Menu
Ken sushi

2113 Avenue du Mont-Royal E, Montréal, QC H2H 1J9, Canada | (514) 522-5536

Most Ordered



Hosomaki avocat / Avocado Hosomaki — CA$5.70

Avocado hosomaki: Small sushi rolls typically filled with avocado and sesame seeds.



Hosomaki kappa — CA$5.09

Concombre. 6 morceaux. / cucumber. 6 pieces.



Hosomaki patate sucrée / Sweet Potato Hosomaki Hosomaki patate sucrée / Swee — CA$5.09

Sweet potato wrapped in rice and seaweed, typically accompanied by sesame seeds.



Combo 36 mcx / Combo 36 pcs — CA$47.99

A selection of futomaki, hosomaki, and nigiri, expertly curated by the chef.



Combo 16 mcx / Combo 16 pcs — CA$19.14

A chef-selected assortment featuring 6 hosomaki, 4 maki, and 6 futomaki, showcasing a variety of traditional Japanese sushi rolls.



Planète / Planet — CA$15.54

Saumon épicée, tobiko, avocat, mangue, tempura et patate douce frites. / Spicy salmon, tobiko, avocado, mango, tempura and fried sweet potato.



Spécial tartare saumon / Salmon Special Tartare — CA$11.94

Saumon, tobiko, sauce épicée , avocat, tempura et patate douce frites. / Salmon, tobiko, spicy sauce, avocado, tempura and fried sweet potato.

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Combo 76 mcx / Combo 76 pcs
CA$95.99

A selection of 76 pieces featuring futomaki, hosomaki, nigiri, and chef's choice specials, showcasing a variety of traditional Japanese sushi styles.

Argentina
CA$13.14

Crevette tempura, radis japonais, tempura, mangue, avocat, tobiko et sauce épicée. feuille de soya, 5 morceaux. servi avec sauce maison. / tempura shrimp, japanese radish, tempura, mango, avocado, tobiko, and spicy sauce. soya leaf, 5 pieces. served with homemade sauce.

Futomakis kamikaze thon / Kamikaze Tuna Futomakis
CA$11.10

Thon épicée, caviar, avocat, concombre et tempura. / Spicy tuna, caviar, avocado, cucumber and tempura.

Combo choix du chef / Chef's Choice Combo



Combo 36 mcx / Combo 36 pcs
CA$47.99

A selection of futomaki, hosomaki, and nigiri, expertly curated by the chef.



Combo 45 mcx / Combo 45 pcs
CA$59.99

Futomaki, hosomaki, nigiri, and chef's choice specials, crafted into a 45-piece sushi combo.



Combo 20 mcx / Combo 20 pcs
CA$23.99

10 futomakis, 6 hosomakis, 4 nigiris.

Combo 76 mcx / Combo 76 pcs
CA$95.99

A selection of 76 pieces featuring futomaki, hosomaki, nigiri, and chef's choice specials, showcasing a variety of traditional Japanese sushi styles.



Combo 28 mcx / Combo 28 pcs
CA$35.99

A selection of 10 futomaki, 8 hosomaki, 4 nigiri, and 6 maki. Chef's choice assortment.

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Combo 54 mcx / Combo 54 pcs

CA$71.98

25 futomakis, 6 hosomakis, 5 nigiris 8 special choix du chef, 6 dragon eyes, 4 makis. / 25 futomakis, 6 hosomakis, 5 nigiris 8 chef's choice specials, 6 dragon eyes, 4 makis.



Combo 27 mcx / Combo 27 pcs

CA$34.79

A combination of 10 futomaki, 5 nigiri, 6 sashimi, and 6 hosomaki, showcasing the chef's selection of sushi varieties.



Combo 12 mcx / Combo 12 pcs

CA$14.34

6 futomaki and 6 hosomaki, selected by the chef, typically include a variety of fresh ingredients and traditional Japanese flavors.



Combo 14 mcx / Combo 14 pcs

CA$16.75

6 hosomaki, 6 futomaki, and 2 nigiri, crafted with a chef's selection of ingredients.



Combo 16 mcx / Combo 16 pcs

CA$19.14

A chef-selected assortment featuring 6 hosomaki, 4 maki, and 6 futomaki, showcasing a variety of traditional Japanese sushi rolls.



Combo 100 mcx / Combo 100 pcs

CA$131.99

40 futomakis, 8 hosomakis, 10 nigiris, 20 special Choix du chef, 6 dragon eyes, 16 Makis. / 40 futomakis, 8 hosomakis, 10 nigiris, 20 chef's special choices, 6 dragon eyes, 16 Makis.

