

LES TENTATIONS...

- BÉBÉ PIEUVRE** | 11.50\$
Mini octopus tempura with chef salad : mango, cucumber, seaweed...
- TOFU DE THON** | 8.70\$ (1)
A mix of red tuna, avocado, seaweed and tobiko served on a marinated tempura tofu.

LES DOUCEURS

- SUNOMONO** | 22\$
Scallop sashimi, tomato-shallot-pepper salsa | Citrus fruits and soy-based sauce.
- SAUMON CAJUN** | 28\$ (~15)
Salmon slices with Cajun spices and lightly grilled | Vegetable and ginger-based mayonnaise sauce.
- TATAKI DE HAMACHI** | 32\$ (~15)
Yellow tail tuna slices lightly grilled, fried prochuto, salsa of tomato and onion | Parsley and coriander chimichurri.
- DUO DE TATAKI** | 32\$ (~15)
Red tuna and salmon slices with spices and lightly grilled | Served with sauted vegetables.
- MORUE NOIRE D'ALASKA** | 16\$ (~4oz)
Alaskan black cod marinated in sake and miso paste, grilled and served on a bed of rice vermicelli | Drizzled with teriyaki sauce.

LES INCONTOURNABLES

- TARTARE** | 13\$ | 19.50\$
A mixture of red tuna, salmon, caviar, tempura, tomato, shallot on a bed of rice | Vegetable and soy-based sauce, moderately spicy.
- HOMARUS** | 19.75\$ (8)
Maki in rice paper, lobster, tempura, caviar, rice and spicy mayonnaise | Vegetable, ginger and soy-based citrus sauce.
- PIZZA MAISON** | 17.75\$ (6)
A mixture of grilled scallop, crab stick, crab, tempura, caviar, avocado, pickled radish, onion tempura and spicy mayonnaise on a tempura-grilled rice cake.
- L'ENVOLÉE** | 22\$ (10)
Maki in rice paper, Pekin duck, salad, cucumber, fried leek and coriander | Ginger and soya sauce.

LES CLASSIQUES

- PASSION D'ORIENT** | 13\$ (6) | 22\$ (12)
Maki with tofu sheet, shrimp tempura, smoked salmon, caviar, cream cheese, avocado and rice | Spicy mayonnaise sauce.
- TIBET** | 13\$ (6) | 22\$ (10)
Maki with tofu sheet, shrimp tempura, onion tempura, caviar and rice, wrapped in red tuna, salmon and red snapper | Vegetable, ginger and soy-based sauce.
- TITANIC** | 22\$ (10)
Maki in rice paper, shrimp tempura, red tuna, crab stick, caviar, mesclun, pickled radish and cucumber | Vegetable and fruit-based mayonnaise sauce.
- LE 70** | 22\$ (10)
Maki with tofu sheet, rice, grilled salmon, grilled scallop, caviar, onion tempura and bacon | Vegetable and ginger-based mayonnaise sauce.
- PARADIS** | 20\$ (10) **+ Pétoncle** | +3\$
Maki with tofu sheet, grilled shrimp, asparagus, avocado and fruits | Vegetable and fruit-based mayonnaise sauce.
- DRAGON** | 16\$ (8)
Maki with seaweed tempura, salmon, red snapper, caviar, carrots, green onions and rice | Soy-based mayonnaise sauce with a hint of sesame oil.
- DRAGON BALL** | 13\$ (6) | 22\$ (12)
Fried ball of salmon, tuna, shrimp and scallop | Teriyaki sauce.
- PIZZA SUSHI** | 14\$ (6)
Smoked salmon, red tuna, caviar and spicy mayonnaise on a tempura-grilled rice cake.
- TARTARE D'HOMARD** | 25\$
A mixture of lobster, caviar, tempura, tomato, avocado, green onions and spices on a bed of rice. Accompanied with a slice of marinated tofu | Vegetable and soy-based sauce, moderately spicy.

LES NOUVEAUTÉS - 2016

- TAKO TORII** | 22\$
Grilled octopus, pesto squid ink pasta and jicama salad
- SURF & TURF** | 25\$ (10)
Maki with tofu sheet, crab meat & spicy mayonnaise, beef carpaccio
Spicy mayonnaise, vegetable and ginger sauce