Menu
Sushi Sama

7683a Bd Taschereau, Brossard, QC J4Y 1A2, Canada | (450) 486-4766

Most Ordered



2: Sake — CA$6.30

Saumon / Salmon



56: Ebi Tempura — CA$11.40

2 Crevettes tempura, masago, avocat, concombre, sauce teriyaki, mayonnaise épicée /
2 Shrimp tempura, masago, avocado, cucumber, spicy mayonnaise



Combo Maki Favoris — 2 for CA$33.00

Philadelphia(4 mcx), Mini kami(4 mcx), et Double saumon(4 mcx) 2 soya, gingembre, wasabi



Combo Kamikaze Saumon — 2 for CA$20.00

5 mcx futomaki kamikaze saumon, 3 mcx hosomaki avocat, 3 mcx hosomaki concombre, gingembre, wasabi, 1 soya 5 pcs futomaki kamikaze salmon, 3 pcs avocado, 3 pcs cucumber, ginger, ginger, wasabi, 1 soya



21: Avocat — CA$6.85

Avocat / Avocado



C2: Dragon Eyes (6 mcx) — CA$13.95

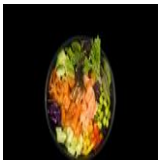
Saumon, thon blanc, tobiko, carotte / Salmon, white tuna, tobiko, carrot



90: Assiette 20 mcx — CA$26.40

10 Futomakis - 4 Nigiris - 6 Hosomakis (au choix du chef et pas de changment)

Menu Sushi Sama



P3: Poke Saumon

CA$21.60

Saumon épicé et saumon mariné, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, masago, sauce mayo épicé et teriyaki / Spicy salmon and marinated salmon, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, masago, spicy mayo and teriyaki sauce



92: Assiette 36 mcx

CA$56.70

16 Futomakis - 8 Nigiris - 4 Makis - 8 Hosomakis (au choix du chef et pas de changment)



20: Kappa

CA$5.95

Concombre / Cucumber

La Boîte Handroll



La Boîte Handroll (pour 3-4 personnes)

CA$87.75

- 1 entrée d'edamame - 4 protéines au choix - 4 garnitures définies - 20 feuilles de nori format futomaki - 1 bol de riz sushi (format du poke bol) - 4 soya, 1 mayonnaise épicée, 1 wafu, gingembre et wasabi pour 3-4 personnes

Nigiris / Sashimi



8: Maguro

CA$7.50

Thon / Tuna



3: Ebi

CA$5.95

Crevette / Shrimp



16: Maguro Tempura

CA$7.80

Thon épicé / Spicy Tuna



13: Tobiko

CA$6.30

Caviar de poisson volant / Flying fish Caviar

Menu Sushi Sama



12: Masago

CA$5.40

Caviar de caplin / Caplin Caviar



2a: Sake Yaki

CA$6.90

Saumon flambé / Torched Salmon



6a: Inari

CA$5.10

Tofu frit mariné / Marinated Fried Tofu



10: Unagi

CA$7.20

Anguille grillée / Grilled Eel



14: Sake Tempura

CA$7.20

Saumon épicé / Spicy Salmon



6: Tama

CA$5.10

Omelette japonais / Japanese Omelet



18: Shrimp Tempura

CA$6.60

Crevette épicée / Spicy Shrimp



19: Hotategai Tempura

CA$8.10

Pétoncle épicée / Spicy Scallop



4: Goberge

CA$5.40

Goberge japonais / Crab Stick

Menu Sushi Sama



9: Tai — CA$5.40

Tilapia / Tilapia



2: Sake — CA$6.30

Saumon / Salmon



1: Kunsei Sake — CA$6.90

Saumon fumé / Smoked Salmon

Assiettes Assorties



Plateau des fêtes (60mcx) — CA$96.00

Katana(8) Ruby rouge(8) Twister(8) Tartare-sama(8) Double saumon(8) Mini-kami(8) Ebi crunch(6) Volcano(6) 5 soya, 2 mayo épicée, 2 wafu, gingembre, wasabi - Katana(8) Ruby rouge(8) Twister(8) Tartare-sama(8) Double saumon(8) Mini-kami(8) Ebi crunch(6) Volcano(6) 5 soya, 2 spicy mayo, 2 wafu, ginger, wasabi



92: Assiette 36 mcx — CA$56.70

16 Futomakis - 8 Nigiris - 4 Makis - 8 Hosomakis (au choix du chef et pas de changment)



94: Plateau 54 mcx — CA$89.70

30 Futomakis - 12 Nigiris - 4 Makis - 8 Hosomakis (au choix du chef et pas de changment)



Combo Maki Favoris — 2 for CA$33.00

Philadelphia(4 mcx), Mini kami(4 mcx), et Double saumon(4 mcx) 2 soya, gingembre, wasabi