Nigiri



Nigiri Tofu Inari

CA$3.30

Fried tofu pockets typically filled with sushi rice, offering a sweet and savory taste.



Nigiri Sake

CA$3.54

Sliced salmon atop hand-formed sushi rice, typically featuring fresh fish.

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Nigiri thon tempura dynamite / Tuna Tempura Dynamite Nigiri
CA$4.50

Tempura-battered tuna atop seasoned sushi rice, typically complemented by spicy mayo and caviar.

Nigiri pétoncle tempura dynamite / Scallop Tempura Dynamite Nigiri
CA$4.86

Scallop tempura on sushi rice, typically garnished with tobiko and a hint of spicy mayo, creating a dynamic flavor experience.



Nigiri ebi tempura
CA$3.90

Tempura-fried prawn typically paired with mayonnaise and unagi sauce, served on sushi rice.



Nigiri Kunsei Sake
CA$4.13

Smoked salmon atop rice, a traditional Japanese nigiri style typically enjoyed for its delicate balance of flavors.



Nigiri Kani-kama
CA$3.30

Nigiri kani-kama typically features imitation crab sticks laid over hand-formed sushi rice.



Nigiri Tobiko
CA$4.13

Flying fish roe typically served on hand-pressed sushi rice.



Nigiri Albacore
CA$3.78

Sushi rice topped with slices of raw albacore tuna, typically garnished with ponzu sauce and green onions.



Nigiri Maguro
CA$3.78

Nigiri maguro features fresh raw tuna typically placed on hand-formed sushi rice.

Nigiri crabe tempura dynamite / Crab Tempura Dynamite Nigiri
CA$4.38

Crab tempura atop vinegared rice, typically accompanied by spicy mayo and tobiko, offering a combination of textures and flavors in a classic nigiri style.

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Nigiri Hotategai

CA$4.38

Scallop nigiri typically features a fresh scallop delicately placed on a small ball of sushi rice.

Nigiri saumon tempura dynamite / Salmon Tempura Dynamite Nigiri

CA$4.26

Tempura salmon atop sushi rice, typically garnished with spicy mayo and tobiko, creating a fusion of textures and flavors in this dynamite nigiri.



Nigiri Ebi

CA$3.30

Sushi-grade shrimp typically placed over hand-formed rice balls, showcasing the simplicity and elegance of traditional Japanese nigiri.



Nigiri Tamago

CA$3.54

Japanese-style sweet egg omelette served atop hand-pressed sushi rice, typically accompanied by a strip of nori seaweed.



Nigiri Unagi

CA$4.26

Grilled eel served on hand-pressed sushi rice, typically garnished with sesame seeds and unagi sauce.



Nigiri Escolar

CA$3.90

Sushi-grade escolar, also known as white tuna, delicately placed over hand-formed rice balls.

Tartare



Tartare thon épicé / Spicy Tuna Tartare

CA$11.70

Finely diced tuna mixed with spices, topped with vibrant red roe, and surrounded by fresh greens.



Spécial tartare saumon / Salmon Special Tartare

CA$11.94

Saumon, tobiko, sauce épicée , avocat, tempura et patate douce frites. / Salmon, tobiko, spicy sauce, avocado, tempura and fried sweet potato.

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Tartare saumon épicé / Spicy Salmon Tartare
CA$10.74

Laitue, mayo épicée, masago, carotte, sésame et tempura. / Lettuce, spicy mayo, masago, carrot, sesame and tempura.

Tartare crabe épicé / Spicy Crab Tartare
CA$10.38

Spicy crab tartare features crab meat mixed with tempura bits, tobiko (fish roe), and spicy mayonnaise, typically wrapped in rice paper for a delightful texture contrast.

Tartare crevette épicé / Spicy Shrimp Tartare
CA$9.53

Spicy shrimp tartare features shrimp, typically complemented by spicy mayo, tobiko, and tempura, offering a blend of flavors and textures often enjoyed in Japanese cuisine.

Tartare pétoncle épicé / Spicy Scallop Tartare
CA$11.70

Diced scallop mixed with spicy mayo, typically garnished with tobiko, tempura, and lettuce for a flavorful yet simple tartare experience.

Spécial tartare thon / Tuna Special Tartare
CA$13.14

Raw tuna, avocado, tobiko, chef's sauce, tempura, and shallot.

