

## Menu

# Mitosumo Mirabel

11112 Mnt Ste Marianne, Mirabel, QC J7J 2N4, Canada | (450) 971-1099

## Most Ordered



### Sumomaki

Choix du chef. / Chef's choice.

CA\$26.95



### Rouleaux impériaux (2 morceaux) / Imperial Rolls (2 Pieces)

Taro, carotte, oignon, porc et vermicelle. Servi avec sauce au poisson. / Taro, carrot, onion, pork, and vermicelli. Served with fish sauce.

CA\$5.50



### Soupe wonton / Wonton Soup

Poulet, huile de sésame, oignon frit et échalote. / Chicken, sesame oil, fried onion, and shallot.

CA\$5.95



### Hosomaki avocat (6 morceaux) / Avocado Hosomaki (6 Pieces)

Thin sushi rolls filled with fresh avocado, wrapped in seasoned rice and sprinkled with sesame seeds. Six pieces per serving.

CA\$6.50



### Sumomaki saumon épicé (5 morceaux) / Spicy Salmon Sumomaki (5 Pieces)

Épicé. Saumon épicé, concombre et tempura. / Spicy Salmon, cucumber, and tempura.

CA\$11.50



### Bouf sashimi / Beef Sashimi

Tranches minces de boeuf légèrement cuites sur la poêle. Servi avec une sauce spécialité sashimi. / Thin slices of beef lightly cooked on the pan. Served with sashimi special sauce.

CA\$15.50



### Sumomaki crabe épicé (5 morceaux) / Spicy Crab Sumomaki (5 Pieces)

Épicé. Chair de crabe, caviar, goberge, tempura, échalote et mayo épicée. / Spicy. Crab meat, caviar, pollock, tempura, shallot, and spicy mayo.

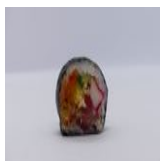
CA\$11.50

## Menu Mitosumo Mirabel



### Sumomaki sakusaku (5 morceaux) / Sakusaku Sumomaki (5 Pieces) CA\$10.50

Crevette tempura, avocat, mayo épicée et oignon croustillant à l'extérieur. Cuit. / Shrimp tempura, avocado, spicy mayo, and crispy onion on the outside. Cooked.



### Sumomaki 911 (5 morceaux) / 911 Sumomaki (5 Pieces) CA\$11.50

Thon épicé, caviar, concombre, radis mariné, goberge, tempura et sriracha. / Spicy tuna, caviar, cucumber, pickled radish, Pollock, tempura, and sriracha.



### Hosomaki concombre (6 morceaux) / Cucumber Hosomaki (6 Pieces) CA\$5.70

Kappa.

## Entrées / Starters



### Crevettes tempura (4 morceaux) / Shrimps Tempura (4 Pieces) CA\$9.00

Servi avec sauce tempura. / Served with tempura sauce.



### Soupe wonton / Wonton Soup CA\$5.95

Poulet, huile de sésame, oignon frit et échalote. / Chicken, sesame oil, fried onion, and shallot.



### Rouleaux impériaux (2 morceaux) / Imperial Rolls (2 Pieces) CA\$5.50

Taro, carotte, oignon, porc et vermicelle. Servi avec sauce au poisson. / Taro, carrot, onion, pork, and vermicelli. Served with fish sauce.



### Salade d'algues / Seaweed Salad CA\$9.75

Algue fraîche, concombre, crevettes, goberge et vinaigrette maison. / Fresh seaweed, cucumber, shrimp, pollock, and house dressing.



### Tofu frit (4 mcx) / Fried Tofu (4 Pcs) CA\$5.15

Servi avec sauce tempura wontons. / Served with tempura sauce wontons.

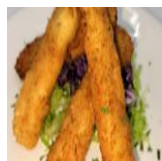
## Menu Mitosumo Mirabel



### Wontons frits (6 morceaux) / Fried Wontons (6 Pieces)

CA\$7.95

Wonton au poulet. Servi avec sauce mayo épicée. / Chicken wonton. Served with spicy mayo sauce.



### Goberge tempura (4 morceaux) / Pollock Tempura (4 Pieces)

CA\$6.85

Servi avec sauce mayo épicée. / Served with spicy mayo sauce.



### Calmar frit (6 morceaux) / Fried Squid (6 Pieces)

CA\$10.35

Servi avec sauce mayo épicée. / Served with spicy mayo sauce.



### Salade maison / House Salad

CA\$5.15

Mélange de salade, chou rouge, carotte et oignon frit. Servi avec sauce Sumo. / Mixed salad, red cabbage, carrot, and fried onion. Served with Sumo sauce.



### Soupe miso / Miso Soup

CA\$4.25

Pâte de soja, algue, tofu, champignon et échalote. / Soybean paste, seaweed, tofu, mushroom and shallot.

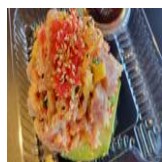


### Soupe miso fruits de mer / Seafood Miso Soup

CA\$7.75

Pétoncle, crevette, saumon, pâte de soja, algue, tofu champignon et échalote. / Scallop, shrimp, salmon, soybean paste, seaweed, tofu mushroom, and shallot.

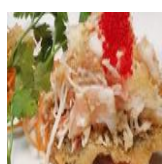
## Entrées spécialités / Specialty Appetizers



### Lawyer thon / Tuna Lawyer

CA\$18.10

Tartare de thon, demi avocat, mangue, échalote, carotte frite et caviar rouge. Servi avec sauce ponzu teriyaki. / Tuna tartar, half avocado, mango, shallot, fried carrot, and red caviar. Served with ponzu teriyaki sauce.



### Shiso chair de crabe / Crab Meat Shiso

CA\$16.80

Feuille d'oba tempura, chair de crabe, goberge, tempura, échalote, caviar rouge et mayo épicée. / Oba leaf tempura, crab meat, Pollock, tempura, shallot, red caviar, and spicy mayo.

## Menu Mitosumo Mirabel



### Lawyer saumon / Salmon Lawyer

CA\$16.80

Tartare de saumon, demi avocat, mangue, échalote, carotte frite et caviar rouge. Servi avec sauce ponzu teriyaki. / Salmon tartar, half avocado, mango, shallot, fried carrot, and red caviar. Served with ponzu teriyaki sauce.



### Tartare de saumon / Salmon Tartare

CA\$22.00

Saumon, caviar rouge, citron, tempura, chili japonais et mayo épicée. Servi avec chips. / Salmon, red caviar, lemon, tempura, japanese chili, and spicy mayo. Served with chips.



### Lover

CA\$22.00

6 tranches de saumon, crevette tempura, feuille de oba, caviar rouge et oshinko. Servi avec sauce ponzu teriyaki. / 6 slices of Salmon, shrimp tempura, oba leaf, red caviar, and oshinko. Served with ponzu teriyaki sauce.



### Shiki (4 saisons) / Shiki (4 seasons)

CA\$23.90

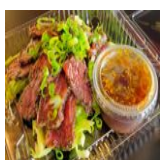
\*NOUVEAUTÉ\* Caillé de soya frit, crevette, chair de crabe, saumon, thon, goberge, tempura, caviar rouge, échalote, mayo épicée. / Fried soybean quail, shrimp, crab meat, salmon, tuna, pollock, tempura, red caviar, shallot and spicy mayo



### Tartare de thon / Tuna Tartare

CA\$23.30

Thon, caviar rouge, citron, tempura, chili japonais et mayo épicée. Servi avec chips. / Tuna, red caviar, lemon, tempura, japanese chili, and spicy mayo. Served with chips.



