Menu
Sushito

1654 Rue Bélanger, Montréal, QC H2G 1B2, Canada | (514) 727-2764

Most Ordered



528. Avocat / Avocado — CA$6.75

Thin sushi rolls filled with creamy avocado, wrapped in seasoned rice and nori, topped with sesame seeds.



621. Sushi Combo (14 Pcs.) & 3 rouleaux gratuit — CA$36.00

Incluant 3mcx Rouleaux Impériaux Végé, -6mcx futomakis, -6mcx hosomakis, 2mcx nigiris / 6 futomakis, 6 hosomakis, 2 nigiris. (choix du chef)



600. Pizza Sushi Frit / Sushi Pizza (Fried) — CA$12.00

Galette de riz croustillante, tobiko, bâtonnet de crabe, avocat, saumon fumé, sauce de chef. / Crispy rice pudding, tobiko, crab stick, avocado, smoked salmon, chef sauce.



574. Vancouver Maki — CA$11.50

(Cuit) Saumon fumé, avocat, fromage à la crème, sésame. / (Cooked) Smoked salmon, avocado, cream cheese, sesame.



622. Futomaki Combo (18 Pcs.) — CA$27.00

A selection of 18 pieces of futomaki rolls filled with fresh tuna, shrimp tempura, cucumber, and avocado, garnished with pickled ginger, wasabi, and shredded carrots.



595. Soupe Miso Végétarienne / Vegetarain Miso Soup — CA$4.75

Avec miso, tofu, algues, champignon Japonais. / With miso, tofu, seaweed, Japanese mushrooms.



538. Dynamite — CA$12.00

Crevette cuite tempura, caviar, avocat, concombre, sésame, sauce du chef. / Cooked shrimp tempura, caviar, avocado, cucumber, sesame, chef's sauce.

Menu Sushito



530. Saké Maki

CA$7.50

Salmon.



542. Rainbow

CA$14.00

Rouleau de saké épicé, thon rouge, saumon, rouget, caviar, avocat. / Spicy sake roll, tuna, salmon, tilapia, caviar, avocado.

622. Sushi Combo (20 Pcs.)

CA$27.00

Dix futomakis, six hosomakis, quatre nigiris. / Ten futomakis, six hosomakis, four nigiris.

Combo Spécial du Mois



633. Combo 2026 (34 mcx)

CA$69.00

-10 mcx Futomakis (choix du chef), -8 mcx Makis du Chef (crevette tempura), -5 mcx Dragon Eye, -6 mcx Hosomakis (choix du chef), -4 mcx Nigiri (choix du chef)



632. Combo Solo (15 mcx) & 3 rouleaux gratuit

CA$36.00

Incluant 3mcx Rouleaux Impériaux Végé, -6 mcx Futomakis, -3 mcx Dragon eyes -6 mcx hosomakis (choix du chef)



630.. Le Duo Saumon & avocat

CA$17.00

Hosomakis : 6mcx Saumon Frais et 6mcx Avocat.



634. Amateur de Saumon (28mcx)

CA$65.00

-10mcx Futomakis au Saumon, 8mcx Makis Chef au Saumon et Avocat, 6mcx Futomakis au Saumon Frit, 4mcx Nigiri au Saumon.



631. Tricolore

CA$16.00

-3mcx Hosomakis Saumon, -3mcx Hosomakis Avocat, -3mcx Hosomakis Bâtonnet de crabe, -3mcx Hosomakis Omelette Joponaise

Menu Sushito



635. Le Saumonier (14mcx) & 3 rouleaux gratuit

CA$37.00

-Incluant 3mcx Rouleaux Impériaux Végé, 6mcx Futomakis au Saumon, - 6mcx Hosomakis Saumon, -2mcx Nigiri au saumon.



637. Trio Phila (saumon, avocat, fromage)

CA$17.00

6 hosomakis au saumon et avocat et 6 hosomakis saumon et fromage à la crème / 6 hoso salmon and avocado and 6 hoso salmon and cream cheese.

Sauce Supplémentaire / Extra Sauce

720. Wafu Sauce

CA$1.50

Wafu sauce typically includes a harmonious blend of sesame, ginger, and soy, offering a unique taste that complements various Japanese dishes.