93: Plateau 44 mcx — CA$76.50

22 Futomakis - 10 Nigiris - 4 Makis - 8 Hosomakis (au choix du chef et pas de changment)

Menu Sushi Sama



90: Assiette 20 mcx

CA$26.40

10 Futomakis - 4 Nigiris - 6 Hosomakis (au choix du chef et pas de changment)



Combo Kamikaze Saumon

2 for CA$20.00

5 mcx futomaki kamikaze saumon, 3 mcx hosomaki avocat, 3 mcx hosomaki concombre, gingembre, wasabi, 1 soya 5 pcs futomaki kamikaze salmon, 3 pcs avocado, 3 pcs cucumber, ginger, ginger, wasabi, 1 soya



88: Assiette 14 mcx

CA$20.40

6 Futomakis - 2 Nigiris - 6 Hosomakis (au choix du chef et pas de changment)



91: Assiette 28 mcx

CA$38.40

10 Futomakis - 6 Nigiris - 4 makis - 8 Hosomakis (au choix du chef et pas de changment)



99: Combo Sashimi (15mcx + bol de riz)

CA$33.60

15 sashimis assortis au choix du chef, bol de riz japonnais



89: Assiette 16 mcx

CA$21.60

8 makis - 2 Nigiris - 6 Hosomakis (au choix du chef et pas de changment)



98: Combo Nigiri (10mcx)

CA$27.60

10 nigiris assortis au choix du chef



95: Plateau 76 mcx

CA$112.15

30 Futomakis - 14 Nigiris - 16 Makis - 16 Hosomakis (au choix du chef et pas de changment)

96: Plateau 88 mcx

CA$125.35

40 Futomakis - 16 Nigiris - 16 Makis - 16 Hosomakis (au choix du chef et pas de changment)

Menu Sushi Sama

97: Plateau 100 mcx
CA$138.55

50 Futomakis - 18 Nigiris -16 Makis - 16 Hosomakis (au choix du chef et pas de changment)

NHL Plateau
CA$72.99

Montréal Boston New York Philadelphia Katana Dragon eyes 2x entrées shrimp tempura (4 shrimps) 4 soya 1 wafu 2 spicy mayo Ginger wasabi



87: Assiette 12 mcx
CA$16.50

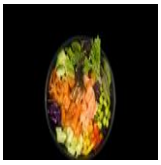
6 Futomakis - 6 Hosomakis (au choix du chef et pas de changment)



Plateau pour la St-Valentin
CA$79.95

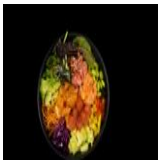
Séduction (5 pcs) Erotica (6 pcs) Ruby Rouge (8 pcs) Tartare Sama (8 pcs) 2 pcs salmon nigiri 2 pcs tuna nigiri 2 pcs tempura shrimp entrée 2 soy sauces 1 mayo teriyaki 1 wafu teriyaki 1 spicy mayo Ginger and wasabi

Poke bol



P3: Poke Saumon
CA$21.60

Saumon épicé et saumon mariné, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, masago, sauce mayo épicé et teriyaki / Spicy salmon and marinated salmon, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, masago, spicy mayo and teriyaki sauce



P5: Poke Sama
CA$24.00

Saumon épicé, saumon mariné, thon épicé et thon mariné, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, masago, sauce mayo épicé et teriyaki / Spicy salmon, marinated salmon, spicy tuna and marinated tuna, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, masago, spicy mayo and teriyaki sauce



P4: Poke Thon
CA$22.80

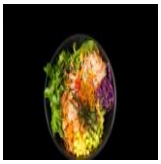
Thon épicé et thon mariné, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, masago, sauce mayo épicé et teriyaki / Spicy tuna and marinated tuna, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, masago, spicy mayo and teriyaki sauce



P6: Poke Supreme
CA$26.40

Pétoncle yuzu & saumon mariné & thon épicé, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, masago, sauce mayo épicé et teriyaki / Yuzu scallop & marinated salmon & spicy tuna, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, masago, spicy mayo and teriyaki sauce

Menu Sushi Sama



P7: Poke Homard

CA$26.40

Homard épicé, goberge, oignon frit, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, masago, sauce mayo épicé et teriyaki / Spicy lobster, crab stick, fried onion, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, masago, spicy mayo and teriyaki sauce



P8: Poke Poulet Katsu

CA$21.60

Poulet katsu, ananas et sauce général tao, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, masago, sauce mayo épicé et teriyaki / Chicken katsu, pineapple and General Tao sauce, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, masago, spicy mayo and teriyaki sauce



P2: Poke Crab & Shrimp

CA$21.60

Crevettes tempura, crevettes marinées, crabe épicé, goberge, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, masago, sauce mayo épicé et teriyaki / Tempura shrimp, marinated shrimp, spicy crab, crab stick, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, masago, spicy mayo and teriyaki sauce



