartare saumon, avocat, tobiko

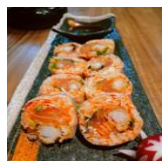
Menu Dragon Bol



S16. Alaska(6mcx)

Feuille de soya,thon sashimi , saumon sashimi , tartare de crabe des neiges , avocat , tempura , tobiko

CA\$23.00



S17. Oh La La 8mcx

Eight-piece sushi roll featuring crispy tempura shrimp, avocado, and tobiko, wrapped in rice and a thin slice of salmon.

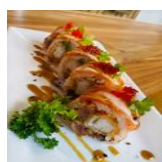
CA\$22.40



S18. Kimono 8mcx

Eight-piece sushi roll with tempura shrimp, cucumber, and avocado, wrapped in rice paper and topped with tobiko.

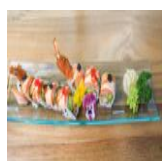
CA\$22.40



S19. Dragon Deluxe

Thon, Saumon torché avec huile de Truffe ,2 crevettes tempura, avocat, tobiko, feuille de soya,oignon vert, mayo épicée.

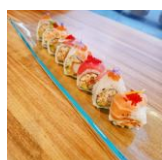
CA\$24.15



S20. The Crouching Tiger

Crevette Tempura, avocat,Saumon torché

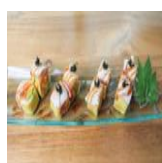
CA\$23.00



S21. Four of Kind

A quartet of sushi donuts, each featuring a unique combination of fresh fish, rice, and delicate garnishes.

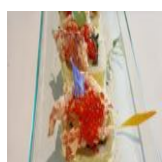
CA\$21.85



S23. Golden Dragon (8mcx)

Saumon,Hamichi,Thon,Avocat,Oignon,Caviar,Temupra,Truffe Oil,Spicy Mayo

CA\$24.15



S24. Homard Deluxe

Homard,salade mix,comcombre,tempura,mayo epicee, tobiko

CA\$23.00



S25. Volcano

Feuille de soya,Goberge,tempura,avocat,Hamachi ou Albacore,carotte frit,oignon vert,Sauce Basilic

CA\$25.30

Menu Dragon Bol



S26. 3 Amigos (4mcx)

CA\$17.25

Riz frit,saumon,poivre,avocat,mayo,huile de truffe,Jalapeno



S27. Mango Fever(8mcx)

CA\$21.85

Crevette Tempura, thon, mango, tobiko, mayo, feuille de riz

S28. ASAHI

CA\$21.85

Crevette Tempura, radish, concombre, tobiko, anguille, feuille de riz, mayo

S29. Sakura

CA\$20.70

saumon, thon, tilapia, gorberge , tobiko, masago, avocat, tempura, feuille de riz, mayo

S30. Snow

CA\$23.00

Crabe, Saumon fume, masago, avocat, tempura, feuille de riz, mayo



S32. O'NISSAN 5 mcx

CA\$21.85

gorberge, tartare saumon, fraise, tempura, avocat, mayo, feuille soya

S33. Ikura Tekka 8mcx

CA\$19.55

thon, avocat, concombre, fromage a la cream, mayo, ikura, tempura



S35. Picasso

CA\$20.00

Petoncle, tempura, mangue, avocat, mayo epicee, tobiko .. Ext saumon, mayo flambe, tobiko, teriyaki

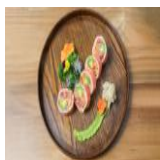


S.22 The Fantasy

CA\$20.00

Shrimp tempura, lobster, mango, tobiko, and spicy mayo.

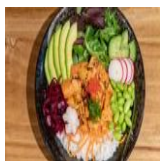
Menu Dragon Bol



S1. Jade

Tartare thon, tempura. oignon, tobiko, avocat. / Tartare tuna, tempura, onion, tobiko, avocado.

CA\$17.25

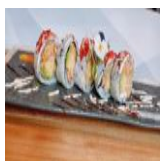


S2. Exotica

Thon, Saumon, pétoncle, crevette tempura, patate sucrée, avocat. / Tuna, salmon, scallop, tempura shrimp, sweet potato, avocado.

CA\$19.55

Futo-Maki



F25. Hamachi Epice

Sushi rice and spicy yellowtail rolled with cucumber, avocado, and tobiko, drizzled with creamy sauce.

