

Menu

Sushi Yoko

670 Bd Casavant O, Saint-Hyacinthe, QC J2S 7S3, Canada | (450) 768-6968

Most Ordered



M-5 Phili

Saumon fumé ,avocat,formage à la creme,sésame

CA\$10.06



PB-3 Poké Bol Saumon

Saumon, riz, laitue, concombre, luzerne, édamames, avocat, carotte, saumon, mayo épicée, sauce teriyaki, tempura, échalotte .

CA\$20.95



H-1 Avocat

Creamy avocado wrapped in seasoned rice and seaweed, garnished with sesame seeds.

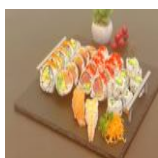
CA\$6.50



A-6 Soupe Wonton

Wonton soup: Petite (5 pieces) or Grande (12 pieces).

CA\$7.50+



AC-6 Sumo(28mcx)

AU CHOIX DU CHEF: 10 x Futomakis,8xmaki, 2x Nigiris ,8xHosomakis

CA\$37.89



F-5 Saumon Épicé

Saumon épicé, concombre, tempura, mayo yoko épicée.

CA\$8.86+






F-75 Honey Crunchy

Feuille de soya, saumon, sauce épicée, caviar rouge, miel, concombre, avocat.

CA\$10.43+



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	A-12 Raviolis à la Sauce D'Arachide(5) Delicate dumplings drizzled with a creamy peanut sauce, garnished with sesame seeds and chopped scallions.	CA\$7.59
	M-9 Poulet Phili poulet, miel , fromage	CA\$7.99
	M-8 Lion Goberge frais, goberge, avocat, mayo japonaise,	CA\$7.53

Midi Express

	SAC-4 Midi Express #4 5 Futomakis(choix du chef) + 4 Végé Hosomakis + 3 Nigiris crevette ebi + 1 Crevettes Tempura + 1 Breuvage	CA\$20.23
	SAC-3 Midi Express #3 10 Futomakis(choix du chef) + 8Végé Hosomakis + 1 Breuvage	CA\$20.23
	SAC-2 Midi Express #2 15 Futomakis(choix du chef) + 1 Breuvage	CA\$21.49

Nouveautés

	Maki Dragon Rouge (8mcx) Kanikama, concombre, avocat, mayo épice, saumon saisi à la torche, masago rouge, oignon vert	CA\$15.12
	Yoko (8mcx) Saumon, crevette, goberge, concombre, mayo épice, masago orange, mayo japonaise saisi à la torche	CA\$15.12

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Soleil (3Mcx)

crevettes, mozzarella, avocat, pesto, sauce Thai, sesame, oignon vert

CA\$11.37



Combo Sushi des Fêtes

5@F-7 Kamikaze #2, 5@F-8 Californien, 5@F-9 Mélange Boston, 8@M-8 Lion, 8@M-5 Phili, 4@H-1 Avocat, 4@H-2 Concombre, 3@N-4 Crevette EBI, 3@Rouleau Impériaux, 3@Dumpling, 3@Boule de Sesame

CA\$74.74

Futomaki Saumon



F-75 Honey Crunchy

Feuille de soya, saumon, sauce épicée, caviar rouge, miel, concombre, avocat.

CA\$10.43+



F-72 Tiger Eye

Saumon fumé, avocat, poivron rouge, goberge, échalotte, fromage à la crème

CA\$11.71+



F-71 Dragon Eye(cuit)

Saumon, caviar rouge, carotte, échalotte, goberge.

CA\$11.32+



F-10 Mango Tango

Saumon épicée, mangue, caviar, mayo yoko épicé, avocat, tempura

CA\$10.06+



F-7 Kamikaze #2

Saumon, goberge, sauce épicée, MayoYoko épicée, tempura, avocat, concombre

CA\$8.86+



F-19 Okinawa

Fromage à la crème, caviar rouge, saumon fumé, avocat, concombre

CA\$10.06+

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F-76 Fuji

CA\$11.37+

saumon, crevette, goberge, tempura, concombre, caviar rouge, échalotte , mayo yoko épicée, sauce épicée, feuille de soya

F-57 Shogun

CA\$11.37+



Saumon, saumon fumé, bâtonnet de goberge, caviar orange, sauce yoko épicée, avocat, sésame

F-14 Maui

CA\$10.12+



Saumon, sauce yoko sucrée, mandarine, concombre, tempura

F-17 Samurai

CA\$10.12+



Saumon fumé, tempura, mayo yoko épicée , avocat, sésame Caviar rouge.