P1: Poke Vege

CA$19.20

Patate sucrée tempura, inari, edamame, salade, avocat, concombre, mangue, oshinko, poivron rouge, carotte, riz sushi, tempura, sauce mayo épicé et teriyaki / Sweet potato tempura, inari, edamame, salad, avocado, cucumber, mango, oshinko, red pepper, carrot, sushi rice, tempura, spicy mayo and teriyaki sauce

Hosomakis



32: Sake épicé

CA$9.50

Saumon épicé / Spicy Salmon



34: Tekka épicé

CA$9.90

Thon épicé / Spicy Tuna



31: Sake maki

CA$9.55

Saumon / Salmon



25: Ebi Crunch

CA$8.40

Crevettes tempura, mayo epicee / shrimp tempura, spicy mayo

Menu Sushi Sama



33: Tekka

CA$9.90

Thon / Tuna



35: Hotategai

CA$9.60

Pétoncle / Scallop



26: Tamago

CA$6.55

Omelette japonais / Japanese Omelet



29: Kani Épicé

CA$9.00

Crabe des neiges épicé / Spicy Snow Crab



22: Mango

CA$5.95

Mango / Mangue



23: Oshinko

CA$6.30

Radis japonais mariné / Marinated Japanese radish



24: Yam

CA$6.60

Patate sucrée tempura / Sweet potato tempura



25a: Inari Maki

CA$5.95

Tofu frit mariné / Marinated fried Tofu



27: Kani-Kama

CA$6.00

Goberge japonais / Japanese Crab stick

Menu Sushi Sama



30: Tai épicé

CA$7.20

Tilapia épicé / Spicy Tilapia



36: Hotategai épicé

CA$9.60

Pétoncle épicé / Spicy Scallop



21: Avocat

CA$6.85

Avocat / Avocado



20: Kappa

CA$5.95

Concombre / Cucumber

Makis



43: Double Saumon

CA$13.15

Ext: Saumon fumé, Int: saumon, tobiko, avocat, mayonnaise épicée / Ext: Smoked Salmon. Int: salmon, tobiko, avocado, spicy mayonnaise



39: Mini-Kami

CA$12.90

Thon, masago, avocat, tempura, mayonnaise épicée / Tuna, masago, avocado, tempura, spicy mayonnaise



42: Alaska

CA$11.70

Crabe, goberge, concombre, laitue, mayonnaise légère / Crab, crab stick, cucumber, lettuce, light mayonnaise



44a: Edamaki

CA$10.50

Edamame, avocat, concombre, laitue, tempura, mayo épicé / Edamame, avocado, lettuce, cucumber, tempura, spicy mayonnaise

Menu Sushi Sama



40: Tokyo — CA$10.50

Crevette, tobiko, avocat, concombre, tempura, mayonnaise épicée / Shrimp, tobiko, avocado, cucumber, tempura, spicy mayonnaise



41: Osaka — CA$11.95

Crevette, crabe, tobiko, avocat, tempura, mayonnaise épicée / Shrimp, crab, tobiko, avocado, tempura, spicy mayonnaise



44: Flocon — 2 for CA$10.50

Tomate séchée, fromage à la crème, avocat, tempura, mayonnaise épicée avec ou sans tobiko / Sun-dried tomato, cream cheese, avocado, tempura, spicy mayonnaise with or without tobiko



45: Cali L.A — CA$9.30

Goberge, avocat, laitue, mayonnaise légère / Crab stick, avocado, lettuce, Light mayonnaise



46: Cobra — CA$12.60

Anguille grillée, tobiko, concombre, avocat, tempura, sauce teriyaki / Grilled eel, tobiko, cucumber, avocado, tempura, Teriyaki sauce



46a: Poulet Phily — CA$10.75

Poulet tempura, fromage a la creme, mayo Épicé / Fried Chicken, cream cheese, spicy mayonnaise



38: Philadelphia — CA$11.95

Saumon fumé, fromage à la crème, avocat / Smoked salmon, cream cheese, avocado



37: Sunset — CA$11.95

Saumon fumée, goberge, tamago, masago, avocat, mayonnaise légère / Smoked salmon, crab stick, tamago, masago, avocado, light mayonnaise

Menu Sushi Sama

Futomakis



66: Kamikaze

2 for CA$13.50

Thon, goberge, tempura, avocat, concombre, mayonnaise épicée / Tuna, crab stick, tempura, avocado, cucumber, spicy mayonnaise



64: Saumon Épicé

CA$10.80

Saumon, tempura, concombre, mayonnaise épicée / Salmon, tempura, cucumber, spicy mayonnaise



61: Crabe Épicé

CA$11.70

Crabe des neiges, tobiko, tempura, avocat, mayonnaise épicée / Snow crab, tobiko, tempura, avocado, spicy mayonnaise



