Menu
Saiko

Crèmerie Lollipop, 624 Rue Principale, Laval, QC H7X 1E1, Canada | (450) 314-2003

Most Ordered



Tartar Maki — CA$19.50

5 mcx, saumon, poisson blanc, shiso, avocat, tartare de poisson topins



Ste-Dorothée — CA$17.50

5 mcx, goberge épicée, avocat, caviar, saumon flambé à l'extérieur, spicy crab stick, avocado, caviar, salmon flamed out side.



Tuna explosion — CA$22.00

5 mcx pétoncle, avocats, extérieur thon, tartare de thon, oignons frits, huile olive, soya sucré



Saumon de l'Atlantique / Atlantic Salmon — CA$9.50

Atlantic salmon sashimi or sushi. Two pieces per serving.



Combo Nigiri Maki (30 mcx)(15m-9n-6h) — CA$72.00

15 gros maki, 6 petits rouleaux, et 9 nigiri. / 15 Big maki, 6 small roll, and 9 nigiri.



Saumon Épicé et Avocat 5 mcx/ Spicy Salmon & Avocado (5 Pcs) — CA$11.00

Saumon épicé, avocat 5 mcx



Haru Maki (sans riz)/(without rice) — CA$17.50

Saumon, crevette, goberge, caviar, concombre, ponzu sauce/ salmon, crevette, goberge, caviar, cucumber, ponzu sauce

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Maguro

CA$9.75

Thon/ tuna.

Kamikaze Maki (5 Pcs)

CA$13.00

5 mcx. Saumon, mayonnaise épicée, caviar, avocat, et flocon de tempura. / 5 Pcs. Salmon, spicy mayo, caviar, avocado, and tempura flake.

Maki À L'avocat / Avocado Maki (6 Pcs)

CA$6.50

6 mcx / 6 pcs

Entrée / Appetizer



Carpaccio Sashimi

CA$24.00

7 morceaux. / 7 pieces.



Tartare De Poisson / Fish Tartar

CA$24.00

Tartar de poissons sur feuille de shiso pannées 4 mcx / Fish tartar on shiso fried 4 pcs

Crevettes Tempura / Shrimps Tempura

CA$14.00

cinq crevettes / five shrimps.

Edamame

CA$9.00

Steamed and salted young soybeans in the pod, a classic and healthy appetizer.

Takoyaki

CA$14.00

Crêpe japonaise de pieuvre / Japanese octopus pancake.

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Poulet Gyoza / Gyoza Chicken — CA$14.00

Cinq morceaux. / Five pieces.



Crevettes et Légumes Tempura / Shrimps & Vegetables Tempura — CA$14.00

Trois crevettes et trois légumes / Three shrimps and three vegetables.

Sushi or Sashimi

Saumon Biologique / Organic Salmon — CA$9.50

Organic salmon. Choose between sashimi - 2 pieces or sushi - 2 pieces.

Suzuki — CA$9.50

Bar européen. / european bar.



Hamachi — CA$9.50

Thons jaunes. / yellow tail fish.



Unagi — CA$9.00

Anguille/ eel.

Saumon Mariné/Marinated Salmon — CA$9.50

Marinated salmon served as two sashimi slices or two sushi pieces.

Hotate — CA$9.00

Pétoncle. / scallop.

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Tobiko — CA$10.00
Oeufs de poissons volantes. / flying fish roe.



Pieuvre / Octopus — CA$8.75
Octopus sashimi or sushi, two pieces per order.



Tako — CA$8.75
Pieuvre. / octopus.

Ikura — CA$11.00
Oeufs de saumon. / salmon roe.



Crevettes / Shrimp — CA$7.50
Shrimp sashimi or sushi, served in pairs. Choice of style: sashimi or sushi.



Saumon de l'Atlantique / Atlantic Salmon — CA$9.50
Atlantic salmon sashimi or sushi. Two pieces per serving.



Maguro — CA$9.75
Thon/ tuna.