CA\$13.25



F1. Maki Thon épicée

Tempura, thon, mayo épicée

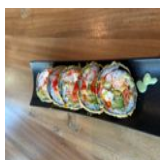
CA\$13.25



F2. Maki Saumon épicée

Tempura, saumon, sauce épicée

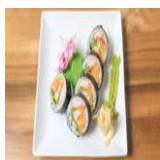
CA\$12.10



F5. Le Fiesta

Saumon, saumon fume, goberge, masago

CA\$18.40



F6. Paradis (5mcx) / 44. Paradise (5 Pieces)

Calmar, goberge, concombre, tempura, sauce épicé. / Squid, pollock, cucumber, tempura, spicy sauce.

CA\$12.10



F7. Kamikaze saumon (5mcx)

Saumon, avocat, concombre, masago, tempura, sauce épicé. / Salmon, avocado, cucumber, masago, tempura, spicy sauce.

CA\$12.10

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F8. Kamikaze thon (5mcx) / 46. Kamikaze Tuna (5 Pieces)

CA\$12.10

Thon, avocat, concombre, tempura, masago, sauce épicé. / Tuna, avocado, cucumber, tempura, masago, spicy sauce.



F9. Ebi Tempura

CA\$12.65

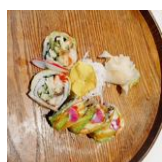
Riz extérieur, 2 crevette tempura, tobiko, concombre, sauce teriyaki. / Outer rice, 2 tempura shrimp, tobiko, cucumber, teriyaki sauce.



F10. Québec (5 mcx)

CA\$12.65

Riz extérieur, 2 crevette, tobiko, tempura, avocat, concombre, radis, mayo épicé. / Outer rice, 2 shrimp, tobiko, tempura, avocado, cucumber, radish, spicy mayo.



F11. Anguille (5 mcx) / 49. Eel (5 Pieces)

CA\$13.25

Riz extérieur, anguille, concombre, masago, avocat, sauce teriyaki. / Outer rice, eel, cucumber, masago, avocado, teriyaki sauce.



F12. Spider (5mcx) / 50. Spider (5 Pieces)

CA\$15.50

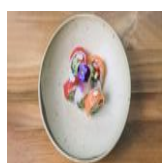
Riz extérieur, crabe à carapace, goberge, concombre, masago. / Outer rice, shell crab, pollock, cucumber, masago.



F14. Hawaii

CA\$13.25

Crevette tempura, avocat, mayo epice, sauce sucre, patate sucee, sauce teriyaki



F15. Rainbow (5 mcx) / 52. Rainbow (5 Pieces)

CA\$13.25

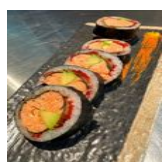
extérieur: saumon, crevette, thon interieur: goberge, masago, avocat, concombre. / Outer: salmon, shrimp, tuna inside: pollock, masago, avocado, cucumber.



F16. Deluxe (5 mcx)

CA\$14.40

Thon épice, crevette, goberge, tobiko, laitue, tempura, concombre. / Spice tuna, shrimp, pollock, tobiko, lettuce, tempura, cucumber.

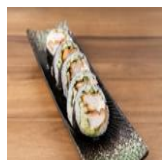


. F17. Le soleil

CA\$12.10

Saumon frit, avocat, goberge, tempura, sauce épicé. / Fried salmon, avocado, pollock, tempura, spicy sauce.

Menu Dragon Bol



F18. Poulet Rouge

Breaded chicken, cucumber, tobiko, lettuce, crab stick, and sauce.

CA\$14.95



F19. Tiger eye

Futo-maki with choice of preparation: either 5 pieces or a single cone. Features 'tiger eye'/'shoot eye'.

CA\$13.80



F20. Dragon Eye

Dragon Eye Maki: Smoked salmon, avocado, tempura bits, wrapped in sushi rice and seaweed. Available in 5 pieces or 1 cone option.

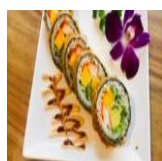
CA\$15.50



F21. Dynamite

riz, tartare au saumon, crevette tempura, avocat

CA\$15.50



F22..Tempura Roll

Kamikaze,avocat,tamago,masago,concombre

CA\$14.40



F23. Poulet Karaage.