56: Ebi Tempura

CA$11.40

2 Crevettes tempura, masago, avocat, concombre, sauce teriyaki, mayonnaise épicée / 2 Shrimp tempura, masago, avocado, cucumber, spicy mayonnaise



49: Californie

CA$9.55

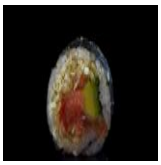
Goberge, Tamago, masago, avocat, concombres, mayonnaise légère / Crab stick, tamago, masago, avocado, cucumbers, light mayonnaise



68: Rainbow

CA$10.75

Ext: Thon, saumon fumé, avocat - Int: Saumon, concombre, tempura, mayonnaise épicée / Ext: Tuna, smoked salmon, avocado - Int: Salmon, cucumber, tempura, spicy mayonnaise



65: Thon Épicé

CA$12.00

Thon, tempura, avocat, mayonnaise épicée / Tuna, tempura, avocado, spicy mayonnaise



54: Montréal

CA$11.40

Saumon, crevette, goberge, tobiko, avocat, laitue, tempura, mayonnaise épicée / Salmon, shrimp, crab stick, tobiko, avocado, lettuce, tempura, spicy mayonnaise

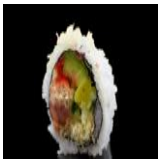
Menu Sushi Sama



62: Pétoncle Épicé

CA$12.30

Anguille, tobiko, wakamé, avocat, laitue, tempura, sauce teriyaki / Scallop, tobiko, avocado, tempura, spicy mayonnaise



50a: Winter Roll

CA$12.30

Thon, crabe des neiges, tobiko, avocat, concombre, oshinko, tempura, mayonnaise épicée / Tuna, snow crab, tobiko, avocado, cucumber, oshinko, tempura, spicy mayonnaise



50: Summer Roll

CA$12.00

Saumon fumée, crevette, tomate sechée, oshinko, poivron, fromage à la crème, concombre, tempura, laitue / Smoked salmon, shrimp, sundried tomato, oshinko, pepper, cream cheese, cucumber, tempura, lettuce



57: Ebi-Tempura Sama

CA$12.00

Crevettes tempura, tempura, tobiko, concombre, oshinko, goberge, laitue, mayonnaise épicée / 2 Tempura shrimp, masago, fried pepper, breaded sweet potato, cucumber, oshinko, Terriyaki sauce, spicy mayo



52: New York

CA$11.10

Saumon, tobiko, masago, tamago, avocat, concombre, laitue, mayonnaise épicée / Salmon, tobiko, masago, tamago, avocado, cucumber, lettuce, spicy mayonnaise



59: Crevette Epicée

CA$10.50

Crevettes, goberge, tobiko, tempura, avocat, laitue, mayonnaise épicée / Shrimp, crab stick, tobiko, tempura, avocado, lettuce, spicy mayonnaise



55: Poulet tempura

CA$10.20

Poulet tempura, tobiko, oshinko, avocat, concombre, mayonnaise épicée / Fried Chicken, tobiko, oshinko, avocado, cucumber, spicy mayonnaise



51: Boston

CA$9.55

Crevettes, goberge, concombres, tobiko, laitue, mayonnaise légère / Shrimp, crab stick, cucumbers, tobiko, lettuce, light mayonnaise

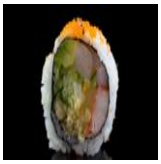


48a: Végé Sama

CA$10.50

Inari, concombre, laitue, avocat, wakame, tempura / Variety of Japanese market vegetables, tempura

Menu Sushi Sama



53: Hawaii

CA$10.80

Crevettes, goberge, masago, tempura, ananas, avocat, concombre, mayo épicé / Shrimp, crab stick, masago, tempura, pineapple, avocado, cucumber, spicy mayo



63: Anguille Teriyaki

CA$11.70

Anguille, tobiko, wakame, avocat, laitue, tempura, sauce Teriyaki / Eel, tobiko, wakame, avocado, lettuce, tempura, Teriyaki sauce



67: Dynamite

CA$9.90

Tilapia, tobiko, avocat, tempura, concombre, mayonnaise épicée / Tilapia, tobiko, avocado, tempura, cucumber, spicy mayonnaise



48: Végé Yam

CA$9.90

Avocat, concombres, oshinko, laitue, patate sucrée, tempura / Variety of Japanese market vegetables, tempura



47: Végé-Exotic

CA$9.90

Variété de légumes du marché japonais, tempura / Variety of Japanese market vegetables, tempura

Specialites du "C"hef



C5: Erotica (6 mcx)

CA$16.80

Tartare de saumon, tobiko, oshinko, mayonnaise épicée servi sur un rouleau panné au crevette / Salmon tartare, tobiko, oshinko, spicy mayonnaise served on a fried shrimp roll



C6: Pizza Sushi (6 mcx)

CA$13.15

Saumon fumé, goberge, tobiko, mayonnaise épicée sur une galette de riz pannée / Smoked salmon, crab stick, tobiko, spicy mayonnaise on a fried rice pancake



