



Menu

Miku Sushi Bar

4559 Rue Wellington, Verdun, QC H4G 1W8, Canada | (514) 379-6828

Most Ordered



36.Thon Épicé / Spicy Tuna

CA\$10.95

nori, riz, thon, oignon vert, tobiko, concmbre, tenkasu, mayo-epice



30 MCX

CA\$33.95

CHOIX DU CHEF / CHEF'S SELECTION maki 20mcx, hosomaki 6mcx, nigiri 4mcx



41.Arc-en-ciel / Rainbow (8mcx)

CA\$11.95

riz, nori, saumon, avocat, tenkasu, mayo-epice, thon, tilapia



54.Tigre Rouge / Red Tiger (8mcx)

CA\$12.45

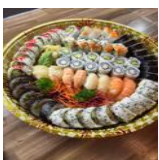
riz. nori. crevette tempura. concombre. mayo spicy. saumon. nanami togahashi



55. Avocat / Avocado

CA\$4.95

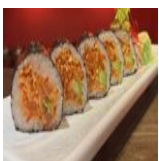
Avocado wrapped in sushi rice and seaweed. Available as a 6-piece roll or a 2-piece cone.



60 MCX

CA\$66.95

(choix du chef/ chef's selection) maki 40mcx, hosomaki 12mcx, nigiri 8mcx



34.Kamikaze

CA\$10.95

nori, riz, saumon, crabe, avocat, tobiko, tenkasu, mayo-epice nori, rice, salmon, crabstick, avocado, tobiko, tenkasu, spicy mayo

Menu Miku Sushi Bar



21.Pétoncle Torché / Torched Scallop

CA\$6.95

Torched scallop sashimi adorned with thin lime slices and a hint of seasoning, creating a delicate and refined presentation.



59.Saumon / Salmon

CA\$6.45

Salmon wrapped in rice and seaweed. Available as a roll with six pieces or a cornet with two pieces.



57.Avocat Fromage / Avocado Cheese

CA\$5.45

Avocado and cheese wrapped in seaweed with sushi rice. Available as six-piece Maki roll or two-piece cone.

EXTRA

Mayo Épicé / Spicy Mayo

CA\$1.50+

Spicy mayo available in 2oz, 8oz, and 12oz options. Creamy condiment with a hint of heat, ideal for enhancing sushi, rolls, and other dishes.

Sauce Soya

CA\$1.50+

Soy sauce options: 2oz, 8oz, or 12oz container sizes.

Sauce Fuji

CA\$1.50+

Available in three sizes: 2oz, 8oz, or 12oz.

Sauce Sésame-Gingembre / Sesame Ginger Sauce

CA\$1.50+

Sesame ginger sauce, available in various sizes: small, medium, and large.

Riz / Rice Sushi

CA\$3.00+

Choice of rice serving size: 8oz or 12oz.

Menu Miku Sushi Bar

Sauce Spéciale Maison 2oz

CA\$2.00

House-made special sauce, typically a blend of soy, vinegar, and subtle spices, ideal for enhancing the flavors of your favorite dishes.

Gingembre / Ginger

CA\$1.50+

Choice of ginger portions: 2oz, 8oz, or 12oz.

Wasabi

CA\$1.50+

Available in 2oz, 8oz, or 12oz sizes. A pungent green condiment made from Japanese horseradish, commonly paired with sushi and sashimi for added heat and flavor.

Cuisine / Kitchen



91.Légumes Teriyaki / Veggie Teriyaki

CA\$14.95

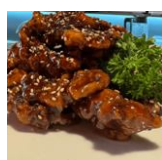
A medley of broccoli, red bell peppers, onions, and bean sprouts glazed in teriyaki sauce, garnished with sesame seeds.



92.Crevette Szechuanaise / Szechuan Shrimp

CA\$19.95

Shrimp in Szechuan sauce with broccoli, garnished with green onions and black sesame seeds.



90.Boeuf Sésame / Sesame beef

CA\$18.95

Crispy beef strips glazed with a savory sesame sauce, garnished with toasted sesame seeds and fresh parsley.



89.Poulet Général Tao / General Tao Chicken

CA\$17.95

Crispy chicken pieces coated in a tangy, savory sauce, garnished with fresh parsley.