Petit Maki / Small Maki

Maki Au Concombre / Cucumber Maki (6 Pcs) — CA$6.50
6 mcx / 6 pcs

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Maki À L'avocat / Avocado Maki (6 Pcs) — CA$6.50
6 mcx / 6 pcs

Ume Shiso Maki (6 Pcs) — CA$6.50
6 mcx / 6 pcs

Grand Maki / Big Maki



Maki Oeil de Dragon / Dragon Eye Maki (5 Pcs) — CA$16.50
saumon, écholote, carotte, frit avec panko



Vancouver Maki (5 Pcs) — CA$14.00
5 mcx. Saumon fumé, fromage à la crème, bâtonnet de crabe, caviar, avocat et concombre. / 5 Pcs. Smoke salmon, cream cheese, crab stick, caviar, avocado, and cucumber.

Tempura Maki (5 Pcs) — CA$13.00
5 mcx. Crevette tempura,goberge, caviar, avocat, et concombre. / 5 Pcs. Shrimp tempura, crab stick, caviar, avocado, and cucumber.

Crabe Épicé / Spicy Crab (5 Pcs) — CA$12.00
crab épicé, avocat 5 mcx

Thon Épicé et Avocat / Spicy Tuna & Avocado (5 Pcs) — CA$11.00
Thon épicé, avocat 5mcx

Maki Poulet / Chicken Maki (5 Pcs) — CA$10.50
5 mcx. Poulet katsu, cumber, salade et mayo. / 5 Pcs. Chicken katsu, cumber, salad, and mayo.

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Boston Maki (5 Pcs) CA$13.00

5 mcx. Crevettes, bâtonnets de crabe, caviar, laitue, concombre et mayonnaise. / 5 Pcs. Shrimp, crab stick, caviar, lettuce, cucumber, and mayo.

Makie Californie / California Maki (5 Pcs) CA$13.00

Crab stick, avocado, cucumber, and masago wrapped in sushi rice and nori.

Rainbow CA$17.50

thon, saumon, poisson blanc, crevette, concombre, avocat, goberge, massago

Kamikaze Maki (5 Pcs) CA$13.00

5 mcx. Saumon, mayonnaise épicée, caviar, avocat, et flocon de tempura. / 5 Pcs. Salmon, spicy mayo, caviar, avocado, and tempura flake.



Saumon Épicé et Avocat 5 mcx/ Spicy Salmon & Avocado (5 Pcs) CA$11.00

Saumon épicé, avocat 5 mcx

Combo choix du chef/ Combo chef choices

Combo Sashimi Nigiri Maki (30 mcx)(15m-8n-7s) CA$84.00

15 gros maki, 8 nigiri, et 7 sashimi. / 15 Big maki, 8 nigiri, and 7 sashimi.



Combo Nigiri Maki (50 mcx)(35m-12n-3h) CA$120.00

35 gros maki, 3 petits rouleaux, et 12 nigiri. / 35 Big maki, 3 small roll, and 12 nigiri.

Combo Maki (50 mcx)(38m-12h) CA$104.00

38 gros maki et 12 petits rouleaux. / 38 Big maki and 12 small roll

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Combo Maki (30 mcx)(20m-10h) — CA$62.00

20 gros et 10 petits rouleaux. / 20 Big maki and 10 small roll.



Combo Nigiri Maki (16 Pcs)(10m-4n-2h) — CA$36.00

10 grands maki, 2 petits rouleaux et 4 nigiri. / 10 big maki, 2 small rolls, and 4 nigiri.

Combo Maki (16 Pcs)(10m-6h) — CA$30.00

Dix grands maki et 6 petits rouleaux. / Ten big maki and six small roll.

Combo Sashimi Nigiri Maki (16 Pcs)(10m-3n-3s) — CA$42.00

10 grands maki, 3 nigiri, et 3 sashimi. / 10 big maki, 3 nigiri, and 3 sashimi.



Combo Sashimi Nigiri Maki (50 mcx)(30m-10n-10s) — CA$144.00

30 gros maki, 10 nigiri, et 10 sashimi. / 30 Big maki, 10 nigiri, and 10 sashimi



Combo Nigiri Maki (30 mcx)(15m-9n-6h) — CA$72.00

15 gros maki, 6 petits rouleaux, et 9 nigiri. / 15 Big maki, 6 small roll, and 9 nigiri.

Rouleaux Spéciaux / Special Roll



Ste-Dorothée — CA$17.50

5 mcx, goberge épicée, avocat, caviar, saumon flambé à l'extérieur, spicy crab stick, avocado, caviar, salmon flamed out side.