Spécialités / Specialties



Planète / Planet
CA$15.54

Saumon épicée, tobiko, avocat, mangue, tempura et patate douce frites. / Spicy salmon, tobiko, avocado, mango, tempura and fried sweet potato.



L'amour / Love
CA$15.54

Saumon grillé, imitation de crabe, tobiko, avocat, tempura, sauce épicée et corriente. / Grilled salmon, imitation crab, tobiko, avocado, tempura, spicy sauce and corriente.



Oh la la
CA$15.54

Saumon Frais, crevette tempura, tobiko, imitation de crabe, salade, mayo japonaise et avocat. / Fresh salmon, shrimp tempura, tobiko, imitation crab, salad, Japanese mayo and avocado.

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Spécial ken pizza / Ken Pizza Special

CA$15.54

Chair de crabe, saumon fumé, imitation de crabe, caviar, avocat, tempura et sauce épicée. / Crabmeat, smoked salmon, imitation crab, caviar, avocado, tempura and spicy sauce.



Fumée royale / Smokey Royal

CA$15.54

Saumon fumé, imitation de crabe, avocat, croustille de patate douce, masago, mayonnaise épicée, tempura et sésame. / Smoked salmon, imitation crab, avocado, sweet potato chips, masago, spicy mayonnaise, tempura and sesame.

Pyramide / Pyramid

CA$15.54

Thon, crevette tempura, avocat, caviar et mayonnaise épicée. / Tuna, shrimp tempura, avocado, caviar and spicy mayonnaise.



Le serpent / The Serpent

CA$21.54

Thon rouge, tobiko, imitation de crab et mayo épicée sur rouleau de crevette tempura. / Red tuna, tobiko, imitation crab and spicy mayo on shrimp tempura roll.



Insane

CA$15.54

Thon rouge, saumon Frais, tobiko, imitation de crabe, salade, concombre, avocat et coriandre. / Red tuna, fresh salmon, tobiko, imitation crab, salad, cucumber, avocado and coriander.



6 stars

CA$14.10

Saumon, oshinko, masago, tempura et mayo épicée sur rouleau de crevette. / Salmon, oshinko, masago, tempura and spicy mayo on shrimp roll.

Argentina

CA$13.14

Crevette tempura, radis japonais, tempura, mangue, avocat, tobiko et sauce épicée. feuille de soya, 5 morceaux. servi avec sauce maison. / tempura shrimp, japanese radish, tempura, mango, avocado, tobiko, and spicy sauce. soya leaf, 5 pieces. served with homemade sauce.



Blue tail

CA$15.34

Thon épicée, tobiko, crevette tempura et avocat. / Spicy tuna, tobiko, tempura shrimp and avocado.

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Main



Boules de dragon (10mcx) / Dragon Balls (10pcs)

CA$12.54

Lightly breaded tuna, salmon, and scallop, typically featuring a crispy exterior, offered in a set of ten pieces.



Anguilles dragons / Dragon Eels

CA$17.48

Grilled eel, shrimp tempura, avocado, cucumber, and tobiko, typically enhanced with eel sauce and spicy mayonnaise.



Gâteau au fromage et au caramel / Caramel Cheesecake

CA$7.50

Dense caramel cheesecake typically features a creamy blend of cream cheese and caramel, often on a buttery crust, offering a rich and smooth texture.



Karaage au poulet / Chicken Karaage

CA$10.79

Deep-fried marinated chicken with a crispy coating, typically served with mayonnaise and seasoned with soy sauce and ginger.

Combo choix du chef végé / Chef's Choice Vegetable Combo



Combo choix du chef végé (14 mcx) / Chef's Choice Vegetable Combo (14 pcs)

CA$15.35

Végétarien. / Vegetarian.



Combo choix du chef végé (12 mcx) / Chef's Choice Vegetable Combo (12 pcs)

CA$13.14

Végétarien. / Vegetarian.

Futomakis



Futomakis Boston

CA$10.38

Crevette tempura, saumon, caviar, avocat, concombre, laitue et sauce épicée. / Shrimp tempura, salmon, caviar, avocado, cucumber, lettuce and spicy sauce.



Futomaki samurai

CA$9.90

Saumon, tobiko, mangue, salade, sauce épicée et oignon frit. / Salmon, tobiko, mango, salad, spicy sauce and fried onion.

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Futomakis crevette tempura / Shrimp Tempura Futomakis — CA$9.42

Crevette tempura, avocat, concombre, sauce épicée, masago, tempura et sesame. / Shrimp tempura, avocado, cucumber, spicy sauce, masago, tempura and sesame.