720. Soy Sauce

CA$1.50

A traditional Japanese condiment made from fermented soybeans and wheat, offering a rich umami flavor to complement various dishes.

720. Sauce Mayo Épicée / Spicy Mayo Sauce

CA$1.50

A creamy blend of mayonnaise enhanced with spices to add a spicy kick, commonly used as a complement to sushi and various Japanese dishes.

720. Sushito Sauce

CA$1.50

A unique blend that combines traditional Japanese flavors, typically used to enhance sushi dishes.

720. Teriyaki Sauce

CA$1.50

A traditional Japanese condiment, typically includes soy sauce, sugar, and mirin, offering a sweet and savory flavor profile suitable for glazing or dipping.



730. Fortune Cookies

CA$0.50

Crisp, lightly sweetened cookies with a hidden paper fortune inside.

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721. Gingembre / Ginger

CA$1.50

A supplementary serving of ginger, often paired with sushi to enhance flavors and cleanse the palate.



722. Wasabi

CA$1.50

Wasabi typically includes a spicy green paste made from horseradish, often used as a condiment with sushi and other Japanese dishes.

Bubble Tea avec Lait

729. Avec Jello Fruit de la passion

CA$9.00

Passion fruit bubble tea with jello.

729.Avec Jello Mangue

CA$9.00

Mango-flavored milk tea with tapioca pearls and mango jello.



729. Avec Tapioca

CA$9.00

Sweet and creamy milk tea with chewy tapioca pearls.



729. Avec Jello Litchi

CA$9.00

Lychee-flavored bubble tea with lychee jello pieces.

BOLS POKÉ / POKÉ BOWLS



804. Bol Poké Saumon au Choix / Salmon Poké Bowl of Your Choice

CA$35.00

Salade mixte, concombre, maïs, carotte, avocat, edamame, wakamé, gingembre mariné et sauce mayo maison. / mixed salad, cucumber, corn, carrot, avocado, edamame, and homemade mayo sauce.



806. Bol Poké Poulet / Crevette Tempura / Végé / Tofu Mariné

CA$35.00

Variété de légumes, avocat, edamame, sauce mayo maison. / Fried chicken, variety of vegetables, avocado, edamame, mayonnaise sauce.

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704. Poké Chirashi / Chirashi Poké

CA$22.00

Saumon, thon, tilapia, crevette, variété de légumes, avocat, edamame, sauce mayo maison. / Salmon, tuna, tilapia, shrimp, variety of vegetables, avocado, edamame, homemade mayo sauce.



805. Bol Poké Thon au Choix / Tuna Poké Bowl of your choice

CA$36.00

Thon frais, variété de légumes, avocat, edamame, wakamé, gingembre mariné et sauce mayo maison. / Fresh tuna, variety of vegetables, avocado, edamame, mayonnaise sauce.



705. Poké Anguille / Eel Poké

CA$22.00

(Cuite) Anguille grillée, variété de légumes, avocat, edamame, sauce mayo maison. / (Cooked) Grilled eel, variety of vegetables, avocado, edamame, mayonnaise sauce.

Hors D'oeuvres / Appetizers



605. Dumpling Frit Végé (8 mcx)

CA$9.00

Five pieces of vegetable dumplings, deep-fried to a golden crisp, typically includes a mix of finely chopped vegetables.



601. Crevette Tempura 4 mcx

CA$8.00

Lightly battered and deep-fried shrimp, typically served with a dipping sauce. Each order includes four pieces.



604. Dumpling Frit au Poulet (6mcx)

CA$9.60

Deep fried chicken dumplings, traditionally served in a set of five pieces, typically includes a special dipping sauce.



608. Poulet Karaage / Chicken Karaage

CA$10.00

Envrion 10 mcx, House Mayo, Spicy Mayo, Wafu Mayo, or Teriyaki Sauce.



600. Pizza Sushi Frit / Sushi Pizza (Fried)

CA$12.00

Galette de riz croustillante, tobiko, bâtonnet de crabe, avocat, saumon fumé, sauce de chef. / Crispy rice pudding, tobiko, crab stick, avocado, smoked salmon, chef sauce.