Rouleaux Frits / Deep fried Rolls



31.Dragon Eye/ Oeil de Dragon

CA\$11.45

nori, riz, oignon vert, tobiko, saumon, crabe, carotte

Menu Miku Sushi Bar

32.Volcan / Volcano

CA\$11.95

nori, riz, crabe, crevette, fromage à la crème, avocat



33.Miku

CA\$11.95

nori, riz, saumon, thon, queue jaune, omelette, crevette tempura, avocat, sauce unagi

29.Kamikaze

CA\$11.45

nori, riz, saumon, crabe, avocat, tobiko, tenkasu, mayo-epice

30.Goberge Épicé/Spicy Crabsteak

CA\$10.95

riz, nori, crabe, tenkasu, mayo-epice

Hoso Maki



63.Crevette Tempura / Shrimp Tempura

CA\$5.95

Shrimp tempura wrapped in rice and seaweed. Available as Maki Roll (6 pieces) or Cornet (2 pieces).



58.Avocat Saumon Fumé /Avocado Smoked Salmon

CA\$6.45

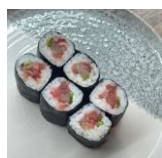
Avocado and smoked salmon wrapped in seaweed and rice. Choose between six-piece Maki roll or two-piece Cornet.



59.Saumon / Salmon

CA\$6.45

Salmon wrapped in rice and seaweed. Available as a roll with six pieces or a cornet with two pieces.



60.Thon / Tuna

CA\$6.45

Maki roll or cone filled with tuna. Choose from six-piece roll or two-piece cone.

Menu Miku Sushi Bar



57. Avocat Fromage / Avocado Cheese

CA\$5.45

Avocado and cheese wrapped in seaweed with sushi rice. Available as six-piece Maki roll or two-piece cone.



64. Concombre / Cucumber

CA\$4.45

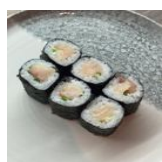
Cucumber wrapped in rice and seaweed. Choice of 6-piece roll or 2-piece cornet.



62. Goberge / Crabsteak

CA\$4.95

Crabstick and pollock wrapped in seaweed and rice. Choose from a 6-piece roll or 2-piece cone.



61. Queue Jaune / Yellowtail

CA\$6.95

Yellowtail wrapped in sushi rice and seaweed. Available as six-piece roll or two-piece cone.



65. Omelette / Egg Cluster

CA\$4.45

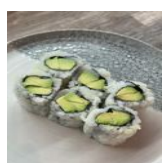
Omelette and egg cluster wrapped in rice, available as a Maki roll or cornet.



56. Avocat Saumon / Avocado Salmon

CA\$5.45

Avocado and salmon wrapped in seaweed with rice. Choice of six-piece Maki roll or two-piece cone.

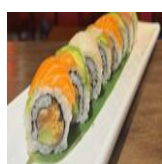


55. Avocat / Avocado

CA\$4.95

Avocado wrapped in sushi rice and seaweed. Available as a 6-piece roll or a 2-piece cone.

Maki-Rouleaux De Sushi



41. Arc-en-ciel / Rainbow (8mcx)

CA\$11.95

riz, nori, saumon, avocat, tenkasu, mayo-epice, thon, tilapia

Menu Miku Sushi Bar



54.Tigre Rouge / Red Tiger (8mcx)

CA\$12.45

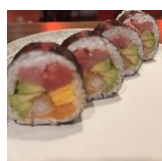
riz. nori. crevette tempura. concombre. mayo spicy. saumon. nanami togahashi



36.Thon Épicé / Spicy Tuna

CA\$10.95

nori, riz, thon, oignon vert, tobiko, concmbre, tenkasu, mayo-epice



38.Miku

CA\$11.45

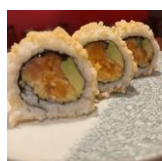
nori, rize, saumon, thon, queue jaune, omelette, crevette tempura, avocat, sauce unagi



47.Papillon / Butterfly

CA\$11.45

riz, nori, crevette tempura, fromage a la crème, avocat, tobiko



46.Abeille / Honey Bee

CA\$10.95

riz, nori, saumon, mangue, tenkasu, avocat, mayo-epice. miel



52.Montréal

CA\$11.45

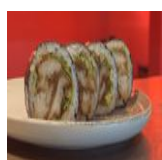
riz, nori, crabe, avocat, crevette, fromge a la crème, saumon fume



48.Pétoncle Épicé / Spicy Scallop

CA\$11.45

nori, riz, petoncle, tenkasu, oignon vert, avocat, tobiko, mayo-epice



49.KaraKara

CA\$10.45

nori, riz, poulet karrage, laitue, mayo-epice



37.Goberge Épicé/Spicy Crabsteak(kani kama)