F-62 Saumon Tempura

CA\$10.06+



Saumon tempura, fromage à la crème, sauce teriyaki, mangue, carotte, tempura.

F-5 Saumon Épicé

CA\$8.86+



Saumon épicé, concombre, tempura, mayo yoko épicée.

F-20 Pop Saumon

CA\$10.75+



Saumon épicé, avocat, concombre, mangue, tempura, caviar rouge

Plateaux

P-8 Plateau Hosofuto(57mcx)

CA\$62.65



AU CHOIX DU CHEF: 32 Hosomakis et 25 Futomakis

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P-7 Plateau Futomaki(40mcx)

CA\$68.25

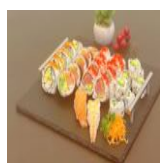
AU CHOIX DU CHEF: 40 Futomakis



Plateau Mix(96mcx)

CA\$109.99

(96MCX Au choix du chef) 40 FUTOMAKIS, 32 MAKIS, 16 HOSOMAKIS, 8 NIGIRIS



AC-6 Sumo(28mcx)

CA\$37.89

AU CHOIX DU CHEF: 10 x Futomakis, 8xmaki, 2x Nigiris ,8xHosomakis



Plateau Festif(57mcx)

CA\$85.84

(57 MCX Au choix du chef) 25 FUTOMAKIS, 16 MAKIS, 16 HOSOMAKIS



AC-5 Hippons(cuit)

CA\$35.42

AU CHOIX DU CHEF: 20 x Futomakis



AC-2 Trois Du Jour(15mcx)

CA\$25.24

15 x Futomakis Trois Assortis du choix Chef



AC-8 Plateaux (17mcx)

CA\$23.98

5 x Futomakis, 8 x Makis, 4 x Hosomakis(choix du chef)



AC-3 Geisha(cuit)

CA\$29.10

AU CHOIX DU CHEF: 4 x Hosomakis, 15 x Futomakis



AC-4 BONZAÏ

CA\$32.00

AU CHOIX DU CHEF: 8 x Hosomakis, 15 x Futomakis

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P-3 Plateau 39MCX

CA\$62.00

AU CHOIX DU CHEF: 15 FUTOMAKIS 16 MAKIS 8 HOSOMAKIS

P-6 Plateau Futomaki(30mcx)

CA\$51.81

AU CHOIX DU CHEF: 30 Futomakis



P-5 Plateau Futomaki(120mcx)

CA\$153.45

AU CHOIX DU CHEF: 120 Futomakis



P-9 Plateau 52MCX

CA\$78.00

AU CHOIX DU CHEF: 20 FUTOMAKIS 8 MAKIS 16 HOSOMAKIS 8 NIGIRIS



P-4 Plateau Futomaki(80mcx)

CA\$140.14

AU CHOIX DU CHEF: 80 Futomakis



AC-7 Plateaux (12mcx)

CA\$17.65

8 x Makis, 4 x Hosomakis(choix du chef)



AC-1 Duo Du Jour (10mcx)

CA\$20.17

10 X Futomakis (Duo assortis AU CHOIX DU CHEF)

Poké Bols

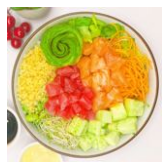


PB-13 Poké Bol Supreme

CA\$24.95

Thon, saumon, saumon fumé, crevette, edamame, avocat, mangue, carotte, concombre, caviar rouge, échalote, mayo épicée, sauce teriyaki, sauce poke , riz, sésame