Menu Sushito



607. Rouleau Impériaux (4mcx)

CA$5.00

Four pieces of spring rolls, typically filled with a mixture of vegetables and occasionally meat, wrapped in a thin dough and lightly fried.

Nigiri & Sashimi / Nigiri & Sashimi



508. Maguro

CA$4.25

Thon rouge / Tuna.



502. Unagi Cuit / Unagi (Cooked)

CA$4.25

Anguille grillée one mcx / Grilled eel (sashimi: 1 pc.)



504. Hamachi / Hamachi

CA$4.75

Thon à queue jaune / Yellowtail tuna. Option Nigiri seulement



505. Ikura

CA$4.75

Caviar de saumon (sashimi : 1 mcx) / Salmon caviar (sashimi: 1 pc.).



506. Tobiko

CA$4.00

Caviar rouge / Red caviar.



507. Oshinko

CA$3.50

Radis Japonais (végétarien) / Japanese radish (vegetarian).



509. Izumidai

CA$3.50

Tilapia / Tilapia.

Menu Sushito



512. Kunsei Saké

CA$4.50

Saumon fumé (cuit) / Cooked smoked salmon.



515. Tako

CA$4.25

Pieuvre cuite / Cooked octopus.



521. Saké Épicé / Spicy Saké

CA$4.75

Saumon mélange avec tobiko, échalote, tempura et sauce épicée. / Salmon mixed with tobiko, shallot, tempura and spicy sauce.



522. Maguro Épicée / Spicy Maguro

CA$5.00

Thon mélange avec tobiko, échalote, tempura et sauce épicée. / Tuna mixed with tobiko, shallot, tempura and spicy sauce.



520. Crevette Épicée / Spicy Shrimp

CA$4.75

Crevette cuites mélange avec tobiko, échalote, tempura et sauce épicée. / Cooked shrimp mixed with tobiko, shallot, tempura and spicy sauce.



511. Ebi

CA$4.00

Crevette cuites / Cooked shrimp.



513. Tamago

CA$3.50

Omelet (cuit) / Cooked omelette.



518. Kanikama

CA$3.50

Bâtonnet de crabe cuite / Cooked crab stick.



524. Tako Épicée / Spicy Tako

CA$5.00

Pieuvre cuite mélange avec tobiko, échalote, tempura et sauce épicée. / Cooked octopus mixed with tobiko, shallot, tempura and spicy sauce.

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525. Crab Meat Épicée / Spicy Crab Meat — CA$5.00

Bâtonnet de crabe cuit mélange avec tobiko, échalote, tempura et sauce épicée. / Cooked crab meat mixed with tobiko, shallot, tempura, and spicy sauce.



501. Saké — CA$3.50

Salmon.



514. Masago — CA$3.50

Caviar de caplin / Caviar of caplin.

Hosomaki



528. Avocat / Avocado — CA$6.75

Thin sushi rolls filled with creamy avocado, wrapped in seasoned rice and nori, topped with sesame seeds.

529. Tekka Maki — CA$8.00

Thon, échalote / Tuna, shallot.



530. Saké Maki — CA$7.50

Salmon.



535. Kanikama Maki — CA$7.00

Bâtonnet de crabe (cuit) / Cooked crab stick.

531. Hamachi Maki — CA$8.50

Thon à queue jaune, échalote / Yellowtail tuna, shallot.

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532. Tekka Épicée / Spicy Tekka
CA$8.50

Thon échalote, sauce épicée / Tuna, shallot, spicy sauce.



533. Saké Épicée / Spicy Saké
CA$8.00

Saumon, échalote, sauce épicée / Salmon, shallot, spicy sauce.

534. Hamachi Épicée / Spicy Hamachi
CA$9.00

Thon à queue jaune, échalote, sauce épicée / Yellowtail tuna, shallot, spicy sauce.

527. Kappa
CA$5.50

Concombre / Cucumber.



536. Tofu Maki
CA$7.00

Tofu sucre, gingembre, radis japonais (végétarien). / Sweet tofu, ginger, Japanese radish (vegetarian).