C3: Volcano (6 mcx)

CA$14.35

Saumon fumé, saumon frais, tobiko, fromage à la crème, avocat, mayonnaise épicée / Smoked salmon, fresh salmon, tobiko, cream cheese, avocado, spicy mayonnaise

Menu Sushi Sama



C6b: Pizza Explosion (4 mcx)

CA$16.50

Saumon flambé, tartare de thon et tilapia, tobiko, avocat, épice togarashi, tempura, mayo épicé et sauce poké / Torched salmon, tuna and tilapia tartare, tobiko, avocado, togarashi spice, tempura, spicy mayo and poké sauce



C19: Le Demon (5 mcx)

CA$16.20

Ext : Saumon flambé, tobiko noir, sauce Teriyaki. Int : Tartare de thon, crevette tigrée tempura, shiitake, tempura, mayonnaise épicée / Ext : Torched salmon, spicy crab, Sriracha Int: shrimp, tobiko, avocado, tempura, spicy mayo



C20: Les Champions (8 mcx)

CA$16.20

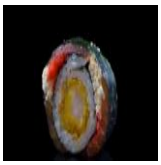
Thon flambé, tartare de thon épicé, tobiko, shiitake, enoki, avocat, perle de riz, huile de truffle yuzu, sauce poké / Torched tuna, spicy tuna tartare, tobiko, shiitake, enoki, avocado, pearl rice, yuzu truffle oil, poké sauce



C6a: Pizza Végé (6 mcx)

CA$12.90

Legumes assortis, carotte frit, mayonnaise épicée sur une galette de riz pannée / Variety of vegetables from the Japanese market, fried carrot, spicy mayonnaise



C12: Le Nirvana (5 mcx)

CA$15.55

Tobiko, crevette tempura, oignon frit / Fresh salmon, tuna, crab, tobiko, shrimp tempura, fried onion



C15: Tentation (5 mcx)

CA$15.00

Thon flambét, artare de thon, tobiko, avocat, mangue, laitue, patate sucrée, tempura, miel, mayonnaise épicée / Ext : Torched tuna Int : Tuna tartare, tobiko, avocado, mango, lettuce, sweet potato, tempura, honey, spicy mayonnaise



C16: Mufasa

CA$15.55

Tartare d'homard épicé, avocat, saumon sashimi, tobiko, tempura, carotte frit, sauce sésame et poké / Spicy lobster tartare, avocado, sashimi salmon, tobiko, tempura, fried carrot, sesame sauce and poké



C17: Yakuza (5 mcx)

CA$15.30

Saumon flambé, tobiko noir, sauce teriyaki, tartare de thon, crevette tigrée tempura, shiitake, tempura, mayonnaise épicée / Ext : Torched salmon, black tobiko, Teriyaki sauce Int : Tuna tartare, tempura tiger shrimp, shiitake, tempura, spicy mayonnaise, lettuce



C4b: La Bombe Katsu (5 mcx)

CA$14.10

Enoki, shiitake, avocat, betterave, asperge tempura, tofu frit, huile de truffle, sauce poké et sauce sésame / Enoki, shiitake, avocado, asparagus tempura, fried tofu, truffle oil, poké sauce and sesame sauce

Menu Sushi Sama



C10: Omega 3 (5 mcx)

CA$17.40

Thon, saumon, tobiko, shiitake, asperge. Le tout légèrement panné et servi avec une sauce du chef / Tuna, salmon, tobiko, shiitake, asparagus. All lightly fried and served with a chef's sauce



C13: Anaconda (5 mcx)

CA$14.40

Avocat anguille, saumon grillé, tempura, tobiko, laitue, concombre, tamago, sauce teriyaki / Ext : Avocado / Int : Grilled Eel, cooked salmon, tempura, tobiko, lettuce, cucumber, tamago, Teriyaki sauce



C4a: La Bombe (5 mcx)

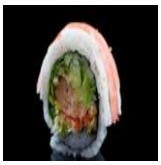
CA$12.90

Enoki, shiitake, avocat, betterave, asperge tempura, tofu frit, huile de truffle, sauce poké et sauce sésame / Enoki, shiitake, avocado, fried asparagus, fried tofu, truffle oil, poké sauce and sesame sauce

C7: Feuilles D'automne (4 mcx)

CA$16.20

Thon, tobiko, mangue, laitue,carotte frit, sauce du chef servis sur patate sucrée, tempura / Tuna, tobiko, mango, lettuce, fried carrot, chef's sauce served on fried sweet potatoes



C9: Red Lobster (5 mcx)

CA$15.30

Goberge, tobiko, homard, concombre, oignon frit, tempura, laitue, mayonnaise épicée / Ext : Crab stick, tobiko. Int : lobster, cucumber, fried onion, tempura, lettuce, spicy mayonnaise