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PB-8 Poké Bol Saumon Thon

CA\$21.50

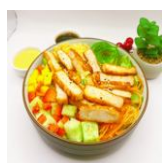
Saumon, thon, riz, laitue, concombre, luzerne, fève édamames, avocat, carotte, mayo épicée, sauce teriyaki, tempura, échalote



PB-17 Poké Bol Poulet Katsu

CA\$19.50

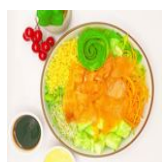
Poulet pané, riz, concombre, avocat, mangue, laitue, luzerne, édanames, carotte, échalote, sauce thai, mayo épicé



PB-7 Poké Bol Poulet

CA\$19.00

Riz, poulet, carottes, concombres, avocats, fève edamame, poivron rouge, mangue, échalottes, sésame, mayo épicé, sauce teriyaki.



PB-5 Poké Bol Saumon Saumon

CA\$21.95

Saumon Fumé, Saumon, riz, laitue, concombre, luzerne, édamames, avocat, carotte, mayo épicée, sauce teriyaki, tempura, échalote



PB-11 Poké Bol Thai

CA\$19.95

Tartare de saumon épicé, riz, concombre, avocat, laitue, luzerne, échalote, carotte, édamames, tempura, caviar, sauce thai, mayo épicé



PB-10 Poké Bol Boston

CA\$19.95

Mélange Boston (crevettes, goberges), riz, laitue, concombre, luzerne, édanames, avocat, carotte, mayo épicée, sauce teriyaki, tempura, échalote

PB-18 Poke bol Poulet Panné

CA\$18.65

Riz, concombres, carotte, mangue, avocat, poivron, fève edamame, poulet pané, échalote, mayo épicé, sauce teriyaki.



PB-4 Poké Bol Thon

CA\$22.95

Thon, riz, concombre, laitue, luzerne, avocat, carotte, édamames, mangue, mayo épicée, sauce teriyaki, tempura, sésame, échalote



PB-16 Poké Bol Crevete Épicé

CA\$20.95

Crevette, échalote, salade mesclun, concombre, chou rouge, luzerne, édanames, avocat, carotte, tempura, oignon frit, mango, mayo épicée, sauce teriyaki, mayo japonaise, caviar rouge

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PB-6 Poké Bol Végétarien

CA\$18.00

Riz, avocat, concombre, luzerne, edamames, salade wakame, laitue, carotte, poivron rouge, radis japonais, sauce sésame, sauce teryaki, tempura.



PB-14 Poké Bol Tartare Saumon

CA\$21.95

Tartare de saumon, échalote, salade mesclun, concombre, luzerne, édamames, avocat, carotte, tempura, oignon frit, mangue, mayo épicée, sauce teriyaki, sauce poké, caviar rouge



PB-15 Poké Bol Tartare Thon

CA\$23.95

tartare de thon, échalote, salade mesclun, concombre, luzerne, édamames, avocat, carotte, tempura, oignon frit, mayo épicée, sauce teriyaki, sauce poké, caviar rouge



PB-3 Poké Bol Saumon

CA\$20.95

Saumon, riz, laitue, concombre, luzerne, édamames, avocat, carotte, saumon, mayo épicée, sauce teriyaki, tempura, échalote .



PB-2 Poké Bol Crevettes

CA\$19.50

Crevette, riz, concombre, avocat, laitue, luzerne, édamames, omelette japonaise, carotte, mayo épicée, sauce teriyaki, échalote, tempura.

Futomaki Thon



F-58 Rainbow

CA\$11.32+

Thon, saumon , crevette Ebi, avocat, concombre, goberge frais



F-53 Miyagi

CA\$11.32+

Thon, caviar rouge, sauce yoko épicée, avocat, échalote, tempura



F-22 Mont Fugi

CA\$11.32+

Fromage à la crème, sauce yoko épicée, miel, échalote, thon, saumon fumé, avocat, tempura

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F-6 Kamikaze #1 Épicé

CA\$10.43+

Thon, goberge, sauce épicée, sauce yoko épicée, tempura, avocat, concombre

Futomaki Crevettes



F-49 Diable(Épicé)