### Bouf sashimi / Beef Sashimi

CA\$15.50

Tranches minces de boeuf légèrement cuites sur la poêle. Servi avec une sauce spécialité sashimi. / Thin slices of beef lightly cooked on the pan. Served with sashimi special sauce.



### Shiso crevette / Shiso Shrimp

CA\$15.50

Épicé. Feuille d'Oba tempura, crevette, goberge, tempura, échalote, caviar rouge et mayo épicée. / Spicy. Oba tempura sheet, shrimp, pollock, tempura, shallot, red caviar, and spicy mayo.

## Nigiris












### Nigiri saumon (2 morceaux) / Salmon Nigiri (2 Pieces)

CA\$6.70

Sake.

## Menu Mitosumo Mirabel

	<b>Nigiri pétoncle (2 morceaux) / Scallop Nigiri (2 Pieces)</b> Hotate.	<b>CA\$8.90</b>
	<b>Nigiri saumon fumé (2 morceaux) / Smoked Salmon Nigiri (2 Pieces)</b> Kunsei sake.	<b>CA\$6.70</b>
	<b>Nigiri crevette (2 morceaux) / Shrimp Nigiri (2 Pieces)</b> Cuit. Ebi. / Cooked. Ebi.	<b>CA\$5.50</b>
	<b>Nigiri caviar de poisson capelan (2 morceaux) / Caviar of Capelin Fish Nigiri (2 Pieces)</b> Masago.	<b>CA\$6.50</b>
	<b>Nigiri thon (2 morceaux) / Tuna Nigiri (2 Pieces)</b> Maguro.	<b>CA\$7.70</b>
	<b>Nigiri crevette épicée (2 morceaux) / Spicy Shrimp Nigiri (2 Pieces)</b> Épicé. Ebi épicée. / Spicy ebi.	<b>CA\$7.90</b>
	<b>Nigiri chair de crabe épicée (2 morceaux) / Spicy Crabmeat Nigiri (2 Pieces)</b> Kani épicée. / Spicy kani.	<b>CA\$8.90</b>
	<b>Nigiri saumon épicé (2 morceaux) / Spicy Salmon Nigiri (2 Pieces)</b> Sake épicé et tempura. / Spicy sake and tempura.	<b>CA\$8.90</b>
	<b>Nigiri pétoncle épicé (2 morceaux) / Spicy Scallop Nigiri (2 Pieces)</b> Hotate épice. / Hotate spice.	<b>CA\$9.00</b>

## Menu Mitosumo Mirabel



### **Nigiri Aburi Saumon (2 morceaux) / Roasted Salmon Nigiri (2 Pieces) CA\$8.30**

\*NOUVEAUTÉ\* Saumon saisi à la torche, caviar rouge et échalote, / Torch-seared salmon, red caviar and shallot.



### **Nigiri tilapia (2 morceaux) / Tilapia Nigiri (2 Pieces)**

**CA\$5.50**

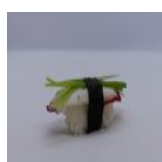
Izumi-Dai.



### **Nigiri maquereau (2 morceaux) / Mackerel Nigiri (2 Pieces)**

**CA\$5.50**

Saba.



### **Nigiri pieuvre (2 morceaux) / Octopus Nigiri (2 Pieces)**

**CA\$6.50**

Cuit. Tako. / Cooked. Tako.



### **Nigiri crevette tempura (2 morceaux) / Shrimp Tempura Nigiri (2 Pieces) CA\$7.30**

Cuit. / Cooked.



### **Nigiri caviar de poisson volant (2 morceaux) / Flying Fish Caviar Nigiri (2 Pieces) CA\$7.90**

Tobiko.



### **Nigiri thon épicé (2 morceaux) / Spicy Tuna Nigiri (2 Pieces)**

**CA\$9.00**

Maguro épicé et tempura. / Spicy maguro and tempura.



### **Nigiri anguille (2 morceaux) / Eel Nigiri (2 Pieces)**

**CA\$8.90**

Cuit. Unagi. / Cooked. Unagi.



### **Nigiri homard épicé (2 morceaux) / Spicy Lobster Nigiri (2 Pieces) CA\$10.30**

Épicé. / Spicy

## Menu Mitosumo Mirabel



### **Nigiri bâtonnet de goberge (2 morceaux) / Pollock Stick Nigiri (2 Pieces)** ~~CA\$5.10~~

Cuit. Kanikama. / Cooked. Kanikama.

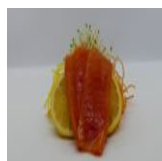


### **Nigiri omelette (2 morceaux) / Omelette Nigiri (2 Pieces)**

**CA\$5.10**

Cuit. Tamago. / Cooked. Tamago.

## Sashimis



### **Sashimi saumon fumé (3 morceaux) / Smoked Salmon Sashimi (3 Pieces)** ~~CA\$5.50~~

Kunsei sake.



### **Sashimi saumon (3 morceaux) / Salmon Sashimi (3 Pieces)**

**CA\$7.50**

Sake.



### **Sashimi crevette (3 morceaux) / Shrimp Sashimi (3 Pieces)**

**CA\$6.30**

Cuit. Ebi. / Cooked. Ebi.



### **Sashimi tilapia (3 morceaux) / Tilapia Sashimi (3 Pieces)**

**CA\$6.30**

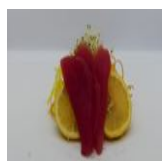
Izumi-Dai.



### **Sashimi maquereau (3 morceaux) / Mackerel Sashimi (3 Pieces)**

**CA\$6.30**

Saba.



### **Sashimi thon (3 morceaux) / Tuna Sashimi (3 Pieces)**

**CA\$8.00**

Maguro.

## Menu Mitosumo Mirabel



### Sashimi caviar de poisson volant (2 morceaux) / Flying Fish Caviar Sashimi (2 Pieces)

Tobiko. Sur concombre. / Tobiko. With ucumber.

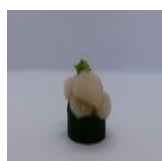
CA\$10.00



### Sashimi crevette épicée (2 morceaux) / Spicy Shrimp Sashimi (2 Pieces)

Épicé. Ebi épicée. Sur concombre. / Spicy ebi. With cucumber.

CA\$8.10



### Sashimi pétoncle (2 Mcx) / Scallop Sashimi (2 Pcs)

Hotate. Sur concombre. / Hotate. With cucumber.

CA\$9.10



### Sashimi saumon épicé (2 morceaux) / Spicy Salmon Sashimi (2 Pieces)

Épicé. Sake épicé et tempura. Sur concombre. / Spicy sake and tempura. With cucumber.

CA\$9.10



### Sashimi thon épicé (2 morceaux) / Spicy Tuna Sashimi (2 Pieces)

Épicé. Maguro épicé et tempura. Sur concombre. / Spicy maguro and tempura. With cucumber.

CA\$9.50



### Sashimi pétoncle épicé (2 morceaux) / Spicy Scallop Sashimi (2 Pieces)

Épicé. Hotate épicée. Sur concombre. / Hotate spice. With cucumber.

CA\$9.50



### Sashimi anguille (3 morceaux) / Eel Sashimi (3 Pieces)

Cuit. Unagi. / Cooked. Unagi.