Futomaki



803. Spicy Saké
CA$20.00

Saumon, caviar, tempura. concombre, sésame, sauce du chef. / Salmon, caviar, tempura, cucumber, sesame, chef's sauce.



567. Dragon Eye (6mcx)
CA$17.00

(Cuit) Saumon frit, carotte, échalotte. Cinq morceaux. / Cooked fried salmon, carrot, green onion. Five pieces.



538. Dynamite
CA$12.00

Crevette cuite tempura, caviar, avocat, concombre, sésame, sauce du chef. / Cooked shrimp tempura, caviar, avocado, cucumber, sesame, chef's sauce.

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542. Rainbow

CA$14.00

Rouleau de saké épicé, thon rouge, saumon, rouget, caviar, avocat. / Spicy sake roll, tuna, salmon, tilapia, caviar, avocado.



546. PFK Roll

CA$11.00

(Cuit) Poulet frit, tempura, radis japonais, bâtonnet de crabe, concombre, sauce teriyaki. / (Cooked) Fried chicken, tempura, Japanese radish, crab stick, cucumber, teriyaki sauce.



537. Californie / California

CA$10.00

Bâtonnet de crabe cuite, omelette, concombre, avocat, caviar, sésame, sauce du chef. / Cooked crab stick, omelet, cucumber, avocado, caviar, sesame, chef's sauce.



540. Kamikaze

CA$12.00

Thon rouge, caviar, bâtonnet de crabe, tempura, avocat, concombre, sésame, sauce du chef. / Tuna, caviar, crab stick, tempura, avocado, cucumber, sesame, chef's sauce.



541. New York

CA$12.50

Thon rouge, saumon, omelette, concombre, avocat, sésame. / Tuna, salmon, caviar, omelette, cucumber, avocado, sesame.



543. Una-Kyu

CA$13.00

(Cuite) Anguille grillée, omelette, radis japonais, bâtonnet de crabe, concombre, avocat, caviar, sauce teriyaki. / (Cooked) Grilled eel, omelette, Japanese radish, crab stick, cucumber, avocado, caviar, teriyaki sauce.



547. Québec Dream

CA$13.00

(Cuit) Saumon fumé, fromage à la crème, tomate, concombre, avocat, caviar, sésame, sauce du chef. / (Cooked) Smoked salmon, cream cheese, tomato, cucumber, avocado, caviar, sesame, chef's sauce.



549. Spicy Hotaté

CA$12.50

Pétoncles, tempura, caviar, échalote, avocat, sésame, sauce du chef. / Scallop, tempura, caviar, shallot, avocado, sesame, chef's sauce.



550. Spicy Hamachi

CA$13.00

Thon à queue jaune, tempura, échalote, caviar, avocat, sésame, sauce du chef. / Yellowtail tuna, tempura, shallot, caviar, avocado, sesame, chef's sauce.

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551. Spicy Maguro

CA$12.00

Thon rouge, caviar, tempura, avocat, sésame, sauce du chef. / Tuna, caviar, tempura, avocado, sesame, chef's sauce.



553. Spicy Tako

CA$11.50

Pieuvre cuite, bâtonnet de crabe, caviar, tempura, concombre, radis japonais, sauce du chef. / Cooked octopus, crab stick, caviar, tempura, cucumber, Japanese radish, chef's sauce.



554. Le Roc

CA$13.00

(Cuite) Pétoncles frits, bâtonnet de crabe, radis japonais, caviar, tempura. avocat, concombre, sauce du chef. / (Cooked) Fried scallop, crab stick, Japanese radish, caviar, tempura, avocado, cucumber, chef's sauce.



555. Rock & Saké

CA$13.50

Pétoncles frits, saumon, caviar, radis japonais, avocat, concombre, sésame, sauce du chef. / Fried scallop, salmon, caviar, Japanese radish, avocado, cucumber, sesame, chef's sauce.



557. Golden Gate

CA$16.00

Chair de crabe, crevette tempura, thon rouge, caviar, concombre, avocat, sauce du chef. / Crab meat, shrimp tempura, tuna, caviar, cucumber, avocado, chef's sauce.