CA\$10.45

riz, nori. crabe, tenkasu, mayo-epice

Menu Miku Sushi Bar



42.Boston

nori, riz, crabe, crevette, laitue, concombre, tobiko, mayo

CA\$10.45



43.Dynamite

nori, riz, saumon, crevette tempura, avocat, anguille, sauce unagi

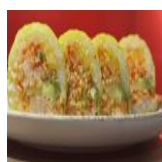
CA\$10.95



51.Sakura

le papier soya, riz, crabe, tobiko ,avocat, tenkasu, mayo-epice

CA\$10.95



53.Homards / Lobsters

le papier soya, riz, homards, tenkasu, tobiko, avocat, mayo-epice

CA\$12.45



39.911

riz, nori, tilapia, oignon vert, tobiko, tenkasu, mayo-epice

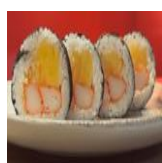
CA\$10.95



40.California

riz, nori, crabe, omelette, concombre, omelette. avocat, mayo, masago

CA\$10.45



44.Hawaii

nori, riz, crabe, ananas, tenkasu, mayo

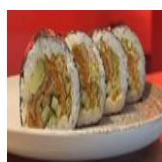
CA\$10.45



45.Dragon Eye/ Oeil de Dragon

nori, riz, oignon vert, tobiko, saumon, crabe, carotte

CA\$10.95



50.VR5

nori, riz, laitue, avocat, carotte, concombre, tofu inari

CA\$10.45

Menu Miku Sushi Bar



34.Kamikaze

CA\$10.95

nori, riz, saumon, crabe, avocat, tobiko, tenkasu, mayo-epice nori, rice, salmon, crabstick, avocado, tobiko, tenkasu, spicy mayo

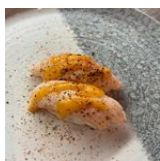


35.Saumon Épicé / Spicy Salmon

CA\$10.95

riz, nori, saumon, avocat, tenkasu, mayo-epice rice, nori, salmon, avocado, tenkasu, spicy mayo

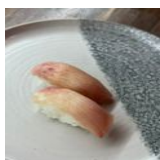
Sushi / Sashimi



18.Saumon Torché / Torched Salmon

CA\$6.95

Torched salmon sashimi features lightly seared salmon slices, topped with a tangy sauce and a sprinkle of seasoning.



3.Queue Jaune / Yellowtail(hamachi)

CA\$6.95

Yellowtail (Hamachi) sashimi, choice of sushi or sashimi, showcasing delicate slices of sashimi.



21.Pétoncle Torché / Torched Scallop

CA\$6.95

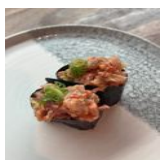
Torched scallop sashimi adorned with thin lime slices and a hint of seasoning, creating a delicate and refined presentation.



14.Omelette/Egg(tamago)

CA\$5.45

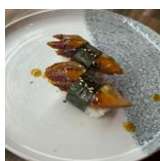
Delicate Japanese omelette slices. Choose between sushi (2 pieces) or sashimi (3 pieces).



24.Thon Épicé / Spicy Tuna

CA\$6.95

Spicy tuna sashimi with fresh scallions, wrapped in seaweed.

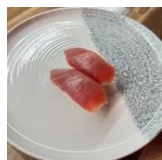


7.Anguille / Eel(unagi)

CA\$6.45

Sliced eel, choice of sushi with two pieces or sashimi with three pieces. Japanese cuisine specialty.

Menu Miku Sushi Bar



12.Thon Blanc / White Tuna(albacore)

CA\$6.45

White tuna (albacore). Choice of sushi (2 pieces) or sashimi (3 pieces).



13.Goberge /Crabsteak(kani kama)

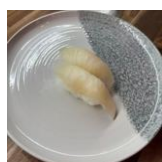
CA\$5.45

Crab stick slices available as sushi with two pieces or sashimi with three pieces.

15.Tofu (inari)

CA\$5.45

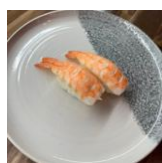
Fried tofu skin typically served without rice, offering a simple and delicate sashimi experience.



4.Tilapia (izumidai)

CA\$6.45

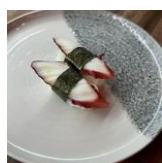
Izumidai sushi or sashimi, choice of two sushi pieces or three sashimi pieces.