Poulet croustillant,salade mixte,concombre,mayo epicee et teriyaki

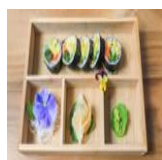
CA\$12.10



F24. Albacore epice

Large sushi rolls filled with albacore and assorted fresh vegetables, wrapped in seaweed.

CA\$13.25



F26. Végétarien (5 mcx)

Avocat, algues, laitue, oshinko, concombre, carottes. / Avocado, seaweed, lettuce, oshinko, cucumber, carrots.

CA\$10.35



F27. Patate sucrée (5mcx)

Végétarien. Patate sucrée frit, avocat, tempura, mayo épice. / Vegetarian. Fried sweet potato, avocado, tempura, mayo spice.

CA\$11.50

Menu Dragon Bol



F28. Buddha (vege)

CA\$11.50

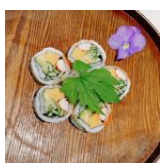
Tempura sweet potato, avocado, asparagus, and tempura flakes wrapped in sushi rice and nori.



F29. Vege Tempura

CA\$11.50

Vegetable tempura futomaki typically includes assorted tempura vegetables like sweet potato, zucchini, and broccoli, wrapped with rice and nori seaweed.



F3. California

CA\$11.50

Omelet, goberge, concombres, avocats, caviar. / Omelette, pollock, cucumber, avocado, caviar.



F4. Boston

CA\$11.50

Crevette boston, goberge, salade, concombres, tobiko. / Boston shrimp, pollock, salad, cucumber, tobiko.

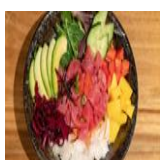
Poké bol / Poké Bowl



B.4 Poké crabe / B4. Crab Poke

CA\$21.85

Sans gluten. Avocado, carotte, oshinko, edamame, salade mix, riz, concombres, Crabe de neige. / Gluten free. Avocado, wakame, oshinko, edamame, mixed salad, rice, cucumber, snow crab.



B3. Poké thon / B3. Tuna Poke

CA\$21.85

Sans gluten Avocado, wakamé, oshinko, edamame, salade mix, riz, concombres, thon. / Gluten free. Avocado, wakame, oshinko, edamame, mixed salad, rice, cucumber, tuna.



B14. Poulet Tao

CA\$21.85

poivron rouge, carotte, ananas, edamame, salade mix, concombres, poulet tao, maïs.

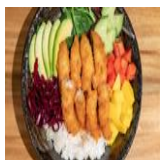


B5. Poké poulet pané / B5. Breaded Chicken Poké

CA\$20.70

Sans gluten. Avocado, carotte, oshinko, edamame, salade mix, riz, concombres, poulet pané. / Gluten free. Avocado, wakame, oshinko, edamame, mixed salad, rice, cucumber, breaded chicken.

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B6. Poké crevette tempura / B6. Shrimp Tempura Poké

CA\$21.85

Sans gluten. Avocado, carotte, oshinko, edamame, salade mix, riz, concombre, crevette tempura, oignon frits. / Gluten free. Avocado, wakame, oshinko, edamame, mixed salad, rice, cucumber, shrimp tempura, fried onions.



B7. Dragon bol / B7. Dragon Bowl

CA\$26.45

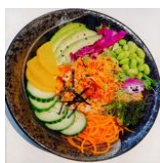
Sans gluten. Avocado, carotte, oshinko, edamame, salade mix, riz, concombre, thon, saumon, albacore, oignon frits. / Gluten free. Avocado, wakame, oshinko, edamame, mixed salad, rice, cucumber, tuna, salmon, yellowfin.



B8. Poké crevette / B8. Poké Shrimp

CA\$20.70

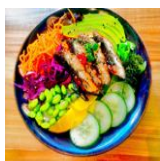
Sans gluten. Avocado, wakamé, oshinko, edamame, salade mix, riz, concombre, crevette Boston, oignon frits. / Gluten free. Avocado, wakame, oshinko, edamame, mixed salad, rice, cucumber, Boston shrimp, fried onions.