560. Crabe des Neiges

CA$13.00

Chair de crabe cuite, avocat, échalote, caviar, tempura, sésame, sauce du chef. / Cooked crab meat, avocado, shallot, caviar, tempura, sesame, chef's sauce.



561. Crevette Épicée

CA$12.00

Crevettes cuites, bâtonnet de crabe, tempura, laitue, échalote, caviar, sésame, sauce du chef et epicée. / Cooked shrimps, crab stick, tempura, lettuce, shallot, caviar, sesame, chef's sauce and spicy sauce.



562. Lion King

CA$13.00

(Cuit) Saumon fumé, tempura, bâtonnet de crabe, avocat, laitue, radis japonais, caviar, sésame, sauce du chef. / (Cooked) Smoked salmon, tempura, crab stick, avocado, lettuce, Japanese radish, caviar, sesame, chef's sauce.



563. Végétarien

CA$11.50

Carotte, radis japonais, avocat, concombre, laitue, poivron rouge, sésame, sauce du chef. / Carrot, Japanese radish, avocado, cucumber, lettuce, red pepper, sesame, chef's sauce.

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565. Italien Végé

CA$11.50

Végétarien. Asperge, avocat, concombre, tomate, tempura, épinard, sésame, sauce du chef. / Vegetarian. Asparagus, avocado, cucumber, tomato, tempura, spinach, sesame, chef's sauce.



566. To-Végétarien

CA$11.50

Tofu sucré, carotte, radis japonaise, avocat. concombre, sésame, sauce du chef. / Sweet tofu, carrot, Japanese radish, avocado, cucumber, sesame, chef's sauce.



568. Le Méxicain

CA$16.00

(Frits) Rouleau de crevettes tempura frit servi avec spicy sake sashimi, sauce teriyaki et bâtonnet de crabe. 10 Morceaux. / Fried shrimps roll, fried tempura served with spicy sake sashimi, teriyaki sauce and crab stick. 10 pieces.



572. Paris la Nuit

CA$11.50

(Frit) Salade d'Algues, radis japonais, concombre, laitue, carotte, sésame. / Fried seaweed salad, Japanese radish, cucumber, lettuce, carrot, sesame.



569. Dragon Ball de Thon

CA$12.00

Thon rouge frit, échalote servi avec sauce sucrée. Eight morceaux. / Fried red tuna, shallot served with sweet sauce. Eight pieces.



570. Dragon Ball au Samon

CA$11.50

Saumon frit, échalote servi avec sauce sucrée. Eight morceaux / Fried salmon, shallot served with sweet sauce. Eight pieces.



570A.Dragon Ball au Saumon et Thon (8 mcx)

CA$12.00

(Frit) Saumon et Thon



564. Sweet Tofu (Végétarien)

CA$11.50

Tofu sucré, radis japonais, omelette, avocat, concombre, épinard, sésame. / Sweet tofu, Japanese radish, omelet, avocado, cucumber, spinach, sesame.



548. Sushito Futo

CA$16.00

Thon à queue jaune, thon rouge, caviar, laitue, omelette, concombre, sésame, sauce du chef. / Yellowtail tuna, tuna, caviar, lettuce, omelet, cucumber, sesame, chef's sauce.

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556. Saumon Frit

CA$12.50

(Cuit) Saumon frit, caviar, avocat, omelette, laitue, carotte, sésame, sauce du chef. / (Cooked) Fried salmon, caviar, avocado, omelet, lettuce, carrot, sesame, chef's sauce.



559. U.S.A Roll

CA$12.00

Poisson blanc, tempura, échalote, avocat, concombre, caviar, sésame, sauce du chef. / Whitefish, tempura, shallot, avocado, cucumber, caviar, sesame, chef's sauce.



539. Boston

CA$10.00

Crevette cuites, caviar, bâtonnet de crabe, concombre, laitue, sésame, sauce du chef. / Cooked shrimp, caviar, crab stick, cucumber, lettuce, sesame, chef's sauce.



571. Last Samurai

CA$11.50

(Frit) Saumon fumé, bâtonnet de crabe, omelette, caviar, radis japonaise, concombre. / (Fried) Smoked salmon, crab stick, omelet, caviar, Japanese raish, cucumber.