CA\$9.10



### Sashimi pieuvre (3 morceaux) / Octopus Sashimi (3 Pieces)

Cuit. Tako. / Cooked. Tako.

CA\$7.10



### Sashimi caviar de poisson capelan (2 morceaux) / Caviar of Capelin Fish Sashimi (2 Pieces)

Masago. Sur concombre. / Masago. With cucumber.

CA\$7.10

## Menu Mitosumo Mirabel



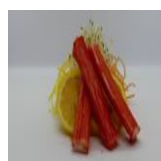
### Sashimi chair de crabe épicée (2 morceaux) / Spicy Crab Meat Sashimi (2 Pieces) ~~CA\$12.00~~

Épicé. Kani épicée. Sur concomb. / Spicy kani. With cucumber.



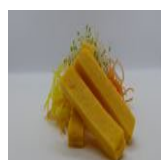
### Sashimi homard épicé (2 morceaux) / Spicy Lobster Sashimi (2 Pieces) ~~CA\$10.80~~

Épicé. Sur concomb. / Spicy. With cucumber.



### Sashimi bâtonnet de goberge (3 morceaux) / Pollock Stick Sashimi (3 Pieces) ~~CA\$6.00~~

Cuit. Kanikama. / Cooked. Kanikama.



### Sashimi omelette (3 morceaux) / Omelette Sashimi (3 Pieces) ~~CA\$6.00~~

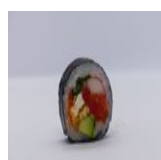
Cuit. Tamago. / Cooked. Tamago.

## Sumomakis



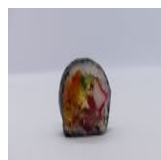
### Sumomaki saumon épicé (5 morceaux) / Spicy Salmon Sumomaki (5 Pieces) ~~CA\$11.50~~

Épicé. Saumon épicé, concomb. et tempura. / Spicy Salmon, cucumber, and tempura.



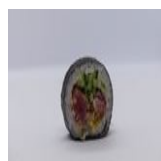
### Sumomaki Philadelphia (5 morceaux) / Philadelphia Sumomaki (5 Pieces) ~~CA\$11.50~~

Saumon fumé, goberge, caviar, poulet fromage à la crème, avocat, laitue concomb. tempura et sauce mayo épicée. / Smoked Salmon, Pollock, caviar, cream cheese Chicken, avocado, cucumber lettuce, tempura, and spicy mayo sauce.



### Sumomaki 911 (5 morceaux) / 911 Sumomaki (5 Pieces) ~~CA\$11.50~~

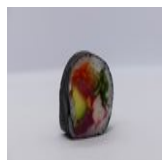
Thon épicé, caviar, concomb. radis mariné, goberge, tempura et sriracha. / Spicy tuna, caviar, cucumber, pickled radish, Pollock, tempura, and sriracha.



### Sumomaki thon épicé (5 morceaux) / Spicy Tuna Sumomaki (5 Pieces) ~~CA\$12.30~~

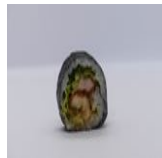
Épicé. Thon épicé, concomb. et tempura. / Spicy tuna, cucumber and tempura.

## Menu Mitosumo Mirabel



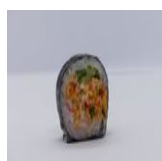
### Sumomaki New York (5 morceaux) / New York Sumomaki (5 Pieces) ~~CA\$14.50~~ CA\$11.50

Thon, saumon, goberge, concombre, avocat et caviar. / Tuna, Salmon, Pollock, cucumber, avocado, and caviar.



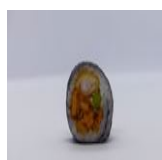
### Sumomaki teriyaki (5 morceaux) / Teriyaki Sumomaki (5 Pieces) ~~CA\$14.50~~ CA\$11.50

Épicé. Poulet tempura, mayo épicée, laitue, concombre et sauce teriyaki. Cuit. / Spicy. Chicken tempura, spicy mayo, lettuce, cucumber, and teriyaki sauce. Cooked.



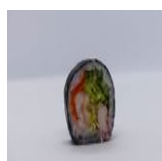
### Sumomaki crevette épicée (5 morceaux) / Spicy Shrimp Sumomaki (5 Pieces) ~~CA\$14.50~~ CA\$11.50

Épicé. Crevette, caviar, goberge, tempura, concombre, échalote et mayo épicée. / Spicy. Shrimp, caviar, pollock, tempura, cucumber, shallot, and spicy mayo.



### Sumomaki dynamite (5 morceaux) / Dynamite Sumomaki (5 Pieces) ~~CA\$14.50~~ CA\$11.00

Crevette tempura, patate douce frite, asperge et mayo épicée. Cuit. / Shrimp tempura, fried sweet potato, asparagus, and spicy mayo. Cooked.



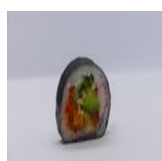
### Sumomaki Boston (5 morceaux) / Boston Sumomaki (5 Pieces) ~~CA\$14.50~~ CA\$10.50

Crevette, goberge, laitue, concombre et caviar. / Shrimp, crabstick, lettuce, cucumber and caviar.



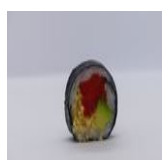
### Sumomaki sakusaku (5 morceaux) / Sakusaku Sumomaki (5 Pieces) ~~CA\$14.50~~ CA\$10.50

Crevette tempura, avocat, mayo épicée et oignon croustillant à l'extérieur. Cuit. / Shrimp tempura, avocado, spicy mayo, and crispy onion on the outside. Cooked.



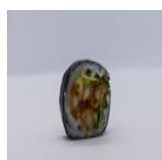
### Sumomaki rouleau du chef (5 morceaux) / Chef's Roll Sumomaki (5 Pieces) ~~CA\$14.50~~ CA\$10.50

Épicé. Saumon épicé, concombre, goberge, caviar, avocat, radis mariné et tempura. / Spicy Salmon, cucumber, crabstick, caviar, avocado, pickled radish, and tempura.



### Sumomaki kunsei sake (5 morceaux) / Kunsei Sake Sumomaki (5 Pieces) ~~CA\$14.50~~ CA\$10.50

Saumon fumé, avocat et tempura. / Smoked Salmon, avocado, and tempura.



### Sumomaki ika maki (5 morceaux) / Ika Maki Sumomaki (5 Pieces) ~~CA\$14.50~~ CA\$10.50

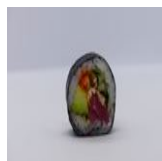
Calmar frit, laitue, concombre, mayo épicée et sauce teriyaki. Cuit. / Fried squid, lettuce, cucumber, spicy mayo, and teriyaki sauce. Cooked.

## Menu Mitosumo Mirabel



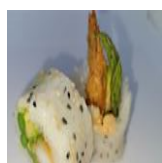
### Sumomaki kamikaze (5 morceaux) / Kamikaze Sumomaki (5 Pieces) CA\$11.50

Thon épicé, concombre, avocat, goberge, caviar et tempura. / Spicy tuna, cucumber, avocado, pollock, caviar, and tempura.



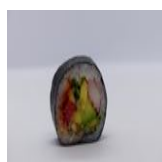
### Sumomaki B-52 (5 morceaux) / B-52 Sumomaki (5 Pieces) CA\$11.50

Thon, concombre, avocat, caviar et 'rice krispies'. / Tuna, cucumber, avocado, caviar, and rice krispies.