B9. Poke Homard/ B9. Lobster Poke

CA\$26.45

Homard, avocado, tempura, oshinko, concombre, choux rouge, carotte, edamame, salade mix, riz / Lobster, Avocado, Tempura, Oshinko, Cucumber, Red Cabbage Rouge, Carot, Edamame, Salad Mix, Rice



B10. Poke Unagi

CA\$26.45

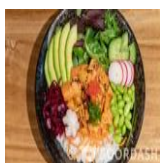
Unagi, avocado, oshinko, concombre, choux rouge, carotte, edamame, salade mix, riz



B11. New! Poke Duo

CA\$23.00

Saumon, saumon fumé, salade mixte, avocat, concombre, radis, tempura, choux rouge, sauce teriyaki, mayo épicée, oignon vert.



B12. New! Kiss of Fire

CA\$23.00

Saumon torché, salade mix, avocat, concombre, choux rouge, jalapeno, radis, mangue, massago, tempura, oignon vert, mayo épicée, sauce épicée



B13. Popcorn Poulet

CA\$20.70

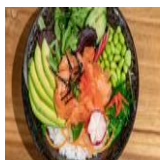
Avocado, oshinko, salade mix, riz, carotte, concombre, Popcorn poulet, maïs

B15. Duo Poulet

CA\$21.85

avocat, choux rouge, carotte, edamame, concombre, radis, maïs, poulet popcorn, poulet pannee

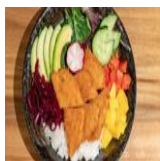
Menu Dragon Bol



B2. Poké Saumon

CA\$20.70

Sans gluten. Avocado, carotte, oshinko, edamame, salade mix, riz, concombre, saumon. / Gluten free. Avocado, wakame, oshinko, edamame, mixed salad, rice, cucumber, salmon.

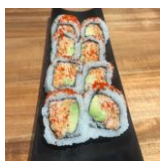


B1. Poké vége

CA\$18.40

Sans gluten. Avocado, carotte, mangue, edamame, salade mix, riz. / Gluten free. Avocado, wakame, mango, edamame, mixed salad, rice.

Mono-Maki



M10. Lamer 8mcx

CA\$12.65

Crab stick, avocado, spicy mayo, tempura, masago, and sesame.

M3. Philla (8 mcx) / 33. Philla (8 Pieces)

CA\$12.10

Saumon, avocat, fromage à la crème. / Salmon, avocado, cream cheese.



M4. Samurai

CA\$12.10

Crevette tempura, concombre, masago, mayo épicé. / Tempura shrimp, cucumber, masago, spicy mayo.



M5. Quebecois (8mcx) / 35. Quebecois (8 Pieces)

CA\$12.10

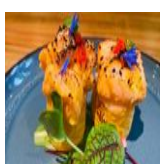
saumon fumé, avocat, formate a la crème. / Smoked salmon, avocado. Format a la cream.



M6. Alcoolho (8 mcx) / 36. Alcoolho (8 Pieces)

CA\$13.25

Thon, avocat, tempura, masago, mayo épicé. / Tuna, avocado, tempura, masago, spicy mayo.



M7. Diablo(4mcx)

CA\$13.25

Saumon saisi à torche, avocat, tempura, tobiko, mayo épicée, sauce épicée, sesame, oignon frit, feuille de soya

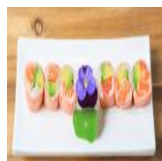
Menu Dragon Bol



M7. Diablo(8mcx)

CA\$20.10

Saumon saisi à torche, avocat, tempura, tobiko, mayo épicée, sauce épicée, sesame, oignon frit, feuille de soya



M8. La terre & la merre 6mcx

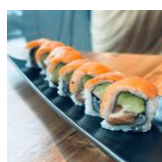
CA\$14.95

La terre & la merre 6mcx: Shrimp, crab stick, avocado, tobiko, tempura, and spicy mayo.

M9. Una-kyu 8mcx

CA\$11.50

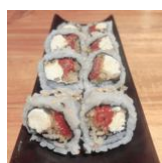
Grilled eel, cucumber, tempura, and teriyaki sauce in a maki roll.



M11. Ocean 8mcx

CA\$12.65

Crab stick, shrimp, avocado, cucumber, masago, and spicy mayo.



M12. Zen 8MCX

CA\$11.50

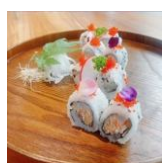
Zen maki typically includes salmon, avocado, cucumber, tempura, and spicy mayo.



M1. Griffintown (8 mcx) / 31. Griffintown (8 Pieces)

CA\$11.50

Saumon fumé, goberge, concombre, mayo épicé. / Smoked salmon, pollock, cucumber, spicy mayo.