CA\$9.81+

Crevette tempura, sauce épicée, sauce Miyoko épicé, concombre, avocat, caviar orange, tempura



F-16 Azia

CA\$10.70+

Feuille de riz , caviar, saumon, crevette tempura, sauce Miyoko épicée, tempura, , avocat



F-23 Extase(cuit)

CA\$10.06+

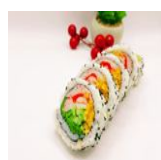
Fromage à la crème, sauce Miyoko épicée, miel, échalotte, crevette tempura, avocat, tempura



F-24 Extase Fumé

CA\$10.75+

Fromage à la crème, sauce Miyoko épicée, miel, échalotte, avocat, crevette tempura, saumon fumé, tempura



F-15 Crevette Épicée

CA\$9.81+

Crevette, bâton de goberge, tobico rouge concombre, tempura, laiture, sauce Miyoko épicée, sauce épicée, sesame



F-12 Sunset

CA\$9.81+

Crevette Ebi, bâton de goberge , omelette, avocat, fraise, Laiture, mayo japonais, caviar orange



F-60 Hakone-Machi(cuit)

CA\$10.43+

Feuille de soya, crevette tempura, sauce thaï, mangue, caviar orange, sésame, tempura

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F-73 Fruits de Mer

Crevette, goberge frais, pétoncle, échalotte, sauce Miyoko épicée

CA\$10.12+



F-74 Ruby

Feuille de riz, crevette tempura, goberge frais, avocat, miel, mayo épicée, fraise

CA\$10.06+



F-11 Signature(Épicé)

Feuille de riz, crevette tempura, thon épicée, saumon fumé fromage à la crème, sauce Miyoko épicée, avocat, concombre, tempura

CA\$12.58+



F-25 Fusion

Crevette tempura, kanikama, patate douce frit, philadelphia, oignon vert, sauce thai

CA\$10.06+

Futomaki Goberge



F-8 Californien

Caviar orange, sésame, bâtonnet de goberge, concombre, avocat, omelette japonaise

CA\$8.54+



F-9 Mélange Boston

Caviar rouge, mélange Boston, concombre

CA\$8.80+

Futomaki Végétarien



F-4 Végétarien #4

Laitue, carotte râpée, asperge, avocat, concombre, radis japonais, sésame, sauce à Zeto

CA\$7.91+



F-1 Végétarien #1

Carotte râpée, omelette japonaise, radis japonais, algue marinée, concombre

CA\$7.91+

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F-2 Végétarien #2

CA\$9.49+

Feuille de riz, carotte râpée, mangue, avocat, concombre, patate douce frit, poivron rouge, laitue, miyoko sucrée

Makis(8mcx)



M-5 Phili

CA\$10.06

Saumon fumé, avocate, fromage à la crème, sésame



M-6 Deluxe Saumon

CA\$11.71

Saumon fumé, saumon, avocate, goberge, échalotte, mayo épicée, sésame



M-8 Lion

CA\$7.53

Goberge frais, goberge, avocat, mayo japonaise,



M-4 Tropicana

CA\$10.06

Saumon, avocate, mangue, goberge, mayo épicée, sésame



M-9 Poulet Phili

CA\$7.99

poulet, miel, fromage



Maki Dragon Rouge (8mcx)

CA\$15.12

Kanikama, concombre, avocat, mayo épice, saumon saisi à la torche, masago rouge, oignon vert



M-3 Crevette Thai

CA\$8.80

Crevette, avocate, concombre, tempura, sauce thai, caviar rouge, sésame

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M-7 YOKO

Saumon, crevette, goberge, concombre, mayo épicé, masago orange, mayo japonaise saisi à la torche

CA\$15.12



M-2 Volcano

Thon rouge, tempura, échalotte, mayo épicee,avocat, caviar rouge

CA\$11.32



M-1 Crunchy

Crevette tempura, mayo épicee, goberge, concombre, panko frit, sésame

CA\$8.80

Hosomakis(8mcx)

H-14 Philly Concombre

Cucumber, cream cheese, and sesame.