Futomakis kamikaze saumon / Kamikaze Salmon Futomakis — CA$10.38

Saumon épicée, caviar, avocat, concombre et tempura. / Spicy salmon, caviar, avocado, cucumber and tempura.



Futomakis végé exotique / Exotic Veggie Futomakis — CA$8.58

Végétarien. Variété de legumes du marche japonaise, tempura et sesame . / Vegetarian. Variety of japanese market vegetables, tempura and sesame.



Futomakis California — CA$8.94

Imitation de crabe, omelette, masago, avocat, concombre, mayonnaise et sesame. / Imitation crab, omelette, masago, avocado, cucumber, mayonnaise and sesame.

Futomakis kamikaze thon / Kamikaze Tuna Futomakis — CA$11.10

Thon épicée, caviar, avocat, concombre et tempura. / Spicy tuna, caviar, avocado, cucumber and tempura.



Futomakis miel / Honey Futomakis — CA$9.42

Crevette tempura, patate douce, avocat, tempéra et sauce épicée. / Shrimp tempura, sweet potato, avocado, tempura and spicy sauce.



Futomakis thon épicé / Spicy Tuna Futomakis — CA$10.74

Thon , mayonnaise épicée, caviar, tempura et avocat. / Tuna, spicy mayonnaise, caviar, tempura and avocado.

Futomaki dynamite — CA$9.53

Frit saumon, escolar, Radis, salade, avocat, concombre et sauce épice. / Fried salmon, escolar, radish, salad, avocado, cucumber and spice sauce.



Spider futomaki — CA$12.30

Crabe a carapace molle, caviar, laitue, concombre, sauce épicée. / Soft-shell crab, caviar, lettuce, cucumber, spicy sauce.

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Futomakis poulet katsu / Chicken Katsu Futomakis

CA$9.30

Poulet pane, avocat, concombre et sauce teriyaki. / Chicken pane, avocado, cucumber and teriyaki sauce.



Futomakis pétoncle épicé / Spicy Scallop Futomakis

CA$10.62

pétoncle, sauce épicée, caviar, tempura et avocat. / Scallop, spicy sauce, caviar, tempura and avocado.

Futomaki anguille volant / Futomakis Flying Eel

CA$11.22

Anguille, imitation de crabe, omelette, Radis, concombre, salade et sauce épicée. / Eel, imitation crab, omelette, radish, cucumber, salad and spicy sauce.



Futomakis végé phila / Vegetable Phila Futomakis

CA$9.30

Végétarien. Patate douce, avocat, concombre, laitue, fromage, sauce épicée et tempura. / Vegetarian. Sweet potato, avocado, cucumber, lettuce, cheese, spicy sauce and tempura.



Futomakis philafut

CA$9.90

Saumon fumé, fromage à la crème, tobiko, Tomate séchée, concombre et avocat. / Smoked salmon, cream cheese, tobiko, sun-dried tomato, cucumber and avocado.



Futomakis saumon épicé / Spicy Salmon Futomakis

CA$9.90

Saumon, sauce épicée, caviar, tempura et concombre. / Salmon, spicy sauce, caviar, tempura and cucumber.



Futomakis rainbow

CA$11.82

Thon, saumon, albacore, imitation de crabe, omelette, avocat, concombre, tobiko, sauce épicée, sesame et tempura. / Tuna, salmon, yellowfin, imitation crab, omelette, avocado, cucumber, tobiko, spicy sauce, sesame and tempura.

Entrées et boissons / Starters and Drinks

Wakame

CA$6.54

Marinated wakame seaweed typically accompanied by a mix of vegetables like cucumber and carrot, often garnished with sesame seeds and a light vinaigrette dressing.

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Rouleau impérial (5 mcx) / Imperial Roll (5 Pcs)

CA$11.70

Végé rouleau. / Veggie roll.



Soupe miso végé / Miso Vegetable Soup

CA$4.74

Végétarien.



Boissons gazeuses / Soft Drinks

CA$2.10

Cola, diet cola, or lemon-lime. Refreshing soft drinks selection.



Edamame

CA$7.20

Steamed Japanese soybeans, lightly salted.



Extra sauce

CA$1.20

Typically includes a variety of sauces such as spicy mayo, eel sauce, ginger dressing, or soy sauce to complement your dish.



Crevette tempura (3 mcx) / Shrimp Tempura (3 Pcs)

CA$8.69

Crispy shrimp tempura served with fresh avocado, cucumber, edamame, carrots, and mixed greens.