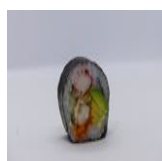
### Sumomaki asupar (feuille de riz) (5 morceaux) / Asupra (Rice Paper) Sumomaki (5 Pieces) CA\$11.50

Crevette tempura, avocat, asperge, sésame et mayo épicée. Cuit. / Shrimp tempura, avocado, asparagus, sesame, and spicy mayo. Cooked.



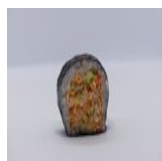
### Sumomaki tropical (5 morceaux) / Tropical Sumomaki (5 Pieces) CA\$11.50

Épicé. Saumon épicé, concombre, caviar, goberge, mangue, fraise, avocat et tempura. / Spicy Salmon, cucumber, caviar, pollock, mango, strawberry, avocado, and tempura.



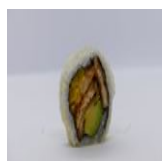
### Sumomaki Québec (5 morceaux) / Quebec Sumomaki (5 Pieces) CA\$11.50

Crevette tempura, caviar, goberge, avocat, concombre et mayo épicée. / Shrimp tempura, caviar, Pollock, avocado, cucumber, and spicy mayo.



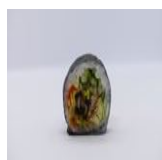
### Sumomaki crabe épicé (5 morceaux) / Spicy Crab Sumomaki (5 Pieces) CA\$11.50

Épicé. Chair de crabe, caviar, goberge, tempura, échalote et mayo épicée. / Spicy Crab meat, caviar, pollock, tempura, shallot, and spicy mayo.



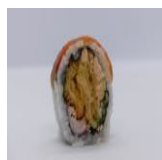
### Sumomaki Alaska (5 morceaux) / Alaska Sumomaki (5 Pieces) CA\$11.50

Saumon frit, radis mariné, avocat, tempura à l'extérieur et sauce teriyaki. Cuit. / Fried Salmon, pickled radish, avocado, tempura outside, and teriyaki sauce. Cooked.



### Sumomaki una kuy (5 morceaux) / Una Kuy Sumomaki (5 Pieces) CA\$11.50

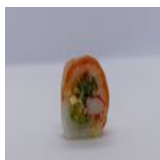
Anguille grillée, caviar, laitue, concombre et sauce teriyaki. / Grilled eel, caviar, lettuce, cucumber and teriyaki sauce.



### Sumomaki papillon (5 morceaux) / Butterfly Sumomaki (5 Pieces) CA\$12.30

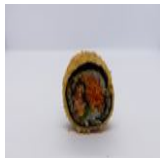
Saumon frit, saumon fumé, concombre, goberge et mayo épicée. / Fried Salmon, smoked Salmon, cucumber, pollock, and spicy mayo.

## Menu Mitosumo Mirabel



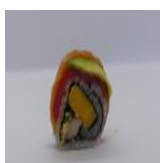
### Sumomaki royal (feuille de riz) (5 morceaux) / Royal Sumomaki (Rice Leaf) Sumomaki (5 Pieces) ~~CA\$12.95~~ CA\$14.30

Saumon fumé, concombre, goberge, caviar, avocat, tempura et mayo épicée. / Smoked Salmon, cucumber, Pollock, caviar, avocado, tempura, and spicy mayo.



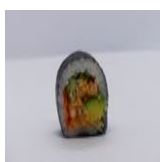
### Sumomaki yeux de dragon (friture) (5 morceaux) / Dragon Eyes Sumomaki (Frying) (5 Pieces) ~~CA\$12.95~~ CA\$14.30

Saumon, carotte et échalote. Cuit. / Salmon, carrot, and shallot. Cooked.



### Sumomaki arc-en-ciel (5 morceaux) / Rainbow Sumomaki (5 Pieces) ~~CA\$12.95~~ CA\$14.30

Thon, saumon, tilapia, avocat, goberge, omelette, concombre, tempura et mayo épicée. / Tuna, Salmon, tilapia, avocado, Pollock, omelette, cucumber, tempura, and spicy mayo.



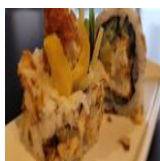
### Sumomaki homard épicé (5 morceaux) / Spicy Lobster Sumomaki (5 Pieces) ~~CA\$12.95~~ CA\$15.95

Épicé. Homard, caviar, avocat, concombre, tempura et mayo épicée. / Spicy. Lobster, caviar, avocado, cucumber, tempura, and spicy mayo.



### Sumomaki Karikari (5 morceaux) / Karikari Sumomaki (5 Pieces) ~~CA\$10.50~~ CA\$10.50

Saumon fumé, concombre, mayo épicée, tempura et oignon croustillant à l'extérieur. / Smoked salmon, cucumber, spicy mayo, tempura and crispy onion on the outside.



### Sumomaki Supaichi (5 morceaux) / Supaichi Sumomaki (5 Pieces) ~~CA\$12.90~~ CA\$12.90

\*NOUVEAUTÉ\* Poulet tempura, mayo épicée, radis mariné concombre et oignon croustillant à l'extérieur. / Chicken tempura, spicy mayo, pickled radish, cucumber and crispy onion on the outside.



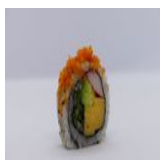
### Sumomaki Pétoncle Épicé (5 morceaux) / Spicy Scallop Sumomaki (5 Pieces) ~~CA\$14.95~~ CA\$14.95

Pétoncle, concombre, tempura, échalote, mayo épicée. / Scallop, cucumber, tempura, shallot, spicy mayo.



### Sumomaki Tilapia Épicé (5 morceaux) / Spicy Tilapia Sumomaki (5 Pieces) ~~CA\$11.00~~ CA\$11.00

\*NOUVEAUTÉ\* Tilapia épicé, concombre, épice japonaise, jus de citron, tempura, échalote et mayo épicée. / Spicy tilapia, cucumber, japanese chili, lemon juice, tempura, shallot and spicy mayo.



### Sumomaki California (5 morceaux) / California Sumomaki (5 Pieces) ~~CA\$10.50~~ CA\$10.50

Goberge, concombre, omelette, avocat et caviar. / Pollock, cucumber, omelette, avocado, and caviar.

## Menu Mitosumo Mirabel



### Sumomaki végétarien (5 morceaux) / Vegetarian Sumomaki (5 Pieces) ~~CA\$10.50~~

Végétarien. Concombre, avocat, patate douce frite, poivron vert, carotte, laitue et mayo épicée. / Vegetarian. Cucumber, avocado, fried sweet potato, green Bell pepper, carrot, lettuce, and spicy mayo.

## Hosomakis



### Hosomaki avocat (6 morceaux) / Avocado Hosomaki (6 Pieces) CA\$6.50

Thin sushi rolls filled with fresh avocado, wrapped in seasoned rice and sprinkled with sesame seeds. Six pieces per serving.



### Hosomaki cheesy (6 morceaux) / Cheesy Hosomaki (6 Pieces) CA\$10.00

Crevette tempura, avocat et fromage à la crème. Cuit. / Shrimp tempura, avocado, and cream cheese. Cooked.



### Hosomaki goberge (6 morceaux) / Pollock Hosomaki (6 Pieces) CA\$5.70

Pollock wrapped in seasoned rice and seaweed, garnished with sesame seeds. Six pieces.