10.Crevette Cuite / Cooked Shrimp(ebi)

CA\$5.95

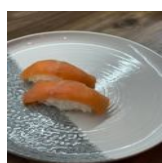
Cooked shrimp (ebi) sashimi or sushi. Choose between two sushi pieces or three sashimi slices.



5.Pieuvre / Octopus(tako)

CA\$6.95

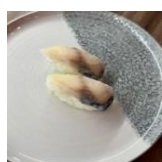
Octopus sashimi. Choose sushi with 2 pieces or sashimi with 3 pieces.



6.Saumon fumé /Smoked salmon(kunsei)

CA\$6.45

Smoked salmon served as sashimi. Available as sushi with 2 pieces or sashimi with 3 pieces.



8.Maquereau / Macherel(saba)

CA\$6.95

Mackerel served as sushi or sashimi; sushi includes 2 pieces, sashimi includes 3 pieces.

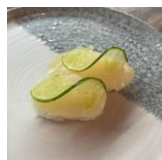


9.Calmar / Squid(ika)

CA\$6.95

Squid sushi or sashimi, available in two or three pieces respectively.

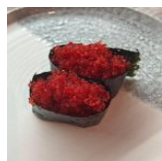
Menu Miku Sushi Bar



11. Pétoncle / Scallop(hotate)

CA\$6.45

Scallop options: choose from two pieces of sushi or three pieces of sashimi.



16. Oeufs de poisson volant / Flying fish roe(tobiko)

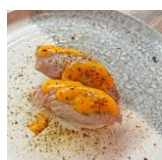
CA\$5.95

Flying fish roe wrapped in seaweed, topped with vibrant tobiko.



17. Caviar chevronne de capelan / Seasoned capelin caviar(masago) CA\$5.45

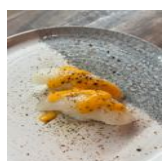
Seasoned capelin caviar wrapped in seaweed, offering a vibrant pop of color and texture.



19. Thon Torché / Torched Tuna

CA\$6.95

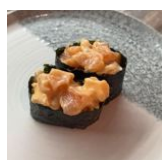
Torched tuna sashimi topped with a rich, creamy sauce and a sprinkle of spices.



20. Thon Blanc Torché / Torched White Tuna

CA\$6.95

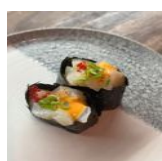
Delicate slices of torched white tuna sashimi, garnished with a drizzle of vibrant sauce and a sprinkle of seasoning.



22. Saumon Épicé / Spicy Salmon

CA\$6.95

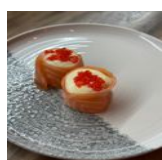
Diced salmon mixed with a spicy sauce, wrapped in seaweed.



23. Pétoncle Épicé / Spicy Scallop

CA\$6.95

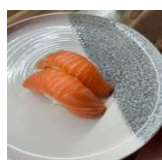
Tender scallop sashimi garnished with vibrant roe, green onions, and a hint of spice, wrapped in seaweed.



25. Fleur d'amour / Flower of Love

CA\$7.95

Delicate salmon sashimi rolls filled with creamy sauce, topped with vibrant fish roe.



1. Saumon / Salmon(sake)

CA\$6.45

Two or three-piece salmon sashimi or sushi options, featuring sake, a Japanese word for salmon.

Menu Miku Sushi Bar



2.Thon / Tuna(maguro)

CA\$6.45

Thin slices of fresh tuna. Choose from sushi or sashimi options.

Maki Printemps

97.Karaage

CA\$8.95

le papier au riz, riz, poulet karrage, laitue, carotte

94.Thon / Tuna

CA\$9.45

le papier au riz, riz, thon, tenkasu, tobiko, omelette, laitue, carotte, concombre

96.Goberge

CA\$8.45

le papier au riz, riz, crabe, tenkasu, tobiko, omelette, laitue, carotte, concombre

98.Légume / Veggie

CA\$8.45

le papier au riz, riz, tofu inari, avocat, laitue, carotte, concombre

93.Saumon / Salmon

CA\$8.95

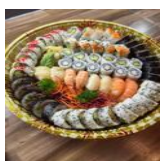
le papier au riz, riz, saumon, tenkasu, tobiko, omelette, laitue, carotte, concombre

