

## Appetizers

1	Vege Miso Soup	4.50
2	Seafood Miso Soup	5.95
3	Vege sour and spicy Soup	4.95
4	Seafood sour and spicy Soup	5.95
5	Wonton Soup	5.95 / 10.95
6	Chicken Pho Tonkinese Soup	6.50 / 13.95
6b	Beef Pho Tonkinese Soup	6.50 / 13.95
6d	Vege Pho Tonkinese Soup	5.95 / 10.95
7	Edamame Steamed soy beans	4.95
8	Chef Salad Sesame vinaigrette	5.95
9	Wakame Seaweed Salad	5.95
10	Narita Squid Salad	6.50
11	Seafood Salad	10.75 / 17.95
12	Grilled Salmon Salad	11.95 / 18.95
13	Grilled Tuna Salad	12.95 / 19.95
14	Tempura Shrimps (6)	12.95
15	Tempura Shrimps and Vegetables (10)	14.95
15a	Tempura Vegetables (9) Brocoli, zucchini, sweet potato	11.95
16	Tempura Squid (10)	12.95
17a	Chicken Gyosa Dumplings (6) Chicken Ravioli Dumplings	8.95
17b	Vege Gyosa Dumplings (6) Vege Ravioli Dumplings	8.95
18	Tori Kara-Age Chicken Fingers (8) Crispy Chicken Fingers	9.95
19	Fried Cheese Sticks (8)	8.95
20	Haru Maki Deluxe Egg rolls (2)	5.95
20a	Veggy Egg Roll Fried (2)	4.95
21	Sushi Pizza Smoked salmon, shrimps, pollock, smelt eggs, avocado, cucumber, pepper, pineapple, Chef's sauce, served on a crispy and seasoned rice cake	11.95
22	Fried in-house Wonton appetizers Vegetable, chicken and lean pork filling	5.50
● 30	Salmon Tartar Fresh salmon seasoned with Japanese tartar sauce and incorporated with chef's special ingredients	15.95
● 31	Tuna Tartar Fresh Tuna seasoned with Japanese tartar sauce and incorporated with chef's special ingredients	17.95
▲ 32	Sea Food Tartar Shrimps, crab meat and Atlantic Scallops all seasoned with Japanese tartar sauce and incorporated with chef's special ingredients	15.95

## Chef's fried roll specialties

served with Chef's special sauce, cut in 5 pieces

▲ 450	Tiger eyes Salmon, tuna, red snapper, green onions, all breaded inside and sprinkled with smelt eggs	10.95
▲ 451	Dragon eyes Mix of tuna, salmon, red mullet, carrot, shallots, coated with tempura breaded crispy outside	11.95
▲ 452	Golden eyes Shrimps, salmon, Japanese omelet, carrot, rolled into a crispy rice sheet	12.95



## Sushis Selection of the Chef

551	Assorted Tasting Nigiris Plate 10 pieces 10 pieces	20.95
552	12-pieces plate 6 futomakis + 6 hosomakis	14.95
553	14-pieces plate 6 futomakis + 2 nigiris + 6 hosomakis	17.95
554	16-pieces plate 8 futomakis + 2 nigiris + 6 hosomakis	19.95
555	20-pieces plate 8 futomakis + 4 nigiris + 8 hosomakis	24.95
556	26-pieces Maki-Mania plate 8 hosomakis + 8 médium makis + 10 futomakis	31.95
557	28-pieces plate 10 futomakis + 6 nigiris + 4 makis + 8 hosomakis	33.95
558	36-pieces plate 16 futomakis + 8 nigiris + 4 makis + 8 hosomakis	41.95



## "Sushi Party" plates

Chef's popular choices!

600	44-piece Plate 22 futomakis + 10 nigiris + 4 makis + 8 hosomakis	49.95
601	54-piece Plate 30 futomakis + 12 nigiris + 4 makis + 8 hosomakis	63.95
602	76-piece Plate 35 futomakis + 13 nigiris + 16 makis + 12 hosomakis	88.95
603	88-piece Family Plate 36 futomakis + 16 nigiris + 20 makis + 16 hosomakis	99.95
604	100-piece Corpo Plate 40 futomakis + 20 nigiris + 24 makis + 16 hosomakis	115.95

## Poke Bowl. New Trend

bowl filled with fresh fish pieces or seafood, served on seasoned rice and fresh from the market vegetables

300	Poke Salmon	16.95
301	Poke Tuna	17.95
302	Poke Teriyaki Grilled Eels	17.95
303	Poke Crispy Chicken	16.95
304	Poke Seafood Shrimps, crab, scallops, Japanese pollock, smelt eggs	16.95
305	Poke Vege Variety of fresh vegetables and tofu from Japanese market	14.95
306	Poke mixed tuna and salmon	18.50
307	Poke «Surf & Turf» fresh salmon & crispy chicken	18.95
308	Poke Shrimps Northern Shrimps and tempura shrimps	16.95
309	Poke Imperial Special House's Egg Roll (lean pork, white chicken, vegetables)	16.95
310	Poke Veggy Imperial Special House's Veggy Egg Roll	16.50