### Hosomaki mini phila (6 morceaux) / Mini Phila Hosomaki (6 Pieces) CA\$6.50

Cuit. / Cooked.



### Hosomaki omelette (6 morceaux) / Omelette Hosomaki (6 Pieces) CA\$5.70

Tamago. Cuit. / Tamago. Cooked.



### Hosomaki patate douce (6 morceaux) / Sweet Potato Hosomaki (6 Pieces) ~~CA\$5.70~~

Rolled sushi featuring sweet potato wrapped in seasoned rice and seaweed, garnished with sesame seeds. Six pieces per serving.



### Hosomaki mangue (6 morceaux) / Mango Hosomaki (6 Pieces) CA\$5.70

Sushi rice rolls filled with fresh mango, wrapped in seaweed and sprinkled with sesame seeds. Six pieces per serving.

## Menu Mitosumo Mirabel



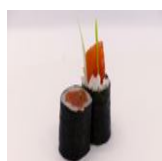
### Hosomaki radis mariné (6 morceaux) / Pickled Radish Hosomaki (6 Pieces) ~~CA\$5.70~~

Delicate hosomaki rolls with tangy pickled radish, wrapped in seasoned rice and nori, topped with sesame seeds. Six pieces per serving.



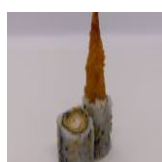
### Hosomaki goberge tempura (6 morceaux) / Pollock Tempura Hosomaki (6 Pieces) ~~CA\$6.50~~

Cuit. / Cooked.



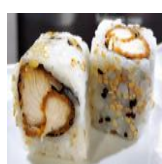
### Hosomaki saumon fumé (6 morceaux) / Smoked Salmon Hosomaki (6 Pieces) ~~CA\$8.00~~

Kunsei sake.



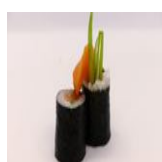
### Hosomaki crevette tempura (6 morceaux) / Shrimp Tempura Hosomaki (6 Pieces) ~~CA\$6.00~~

Cuit. / Cooked.



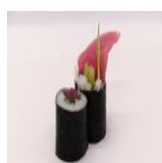
### Hosomaki poulet tempura (6 morceaux) / Chicken Tempura Hosomaki (6 Pieces) ~~CA\$6.20~~

Cuit. / Cooked.



### Hosomaki saumon (6 morceaux) / Salmon Hosomaki (6 Pieces) ~~CA\$8.40~~

Sake.



### Hosomaki thon (6 morceaux) / Tuna Hosomaki (6 Pieces) ~~CA\$9.40~~

Maguro.



### Hosomaki maquereau (6 morceaux) / Mackerel Hosomaki (6 Pieces) ~~CA\$8.00~~

Saba.



### Hosomaki concombre (6 morceaux) / Cucumber Hosomaki (6 Pieces) ~~CA\$5.70~~

Kappa.

## Menu Mitosumo Mirabel



### Hosomaki asperge tempura (6 morceaux) / Asparagus Tempura Hosomaki (6 Pieces) ~~CA\$23.50~~ CA\$17.00

Crispy asparagus tempura wrapped in seasoned sushi rice and nori, garnished with sesame seeds.

## Sumo spécialités / Specialites Sumo



### Tempura sashimi (friture légère) (6 morceaux) / Tempura Sashimi (Light Fry) (6 Pieces) ~~CA\$23.50~~ CA\$18.00

Thon, saumon et échalote. Servi avec sauce ponzu teriyaki. / Tuna, Salmon, and shallot. Served with ponzu teriyaki sauce.



### Crazy ebi (feuille de soya) (8 morceaux) / Crazy Ebi (Soybean Paper) (8 Pieces) ~~CA\$23.50~~ CA\$18.00

Thon, crevette tempura, caviar rouge, rouge, échalote et goberge. Servi avec sauce ponzu teriyaki citron. / Tuna, shrimp tempura, red caviar, red, shallot, and Pollock. Served with ponzu teriyaki lemon sauce.



### Nuketown (feuille de riz) (8 morceaux) / Nuketown (Rice Paper) (8 Pieces) ~~CA\$23.50~~ CA\$18.00

Épicé. Homard épicé, fraise, laitue, oignon frit et avocat. Servi avec sauce passion. Cuit. / Spicy lobster, strawberry, lettuce, fried onion, and avocado. Served with passion sauce. Cooked.



### Geisha (feuille de soya) (8 morceaux) / Geisha (Soybean Paper) (8 Pieces) ~~CA\$23.50~~ CA\$18.00

Thon épicé, crevette, avocat et tempura. Servi avec sauce ponzu teriyaki. / Spicy tuna, shrimp, avocado, and tempura. Served with ponzu teriyaki sauce.



### Fuji (feuille de soya) (8 morceaux) / Fuji (Soybean Paper) (8 Pieces) ~~CA\$23.50~~ CA\$18.00

Saumon saisi à la torche, chair de crabe épicée,, tempura, caviar rouge, échalote et mayo épicée japonaise citron. Servi avec sauce passion et citron. / Torch-seared Salmon, spicy crabmeat, tempura, red caviar, shallot, and spicy Japanese lemon mayo. Served with lemon passion sauce.



### Kimochi (feuille de soya) (8 morceaux) / Kimochi (Soybean Paper) (8 Pieces) ~~CA\$22.50~~ CA\$18.00

Thon, crevette épicée, goberge, échalote, caviar rouge et mayo épicée. Servi avec sauce passion et citron. / Tuna, spicy shrimp, pollock, shallot, red caviar and spicy mayo. Served with lemon passion sauce.



### Shimizu (Feuille de Riz) (8 morceaux) / Shimizu (Rice Paper) (8 Pieces) ~~CA\$25.10~~ CA\$18.00

Thon, saumon, tilapia, salade mélange, laitue, menthe japonnais (oba), goberge, mangue, caviar rouge, tempura. Servi avec sauce ponzu teriyaki. / Tuna, salmon, tilapia, spring mix salad, iceberg, oba leaf, pollock, mango, red caviar, tempura. Served with ponzu teriyaki sauce.

## Menu Mitosumo Mirabel



### Mirabel (feuille de riz) (8 morceaux) / Mirabel (Rice Paper) (8 Pieces) ~~CA\$22.50~~ CA\$22.50

Saumon, crevette tempura, goberge, caviar rouge, teriyaki mangue, avocat et concombre. Servi avec sauce passion et citron. / Salmon, shrimp tempura, Pollock, red caviar, teriyaki mango, avocado, and cucumber. Served with passion and lemon sauce.



### Rasmei (feuille de soya) (8 morceaux) / Rasmei (Soybean Paper) (8 Pieces) ~~CA\$22.50~~ CA\$22.50

Chair de crabe épicée, saumon fumé, caviar rouge et mangue. Servi avec sauce passion. / Spicy crabmeat, smoked Salmon, red caviar, and mango. Served with passion sauce.



### Samourai (feuille de riz) (8 morceaux) / Samurai (Rice Paper) (8 Pieces) ~~CA\$21.50~~ CA\$21.50

Thon, crevette tempura, caviar rouge, concombre, laitue, "rice krispies" et huile de sésame. Servi avec sauce ponzu teriyaki. / Tuna, shrimp tempura, red caviar, cucumber, lettuce, rice krispies, and sesame oil. Served with ponzu teriyaki sauce.



