



A reinvented Japanese pleasure



Maki | 巻き寿司 "rolled sushi"



Hosomaki Hoso-maki zushi



Gunkan | 軍艦巻 "warship roll"



Nigiri|握り寿司 "hand-pressed sushi"



Sashimi | 刺身 "pierced body"



Temaki | 手巻き寿司 "ball sushi"



Appetizers

Bowl of edamames with kimchi	6. ⁹⁵
Nicky salad Lettuce, carrots, fruits of the moment, smoked salmon bacon, sesame vinaigrette	10. ⁵⁰
Seaweed salad	10. ⁵⁰
Miso soup	6. ⁹⁵
Thai soup	8. ⁹⁵
Imperial rolls (2)	9. ⁹⁵
Shrimps tempura (4)	11. 95
Fried calamari	14. 95
General Tao (4) Choice of mild or spicy	14. 95
Fried makis (4) chef's choice	12. 95
Appetizers to share	
Crispy platter for two 2 imperial rolls, 2 shrimps tempura, fried calamari, 4 pieces of General Tao chicken	23. ⁹⁵
Trilogy of tataki	29. 95
Butterfish teriyaki, Atlantic salmon with maple, marinated tuna with sesame	
Served with seaweed salad, carotts and shiitake mushrooms	
Spring rolls 2 pcs	
Smoked salmon bacon Cream cheese, lettuce, mango, vermicelli	11. 95
Duo ebi shrimps & wonton Cream cheese, lettuce, avocado, carrot, vermicelli	11. ⁹⁵
Vegetarian 2 fruits, lettuce, carrot, fried kale, vermicelli	10. 95
Salmon tartar & shrimps wonton Lettuce, mango, vermicelli	11. 95
General Tao Crispy chicken, sautéed vegetables, lettuce, vermicelli, homemade Tao sauce	11. 95



Sushi pizzo fried crispy rice cake with cream cheese	
Homemade smoked salmon	14. 95
Salmon tartar	14. 95
Crab meat	14. 95
Chicken General Tao	14. 95
Vegetarian with fried kale	14. 95
Lobster	19. 95
Tartars served with fried rice ball and chips wonton (6oz)	
Atlantic salmon, capers and Japanese pears	28. ⁹⁵
Tuna, mango and basil	34. ⁹⁵
Scallops, strawberries and coriander	38. ⁹⁵
General Tao 8 pcs	23. ⁹⁵
Chicken tempura with Tao sauce and sautéed vegetables, served with rice or vermicelli Our homemade General Tao sauce is a well-kept secret perfected over 15 years.	
General Tao chicken	
Choice of mild or spicy	
Meal-size soup	19. ⁹⁵
Soup thai ou miso ∣ chicken, shrimps or tofu	

<u>Platter of the moment</u>

Ask your waiter/waitress for the details and the price.



Nigiris/Sashimis 2 pcs

Chuimma	6. ⁵⁰
Shrimps	
Atlantic salmon	6. ⁵⁰
Homemade smoked salmon	7. ⁹⁵
Butterfish	7. ⁹⁵
Tuna	8. ⁹⁵
Scallops	9. ⁹⁵
Eel	9. ⁹⁵
Nigiris of the moment Ask your waiter/waitress for the details and the price.	
Hosomakis 6 pcs	
All our hosomakis can be spiced on request.	
Cucumber	5. ⁹⁵
Carrot	5. ⁹⁵
Avocado	6. ⁹⁵
	6. ⁹⁵
Strawberry or pear or fruits of the moment	8. ²⁵
Shrimps	
Pollock	8. ²⁵
Salmon / spicy salmon	9.50
Smoked salmon	10.50
Marinated chicken	10.50
General tao chicken	10.50
Tuna / spicy tuna	10.50
Gunkans 2 pcs	
Salmon tartar	10.50
Tuna tartar	10.50
Scallop tartar	11. ⁹⁵
Tobiko or masago	11. ⁹⁵



Ncky'makis 4 pcs

Spicy crab Crab meat, tobiko, spicy tempura, cucumbers, honey, sriracha sauce, Nicky mayonnaise	9.50
Shrimps tempura Shrimps, crispy tempura, carrots, avocado, shallots, sesame, Nicky mayonnaise	9.50
Crisp with shrimps and honey Shrimps, crispy tempura, honey, mango	10.95
Tuna tartar Tuna tartar, smoked salmon bacon, cucumbers, tobiko	10.95
Tuna tempura Tuna, avocado, crispy tempura, shallots, Nicky mayonnaise	10.95
Shrimps wonton and butterfish Shrimps wonton, asparagus, butterfish tataki, teriyaki sauce	10.95
Smoked salmon and onion confit Homemade smoked salmon, creem cheese, homemade onion confit	10. ⁹⁵
Smoked salmon Homemade smoked salmon, cream cheese, lettuce, capers, carrots, asparagus, shallots, Nicky mayonnaise	10.95
Salmon tempura Salmon, crispy tempura, avocado, shalotts, Nicky mayonnaise	9. ⁵⁰
Salmon and fruits Salmon, cucumbers, fruits, carrots, sesame, Nicky mayonnaise	9. ⁵⁰
Fried salmon Fried salmon, goat cheese, cucumbers, avocado, tobiko, red bell pepper, teriyaki sauce	9. ⁵⁰
Eel Eel, cucumbers, avocado, apple, crispy tempura, masago	10.95
Pollack Pollack, avocado, cucumbers, lettus, tobiko, Nicky mayonnaise	8. ⁹⁵
Vegetarian Pineapple, avocado, brie cheese, onion confit, crispy tempura, carrots, sesame, Nicky mayonnaise	8.50
Fruity Fruits of the moment, cream cheese, lettuce, cucumbers, carrots, Nicky mayonnaise	8.95
Marinated chiken Marinated chicken with seasonal vegetables and fruits, homemade teriyaki sauce / choice of seaweed or soy	10. 95 paper