## Asian Fusion Cuisine

served with rice

400	Chicken General Tao	19.50
402	Stir Fried Teriyaki Beef with Vegetables	19.50
402a	Stir Fried Teriyaki Chicken with Vegetables	19.50
402b	Stir Fried Teriyaki Shrimps with Vegetables	20.95
402c	Stir Fried Salmon Teriyaki with Vegetables	22.95
403	Vegetables and Tofu Stir-fry	18.50
404	Shanghai Noodles Sautéed with Chicken Breast, shrimps and vegetables	20.95
405	Tao chopped silver fillet (Chief's Beloved creation) General Tao style chopped silver fish fillet (Chief's beloved new creation)	20.95



## Spring Makis

traditional wrapped rolls with rice paper. served with sesame sauce. 2 pieces

- 250 **Salmon Spring Makis** *Fresh salmon, Japanese pollock, Japanese omelet and rice, lettuce, red pepper, cucumber* 9.95
- 251 **Tuna Spring Makis** *Fresh tuna, Japanese pollock, Japanese omelet and rice, lettuce, red pepper, cucumber* 10.95
- ▲ 252 **Shrimp Spring Makis** *Cooked shrimps, Japanese pollock and rice, lettuce, carrot, sesame seeds* 9.75
- ▲ 253 **AA Beef Spring Makis** *Grilled angus beef, teriyaki sauce, cucumber, avocado, kim chi, lettuce* 9.75
- ▲ 254 **Grilled Chicken Spring Makis** *Crispy chicken breast, seaweed salad, cucumber, avocado, teriyaki sauce* 9.50
- 255 **Vege Spring Makis** *Laitue, carotte, Lettuce, carrot, avocado, cucumber, red pepper, Japanese omelet, sesame seeds* 8.95



## Makis Tempura

traditional wrapped rolls with rice paper. served with sesame sauce. 2 pieces

- 256 **Salmon Tempura Makis** *Fresh salmon, tempura, Chef's sauce, avocado, cucumber, lettuce* 9.50
- 257 **Tuna Tempura Makis** *Fresh tuna, tempura, Chef's sauce, avocado, cucumber, lettuce* 9.95
- ▲ 258 **Shrimp Tempura Makis** *Shrimps, smelt eggs, tempura, Chef's sauce, avocado, cucumber, lettuce* 8.50
- ▲ 259 **Ocean Tempura Makis** *Shrimps, crab, scallops, smelt eggs, tempura, Chef's sauce, avocado, cucumber, lettuce* 9.50
- ▲ 260 **Lobster Tempura Makis** *Atlantic lobster meat, smelt eggs, tempura, Chef's sauce, avocado, cucumber, lettuce* 10.95

● Raw ▲ Cooked ■ Vege

## «New» Ramen Noodle Delicious Genuine Recipe

- 700 **Braised Pork Ramen** *Traditionnal Soyu Broth, authentic japanese Ramen noodle and dressing, Chief's braised pork* 15.95
- 701 **Lean White Chicken meat Ramen** *Traditionnal Soyu Broth, authentic japanese Ramen noodle and dressing, lean white chicken meat* 15.95
- 702 **Seafood Ramen** *Traditionnal Soyu Broth, authentic japanese Ramen noodle and dressing, daily market seafoods* 16.50
- 703 **Vegetables Ramen** *Traditionnal Soyu Broth, authentic japanese Ramen noodle and dressing, daily market vegetables* 14.95



## Desserts

- 850 **Fried banana** 8.95
- 851 **Ice cream** 4.75
- 852 **Profiteroles** 8.95
- 853 **Sushi Dessert** *Fried roll stuffed with fruits drizzled with maple syrup* 8.95
- 854 **Manga Dessert** *Fried sesame buns drizzled with ice cream and milky syrup* 8.95



## Extras

- 950 **Wasabi** 2.00 / 3.75
- 951 **Ginger** 2.00 / 3.75
- 952 **Soya sauce** 2.00 / 3.75
- 953 **In-house spicy mayo sauce** 2.00 / 3.75
- 954 **Creamy sesame sauce** 2.00 / 3.75
- 955 **Spicy-teriyaki mayo sauce (Small)** 2.00
- 956 **Teriyaki sauce (Small)** 2.00
- 957 **Bowl of white steamed rice** 3.50 / 6.95

**Sunny terrace!**  
**Selection of wine and beer ... at good price!**  
**Large parking lot**

**Please advise us of any allergies. Thank you !**  
**Price subject to change without notice.**



**Freshness and quality!**  
**Sushi and Asian cuisine**  
**freshly prepared by**  
**Chef Alex Tran and his team**

**Chef Selection**

**Take Out** \_\_\_\_\_

**Dining Room** \_\_\_\_\_

**Delivery** \_\_\_\_\_

**450 327-5231**

**Order online**  
**SushiStSauveur.ca**

**357, Principale, Saint-Sauveur, Qc J0R 1R0**

**Mardi au samedi - 11h à 21h**  
**Dimanche - 15h à 20h**

**Lundi - Fermé**