### Nirvana (feuille de riz) (8 morceaux) / Nirvana (Rice Paper) (8 Pieces) ~~CA\$20.75~~ CA\$20.75

Chair de homard, patate douce frite, concombre, caviar rouge et sésame. Servi avec sauce passion. / Lobster meat, fried sweet potato, cucumber, red caviar, and sesame. Served with passion sauce.



### Passion (feuille de oya) (8 morceaux) / Passion (Soy Paper) (8 Pieces) ~~CA\$20.75~~ CA\$20.75

Saumon fumé, crevette tempura, caviar, avocat, goberge et fromage à la crème. Servi avec sauce spéciale du chef. / Smoked Salmon, shrimp tempura, caviar, avocado, Pollock, and cream cheese. Served with chef's special sauce.



### Bob (feuille de riz) (8 morceaux) / Bob (Rice Paper) (8 Pieces) ~~CA\$20.75~~ CA\$20.75

Homard, laitue, caviar rouge, concombre, avocat et goberge. Servi avec sauce passion. / Lobster, lettuce, red caviar, cucumber, avocado, and Pollock. Served with passion sauce.



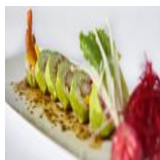
### Da Vinci (feuille de soya frite) (6 morceaux) / Da Vinci (Fried Soybean Paper) (6 Pieces) ~~CA\$21.50~~ CA\$21.50

Chair de homard, thon, saumon, goberge, fromage à la crème et échalote. Servi avec sauce passion et citron. Cuit. / Lobster meat, tuna, Salmon, Pollock, cream cheese, and shallot. Served with passion sauce and lemon. Cooked.



### Mitosumo (feuille de riz) (8 morceaux) / Mitosumo (Rice Paper) (8 Pieces) ~~CA\$22.50~~ CA\$22.50

Thon, saumon, goberge, caviar rouge, feuille de oba et tempura. Servi avec sauce passion et citron. / Tuna, Salmon, pollock, red caviar, oba leaf, and tempura. Served with lemon passion sauce.



### Mango tango (feuille de soya) (8 morceaux) / Mango Tango (Soybean Paper) (8 Pieces) ~~CA\$21.50~~ CA\$21.50

Pétoncle, crevette tempura, caviar rouge et mangue. Servi avec sauce ponzu teriyaki. / Scallop, shrimp tempura, red caviar, and mango. Served with ponzu teriyaki sauce.

## Menu Mitosumo Mirabel



### ChikuChiku (feuille de soya) (8 morceaux) / ChikuChiku (Soybean Paper) (8 Pieces) ~~CA\$25.30~~ CA\$25.30

Homard et fromage en grains (saisi à la torche), crevette tempura, avocat, caviar rouge, jus de citron, épice japonaise, échalote,. Servi avec sauce Passion et citron



### Osaka (Feuille de Soya) (8 morceaux) / Osaka (Soybean Paper) (8 Pieces) ~~CA\$25.30~~ CA\$25.30

Saumon, crevette, chair de crabe épicée, radis mariné, caviar rouge, tempura et échalote. Servi avec sauce Passion et citron. / Salmon, shrimp, spicy crabmeat, pickled radish, red caviar, tempura and shallot . Served sauce Passion and lemon.



### Saba-Oba (feuille de soya) (8 morceaux)/ Saba-Oba (Soybean Paper) (8 Pieces) ~~CA\$25.30~~ CA\$25.30

Crevette, maquereau, goberge, échalote, menthe japonaise(oba), caviar rouge, tempura, servi avec sauce à la lime et citron légèrement épicée



### Yaki-Sake (Feuille de Soya) (8 morceaux) / Yaki-sake (Soybean Paper) (8 Pieces) ~~CA\$25.30~~ CA\$25.30

Aburi Saumon , crevettes tempura, asperge, radis mariné, caviar rouge, échalote et mayo épicée. Servi avec sauce passion et citron. / Torch-seared salmon, shrimp tempura, asparagus, pickled radish, red caviar, shallot and spicy mayo. Served with lemon passion sauce.



### Black Dragon (Feuille de Soya) (8 morceaux) / Black Dragon (Soybean Paper) (8 Pieces) ~~CA\$25.30~~ CA\$25.30

Anguille grillée, fromage en grains, avocat, asperge, goberge épicée, caviar rouge, tempura, sésame et échalote. Servi avec sauce Anguille Ponzu. / Grilled eel, cheese curds, avocado, asparagus, spicy pollock, red caviar, tempura, sesame et shallot. Served with Eel Ponzu sauce.

### Hokkaido (feuille de soya) (8 morceaux) / Hokkaido (Soybean Paper) (8 Pieces) ~~CA\$26.30~~ CA\$26.30

\*NOUVEAUTÉ\* Crabe épicé, saumon fumé, Mozzarella (saisi à la torche) , concombre, caviar rouge, tempura, échalote et jus de citron. Servi avec sauce Passion. / Spicy crabmeat, smoked salmon, shrimp, mozzarella (roasted), cucumbre, red caviar, lemon juice, japanese chili, tempura and shallot . Served with sauce Passion.



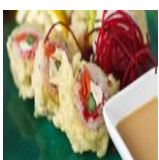
### Aomori (feuille de soya) (8 morceaux) / Aomori (Soybean Paper) (8 Pieces) ~~CA\$25.30~~ CA\$25.30

\*NOUVEAUTÉ\* Homard épicé, pétoncle (saisi à la torche), caviar rouge, tempura, jus de citron, épice japonaise et échalote. Servi avec sauce Ponzu tériyaki. / Spicy lobster and scallop (roasted), red caviar, tempura, lemon juice, japanese chili and shallot. Served with Ponzu teriyaki sauce.



### Tiger eyes (frit) (6 morceaux) / Tiger Eyes (Fried) (6 Pieces) ~~CA\$18.10~~ CA\$18.10

Saumon fumé, goberge, calmar, omelette, concombre, avocat et fromage à la crème. Servi avec sauce mayo au basilic. Cuit. / Smoked salmon, pollock, squid, omelette, cucumber, avocado, and cream cheese. Served with basil mayo sauce. Cooked.



### Extase (feuille de riz frite) (8 morceaux) / Extase (Fried Rice Paper) (8 Pieces) ~~CA\$19.45~~ CA\$19.45

Saumon fumé, asperge, fromage à la crème et sésame. Servi avec sauce passion. / Smoked Salmon, asparagus, cream cheese, and sesame. Served with passion sauce.

## Poké bols / Poké Bowls



### Poké bol saumon / Salmon Poké Bowl

CA\$20.10

Servi sur une base de : carotte, concombre, avocat, mangue, chou rouge, fèves edamame, salade, sauce ponzu teriyaki, mayo épicée et sésame et nori. / Served on a base of: carrot, cucumber, avocado, mango, red cabbage, edamame beans, salad, ponzu teriyaki sauce, spicy mayo, and sesame and nori.



### Poké bol thon / Tuna Poké Bowl

CA\$21.50

Servi sur une base de : carotte, concombre, avocat, mangue, chou rouge, fèves edamame, salade de mélange, laitue, sauce ponzu teriyaki, mayo épicée, sésame et nori. / Served on a base of: carrot, cucumber, avocado, mango, red cabbage, edamame beans, salad de spring mix, iceberg, ponzu teriyaki sauce, spicy mayo, sesame and nori.