C2: Dragon Eyes (6 mcx)

CA$13.95

Saumon, thon blanc, tobiko, carotte / Salmon, white tuna, tobiko, carrot



C1: Tiger Eyes (5 mcx)

CA$12.60

Ext : Saumon fumé - Int : Tilapia frit tempura, masago, avocat, laitue, carotte, mayonnaise épicée / Ext : Smoke salmon - Int : Fried Tilapia tempura, masago, avocado, lettuce, carrot, spicy mayonnaise

Feuille SOYA _X_



X11: Jade (8 mcx)

CA$16.80

Ext: Saumon Flambé, tobiko vert Int: 2 crevettes tigrées tempura, asperge, avocat concombre, laitue, oignon frit. Servie avec sauce Sama / Ext: Torched salmon, green tobiko - Int: 2 shrimp tempura, asparagus, avocado, cucumber, lettuce, fried onion. Served with Sama sauce

Menu Sushi Sama



X12: Homard Suprême (5 mcx)

CA$15.55

Homard, mozzarella, tobiko, avocat, concombre, tempura, mayo épicé / Lobster, mozzarella, tobiko, avocado, cucumber, tempura, spicy mayo



X3: Fantasie (5 mcx)

CA$14.35

Ext: Saumon sashimi. Int: Goberge, tobiko, avocat, mangue, carotte frite, tempura. Le tout servi avec la sauce mayonnaise épicée et Teriyaki / Ext: Sashimi salmon. Int: Crab stick, tobiko, avocado, mango, fried carrot, tempura. All served with the spicy mayonnaise and Teriyaki sauce



X13: Végé Impérial (8 mcx)

CA$14.10

Ext: Avocat Int: haru maki, carrotte, mayo épicé, inari / Ext: avocado - Int: haru maki, carrot, spicy mayo, inari



X14: 4 Saisons (8 mcx)

CA$16.20

Ext:thon, saumon,thon blanc,tilapia huile de sésame, épice à steak. Int: crevettes, tobiko, concombre, mayo épicé et tempura / Ext: tuna, salmon, white tuna, tilapia, sesame oil, steak spice Int: shrimp, tobiko, cucumber, spicy mayo and tempura



X16: Shinobi (8 mcx)

CA$17.40

Ext: saumon épicé flambé, huile de truffle et sauce sama. int: avocat, tobiko, concombre, tempura, onion frit et mayo épicé. (Sauce soya) / Ext: Spicy torched salmon, truffle oil and sama sauce. Int: Avocado, tobiko, cucumber, tempura, fried onion and spicy mayo. (Soy sauce)



X4: Héritage (8 mcx)

CA$16.80

Ext: Thon blanc sashimi et fraise Int: 2 crevettes tigrées tempura, tobiko, ananas, avocat, oignon frit, mayonnaise épicée. Le tout servi avec la sauce Wafu et sauce Anethe / Ext: White tuna sashimi and strawberry. Int: 2 tempura shrimp, tobiko, pineapple, avocado, fried onion, spicy mayo. All served with Wafu sauce and Anethe sauce



X5: Ruby Rouge (8 mcx)

CA$16.80

Ext: Thon sashimi Int: Goberge, tobiko, oignon frit, avocat, mangue, tempura, mayonnaise épicée, le tout servi avec la sauce Wafu et sauce Anethe / Ext: Tuna sashimi. Int: Crab stick, tobiko, fried onion, avocado, mango, tempura, spicy mayo, all served with Wafu sauce and Anethe sauce



X6: Bamboo (5 mcx)

CA$13.15

Asperge, patate sucrée tempura, avocat, carotte frite, shiitake ou mangue. Servie avec sauce Wafu et Teriyaki / Asparagus, sweet potato tempura, avocado, fried carrot, shiitake or mango. Served with Wafu and Teriyaki sauce

Menu Sushi Sama



X9: Katana (8 mcx)

CA$15.60

Saumon, 2 crevettes tigrées tempura, masago, avocat, oignon frit, mayonnaise épicée. Servie avec la sauce Wafu et sauce Anethe / Salmon, 2 shrimp tempura, masago, avocado, fried onion, spicy mayonnaise. Served with Wafu sauce and Anethe sauce



X7: Crabe Royale (5 mcx)

CA$13.20

Chair de crabe, crevette tigrée tempura, tobiko, avocat, oignon frit, mayonnaise épicée. Servie avec sauce Wafu et Teriyaki / Crab meat, shrimp tempura, tobiko, avocado, fried onion, spicy mayonnaise, cucumber. Served with Wafu and Teriyaki sauce



X1: Harmonie (5 mcx)

CA$14.40

Tartare de thon, crevette tigrée tempura, chair de crabe, tobiko, concombre, oignon frit, mayonnaise épicée. Servie avec sauce Wafu et Teriyaki / Tuna tartare, shrimp tempura, crab meat, tobiko, cucumber, fried onion, spicy mayonnaise. Served with Wafu and Teriyaki sauce