95.Crevette / Shrimp

CA\$8.95

le papier au riz, riz, crevette, tenkasu, tobiko, omelette, laitue, carotte, concombre

SUSHI COMBO



60 MCX

CA\$66.95

(choix du chef/ chef's selection) maki 40mcx, hosomaki 12mcx, nigiri 8mcx

Menu Miku Sushi Bar

100 MCX

CA\$110.95

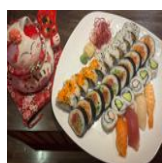
CHOIX DU CHEF / CHEF'S SELECTION maki 70mcx, hosomaki 18mcx, nigiri 12mcx



50 MCX

CA\$55.95

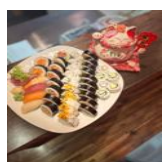
CHOIX DU CHEF / CHEF'S SELECTION maki 40mcx, hosomaki 6mcx, nigiri 4mcx



30 MCX

CA\$33.95

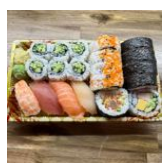
CHOIX DU CHEF / CHEF'S SELECTION maki 20mcx, hosomaki 6mcx, nigiri 4mcx



40 MCX

CA\$44.95

CHOIX DU CHEF / CHEF'S SELECTION maki 30mcx, hosomaki 6mcx, nigiri 4mcx



20 MCX

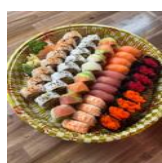
CA\$22.95

CHOIX DU CHEF / CHEF'S SELECTION maki 10mcx, hosomaki 6mcx, nigiri 4mcx

14 MCX

CA\$15.95

CHOIX DU CHEF / CHEF'S SELECTION maki 6mcx, hosomaki 6mcx, nigiri 2mcx



Combo 3 Maki et Nigiri (44mcx)

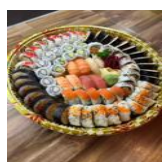
CA\$63.95

arc-en-ciel 8mcx, saumon epice 8mcx, 911 8mcx, saumon nigiri 4mcx, thon nigiri 4mcx, crevettes nigiri 4mcx, tobiko nigiri 4mcx, masago nigiri 4mcx

Combo 4 Sashimi et Nigiri (36mcx)

CA\$69.95

saumon sashimi 4mcx, thon sashimi 4mcx, tilapia sashimi 4mcx, crevettes sashimi 4mcx, saumon nigiri 4mcx, thon nigiri 4mcx, crevettes nigiri 4mcx, tobiko nigiri 4mcx, masago nigiri 4mcx



70 MCX

CA\$77.95

CHOIX DU CHEF / CHEF'S SELECTION maki 50mcx, hosomaki 12mcx, nigiri 8mcx

Menu Miku Sushi Bar

80 MCX

CA\$88.95

CHOIX DU CHEF / CHEF'S SELECTION maki 60mcx, hosomaki 12mcx, nigiri 8mcx

90 MCX

CA\$99.95

CHOIX DU CHEF / CHEF'S SELECTION maki 60mcx, hosomaki 18mcx, nigiri 12mcx



Combo 1 Maki (38mcx)

CA\$43.95

arc-en-ciel 8mcx, saumon epice 8mcx, california 8mcx, papillon 8mcx, avocat hosomaki 6mcx



Combo 2 Maki (48mcx)

CA\$53.95

kamikaze 8mcx, saumon epice 8mcx, californie 8mcx, boston 8mcx, abeille 8mcx, dragon eye 8mcx

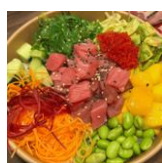
Poké Bowl



75.Miku Deluxe

CA\$20.95

saumon, thon, crevette tempura, avocat, mangue, laitue, concombre, edamame, sauce fuji, sauce unagi, mayo epice



68.Thon / Tuna

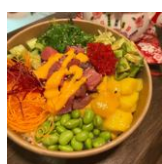
CA\$18.95

thon, avocat, mangue, laitue, concombre, edamame, sauce fuji, sauce unagi

73.Tofu Tempura

CA\$16.45

Deep-fried tofu tempura typically includes sushi rice, avocado, cucumber, seaweed salad, edamame, and is complemented with a Japanese sesame sauce.