### Poké bol crevettes tempura / Shrimp Tempura Poké Bowl

CA\$19.70

Cuit. Servi sur une base de : carotte, concombre, avocat, mangue, chou rouge, fèves edamame, salade de mélange, laitue, sauce ponzu teriyaki, mayo épicée, sésame et nori. / Cooked. Served on a base of: carrot, cucumber, avocado, mango, red cabbage, edamame beans, salad de spring mix, iceberg, ponzu teriyaki sauce, spicy mayo, sesame and nori.



### Poké bol saumon fumé / Smoked Salmon Poké Bowl

CA\$20.10

Servi sur une base de : carotte, concombre, avocat, mangue, chou rouge, fèves edamame, salade de mélange, laitue, sauce ponzu teriyaki, mayo épicée, sésame et nori. / Served on a base of: carrot, cucumber, avocado, mango, red cabbage, edamame beans, salad de spring mix, iceberg, ponzu teriyaki sauce, spicy mayo, sesame and nori.



### Poké bol sumo / Sumo Poké Bowl

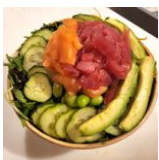
CA\$23.50

Thon, saumon et crevettes tempura. Servi sur une base de : carotte, concombre, avocat, mangue, chou rouge, fèves edamame, salade de mélange, laitue, sauce ponzu teriyaki, mayo épicée, sésame et nori. / Tuna, salmon and shrimps tempura. Served on a base of: carrot, cucumber, avocado, mango, red cabbage, edamame beans, salad de spring mix, iceberg, ponzu teriyaki sauce, spicy mayo, sesame and nori.

### Poké bol homard épicé / Spicy lobster Poké Bowl

CA\$23.50

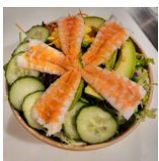
Cuit. Servi sur une base de : carotte, concombre, avocat, mangue, chou rouge, fèves edamame, salade de mélange, laitue, sauce ponzu teriyaki, mayo épicée, sésame et nori. / Cooked. Served on a base of: carrot, cucumber, avocado, mango, red cabbage, edamame beans, salad de spring mix, iceberg, ponzu teriyaki sauce, spicy mayo, sesame and nori.



### Poké bol saumon et thon / Salmon and tuna Poké Bowl

CA\$21.50

Servi sur une base de : carotte, concombre, avocat, mangue, chou rouge, fèves edamame, salade de mélange, laitue, sauce ponzu teriyaki, mayo épicée, sésame et nori. / Served on a base of: carrot, cucumber, avocado, mango, red cabbage, edamame beans, salad de spring mix, iceberg, ponzu teriyaki sauce, spicy mayo, sesame and nori.

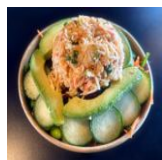


### Poké bol crevettes ebi / Shrimp ebi Poké Bowl

CA\$19.70

Cuit. Servi sur une base de : carotte, concombre, avocat, mangue, chou rouge, fèves edamame, salade de mélange, laitue, sauce ponzu teriyaki, mayo épicée, sésame et nori. / Cooked. Served on a base of: carrot, cucumber, avocado, mango, red cabbage, edamame beans, salad de spring mix, iceberg, ponzu teriyaki sauce, spicy mayo, sesame and nori.

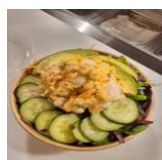
## Menu Mitosumo Mirabel



### Poké bol crabe épicé / Spicy crab Poké Bowl

CA\$23.50

\* Nouveauté \* Cuit. Servi sur une base de : carotte, concombre, avocat, mangue, chou rouge, fèves edamame, salade de mélange, laitue, sauce ponzu teriyaki, mayo épicée, sésame et nori. / Cooked. Served on a base of: carrot, cucumber, avocado, mango, red cabbage, edamame beans, salad de spring mix, iceberg, ponzu teriyaki sauce, spicy mayo, sesame and nori.



### Poké bol pétoncle épicé / Spicy scallop Poké Bowl

CA\$23.50

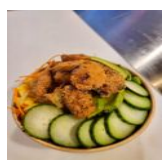
Servi sur une base de : carotte, concombre, avocat, mangue, chou rouge, fèves edamame, salade de mélange, laitue, sauce ponzu teriyaki, mayo épicée, sésame et nori. / Served on a base of: carrot, cucumber, avocado, mango, red cabbage, edamame beans, salad de spring mix, iceberg, ponzu teriyaki sauce, spicy mayo, sesame and nori.



### Poké bol poulet tempura / Chicken Tempura Poké Bowl

CA\$19.70

Cuit. Servi sur une base de : carotte, concombre, avocat, mangue, chou rouge, fèves edamame, salade de mélange, laitue, sauce ponzu teriyaki, mayo épicée, sésame et nori. / Cooked. Served on a base of: carrot, cucumber, avocado, mango, red cabbage, edamame beans, salad de spring mix, iceberg, ponzu teriyaki sauce, spicy mayo, sesame and nori.



### Poké bol végété / Vegetable Poké Bowl

CA\$17.70

Végétarien. Servi sur une base de : carotte, concombre, avocat, mangue, chou rouge, fèves edamame, salade de mélange, laitue, sauce ponzu teriyaki, mayo épicée, sésame et nori. / Vegetarian. Served on a base of: carrot, cucumber, avocado, mango, red cabbage, edamame beans, salad de spring mix, iceberg, ponzu teriyaki sauce, spicy mayo, sesame and nori.

## Rouleaux de printemps / Spring Rolls

### Rouleaux de printemps saumon (2 morceaux) / Salmon Spring Rolls (2 Pieces) CA\$10.95

Riz sushi, carotte, concombre, salade et goberge. Servi avec sauce Sumo. / Sushi rice, carrot, cucumber, salad, and Pollock. Served with Sumo sauce.

### Rouleaux de printemps végété (2 morceaux) / Vegetable Spring Rolls (2 Pieces) CA\$9.95

Végétarien. Sans goberge, remplacé par la patate douce frite et poivron vert. Riz sushi, carotte, concombre, salade et goberge. Servi avec sauce Sumo. / Vegetarian. Without pollock, replaced by fried sweet potato, and green bell pepper. Sushi rice, carrot, cucumber, salad, and pollock. Served with sumo sauce.

### Rouleaux de printemps poulet (2 morceaux) / Chicken Spring Rolls (2 Pieces) CA\$9.95

Cuit. Riz sushi, carotte, concombre, salade et goberge. Servi avec sauce Sumo. / Cooked. Sushi rice, carrot, cucumber, salad, and Pollock. Served with Sumo sauce.

### Rouleaux de printemps crevette tempura (2 morceaux) / Tempura Shrimp Spring Rolls (2 Pieces) CA\$10.95

Cuit. Riz sushi, carotte, concombre, salade et goberge. Servi avec sauce Sumo. / Cooked. Sushi rice, carrot, cucumber, salad, and Pollock. Served with Sumo sauce.

## Menu Mitosumo Mirabel

### Rouleaux de printemps saumon fumé (2 morceaux) / Smoked Salmon Spring Rolls (2 Pieces) ~~CA\$12.95~~ CA\$10.95

Riz sushi, carotte, concombre, salade et goberge. Servi avec sauce Sumo. / Sushi rice, carrot, cucumber, salad, and Pollock. Served with Sumo sauce.