Maki du Chef



574. Vancouver Maki

CA$11.50

(Cuit) Saumon fumé, avocat, fromage à la crème, sésame. / (Cooked) Smoked salmon, avocado, cream cheese, sesame.



573. Ebi Maki

CA$11.50

Crevette cuite, tempura, avocat, concombre, radis japonais, caviar, sésame, sauce du chef. / Shrimp, tempura, avocado, cucumber, Japanese radish, caviar, sesame chef's sauce.



575. Californie Traditionnel / Traditional California

CA$11.00

Bâtonnet de crabe cuit, avocat, laitue, sésame, sauce du chef. / Cooked crab stick, avocado, lettuce, sesame, chef's sauce.



576. Royal

CA$11.50

(Cuit) Saumon fumé, bâtonnet de crabe, omelette, avocat, caviar, sésame, sauce du chef. / (Cooked) Smoked salmon, crab stick, omelet, avocado, caviar, sesame, chef's sauce.

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579. Nizakama — CA$13.00

Crevette tempura, avocat, caviar, sésame, sauce du chef. / (Cooked) Shrimp tempura, avocado, caviar, sesame, chef's sauce.



580. Saumon Cuit — CA$13.00

Saumon cuit mélange avec caviar, tempura, échalote, sésame, sauce du chef, curry épicé. / Cooked salmon mixed with caviar, tempura, shallot, sesame, chef's sauce, spicy curry.



577. Fire House — CA$13.00

Thon rouge, sauce très épicée, avocat, tempura, échalote, caviar, sésame, sauce du chef. / Red tuna, very spicy sauce, avocado, tempura, shallot, caviar, sesame, chef's sauce.



578. Caterpillar Maki — CA$15.00

(Cuit) Anguille grillée, avocat, radis japonais, caviar, sésame, sauce teriyaki. / (Cooked) Grilled eel, avocado, Japanese radish, caviar, sesame, teriyaki sauce.

Soupe Miso / Miso Soup



595. Soupe Miso Végétarienne / Vegetarain Miso Soup — CA$4.75

Avec miso, tofu, algues, champignon Japonais. / With miso, tofu, seaweed, Japanese mushrooms.



596. Soupe Miso aux Crevettes / Shrimp Miso Soup — CA$6.00

Crevettes avec miso, tofu, algues, champignon japonais. / Shrimp with miso, tofu, seaweed, Japanese mushrooms.



602. Wonton Soupe au Poulet Petit (4 mcx) — CA$5.75

Chicken wonton soup with a delicate miso base, typically includes four wontons, complemented by green onions and a hint of ginger.



597. Soupe Miso au Crabe / Crab Miso Soup — CA$6.75

Crabe avec miso, tofu, algues, champignon Japonais. / Crabmeat with miso, tofu, seaweed, Japanese mushrooms.

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598. Soupe Miso Mixte / Mixed Miso Soup — CA$7.95

Crevette, chair de crabe, pétoncle avec miso, tofu, algues, champignon Japonais. / Shrimp, crab meat, crab stick with miso, tofu, seaweed, Japanese mushrooms.

Maki De Printemps / Spring Roll Maki (2 Pieces)



587. Maki de Printemps au Saumon / Salmon Spring Roll Maki — CA$11.50

Saumon, feuille de riz, laitue, sésame, bâtonnet de crabe, omelette, poivron rouge, concombre. Two Morceaux. Salmon, rice paper, lettuce, sesame, crab stick, omelette, red pepper, cucumber. Two pieces.



588. Maki de Printemps Végétable / Vegetable Spring Roll Maki — CA$9.50

Feuille de riz, laitue, riz, sésame, avocat, omelette, poivron rouge, carotte, concombre. / Rice paper, lettuce, rice, sesame, avocado, omelette, red pepper, carrot, cucumber.



585. Maki de Printemps aux Crevettes Cuites / Shrimp Spring Roll Maki (Cooked) — CA$11.00

Crevettes, feuille de riz, laitue, sésame, bâtonnet de crabe, omelette, poivron rouge, concombre. Two Morceaux. / Shrimp, rice paper, carrot, lettuce, sesame, crab stick, red pepper, cucumber. Two pieces.