Légume tempura / Vegetable Tempura

CA$11.94

Végétarien. / Vegetarian.



Takoyaki

CA$8.40

Collation japonaise remplie de poulpe. / Japanese snack filled with octopus.



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

CA$12.30

Lightly battered and deep-fried shrimp, typically served with a house tempura sauce.

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Verte / Green
CA$6.30

Assorted greens with a hint of cucumber, tomato, and red bell pepper, typically dressed in a light Japanese-style vinaigrette.



Rouleau impérial (2 mcx) / Imperial Roll (2 Pcs)
CA$5.34

Shrimp, chicken, crabstick, lettuce, mushrooms, vermicelli, and carrot wrapped in crispy rolls.



Salade de saumon grillé / Grilled Salmon Salad
CA$14.34

Saumon, sésame et salade mixte. / salmon, sesame, and mixed salad.



Soupe miso fruits de mer / Miso Seafood Soup
CA$8.34

Soybean paste soup with scallop, shrimp, salmon, seaweed, tofu, mushrooms, and shallots, offering a traditional Japanese flavor profile.



Gyoza 5 mcx / Gyoza 5 pcs
CA$11.10

Poulet gyozas. / Chicken gyozas.



Salade wakame / Wakame Salad
CA$11.94

Salade mixte, wakame, radis mariné, concombre, carotte, avocat et poivron rouge. / salad mix, wakame, pickled radish, cucumber, carrot, avocado, and red pepper.



Soupe wonton / Wonton Soup
CA$6.54

Delicate wontons filled with seasoned ingredients, immersed in a clear broth with enoki mushrooms and green garnishes.

Hosomaki



Hosomaki avocat / Avocado Hosomaki
CA$5.70

Avocado hosomaki: Small sushi rolls typically filled with avocado and sesame seeds.

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Hosomaki kappa

CA$5.09

Concombre. 6 morceaux. / cucumber. 6 pieces.



Hosomaki maki de tomate / Tomato Maki Hosomaki

CA$5.03

Fresh tomato, cream cheese, and sesame seeds rolled in sushi rice and seaweed.



Hosomaki tamago

CA$4.79

Omelette japonaise. 6 morceaux. / japanese omelet. 6 pieces.



Hosomaki thon épicé / Spicy Tuna Hosomaki

CA$7.19

Tuna, green onion, sesame, and spicy mayonnaise rolled in rice and seaweed.



Hosomaki kani Kama

CA$4.79

Crab stick and sesame wrapped in seaweed and rice, forming a slender roll.



Hosomaki saumon et avocat / Salmon and Avocado Hosomaki

CA$8.15

Rolled sushi with salmon and avocado, typically wrapped in seaweed and rice.



Hosomaki saumon / Salmon Hosomaki

CA$6.59

Salmon hosomaki: Typically features salmon, green onion, and sesame, wrapped in a thin layer of rice and seaweed.



Hosomaki mangue / Mango Hosomaki

CA$4.50

Mango hosomaki features small rolls typically filled with sweet mango and often complemented by sesame seeds for added texture.



Hosomaki pétoncle épicé / Spicy Scallop Hosomaki

CA$7.14

Scallops, sesame, and spicy mayonnaise wrapped in rice and seaweed.

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Hosomaki thon / Tuna Hosomaki

CA$6.83

Tuna hosomaki typically includes tuna, green onion, and sesame, rolled in sushi rice and seaweed.



Hosomaki saumon épicé / Spicy Salmon Hosomaki

CA$6.83

Spicy salmon hosomaki typically features salmon, green onion, sesame, and spicy mayonnaise, rolled in seaweed and rice.



Hosomaki crevette tempura / Shrimp Tempura Hosomaki

CA$6.59

Shrimp tempura wrapped in nori and rice, typically accompanied by sesame seeds and a touch of spicy mayo.



Hosomaki patate sucrée / Sweet Potato Hosomaki Hosomaki patate sucrée / Swee

CA$5.59

Sweet potato wrapped in rice and seaweed, typically accompanied by sesame seeds.



Hosomaki oshinko

CA$4.50

Radis mariné. 6 morceaux. / pickled radish. 6 pieces.

Poké bols / Poke Bowl



Poké saumon flambé / Salmon flambé Poke

CA$17.00

Fresh salmon, avocado, cucumber, edamame, and corn on a bed of rice, garnished with shredded carrots and fish roe.