69.Thon Épicé / Spicy Tuna

CA\$19.45

thon, avocat, mangue, laitue, concombre, edamame, sauce fuji, sauce unagi mayo epice

Menu Miku Sushi Bar



70.Crevette / Shrimp

crevette, avocat, mangue, laitue, concombre, edamame, sauce fuji, sauce unagi

CA\$18.45



71.Crevette Tempura / Shrimp Tempura

tempura crevette, avocat, mangue, laitue, concombre, edamame, sauce fuji, sauce unagi

CA\$18.45

72.Karaaga

Japanese fried chicken, typically served over rice, with green onions, seaweed salad, cucumber, avocado, and a drizzle of spicy mayo.

CA\$18.45

74.Goberge Épicé

Spicy pollock, edamame, cucumber, avocado, and carrot, typically accompanied by rice, salad mix, tempura flakes, spicy mayonnaise, and teriyaki sauce.

CA\$16.95



66.Saumon /Salmon

saumon, avocat, mangue, laitue, concombre, edamame, sauce fuji, sauce unagi

CA\$18.45



67.Saumon Épicé / Spicy Salmon

saumon, avocat, mangue, laitue, concombre, edamame, sauce fuji, sauce unagi, mayo epice

CA\$18.95

Pizza

28.Miku Pizza

Tempura fried rice base topped with tuna, avocado, crab stick, cucumber, fish roe, and spicy mayonnaise.

CA\$13.45

27.Saumon Pizza / Salmon Pizza

Salmon pizza features a crispy sushi rice base topped with salmon, avocado, cucumber, spicy mayonnaise, and fish roe, offering a fusion of textures and flavors.

CA\$12.45

Menu Miku Sushi Bar

26.Sushi Pizza

CA\$11.45

Crispy sushi rice base topped with assorted raw fish, cucumber, crab meat, fish roe, tempura bits, and momiji mayonnaise.

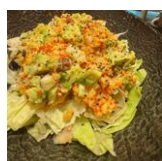
Salade



80.salade de saumon / salmon salad

CA\$9.45

Slices of salmon atop fresh greens, garnished with sesame seeds and vibrant roe.



81.salade Miku

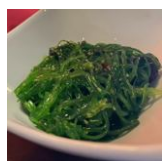
CA\$10.45

saumon, crabe, pleuvre, laitue, carrote, concombre, avocat. tenkasu, tobiko,sesame, sauce miku

78.salade verte / green salad

CA\$8.45

Lettuce, cucumber, and carrot, typically complemented by a ginger dressing.



79.salade wakame

CA\$6.45

Fresh seaweed with sesame seeds and a light dressing, highlighting the natural flavors of the ocean.

Entrée / Starter



99.karaage 5 mcx

CA\$10.95

Crispy fried chicken pieces seasoned and served with a side of spicy dipping sauce.

83.légumes en tempura 8mcx

CA\$7.45

Lightly battered and deep-fried assorted vegetables, typically including sweet potatoes, asparagus, and zucchini, served with a dipping sauce.

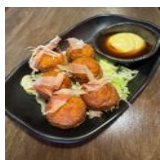


88.Edamame

CA\$6.45

Tender young soybeans in their pods, lightly salted.

Menu Miku Sushi Bar



88.takoyaki 6 mcx

Savory octopus-filled balls, topped with bonito flakes, served with a side of tangy sauce.

CA\$8.45



87.gyoza poulet 6 mcx

Pan-fried dumplings filled with seasoned chicken. Six pieces per serving.

CA\$7.95



84.aviolis au beurre d'arachides 6mcx

Delicate dumplings filled with a savory blend, topped with peanut butter sauce, garnished with sesame seeds. Six pieces per serving.

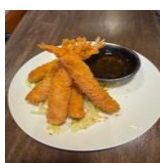
CA\$8.45



85.Pétoncle tempura (6 mcx) / Tempura Scallop (6 Pcs)

Crispy battered scallops, deep-fried to a golden brown, served with a side of tangy dipping sauce.

CA\$8.95



82.Crevette tempura (5 mcx) / Tempura Shrimp (5 Pcs)

Crispy battered shrimp served with a dipping sauce, featuring five pieces atop a bed of shredded cabbage.

CA\$8.45



86.Rouleau impérial / Spring Roll

Végétarien. / Vegetarian.

CA\$5.95

Soupe / Soup

77.Soupe miso / Miso Soup

Miso soup features a traditional Japanese soybean broth with tofu, fresh seaweed, and chopped shallots.

CA\$4.45



76.Soupe wonton (porc) / Wonton Soup (pork)

Delicate pork-filled wontons in a clear broth, garnished with sliced green onions.

CA\$5.45