CA\$7.53



H-12 Pesto De Tomates

Rolled sushi with a filling of tomato pesto, wrapped in seaweed and rice, topped with a light sprinkle of seasoning.

CA\$7.28



H-5 Saumon

Fresh salmon wrapped in seasoned rice and seaweed, served in eight bite-sized pieces.

CA\$8.86



H-10 Crevette Tempura(cuit)

Crispy shrimp tempura wrapped in sushi rice and seaweed.

CA\$8.17



H-6 Thon

Fresh tuna wrapped in seasoned sushi rice, garnished with sesame seeds.

CA\$10.43

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H-3 Radis Japonais

Japanese radish wrapped in rice and seaweed, garnished with sesame seeds.

CA\$6.01



H-11 Avocat et Concombre

Thin sushi roll filled with avocado and cucumber, wrapped in seaweed and rice.

CA\$7.15



H-4 Saumon Fumé (cuit)

Smoked salmon surrounded by seasoned rice and wrapped in a thin layer of seaweed.

CA\$8.86



H-8 Bâtonnet de Goberge(cuit)

Crab stick wrapped in sushi rice and seaweed, garnished with sesame seeds.

CA\$6.33



H-13 Patate Douce Frit

Crispy sweet potato wrapped in seasoned sushi rice and seaweed.

CA\$6.01



H-7 Crevette EBI(cuit)

Shrimp wrapped in seasoned rice and nori, garnished with sesame seeds.

CA\$8.22



H-9 Omelette Japonaise

Rolled sushi with a center of Japanese omelette, wrapped in seaweed and rice. Eight pieces per serving.

CA\$6.33



H-1 Avocat

Creamy avocado wrapped in seasoned rice and seaweed, garnished with sesame seeds.

CA\$6.50



H-2 Concombre

Cucumber wrapped in sushi rice and seaweed, garnished with black and white sesame seeds.

CA\$6.90

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Nigiris



N-6 Crevette EBI

Succulent shrimp atop seasoned sushi rice, offering a classic combination of fresh seafood and vinegared rice.

CA\$2.53



N-8 Omelette Japonaise

A slice of Japanese omelette on vinegared rice, wrapped with a strip of seaweed.

CA\$2.53



N-3 Saumon Fumé

Thinly sliced smoked salmon atop vinegared sushi rice.

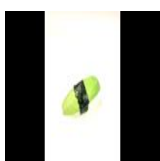
CA\$3.48



N-4 Thon

Thinly sliced tuna atop vinegared rice.

CA\$3.80



N-9 Avocat

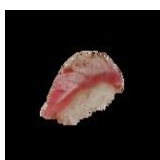
Creamy avocado slice atop vinegared rice, wrapped with a strip of seaweed.

CA\$1.90

N-10 Crvette Tempura

Shrimp tempura on vinegared rice, typically served with a touch of spicy sauce.

CA\$3.16



N-5 Grilled Thon

Grilled tuna atop seasoned sushi rice.

CA\$4.37



N-7 Bâtonnet de Goberge

Imitation crab stick on seasoned sushi rice, wrapped with a strip of seaweed.

CA\$2.53

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N-1 Saumon

Tender slice of salmon atop vinegared rice.

CA\$3.54



N-2 Grilled Saumon

Tender grilled salmon atop seasoned sushi rice, garnished with a light sprinkle of spices.

CA\$4.03

Rouleau de Printemps

RP-4 Tartare de Thon

Tartare de thon, échalotte, tempura, carotte râpée, laitue, caviar rouge, pousse de pois mange-tout (1 sauce Miyoko épicée)

CA\$15.17

RP-1 Végétarien

Feuille de riz, riz, carotte râpée, concombre, radis japonais, algue marinée, laitue, sauce Miyoko sucrée, pousse de pois mange-tout (1 sauce arachide)

CA\$10.70



RP-2 Crevette EBI(cuit)

Feuille de riz, riz, crevette, carotte râpée, radis, radis japonais, goberge, laitue, pousse de pois mange-tout, sauce Miyoko sucrée (1 sauce arachide)