X2: Océanie (5 mcx)

CA$15.55

Pétoncle, crabe, tobiko, avocat, mangue, patate sucrée tempura, carotte frite, mayonnaise épicée. Servie avec la sauce Wafu et sauce Anethe / Scallop, crab, tobiko, avocado, mango, sweet potato tempura, spicy mayonnaise. Served with Wafu sauce and Anethe sauce

Feuille Riz _R_



R10: Sirène (5 mcx)

CA$16.75

Pétoncle, thon, saumon, crevette tempura, tobiko, concombre, laitue / Scallop, tuna, salmon, shrimp tempura, tobiko, cucumber, lettuce



R4: Twister (8 mcx)

CA$14.40

Crabes des neiges, saumon fumé, goberge, tobiko, tempura, mayonnaise épicée / Snow crabs, smoked salmon, crab stick, tobiko, tempura, spicy mayonnaise



R7: Sakura (8 mcx)

CA$13.15

Fraise, mangue, patate sucrée tempura, avocat, concombre, laitue / Strawberry, mango, sweet potato tempura, avocado, cucumber, lettuce



R3: Cristal (8 mcx)

CA$15.60

2 crevettes tempura, saumon, tobiko, oshinko, avocat, asperge, laitue / 2 shrimp tempura, salmon, tobiko, oshinko, avocado, asparagus, lettuce

Menu Sushi Sama



R6: Avatar (8 mcx)

CA$14.40

Saumon, 2 crevettes, tempura, masago, goberge, laitue / Salmon, 2 shrimp tempura, masago, crab stick, lettuce



R1: Mango Tango (8 mcx)

CA$15.60

Ext: Thon Int: 2 crevettes tempura, tobiko, patate sucrée frite, mangue / Ext: Tuna Int: 2 shrimp tempura, tobiko, fried sweet potato, mango



R2: Le Québec (8 mcx)

CA$15.60

Ext: Saumon fumé Int: 2 crevettes tempura, tobiko, fromage à la crème, avocat / Ext: Smoked salmon Int: 2 shrimp tempura, tobiko, cream cheese, avocado

Maki de Tartare



74: Tartare-Sama (8 mcx)

CA$13.80

Thon, saumon, mangue, fraise / Tuna, salmon, mango, strawberry



71: T. Saumon (6 mcx)

CA$12.00

Rouleau avec Feuilles de Riz, Avocat et Tempura / Roll with Rice Paper, Avocado and Tempura



72: T. Thon (6 mcx)

CA$12.30

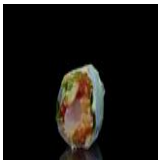
Rouleau avec Feuilles de Riz, Avocat et Tempura / Roll with Rice Paper, Avocado and Tempura



74a Tartare Vege (6 mcx)

CA$11.10

Edamame et inari / Edamame and inari



73: T. Pétoncles (6 mcx)

CA$12.60

Rouleau avec Feuilles de Riz, Avocat et Tempura / Roll with Rice Paper, Avocado and Tempura

Menu Sushi Sama



70: T. Crabe (6 mcx)

CA$12.00

Rouleau avec Feuilles de Riz, Avocat et Tempura / Roll with Rice Paper, Avocado and Tempura



69: T. Crevettes (6 mcx)

CA$10.80

Rouleau avec Feuilles de Riz, Avocat et Tempura / Roll with Rice Paper, Avocado and Tempura

Makis ichiban



78: Ichiban Saumon

CA$9.60

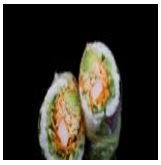
Saumon, goberge, tamago, poivron rouge, concombre, laitue, riz japonais / Salmon, crab stick, tamago, red pepper, cucumber, lettuce, Japanese rice



79a : Ichiban Poulet

CA$9.00

Poulet tempura, avocat, concombre, oshinko, carotte / Fried Chicken, avocado, cucumber, oshinko, carrot



77: Ichiban Crabe

CA$9.60

Crabe des neiges, goberge, concombre, avocat, carotte, mayonnaise épicée, riz japonais / Snow crab, crab stick, cucumber, avocado, carrot, Japanese rice, spicy mayonnaise



79: Ichiban Thon

CA$10.20

Thon, goberge, tamago, poivron rouge, concombre, laitue, riz japonais / Tuna, crab stick, tamago, red pepper, cucumber, lettuce, Japanese rice



75: Ichiban Vegetarien

CA$7.50

Laitue, carotte, concombre, avocat, poivron rouge, tamago, sésame, riz japonais / Lettuce, carrot, cucumber, avocado, red pepper, tamago, sesame, Japanese rice



76: Ichiban Crevettes

CA$8.40

Crevette, goberge, laitue, carotte, concombre, sésame, riz japonais / Shrimp, crab stick, lettuce, carrot, cucumber, sesame, Japanese rice

Menu Sushi Sama

Nouveau Sama Musubi



SAMA MUSUBI — CA$7.45

Feuille de Riz, Nori, Riz Sushi, Furikake, Spam // Rice Paper Roll, Nori, Sushi Rice, Furikake, Spam

Entrées et Autres

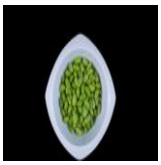


83b: Haru Makis 3 mcx — CA$5.30

Crispy spring rolls filled with a savory mix of vegetables and wrapped in delicate pastry.