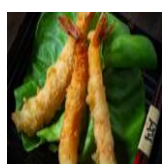


M2. Sunset (8mcx) / 32. Sunset (8 Pieces)

CA\$12.65

Pétoncle, goberge, caviar, mayo épicé. / Scallop, pollock, caviar, spicy mayo.

Entrées & salades / Starters & Salads



A7. Crevette tempura (3 mcx) / A7. Shrimp Tempura (3 Pieces)

CA\$10.35

Three crispy shrimp tempura, lightly battered and deep-fried, served on a bed of greens.

Menu Dragon Bol



Rouleaux Imperiaux Poulet 2mcx

CA\$9.20

Two crispy fried chicken spring rolls, accompanied by a garnish of fresh greens and a slice of tomato.



A3. Salade wakame / A3. Wakame Salad

CA\$12.10

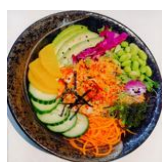
A vibrant mix of green wakame seaweed garnished with cucumber slices, pickled radish, and a sprinkle of masago (capelin roe).



A4. Salade verte / A4. Green Salad

CA\$9.75

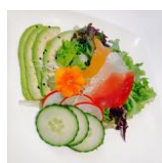
Végétalien. Description de votre plat. Ajoutez-y un aperçu de vos ingrédients, des infos nutritionnelles ou toute autre observation pertinente. / Vegan. Description of your dish. Add an overview of your ingredients, nutritional information or any other relevant observations.



A5. Salade de homard / A5. Lobster Salad

CA\$17.25

A medley of lobster, avocado slices, edamame, pickled ginger, cucumber, shredded carrot, purple cabbage, and seaweed, garnished with tobiko and a flower.



A6. Salade fruit de mer / A6. Seafood Salad

CA\$17.25

Fresh mixed greens topped with avocado slices, citrus segments, cucumber, radish, and a delicate edible flower garnish.



A8. Fève edamame / A8. Adamam Bean

CA\$7.50

Steamed young soybeans in the pod, lightly salted for a simple and wholesome starter.



A9. Rouleaux de Printemps vege

CA\$13.25

Feuille de riz, salade mixte, concombre, avocat et carotte



A9. Rouleaux de Printemps goberge

CA\$13.25

Feuille de riz, salade mixte, concombre, avocat, carotte et goberge



A9. Rouleaux de Printemps crevette

CA\$13.25

Feuille de riz, salade mixte, concombre, avocat, carotte et crevette

Menu Dragon Bol



A9. Rouleaux de Printemps saumon

CA\$13.25

Feuille de riz, salade mixte, concombre, avocat, carotte et saumon



A9. Rouleaux de Printemps thon

CA\$13.25

Feuille de riz, salade mixte, concombre, avocat, carotte et thon



Rouleaux Imperiaux Vegetarian 2mcx

CA\$8.60

Two crispy spring rolls filled with a medley of fresh vegetables.



Gyoza Vegetarian 4mcx

CA\$10.35

Four pieces of Japanese gyoza filled with a mix of vegetables, pan-fried to a golden crisp on one side.



Gyoza Poulet 4mcx

CA\$11.00

Pan-seared chicken dumplings, served as a set of four, with a side of dipping sauce.



Avocat Royal

CA\$21.25

Pétoncle, chaire de crabe, tempura ,tobiko, avocat, mayo épicée



Kim Chi

CA\$7.50

A traditional Korean side dish of fermented vegetables with a variety of seasonings.



Takoyaki 5mcx

CA\$11.50

Crispy tempura scallops garnished with shredded daikon, carrot, and a drizzle of savory sauce, topped with a sprinkle of tobiko.



A1. Miso vége / A1. Vegetable Miso

CA\$6.90

Végétalien. / Vegan.

Menu Dragon Bol



A2. Miso fruit de mer / A2. Seafood Miso

CA\$10.35

Savory miso broth with mixed seafood, mushrooms, seaweed, and scallions.

Tartare maki / Maki Tartare

Tartare crevette (4 mcx) / Shrimp Tartare (4 Pieces)

CA\$13.80

Wrapped in rice paper, this maki features shrimp tartare complemented with tempura, tobiko, and a hint of spicy mayo.



Tartare pétoncle / Scallop Tartare

CA\$14.95

Sushi roll featuring finely chopped scallops, cucumber, and tobiko, wrapped in seaweed and rice.



