



POISSON	SUSHI (2)	SASHIMI (3)	FRUIT DE MER	SUSHI (2)	SASHIMI (3)	AUTRES	SUSHI (2)	SASHIMI (1-3)
Maguro > 10,00 Red tuna			Ebi > 7,50 Shrimp			Tamago > 7,25 Egg cluster		
Hamachi > 10,00 Yellow tail			Hotategai > 10,00 Japan scallop			Ikura > 11,00 Salmon roe		
Syake > 9,00 Salmon			Uni > M.P. Sea urchin			Tobiko > 9,00 Flying fish roe		
Suzuki > 9,00 Seabass			Ika > 8,50 squid			Soleil d'orient > 12,50 Quail egg, tobiko		
Unagi > 10,00 Smoked eel			Tako > 9,50 Octopus					
			Botan ebi > 13,00 Sweet shrimp					

S P I C Y	SUSHI (2)	SASHIMI (1)	S P I C Y	SUSHI (2)	SASHIMI (1)
Maguro Épicé > 10,50 Red tuna, tobiko			Hotategai Épicé > 10,50 Japan scallop, tobiko		
Hamachi Épicé > 10,00 Serieole, tobiko			Kani Épicé > 11,0 Crab meat, tobiko		
Syake Épicé > 9,50 Salmon, tobiko			Homard Épicé > 15,50 Lobster meat, tobiko		

M A K I	ROLL (5)	CORNET	M A K I	ROLL (5)	CORNET
California > 10,00 Crab stick, shrimp, egg custer, massago, avocado, cucumber, mayo			Maguro épicé > 10,00 Tuna, tempura, spicy mayo		
Katsu > 10,00 Katsu chicken, lettuce, teriyaki sauce			Syake épicé > 10,00 Salmon, tempura, spicy mayo		
Tempura > 11,00 Shrimp tempura, avocado, cucumber, tempura, teriyaki sauce			Hotategai épicé > 11,50 Scallop, tempura, spicy mayo		
Torii > 10,00 Smoked eel, avocado, cucumber, crabstick, teriyaki sauce			Kamikaze saumon > 11,00 Salmon, avocado, cucumber, tempura, spicy mayo		
Akari > 8,50 Grilled salmon skin, avocado, cucumber, teriyaki sauce			Kamikaze Thon > 11,00 Tuna, avocado, cucumber tempura, spicy mayo		
Océan > 12,50 Crab, avocado, cucumber, tempura, spicy mayo			Végé-Monzen > 9,00 Chef's fresh & marinated vegetables		
Spider > 16,50 Soft shell crab, tobiko, avocado, cucumber, spicy mayo			Végé-Tempura > 9,50 Sweet potato & asparagus tempura, teriyaki sauce		

MINI MAKI (6) > 7.00	___ Avocado	___ Cucumber	___ Crabstick	___ Pickled radish
--------------------------------	-------------	--------------	---------------	--------------------

C O M B I N A I S O N (Chef's Selection)		
Assortis MAKI (15 Pieces) > 15 big makis	29	
Assortis MAKI & SUSHI (15 Pieces) > 10 big makis & 5 sushis	35	
Assortis SASHIMI (20 Pieces) > 20 pieces of fish & seafood	48	
Assortis MAKI, SUSHI & SASHIMI (20 Pieces) > 10 big makis, 5 sushis & 5 sashimis	51	

* Graines de sésame dans tous les makis		___ Spicy Mayo > 2,50		___ Sesame Mayo > 2,50	
Dragon Eye (8) > 20,00 Fried seaweed maki, salmon, tilapia, carrot, shallot, tobiko and rice. Sesame mayonnaise		Dragon Ball (6) > 16,00 Fried seaweed ball, salmon, shrimp, scallop. Teriyaki sauce & sesame mayonnaise			
Pizza Sushi (6) > 17,00 Tempura rice cake, smoked salmon, tuna, tobiko. Torii spicy mayonnaise		Pizza Maison (6) > 22,00 Tempura rice cake, grilled scallop, crabstick, crab, avocado, oshinko, onion tempura, tobiko & mayo			