83: Miso Mixte — CA$7.20

Soupe miso végé, Saumon, crevettes, crabe, goberge / Veggie miso soup, Salmon, shrimp, crab, crab stick



86a: Edamame (Vege) — CA$5.40

Steamed young soybeans seasoned with a touch of salt.

82: Miso Crabe — CA$6.60

Soupe miso végé, crabe des neiges, goberge / Veggie miso soup, snow crab, crab stick



84a: Crevettes Tempura (2 mcx) — CA$5.95

Crevettes tigrées géantes, tempura / Jumbo tempura tiger shrimp

84b: Frite de Patate Douce — CA$6.60



85: Salade Wakame — CA$6.60

Algues de mer marinées / Marinated Kelp Salad

Menu Sushi Sama

86b: General Tao (avec riz)
CA$20.40

Servi avec riz. / served with rice.



84: Salade Verte
CA$7.80

Fresh mixed greens topped with avocado slices, shredded carrots, diced yellow bell peppers, and cherry tomatoes, sprinkled with black sesame seeds.



86: Salade Fruits de Mer
CA$16.80

A mix of fresh greens, succulent shrimp, sliced avocado, julienned crab sticks, and seaweed, garnished with sesame seeds.



80: Miso Végé
CA$4.80

Tofu, carotte, échalotte / Tofu, carrot, green onion

81: Miso Crevettes
CA$6.00

Soupe miso végé, crevettes / Veggie miso soup, shrimps

Bento



Bento A (Anguille grillé)
CA$25.20

Riz, 4 Futomakis, 2 Nigiris, 2 Hosomakis avec salade verte et choix de 2 crevettes tempura ou 3 rouleaux impériaux

Boisson



Canada Dry
CA$2.95

Refreshing ginger ale with a crisp, clean taste and natural flavors.



Nestea
CA$2.95

Refreshing Nestea with a hint of lemon, offering a light and crisp tea experience.

Menu Sushi Sama



Sprite

CA$2.95

A refreshing lemon-lime soda with crisp carbonation.



Aloes Mango

CA$4.80

Aloe vera and mango juice blend, offering a refreshing and tropical taste.



Foco Lychee

CA$3.50

Sweet and aromatic lychee juice, offering a refreshing taste of tropical fruit.



Foco Mango

CA$3.50

Sweet and refreshing mango juice with a rich, tropical flavor.

Perrier Bouteille

CA$3.50

Sparkling mineral water in a glass bottle, typically enjoyed for its elegant effervescence and subtle mineral undertones.

Eau de source

CA$2.95

Sourced from natural springs, this pure and refreshing spring water typically includes a clean, crisp taste to quench your thirst.



Aloes Lychee

CA$4.80

Aloe vera juice blended with the sweet, floral essence of lychee.

Eau Coco

CA$3.60

Typically includes pure coconut water, offering a naturally refreshing beverage.



Coke

CA$2.95

Carbonated cola beverage with a classic taste.

Menu Sushi Sama

Aloes Strawberry
CA$4.80

Aloe vera juice with strawberry flavor, typically includes aloe pulp bits.

EXTRA SAUCE

Extra Ginger
CA$1.50

Fresh ginger, often paired with onion, scallion, and wood mushroom.



Extra Mayo Fusion
CA$1.50

Creamy blend of mayonnaise with a hint of spices, perfect for enhancing your favorite dishes.



Extra Soy Sauce
CA$1.50

Soy sauce made from fermented soybeans, wheat, water, and salt, enhancing umami flavors.



Extra Wafu Fusion
CA$1.50

Creamy sauce blending Japanese flavors with a hint of Western influence.



Extra Terriyaki
CA$1.50

Sweet and savory Japanese sauce made with soy sauce, sugar, and mirin, typically used for marinating, glazing, or dipping.



Extra Wasabi
CA$1.50

Spicy green paste made from horseradish, typically served as a condiment to sushi.



Extra Mayo Epice
CA$1.50

Creamy mayonnaise blended with a hint of spice for added flavor.

Menu Sushi Sama



Extra Wafu

CA$1.50

Creamy Japanese-style sauce with a blend of soy sauce, mirin, and rice vinegar. Perfect for enhancing the flavor of your dishes.