Poké végétarien / Vegetarian Poke

CA$15.68

Végétarien. Mélange de salade, le riz, carotte, avocat, concombre, mangue, Edamame, caviar et cabbage rouge. / Vegetarian. Salad mix, rice, carrot, avocado, cucumber, mango, edamame, caviar and red cabbage.

Poké anguille / Eel Poke

CA$17.00

Grilled eel, rice, avocado, cucumber, edamame, and wakame, typically complemented by fried onions, sesame seeds, and a savory sauce.

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Poké thon / Tuna Poke

CA$18.10

Mélange de salade, le riz, carotte, avocat, concombre, mangue, Edamame, caviar et cabbage rouge. / Salad mix, rice, carrot, avocado, cucumber, mango, edamame, caviar and red cabbage.



Poké végétarien deluxe / veggie deluxe poke

CA$18.10

Végétarien. Mélange de salade, le riz, carotte, avocat, concombre, mangue, edamame, caviar, cabbage rouge. / Vegetarian. Mixed salad, rice, carrot, avocado, cucumber, mango, edamame, caviar, red cabbage.

Poké saumon fumé / Smoked Salmon Poke

CA$17.00

Smoked salmon with rice, edamame beans, cucumber, avocado, mango, and red cabbage, typically complemented by seaweed salad, crispy elements, and a flavorful poke sauce.



Poké poulet / Chicken Poke

CA$17.00

Crispy chicken with avocado, cucumber, edamame, corn, and carrots, topped with fish roe and served on a bed of rice.



Poké saumon / Salmon Poke

CA$17.00

Mélange de salade, le riz, carotte, avocat, concombre, mangue, Edamame, caviar et cabbage rouge. / Mixed salad, rice, carrot, avocado, cucumber, mango, edamame, caviar and red cabbage.

Poké sashimi / Sashimi Poke

CA$18.10

Sushi rice, tuna, salmon, and yellowtail sashimi, avocado, cucumber, mango, edamame, seaweed, sesame seeds, and tobiko, typically dressed with a sauce.



Poké crevettes / Shrimp Poke

CA$17.00

Mélange de salade, le riz, carotte, avocat, concombre, mangue, Edamame, caviar et cabbage rouge. / Salad mix, rice, carrot, avocado, cucumber, mango, edamame, caviar and red cabbage.

Mini Makis



Makis mini kamikaze

CA$11.10

Tuna, avocado, tempura, and spicy mayo, typically garnished with masago.

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Mini Makis cap code

CA$9.53

Shrimp, avocado, cucumber, oshinko, tempura, masago, and spicy mayo wrapped in mini maki rolls.



Mini Makis una-kyu

CA$10.14

Anguille grillee, concombre, tempura, sauce épicée, tobiko et sesame. / Grilled eel, cucumber, tempura, spicy sauce, tobiko and sesame.



Mini Makis cali- la

CA$8.94

Crab stick, avocado, and light mayonnaise wrapped in sushi rice and seaweed, typically featuring cucumber and sesame seeds.



Mini Makis West Coast

CA$9.90

Spicy crab meat, lettuce, avocado, and tempura wrapped in rice, inspired by West Coast flavors.



Mini Makis crabe épicé / Spicy Crab Mini Makis

CA$10.14

Crab, crab stick, cucumber, spicy mayo, and sesame seeds rolled into bite-sized mini makis.



Mini Makis ebi maki

CA$9.53

Shrimp, avocado, and cucumber wrapped in rice and seaweed, typically featuring tempura crunch, spicy mayo, and sesame seeds.



Mini Makis deux saumons / Two Salmon Mini Makis

CA$11.10

Mini makis typically feature salmon, smoked salmon, avocado, green onions, red masago, light mayo, and sesame, offering a delightful combination of flavors in each bite.

Printemps / Spring



Saumon printemps / Spring Salmon

CA$9.30

Grilled salmon paired with cucumber, lettuce, and red bell pepper, often accompanied by crab stick and omelet, wrapped in rice paper.

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Thon printemps / Spring Tuna

CA$9.90

Tuna, crab stick, cucumber, lettuce, rice, and tamago wrapped in rice paper, offering a refreshing combination.

Crevette printemps / Spring Shrimp

CA$8.69

Shrimp, lettuce, carrot, cucumber, and crab stick enveloped in rice paper, typically accompanied by sesame seeds and rice.



Poulet printemps / Spring Chicken

CA$8.99

Grilled chicken typically accompanied by cucumber, lettuce, carrot, and rice paper, offering a light and fresh dish.



Végé printemps / Spring Vege

CA$7.50

Végétarien. / Vegetarian.