### Rouleaux de printemps thon (2 morceaux) / Tuna Spring Rolls (2 Pieces) CA\$12.25

Riz sushi, carotte, concombre, salade et goberge. Servi avec sauce Sumo. / Sushi rice, carrot, cucumber, salad, and Pollock. Served with Sumo sauce.

### Rouleaux de printemps homard épicé (2 morceaux) / Spicy Lobster Spring Rolls (2 Pieces) ~~CA\$12.95~~ CA\$11.95

Cuit. Riz sushi, carotte, concombre, salade et goberge. Servi avec sauce Sumo. / Cooked. Sushi rice, carrot, cucumber, salad, and Pollock. Served with Sumo sauce.

### Rouleaux de printemps crabe épicé (2 morceaux) / Spicy Crabmeat Spring Rolls (2 Pieces) ~~CA\$12.95~~ CA\$11.95

Cuit. Riz sushi, carotte, concombre, salade et goberge. Servi avec sauce Sumo. / Cooked. Sushi rice, carrot, cucumber, salad, and Pollock. Served with Sumo sauce.



### Rouleaux de printemps crevette ebi (2 morceaux) / Shrimp Ebi Spring Rolls (2 Pieces) ~~CA\$12.95~~ CA\$11.95

Cuit. Riz sushi, carotte, concombre, salade et goberge. Servi avec sauce Sumo. / Cooked. Sushi rice, carrot, cucumber, salad, and Pollock. Served with Sumo sauce.

## Pizzas sushis



### Pizza sushi pétoncle (4 morceaux) / Scallop Sushi Pizza (4 Pieces) CA\$19.10

Pétoncle, goberge, caviar, mayo épicée et sésame. / Scallop, pollock, caviar, spicy mayo and sesame.



### Pizza sushi végété (4 morceaux) / Vege Sushi Pizza (4 Pieces) CA\$12.95

Végétarien, Avocat, concombre, carotte, laitue, poivron vert, mayo épicée et sésame. / Avocado, cucumber, carrot, lettuce, green bell pepper, spicy mayo, and sesame.

### Pizza sushi crevette (4 morceaux) / Shrimp Sushi Pizza (4 Pieces) CA\$15.50

Crevette, goberge, caviar, mayo épicée et sésame. / Shrimp, pollock, caviar, spicy mayo, and sesame.

## Menu Mitosumo Mirabel



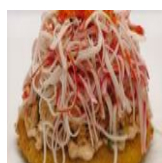
### Pizza sushi chair de crabe (4 morceaux) / Crab Meat Sushi Pizza (4 Pieces) ~~CA\$16.95~~

Chair de crabe, goberge, caviar, mayo épicée et sésame. / Crab meat, pollock, caviar, spicy mayo, and sesame.

### Pizza sushi thon (4 morceaux) / Tuna Sushi Pizza (4 Pieces)

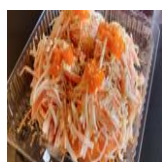
CA\$17.70

Thon, goberge, caviar, mayo épicée et sésame. / Tuna, pollock, caviar, spicy mayo and sesame.



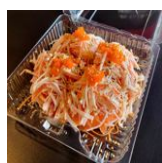
### Pizza sushi homard (4 morceaux) / Lobster Sushi Pizza (4 Pieces) CA\$20.30

Homard, goberge, caviar, mayo épicée et sésame. / Lobster, pollock, caviar, spicy mayo, and sesame.



### Pizza sushi saumon (4 morceaux) / Salmon Sushi Pizza (4 Pieces) CA\$15.50

Saumon, goberge, caviar, mayo épicée et sésame. / Salmon, pollock, caviar, spicy mayo, and sesame.



### Pizza sushi saumon fumé (4 morceaux) / Smoked Salmon Sushi Pizza (4 Pieces) ~~CA\$15.50~~

Saumon fumé, goberge, caviar, mayo épicée et sésame. / Smoked Salmon, pollock, caviar, spicy mayo, and sesame.

## Combinaisons spéciales / Special Combinations

### Sumomaki et hosomaki

CA\$24.95

Choix du chef. / Chef's choice.



### Sumomaki

CA\$26.95

Choix du chef. / Chef's choice.

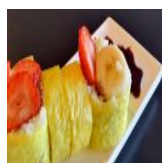


### Nigiri, sumomaki et hosomaki / Nigiri, Sumomaki And Hosomaki CA\$29.95

Choix du chef. / Chef's choice.

# Menu Mitosumo Mirabel

## Desserts



### Chocomaki (6 morceaux) / Chocomaki (6 Pieces)

CA\$8.30

Feuille de soya, fraises banane, tempura et Nutella. / Soy paper, strawberry banana, tempura, and Nutella.

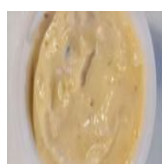


### Banane frite (2 morceaux) / Fried banana (2 Pieces)

CA\$6.10

Sésame et sirop d'érable

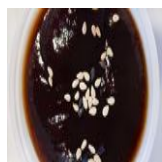
## Extras



### Sauce mayo épicée (1.5oz) / Spicy Mayo Sauce (1.5Oz)

CA\$1.80

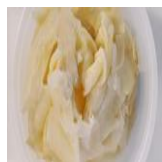
Des noisettes, épicé. / Hazelnut, spicy.



### Sauce teriyaki / Teriyaki Sauce

CA\$1.80

Rich, savory teriyaki sauce topped with sesame seeds.



### Gingembre / Ginger

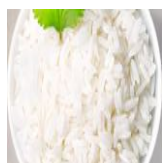
CA\$1.80

Thinly sliced pickled ginger, perfect for cleansing the palate between sushi courses.

### Wasabi

CA\$1.50

Épicé. / Spicy



### Bol de riz sushi / Sushi Rice Bowl

CA\$4.70

Delicately seasoned sushi rice topped with a sprig of fresh cilantro.



### Sauce tempura / Tempura Sauce

CA\$1.50

Savory dipping sauce with a delicate balance of soy, mirin, and dashi, ideal for enhancing the flavors of tempura dishes.

## Menu Mitosumo Mirabel



### Sauce poisson / Fish sauce

Savory fish sauce with a rich, umami flavor, ideal for enhancing the taste of various dishes.

CA\$1.20

### Sauce sumo (1.5oz) / Sumo Sauce (1.5oz)

Sumo sauce, often a rich blend, typically includes a unique combination of ingredients to enhance flavors, suitable for complementing a variety of dishes.

CA\$1.80

### Sauce soya (2oz) / Soy Sauce (2oz)

A 2oz serving of traditional Japanese soy sauce, typically made from fermented soybeans, wheat, water, and salt.

CA\$1.50

## Boissons / Drinks



### Coke

Carbonated soft drink with a classic cola flavor.

CA\$2.40



### Aloe

OKF (fraise/ananas/pêche/mangue)

CA\$4.80



### Boissons aux graines de basilic (Real)/Basil Seed Drink (Real)

pommegrenade/passion fruit

CA\$4.80



### Eau pétillante au citron

Eska (500 ml)

CA\$2.40



### Thé vert (sans sucre)

Pokka

CA\$3.60

## Menu Mitosumo Mirabel

---

### Ramune japonaise (200 ml)

CA\$4.80

pomme vert/yuzu/melon d'eau/citron/

---



### Bière Japonaise (sans alcool)

CA\$7.00

Hitachino

---



### Eau pétillante

CA\$1.80

Bubly ( lime/framboise )

---



### Eau en bouteille / Bottle of Water

CA\$1.80

Eska

---