Tartare homard (4 mcx) / Lobster Tartare (4 Pieces)

CA\$17.25

Four pieces of maki roll filled with finely chopped lobster, wrapped in seaweed and sushi rice.



Tartare crabe (4 mcx) / Crab Tartare (4 Pieces)

CA\$15.50

Four pieces of maki filled with seasoned crab tartare, accompanied by fresh greens and a vibrant edible flower garnish.



Saumon Deluxe

CA\$22.50

Saumon, Tobiko, Acovat, Taro Frit, Mayo épicée

Tartare Poulet Thon

CA\$14.95

Chicken and tuna tartare wrapped in rice paper, typically includes lettuce, tobiko, tempura, and spicy mayo.



Thon Deluxe

CA\$23.60

Thon, Tobiko, Acovat, Taro Frit, Mayo épicée

Menu Dragon Bol



Tartare saumon (4 mcx) / Salmon Tartare (4 Pieces)

CA\$13.80

Four pieces of sushi roll filled with finely chopped salmon and avocado, wrapped in seaweed.



Tartare au thon / Tuna Tartare

CA\$14.95

Fresh tuna tartare wrapped in a delicate sushi roll with crisp vegetables and a hint of citrus.

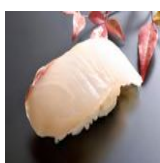
Nigiri (2 mcx) ou sashimi (3 mcx) / Nigiri (2 Pieces) or Sashimi (3 Pieces)



03. Thon (2 mcx) / 03. Tuna (2 Pieces)

CA\$9.75

Tuna option as nigiri with two pieces or sashimi with three pieces.



04. Tilapia (2mcx) / 04. Tilapia (2 Pieces)

CA\$7.50

Tilapia, choice of nigiri with 2 pieces or sashimi with 3 pieces.



05. Crevette ebi / 05. Ebi Shrimp

CA\$7.50

Ebi shrimp, served as nigiri with 2 pieces or sashimi with 3 pieces. Choice of preparation.



06. Goberge / 06. Pollock

CA\$7.50

Pollock available as nigiri with 2 pieces or sashimi with 3 slices.



07. Anguille / 07. Eel

CA\$9.75

Eel nigiri (2 pieces) or sashimi (3 pieces), served as per choice.



08. Pieuvre / 08. Octopus

CA\$8.60

Octopus, served as either 2-piece nigiri or 3-piece sashimi.

Menu Dragon Bol



09. Albacore

Slices of albacore tuna atop sushi rice, showcasing its delicate texture and mild flavor.

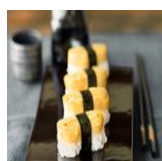
CA\$8.60



10. Hokigai

Two pieces of hokigai nigiri, featuring thinly sliced surf clam on top of vinegared rice, wrapped with a strip of seaweed.

CA\$7.50



11. Tamago (Omelette)

Sweet egg omelette atop vinegared rice, wrapped with a thin strip of seaweed. Available as two nigiri pieces or three sashimi slices.

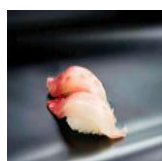
CA\$7.50



12. Ika (calmar)

Three pieces of ika sashimi, featuring thinly sliced, tender squid, delicately arranged on a shiso leaf.

CA\$8.60



13. Hamachi

Sliced yellowtail sashimi, offering a rich and buttery taste, served in three delicate pieces.

CA\$9.75



01. Nigiri saumon / 01. Nigiri Salmon

Salmon nigiri (2 pieces) or salmon sashimi (3 pieces), choice of preparation style.

CA\$8.60



02. Saumon fumé (2 mcx) / 02. Smoked Salmon (2 Pieces)

Smoked salmon, choice of either 2 nigiri pieces or 3 sashimi slices.

CA\$8.60

Gunkan



16. Gunkan Caviar de poisson volant / 13. Flying Fish Caviar

Gunkan sushi wrapped with nori, featuring a topping of flying fish caviar on a bed of sushi rice.

CA\$8.60

Menu Dragon Bol



17. Gunkan Saumon épicé (2mcx) / 14. Spicy Salmon (2 Pieces)

CA\$9.75

Two pieces of gunkan-style sushi featuring spicy chopped salmon wrapped in a crisp seaweed sheet.