--

- ☐ 10\$ | **Tofu Thon (1)** | Tuna tartare with avocado, seaweed and tobiko on a panko fried marinated tofu.
- ☐ 38\$ | **Ceviche** | Medley of fresh lobster, Hokkaido scallop, shrimp, diced cucumber oshinko and cherry tomato. Served with a lime Asian sauce & tobiko
- ☐ 35\$ | **Thon Guacamole** | Red tuna cubes topped with kimchi soya sauce. Shallots, green onions and house guacamole.
- ☐ 38\$ | **Saumon Cajun (~12)** | Thinly sliced salmon seared with our house spices, garnished with tempura fried leeks, cucumber, micro-green and tobiko. Served with a mayonnaise Torii's sauce.
- ☐ 42\$ | **Tataki Hamachi (~10)** | Thinly sliced hamachi, seared, with a tomato, cucumber and pepper salsa, prosciutto crisps, micro-green and tobiko. Served with a coriander chimichurri.
- ☐ 38\$ | **Duo Tataki (~12)** | Thinly slices of salmon and tuna, seared with our house spices, on stir fried asparagus, garnished with micro-green and tobiko. Served with a green apple teriyaki sauce.
- ☐ 38\$ | **Lobster salad** | Medley of spring mix, chicory, cucumber, mango, carrot, seaweed, strawberry and lobster. Served with house sauce and garnished with sweet potato crisp and tobiko

- ☐ 24\$ | **Tartare (~8)** | Tuna and salmon tartare with tempura, tobiko, tomato, green onion and spicy mayonnaise. Served with a spicy citrus teriyaki sauce and shrimp crisps.
- ☐ 39\$ | **Lobster tartare (~8)** | Lobster tartare with tempura, tobiko, tomato, green onion and mayonnaise. Garnished with avocado and fried marinated tofu. Served with a spicy citrus teriyaki sauce and shrimp chips.
- ☐ 40\$ | **Tulipe (6)** | Seared salmon nigiri with black garlic aioli, topped with a pan seared foie gras, yuzu marinated ikura, garnished with micro-green, black tobiko. Served with truffle mayonnaise and teriyaki sauce.
- ☐ 40\$ | **Huître Torii (6)** | Fresh oyster, topped with a pan seared foie gras, garnished with yuzu marinated ikura, tobiko and micro-green. Kimchi vinaigrette.
- ☐ 29\$ | **Paradis (10)** | Soya paper maki, grilled shrimp, tempura asparagus, avocado, mango, tobiko and rice, garnished with grilled japanese scallop and strawberry. Served with a sesame and fruit mayonnaise sauce.
- ☐ 29\$ | **Corail (10)** | Soya paper maki, shrimp tempura, shiso leaf, green apple and rice, garnished with a salmon tartare and sweet potato crisps. Served with teriyaki sauce and spicy mayonnaise.
- ☐ 29\$ | **Rainbow (10)** | Soya paper maki, salmon, tuna, tomato, tempura and tobiko tartare, cucumber and rice. Wrapped with thin slices of salmon, tuna, seabass and avocado. Garnished with taro crisps and served with a kimchi vinaigrette.
- ☐ 28\$ | **Tibet (10)** | Soya paper maki, shrimp tempura, onion tempura, tobiko and rice. Wrapped with thin slices of salmon, tuna and seabass. Served with a citrus teriyaki sauce.
- ☐ 28\$ | **Passion d'Orient (10)** | Soya paper maki, smoked salmon, shrimp tempura, avocado, Cream cheese, tobiko and rice. Served with our homemade spicy mayonnaise.
- ☐ 28\$ | **70 (10)** | Soya paper maki, grilled japanese scallop, onion tempura, bacon, tobiko and rice, garnished with seared salmon. Served with a mayonnaise chef's sauce.
- ☐ 28\$ | **Homarus (8)** | Rice paper maki, lobster tartare with tempura and tobiko, rice. Served with a citrus teriyaki sauce.
- ☐ 24\$ | **Fuego (6)** | Roasted salmon tartare in truffle oil, placed on a soya paper maki, avocado, cucumber and tempura.
- ☐ 30\$ | **Sekoya (8)** | Soya paper maki, cucumber and pickled radish. Topped with a piece of tuna tataki and jalapeño marinated in white soya and yuzu. Ginger soya sauce.