586. Maki de Printemps au Thon / Tuna Spring Roll Maki — CA$12.00

Thon, feuille de riz, laitue, sésame, bâtonnet de crabe, omelette, poivron rouge, concombre. Two Morceaux. / Tuna, rice paper, lettuce, sesame, crab stick, omelette, red pepper, cucumber. Two pieces.



592. Maki de Printemps au Poulet / Chicken Spring Roll Maki — CA$11.00

Poulet frit, feuille de riz, laitue, sésame, bâtonnet de crabe, omelette, poivron rouge, concombre. Two Morceaux. / Fried chicken, rice paper, lettuce, sesame, crab stick, omelette, red pepper, cucumber. Two pieces.

Tarta Maki



582. Tarta aux Crevettes / Shrimp Tarta — CA$11.50

Crevette cuites mélange avec tempura, échalote, tobiko, sauce du chef, feuille de riz et laitue. Quatre morceaux. / Cooked shrimp mixed with tempura, shallot, tobiko, chef's sauce, rice paper and lettuce. Four pieces.



583. Tarta à la Goberge / Crab Stick Tarta — CA$11.50

Goberge cuite mélange avec tempura, échalote, tobiko, sauce du chef, feuille de riz et laitue. Quatre morceaux. / Cooked crab stick mixed with tempura, shallot, tobiko, chef's sauce, rice paper and lettuce. Four pieces.

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581. Tarta au Saumon / Salmon Tarta

CA$12.00

Saumon mélange avec tempura, échalote, tobiko, sauce du chef, feuille de riz et laitue. Quatre morceaux. / Salmon mixed with tempura, shallot, tobiko, chef's sauce, rice paper and lettuce. Four pieces.



584. Tarta au Thon / Tuna Tarta

CA$12.50

Thon rouge mélange avec tempura, échalote, tobiko, sauce du chef, feuille de riz et laitue. Quatre morceaux. / Red tuna mixed with tempura, shallot, tobiko, chef's sauce, rice paper and lettuce. Four pieces.

Sushi Combo



624. Sushi Combo (38 Pcs.)

CA$55.00

Dix-huit futomakis, six hosomakis, six nigiris, huit makis du chef. / 18 futomakis, six hosomakis, six nigiris, eight makis du chef.



621. Sushi Combo (14 Pcs.) & 3 rouleaux gratuit

CA$36.00

Incluant 3mcx Rouleaux Impériaux Végé, -6mcx futomakis, -6mcx hosomakis, 2mcx nigiris / 6 futomakis, 6 hosomakis, 2 nigiris. (choix du chef)

620. Sushi Combo (12 Pcs.)

CA$14.00

Six futomakis, six hosomakis.

625. Sushi Combo (46 Pcs.)

CA$73.00

Vingt-quatre futomakis, six hosomakis, huit nigiris, huit makis du chef. / Twenty-four futomakis, six hosomakis, eight nigiris, eight chef's maki.

626. Sushi Combo (56 Pcs.)

CA$85.00

Trente-deux futomakis, six hosomakis, ten nigiris, huit makis du chef. / Thirty-two futomakis, six hosomakis, ten nigiris, eight chef's maki.

627. Sushi Combo (78 Pcs.)

CA$108.00

Trente-huit futomakis, douze hosomakis, douze nigiris, seize makis du chef. / Thirty-eight futomakis, twelve hosomakis, twelve nigiris, sixteen chef's maki.

Menu Sushito

628. Sushi Combo (100 Pcs.) CA$140.00

Cinquante-huit futomakis, douze hosomakis, quatorze nigiris, sixteen makis du chef. / Fifty-eight futomakis, twelve hosomakis, fourteen nigiris, sixteen chef's maki.

622. Sushi Combo (20 Pcs.) CA$27.00

Dix futomakis, six hosomakis, quatre nigiris. / Ten futomakis, six hosomakis, four nigiris.

623. Sushi Combo (30 Pcs.) CA$40.00

Douze futomakis, six hosomakis, quatre nigiris, huit makis du chef. / Twelve futomakis, six hosomakis, four nigiris, eight chef's maki.

