

COCKTAILS

- #GIMMEAKISS / 15**
BACARDI, MALIBU, AGAVE SYRUP, YUZU
AND PEYCHAUD BITTERS
- BRUCE SAN / 15**
GREY GOOSE, LEMONADE, LYCHEE
- MADAME GAO / 13**
BOURBON BULLEIT, APEROL, MARTINI
ROSSO, LEMON
- NEGRONI SHIRO / 13**
TANQUERAY, LILLET, SUZU
- BERRY SMASH / 16**
GORDONS, BERRY PURÉE AND LIME JUICE
- SAINTE-CORIANDRE / 15**
TANQUERAY, SAINT-GERMAIN, LEMON,
ORANGE BITTERS, EGG WHITE AND FRESH
CORIANDER
- LIKE A CEASAR / 12**
SMIRNOFF DOUBLE BLACK, SAKE, YUZU,
THAI BASIL LEAF, CLAMATO JUICE, KYO
SAUCES
- ORANGE HIZASHI / 13**
GRAND MARNIER, KETEL ONE CITRON,
LIME JUICE, EGG WHITE, ORANGE BITTERS,
AGAVE SYRUP
- ATAMA SEIHOUEKI / 16**
JACK DANIELS, LIME, YUZU, HIBISCUS
SYRUP, PINOT NOIR
- LE VIEUX TOKYO / 14**
HENNESSY VS, BERENTZEN APPELKORN,
SNAFFLE APPLE CIDER, CINNAMON AND
THYME SYRUP
- SUIKA POP / 18**
MIDORI, GORDONS, LIME, PROSECCO,
BOOZI POP
- HAI HANA / 15**
BOMBAY SAPPHIRE, ST-GERMAIN, SOJU,
JINRO AND CUCUMBER
- PINKY GINGER / 12**
SMIRNOFF, CHAMBORD, RASPBERRY,
GINGER, CRANBERRY
- BUBBLY RASPBERRY / 16**
CIROC, ALMOND SYRUP, RASPBERRIES,
SPARKLING WINE

HAPPENING GOURMAND

VIEUX-MONTRÉAL

TABLE D'HÔTE /31

APPETIZERS

- HACHIMAKI** SALMON, TOBIKO YUZU,
NORI, CUCUMBER, AVOCADO, SPICY MAYO
- BEEF SASHIMI** GARLIC, GREEN ONION,
PONZU SAUCE
- EBI MAYO SHRIMPS +10** FRIED GIANT
SHRIMPS, WASABI MAYO
- TATAKI KIHADA +6** TUNA, PONZU,
JALAPENOS, CRISPY TARO AND GREEN
ONIONS

MAIN COURSES

- NAGOYA GLAZED BREADED
CHICKEN THIGH** SERVED WITH KIMCHI,
ASPARAGUS, BRUSSELLS SPROUTS AND
KING MUSHROOMS
- RED MISO SALMON** CELERY ROOT AND
GINGER PURÉE, WHITENED EDAMAME AND
UNAGI SAUCE
- YASAI UDON** UDON NOODLES, KIMCHI,
SHIITAKES, ONIONS, SNOW PEAS
JULIENNE AND CASHEW NUTS

DESSERTS

- GREEN TEA CAKE** WITH A BLACKBERRY
GEL
- ANY SELECTION FROM OUR À LA
CARTE DESSERT MENU +6**

FEATURED

- CÎROCO / 10** CÎROC VODKA, FRESH LIME
JUICE, SIMPLE SYRUP, CRANBERRY JUICE
- CHARDONNAY, CALIFORNIE** STERLING
VINTNER'S COLLECTION
- CABERNET SAUVIGNON, CALIFORNIE**
STERLING VINTNER'S COLLECTION
- 5OZ 9 / 8OZ 14 / BTL 40

SUSHI BAR

MORIAWASE CHEF CHOICE

- NIGIRI / 7 PCS - 23 / 14 PCS - 39**
SASHIMI / 10 PCS - 23 / 20 PCS - 39

MAKIS

- CLASSIC MAKIS / 12 PCS - 25**
CHEF'S MAKI / 28 PCS - 39

6 PIECES

- SHOGUN / 17** EEL, SPICY SALMON, OMELET, KAMPIO, SHISO, TAKUAN
HARU / 16 TUNA, SALMON, ALBACORE, KANIKAMA, TAKUAN, ROLLED IN CUCUMBER
UNA KYU / 10 EEL, CUCUMBER

8 PIECES

- GAI-JIN / 17** CARAMELIZED ONIONS, TEMPURA CHEESE, AVOCADO, BEEF SASHIMI
SNAKE / 15 SPICY TUNA, SHRIMP TEMPURA, AVOCADO
RAINBOW / 15 SHRIMP TEMPURA, TUNA, SALMON, ALBACORE, STRIPED BASS,
AVOCADO
KYO / 16 CRAB, TUNA, LYCHEE, STRAWBERRY, AVOCADO, TAKUAN, SPICY MAYO

IZAKAYA

TORIAEZU

IN THE MEANTIME

- SAPPORO BIRU / 7 / 10 / 16**
EDAMAME / 6 SOY BEANS WITH SEA SALT
GYOZA DUMPLINGS / 9 PAN-FRIED PORK DUMPLINGS, SESAME SOY
GYOZA DUMPLINGS / 9 PAN-FRIED CHICKEN DUMPLINGS, SESAME SOY

COLD

- BEEF SASHIMI / 14** CRISPY GARLIC, GREEN ONION, PONZU
TATAKI KIHADA / 14 TUNA, PONZU, JALAPENOS, GREEN ONIONS, CRISPY TARO
TATAKI SAKE / 13 SALMON, PONZU, IKURA, GREEN APPLE

SALADS - VEGETABLES - TOFU

- MISO SOUP / 5** TOFU, GREEN ONION, SEAWEED AND SHIITAKE MUSHROOMS
SASHIMI SALAD / 19 FISH OF THE DAY, MESCLUN, YUZU VINAIGRETTE
JAPANESE PEPPER AND SALT FRIED CORN / 12 TOGARACHI AND PARMESAN
SEAWEED KAISO / 9 MESCLUN, WAKAME, SESAME, CHERRY TOMATOES
AGEDASHI TOFU / 8 FRIED TOFU WITH FERMENTED SOYA, DASHI AND BONITO
KIMCHI / 5 SPICY FERMENTED VEGETABLES

RICE

- HAMACHI BIBIMBAP / 20** HAMACHI SASHIMI, KIMCHI, VEGETABLES AND EGG YOLK
OVER STEAMED RICE WITH GOCHUJANG SAUCE
STEAMED RICE / 3

MEATS

- KAKUNI PORK / 10** SLOW-COOKED PORK BELLY
GYUTAN BEEF TONGUE / 9 YAKINIKU SAUCE

FISH - SEAFOOD

- EBI MAYO SHRIMP / 19** JUMBO FRIED SHRIMP, WASABI MAYO
FRIED IKA CALAMARI / 16 FRIED CALAMARI WITH SPICY MAYO
GINDARA SAIKYO YAKI MISO COD / 25 WHITE MISO AND SAKE MARINATED
BLACK COD