18. Gunkan Thon épicé / 15. Spicy Tuna

CA\$11.00

A hand-formed sushi rice base wrapped in seaweed, topped with diced tuna mixed with a spicy seasoning.



19. Gunkan Pétoncle épicé / 16. Spicy Scallop

CA\$11.00

Seaweed-wrapped sushi topped with diced scallops, a hint of spice, and garnished with fish roe.



20. Gunkan Crabe épicé / 17. Spicy Crab

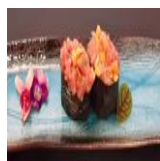
CA\$11.00

Shredded crab mixed with a spicy sauce, wrapped in seaweed and topped with a hint of red roe.

21. Gunkan Hamachi épicé / 18. Spicy Hamachi

CA\$11.00

Yellowtail, typically wrapped with nori and atop sushi rice, garnished with spicy seasonings and possibly green onions or tobiko.



22. Gunkan Mango Tango

CA\$11.00

Sushi rice topped with finely chopped tuna and mango, wrapped in a seaweed band, garnished with a delicate flower.



14. Gukan Sunrise (2mcx) / 11. Sunrise (2 Pieces)

CA\$9.75

Two pieces of gunkan sushi topped with vibrant fish roe and a fresh egg yolk, wrapped in a crisp seaweed sheet.



15. Gunkan Caviar saumon (2mcx) / 12. Salmon Caviar (2 Pieces)

CA\$9.75

Gunkan-style sushi featuring salmon caviar, typically presented on a small bed of rice and wrapped with nori. One order includes two pieces.

Sushi Dessert



Boule de fraise(2mcx)

Fraise, banane ,Nutella ,sauce au miel

CA\$11.50



Mochi Mangue10.35

Soft, sweet rice cake filled with creamy mango paste, wrapped in a thin, chewy rice dough.

CA\$10.35



Mochi Sesame

Mochi sesame typically includes a soft, chewy rice cake exterior with a sweet sesame filling, offering a unique twist on traditional mochi.

CA\$10.35



Mochi Chocolat

Soft, pounded sticky rice cake enveloping a rich chocolate ice cream center.

CA\$10.35



Mochi Fraise

Soft and chewy mochi filled with sweet strawberry, a Japanese-inspired dessert.

CA\$10.35



Mochi Melon

Sweet rice cake filled with a refreshing melon-flavored cream, shaped to resemble a melon slice.

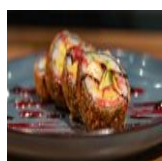
CA\$10.35



Mochi Lychee

Mochi filled with a sweet and aromatic lychee-flavored ice cream, encased in a soft, sticky rice dough.

CA\$10.35



Sushi Dessert(5mcx)

Riz,fraise,mangue,banane,avocat,sauce miel,sauce chocolate

CA\$11.50

Menu Dragon Bol



Royale Tropical(4mcx)

CA\$11.50

Feuille de riz ,tempura ,Nutella ,fraise,banane

Hosomaki



H3. Radis mariné (6mcx) / 23. Pickled Radish (6 Pieces)

CA\$6.90

Six pieces of Hosomaki sushi featuring tangy pickled radish wrapped in seasoned rice and crisp seaweed.



H4. Mangue (6 mcx) / 24. Mango (6 Pieces)

CA\$6.90

Six pieces of maki sushi featuring sweet mango wrapped in seaweed and sushi rice.



H5. Omelette (6mcx) / 25. Omelette (6 Pieces)

CA\$6.90

Six pieces of hosomaki sushi featuring delicate omelette wrapped in vinegared rice and crisp seaweed.



H6. Hoso thon (6mcx) / 26. Hoso Tuna (6 Pieces)

CA\$10.35

Six pieces of Hosomaki featuring fresh tuna wrapped in sushi rice and seaweed.



H7. Hoso saumon / 27. Hoso Salmon

CA\$9.20

Delicate slices of fresh salmon wrapped in sushi rice and seaweed, served in bite-sized pieces.



H8. Hoso-kami (6mcx) / 28. Hoso-Kami (6 Pieces)

CA\$8.10

Goberge. / Pollock.



H9. Hoso Ebi

CA\$9.20

Thin sushi rolls filled with succulent shrimp, wrapped in seaweed.