Futomaki Combo



623. Futomaki Combo (24 Pcs.) CA$40.00

A futomaki combo featuring 24 pieces of large, rolled sushi typically includes a variety of fillings such as vegetables, fish, and possibly tempura, tailored to offer a diverse taste experience.



622. Futomaki Combo (18 Pcs.) CA$27.00

A selection of 18 pieces of futomaki rolls filled with fresh tuna, shrimp tempura, cucumber, and avocado, garnished with pickled ginger, wasabi, and shredded carrots.



620. Futomaki Combo (8 Pcs.) CA$14.00

The Futomaki Combo typically includes eight pieces of assorted futomaki rolls, combining various ingredients such as seafood, vegetables, and sometimes complemented with tempura or spicy elements, wrapped in seaweed and rice.



625. Futomaki Combo (44 Pcs.) CA$73.00

A Futomaki Combo featuring 44 pieces, typically includes a variety of rolls filled with an assortment of seafood, vegetables, and occasionally, tempura elements, complemented by avocado and cucumber.



626. Futomaki Combo (55 Pcs.) CA$85.00

A selection of 55 pieces of futomaki, typically featuring an assortment of ingredients such as seafood, vegetables, and sometimes tropical fruits, all rolled in sushi rice and seaweed.

Menu Sushito



627. Futomaki Combo (72 Pcs.)

CA$108.00

A futomaki combo typically includes a variety of rolls, such as spicy salmon, crabmeat, and tempura with ingredients like cucumber and avocado, presented in 72 pieces.



628. Futomaki Combo (95 Pcs.)

CA$140.00

A Futomaki Combo, consisting of 95 pieces, typically includes a variety of rolls filled with ingredients such as seafood, vegetables, and occasionally tempura or egg, wrapped in sushi rice and seaweed.



621. Futomaki Combo (11 Pcs.)

CA$18.00

The Futomaki Combo typically includes a variety of rolls combining seafood, vegetables, and sometimes tempura or spicy elements, wrapped in rice and seaweed.



624. Futomaki Combo (35 Pcs.)

CA$55.00

This futomaki combo typically includes 35 pieces of assorted maki rolls, featuring a variety of ingredients such as spicy beef, crabmeat, and possibly vegetables, wrapped in seaweed and rice.

Boissons / Beverages



643. Boissons Gazeuses / Soft Drinks

CA$2.50

Selection of soft drinks: 7-up, Coke, fresh-squeezed Orange Crush, Canada Dry, Nestea, Pepsi, Coke Zero.



648. Aloe à la Mangue 500 ml

CA$4.00

Aloe vera drink with mango flavor and bits of aloe vera.



648. Aloe Original 500 ml

CA$4.00

Aloe vera juice drink with original flavor and pulp bits, typically includes natural aloe vera.



648. Aloe Litchi 500 ml

CA$4.00

A refreshing blend of aloe vera juice with lychee flavor, typically featuring aloe vera pulp bits.

Menu Sushito



646. Perrier (500 ml) CA$3.50

A 500 ml bottle of Perrier, offering a refreshing sparkling mineral water experience with a hint of unique mineral flavors sourced from Vergèze, France.



644. Eau Naya / Water (600 Ml.) CA$1.70

A 600 ml bottle of Naya water, offering a pure and refreshing hydration experience.

Salade / Salad



591. Salade Sushito Sashimi / Sushito Sashimi Salad CA$19.00

Thon, saumon, crevette, goberge, laitue, carotte, concombre, poivron rouge, sauce wafu. / Tuna, salmon, shrimp, tilapia, crab stick, lettuce, carrot, cucumber, red pepper, wafu sauce.



589. Salade Wakame / Wakame Salad CA$7.50

Salade d'algues, laitue, carotte, concombre, poivron rouge. / Seaweed salad, lettuce, carrot, cucumber, red pepper.



590. Salade Verte / Green Salad CA$11.00

Laitue, avocat, carotte, concombre, poivron rouge, sauce wafu. / Lettuce, avocado, carrot, cucumber, red pepper, wafu sauce.