Tuna explosion — CA$22.00

5 mcx pétoncle, avocats, extérieur thon, tartare de thon, oignons frits, huile olive, soya sucré

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La Belle et La Bête (sans riz)

CA$24.00

5 Mcx pétoncle, saumon, légèrement panné, caviar de saumon (ikura), yuzu mayo, unagi sauce/ scallop, salmon, lightly frie, salmon roe (ikura), yuzu mayo, unagi sauce



Haru Maki (sans riz)/(without rice)

CA$17.50

Saumon, crevette, goberge, caviar, concombre, ponzu sauce/ salmon, crevette, goberge, caviar, cucumber, ponzu sauce

Saumon explosion

CA$22.00

5 mcx pétoncle, avocats, extérieur saumon, tartare de saumon, oignons frits, huile olive, soya sucré



Principale (5 Pcs)

CA$16.50

thon épicé,crevette tempura, caviar, avocat, concombre, bonito flocon

Saiko rouleau/ Saiko roll

CA$18.50

thon épicé, crevette tempura, avocat, caviar, concombre, pétoncle et aubergine extérieur/ spicy tuna, shrimp tempura, avocado, caviar, cucumber, scalop et egg plant outside.

Unagi feuille soya/ Unagi soya paper

CA$18.50

(feuille de Soya),anguille, goberge, tempura, mayo épicée, avocat / (Soya paper), Eel, crab stick, tempura, spicy mayo, avocado



Tartar Maki

CA$19.50

5 mcx, saumon, poisson blanc, shiso, avocat, tartare de poisson topins



Duluxe (sans riz)

CA$18.50

5 mcx, feuille de soya, thon, caviar, tempura, mayo épicée, pétoncle extérieur, sauce maison

Menu Saiko

Maki Végé

Érablière
CA$11.00

patate douce tempura, gingembre, concombre, avocat

Forêt
CA$11.00

8 sortes de légumes, sauce aux prunes

Chirachi Spéciaux du Chef / Chirachi Chef Special



Chirachi Saumon Sashimi / Chirachi Salmon Sashimi (10 Pcs)
CA$36.00

A selection of ten salmon sashimi pieces, garnished with tamago, shiso leaf, and accompanied by wasabi, pickled ginger, and artfully drizzled sauces.

Sashimi Lover
CA$40.00

12 morceaux de sashimi



Chirachi Sashimi /Chirachi Sashimi (10 Pcs)
CA$36.00

A selection of 10 pieces of assorted sashimi, featuring fresh cuts of fish, garnished with wasabi, pickled ginger, and a touch of sauce.

Soupe / Soup

miso fruits de mer/miso seafoods
CA$13.00

Miso broth with shrimp, scallop, crab stick, tofu, seaweed, mushrooms, and green onions typically included.



Soupe Miso / Miso Soup
CA$6.75

A traditional Japanese soup with fermented soybean paste, seaweed, and green onions.

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Salade / Salad

Salade d'Algues / Seaweed Salad

CA$12.00

Marinated seaweed typically combined with mixed greens and garnished with sesame seeds, offering a light and refreshing taste.



Salade Verte / Green Salad

CA$8.00

Crisp mixed greens with sliced cucumbers, cherry tomatoes, and julienned carrots.

Boissons/Drinks



Coke diet

CA$3.00

Crisp and refreshing soda with zero calories.



Coke

CA$3.00

Classic, refreshing carbonated beverage.



7up

CA$3.00

Crisp, refreshing lemon-lime carbonated drink for a rejuvenating burst of flavor.



Icetea

CA$3.00

Refreshing chilled tea, perfectly brewed for a revitalizing experience.

Extra

Wasabi

CA$3.00

Green spicy paste commonly used to enhance sashimi, sushi, and rolls with its distinct pungent taste, typically made from horseradish and mustard.

Mayo Épicée / Spicy Mayo

CA$2.00

Creamy mayonnaise blended with spicy sriracha sauce, typically enhancing sushi rolls with a zesty kick.

Menu Saiko

Gingembre / Ginger

CA$2.00

Pickled ginger typically accompanies sushi and sashimi, enhancing flavors with its tangy and slightly sweet profile.

Riz / Rice

CA$3.00

Steamed rice, typically served as a side dish, providing a simple and traditional accompaniment to sushi meals.