CA\$12.64



RP-3 Tarare de Saumon

Saumon épicé, laitue, concombre, radis japonais, carotte râpée, tempura, pousse de pois mange-tout (1 sauce Miyoko épicée)

CA\$13.90

Sushi Pizza



SP-1 Boston

Galette de riz frit, fromage à la crème, saumon fumé, concombre en tranches, mélange à Boston, caviar rouge

CA\$14.24



SP-2 Duo de Saumon

Galette de riz frit, avocat, saumon fumé, concombre, saumon épicé, sésame, caviar rouge

CA\$16.39

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Ramen



SR-3 Poulet

Nouilles, poulet grillé, bokchoy, échalotte, bambou

CA\$20.24



SR-4 Épicé Crevette Tempura

Nouilles, crevette tempura, bokchoy, échalotte, bambou, épicé

CA\$21.45

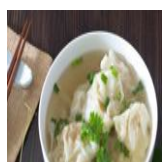
Accompagnements



A-12 Raviolis à la Sauce D'Arachide(5)

Delicate dumplings drizzled with a creamy peanut sauce, garnished with sesame seeds and chopped scallions.

CA\$7.59



A-6 Soupe Wonton

Wonton soup: Petite (5 pieces) or Grande (12 pieces).

CA\$7.50+



A-9 Salade wakame

Marinated seaweed salad with sesame seeds and a hint of soy sauce.

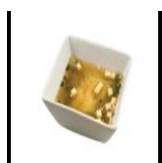
CA\$4.95



A-3 Dumpling(5)

Golden-brown dumplings filled with a savory mixture, served in a set of five.

CA\$6.50



A-7 Soupe Miso

Delicate miso broth with tofu cubes, seaweed, and scallions.

CA\$4.54



Soleil (3Mcx)

crevettes. mozzarella, avocat, pesto, sauce Thai, sesame, oignon vert

CA\$10.34

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A-2 Crevettes Tempura(3)

CA\$6.95

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



A-1 Rouleau Impériaux(4)

CA\$6.95

Crispy spring rolls filled with vegetables, served with a side of sweet and sour dipping sauce. Four pieces per serving.

Beverages



7up

CA\$2.88

A refreshing lemon-lime flavored soda.



Pepsi Diet

CA\$2.88

A can of Pepsi Diet soda.



Sanpellegrino(limonata)

CA\$2.88

Sparkling lemon beverage with 16% lemon juice from concentrate and other natural flavors.



Sanpellegrino(Melograno et Arancia)

CA\$2.88

A sparkling beverage featuring pomegranate and orange flavors, with 11% orange juice and 5% pomegranate juice from concentrate.



Perrier Can

CA\$2.88

Sparkling natural mineral water in a convenient can.



Bubly(lime)

CA\$2.88

Sparkling water infused with a hint of lime flavor.

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Eska Water

Natural spring water sourced from pristine Canadian springs.

CA\$1.73



Bubly(cherry)

Sparkling water infused with a hint of cherry flavor.

CA\$2.88

brevage

Beverage: A variety of drinks typically including soda, tea, and water to complement your meal.

CA\$2.75



Pepsi

A refreshing carbonated soft drink with a bold cola flavor.

CA\$2.36



V8

A blend of vegetable juices, including tomatoes, carrots, and celery.

CA\$2.75

Les Extras Sauces



E-5 Yoko Moitié-Moitié

Creamy mayonnaise paired with savory soy sauce, perfect for enhancing your sushi experience.

CA\$1.15



E-0 Yoko Sésame

Creamy sesame sauce garnished with black sesame seeds.

CA\$1.04








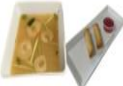


E-4 Sauce Wafu

Creamy Japanese-style dressing with a blend of soy sauce, rice vinegar, and sesame oil.