Menu Dragon Bol



H10. Hoso Ebi Tempura

CA\$9.20

Thin sushi rolls filled with crispy shrimp tempura, wrapped in seaweed with sushi rice.



H2. Avocat / 22. Avocado

CA\$7.50

Fresh avocado slices wrapped in seasoned sushi rice and nori.



H1. Concombre (6mcx) / 21. Cucumber (6 Pieces)

CA\$6.90

Six pieces of Hosomaki sushi, featuring crisp cucumber wrapped in sushi rice and seaweed.

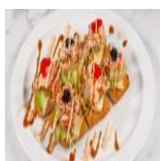
Pizza-Sushi



P3. Dragon pizza (4 mcx) / P3. Dragon Pizza (4 Pieces)

CA\$17.80

Galette de riz, chaire de crabe, avocat, saumon fumé, tobiko. / Rice cake, crab meat, avocado, smoked salmon, tobiko.



P4. Pizza homard (4 mcx) / P4. Lobster Pizza (4 Pieces)

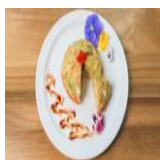
CA\$20.70

Galette de riz, homard, caviar, avocat, mayo épicé. / Rice cake, lobster, caviar, avocado, spicy mayo.

P5. Amour

CA\$18.40

Crispy sushi rice topped with smoked salmon, crab stick, caviar, avocado, and spicy mayo.



P1. Pizza deluxe (4 mcx) / P1. Pizza deluxe (4 Pieces)

CA\$19.55

Galette de riz, pétoncle, chaire de crabe, goberge ,avocat, mayo épicé, / Rice cake, scallop, crab meat, pollock, avocado, spicy mayo.



P2. Pizza sushi (4 mcx) / P2. Pizza Sushi (4 Pieces)

CA\$17.80

Galette de riz, saumon fumé, thon, tobiko. / Rice cake, smoked salmon, tuna, tobiko.

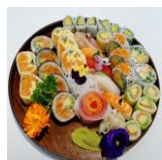
Les combo et plateaux (choix du chef) / Combo and Trays (Chef's C



Plateaux 51 mcx / Trays 51 Pieces

CA\$88.55

25 makis Makis, 6 Nigiris, 6 Sashimi et 12 Hosomakis, 2 tartar saumon on lemon



Plateaux 40 mcx / Trays 40 Pieces

CA\$71.30

15 Futomaki, 13 Nigiri et sashimi, 12 végétarien. / 15 futomaki 13 nigiri and sashimi, 12 vegetarian.



Combo B (11 mcx) / Combo B (11 Pieces)

CA\$18.40

5 futomaki, 6 hosomaki.



Combo C (15 mcx) / Combo C (15 Pieces)

CA\$28.75

10 futomaki, 5 nigiri.



Combo D (20 mcx) / Combo D (20 Pieces)

CA\$33.35

10 futomaki, 4 nigiri, 6 hosomaki.



Combo G (27 mcx) / Combo G (27 Pieces)

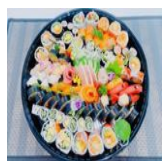
CA\$44.85

10 futomaki, 5 nigiri, 6 sashimi, 6 hosomaki.

Plateaux 80 mcx/ Trays 80 Pieces

CA\$149.50

40 futomaki, 16 maki, 12 hosomaki, 12 nigiri. Chef's selection.



Plateaux 100 mcx / Trays 100 Pieces

CA\$161.00

50 Futomakis, 12 Nigiris, 12 Sashimis, 18 hosomakis, 8 Monomakis

Menu Dragon Bol



Plateau Nigiri(12mcx)

12 mcx Nigiri choix du chef

CA\$43.70



Plateau Sashimi(18mcx)

12 mcx Sashimi choix du chef

CA\$43.70



Plateau Deluxe(37mcx)

12 morceaux Nigiri, 15 morceaux Sashimi, 10 morceaux Futo-maki

CA\$98.90



Plateau Signature(64mcx)

Plateau signature (64 pieces) includes a chef-curated selection of nigiri, sashimi, futomaki, and other specialty rolls, reflecting a diverse range of flavors and textures.

CA\$154.10



Combo Végé (24 mcx) / Veggie Combo (22 Pieces)

10 futomaki, 12 hosomaki.

CA\$32.20



Combo A (10 mcx) / Combo a (10 Pieces)

5 futomaki, 5 nigiri.

CA\$21.85