CA\$1.15

Menu Sushi Yoko

	E-6 Sauce Soya Rich, salty soy sauce ideal for enhancing sushi dishes.	CA\$0.58
	E-9 Extra Wasabi A vibrant green paste made from Japanese horseradish, offering a sharp and pungent kick to accompany your sushi dishes.	CA\$0.86
	E-10 Extra Gingembre Thinly sliced pickled ginger, a traditional sushi accompaniment, providing a tangy and mildly spicy flavor to cleanse the palate between bites.	CA\$0.58
	E-3 Yoko Arachide Rich and creamy peanut sauce, ideal for enhancing sushi flavors.	CA\$1.15
	E-8 Bol de Riz 8 oz Fluffy steamed white rice, a simple and versatile side dish.	CA\$3.44
	E-1 Yoko Épicée Creamy, spicy mayonnaise-based sauce with a hint of heat.	CA\$1.04
	E-2 Yoko Sucrée Sweet Miyoko sauce with a creamy texture, ideal for enhancing sushi dishes.	CA\$1.04
Combo Pour Trio		
	TR-4 Soupe Wonton(3) + Crevetes Tempura(2) Delicate wonton soup with vegetables, paired with three crispy shrimp tempura.	CA\$10.34

Menu Sushi Yoko



TR-3 1Breuvage + Rouleau Impériaux(2)

CA\$4.59

Delicate dumplings in clear broth, garnished with green onions, accompanied by crispy spring rolls with dipping sauce.



TR-5 Soupe Miso + Crevetes Tempura(2)

CA\$8.04

Savory miso soup with green onions and tofu, paired with three crispy shrimp tempura and a side of dipping sauce.



TR-7 1Breuvage + Soupe Wonton(3)

CA\$7.46

Delicate wontons in a clear broth, garnished with green onions, accompanied by a beverage.



TR-8 1Breuvage + Soupe Miso

CA\$5.74

A savory miso soup with tofu, seaweed, and green onions, paired with a refreshing beverage.



TR-6 1Breuvage + Crevetes Tempura(2)

CA\$7.46

Crispy tempura shrimp served with a dipping sauce and accompanied by a beverage.



TR-1 Soupe Wonton (3)+ Rouleau Impériaux (2)

CA\$7.46

Delicate wontons in broth with a side of two crispy imperial rolls.



TR-2 Soupe Miso + Rouleau Impériaux(2)

CA\$5.74

Miso soup with tofu, seaweed, and green onions, served with two spring rolls and a side of dipping sauce.

La Quantité de Ustensiles

Cuillère

0,00 \$

Typically used for serving, this item is a spoon.

Menu Sushi Yoko

serviette en papier

0,00 \$

Additional napkins typically provided with your order.

Baguettes

0,00 \$

Typically includes chopsticks to accompany your sushi order.

Fourchette

0,00 \$

Typically includes a fork, suitable for enjoying various sushi dishes.

Extra

Fromage à la crème supplémentaire

CA\$1.00

Additional cream cheese: Soft and mild-tasting fresh cheese, often added to sushi rolls for a creamy texture.

mangue supplémentaire

CA\$1.00

Extra mangue supplémentaire: Fresh mango slices typically used to enhance sushi dishes with a hint of sweetness.

Feuille Soya

CA\$1.00

Soy wrapper typically filled with shrimp tempura, avocado, cucumber, and caviar, offering a blend of textures and subtle flavors.

poulet

CA\$2.50

Chicken, often grilled or fried, commonly served with elements like cucumber, lettuce, spicy mayonnaise, and sesame, reflecting a fusion of flavors typically found in sushi cuisine.

Extra Saumon

CA\$4.00

Typically includes salmon, possibly prepared in various styles, often used to enhance other sushi dishes.

Menu Sushi Yoko

Extra Legumes

CA\$2.00

Lightly steamed fresh vegetables, typically including broccoli, carrots, and zucchini.

Midi Express Online



SAC-4 Midi Express #4

CA\$20.23

5 Futomakis(choix du chef) + 5 Végé Hosomakis + 3 Nigiris + 1 Crevettes Tempura + 1 Breuvage



SAC-3 Midi Express #3

CA\$20.23

10 Futomakis(choix du chef) + 8Végé Hosomakis + 1 Breuvage



SAC-2 Midi Express #2

CA\$21.49

15 Futomakis(choix du chef) + 1 Breuvage