Deluxe makis 5 pcs

16.95

Salmon tartar & shrimps wonton

Salmon tartar, avocado, japanese pear, shrimps wonton, cream cheese, tobiko

Tuna tartar & shrimps wonton

Tuna tartar, shrimps wonton, mango, cream cheese, cucumbers, tobiko

Scallop tartar

Scallop tartar, masago, honey, strawberries, avocado, smoked salmon

Maple salmon

Seared salmon marinated in maple, brie cheese, avocado, onion confit, crispy tempura, ananas

Deluxe vegetarian

Imperial rolls, seaweed salad, cream cheese, honey, carrots, kale, mango

Shrimps wonton / smoked salmon

Shrimps wonton, smoked salmon, mango, carrots, cucumbers, tobiko, asparagus, Nicky mayonnaise

Chicken General Tao

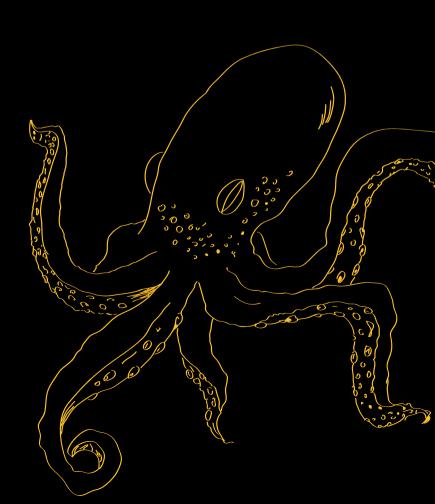
Crispy chicken, sautéed vegetables, sesame, chalotts, carrots | with homemade Tao sauce

Crispy lobster

Lobster, crispy tempura, avocado, mango, tobiko | with homemade sour sauce with chives rolled in a soy paper

Inspiration of the Chef

Ask your waiter/waitress for the details.





Classic packages chef's choice

20.00 Beginner's - 12 pcs 6 vegetarian hosomakis, 2 nigiris, 4 makis

Classic 16 makis platter 31.00

Vegetarian 16 makis platter 31.00

Classic package | 16 pcs per person 6 hosomakis (including 3 vegetarians), 2 nigiris, 8 makis

> For 1 ou 2 person(s) 30.00/pers. > For 3 people or more 28.00/pers.

\$5.95 extra to have no vegeratian or pollack pieces

Gastronomic packages chef's choice

12 pcs deluxe platter 25.00

6 hosomakis, 2 nigiris, 4 makis

36.00 Gastronomic platter of 16 makis

Nicky's package | 15 pcs per person

1 temaki, 8 makis, 2 deluxe makis, 3 nigiris/sashimis, 1 gunkan tartar

> For 1 ou 2 person(s) 40.00/pers.

38.00/pers. > For 3 people or more

Table d'hôte for 2 | chef's choice

80.00

2 soups: miso ou thai

1 sushi pizza of your choice

20 gastronomic sushis:

- > 8 makis
- > 10 deluxe makis
- > 2 gunkans tartar



Add fried makis to any package you buy for only \$2.50 per piece (chef's choice). Add a homemade Nicky mayo (mild or spicy) for only \$1.95.





SUSHI MENU 32.00

> Appetizer | 1 choice

Miso soup, shrimps tempura (2x), imperial roll (1x), fried makis (3x)

> Makis | 2 choices - 4 pcs each

Shrimp's tempura, pollock, fried salmon, spicy crabe meat, Tao chicken, vegetarien

> Hosomakis | 1 choice - 6 pcs

Avocado, cucumbers, strawberry (or fruit of the moment) and cream cheese, shrimps, pollock

GENERAL TAO MENU 29.00

> Appeyizer | 1 choice

Miso soup, shrimps tempura (2x), imperial roll (1x), fried makis (3x)

> 8 pieces of General Tao chicken

Crispy chicken served with homemade Tao sauce and sautéed vegetables, choice of rice or vermicelli



SUSHI MENU 14.50

> Appetizer | 1 choice

Shrimps tempura (2x), imperial roll (1x)

> Pair of nigiris | 1 choice

Shrimps, smoked salmon, salmon

> Vegetarian hosomakis | 1 choice - 3 pcs

Avocado, cucumbers, strawberry (or the fruit of the moment) and cream cheese

> Proteinated hosomaki | 1 choice - 3 pcs

Pollock, shrimps, salmon

> **Drink** | Juice ou bottled water

GENERAL TAO MENU, or chicken nuggets

14.⁵⁰

> 4 pieces of General Tao chicken

Crispy chicken served with (or without) homemade Tao sauce and sautéed vegetables, choice of rice or vermicelli

> **Drink** | Juice or bottled water



Group's package for an enchanted party

Just lift the lids and you're done!

A must to celebrate your buffets, potlucks, receptions, birthday parties, Christmas parties...

10 pcs platter 180.00

64 makis and 36 hosomakis Available for take-out only | minimum 24 hours advanced order

DIY package ideal for your family activities, office activities, Christmas parties...

No need to run into 4 different grocery stores to make sushi. Making sushi at home is now possible thanks to our DIY package. You are only one order away to have fun and enjoy your moment.

The operation is simple: everything is ready, you just have to assemble!

The kit of sushi preparation includes: rice perfectly cooked (no need to throw 2-3 pans in order to have your sushi rice anymore), fish cut out in Saku (to put in your maki) and in sashimi (to make your nigiris), seafood, fruits, vegetables, vegetables, seaweed leaves, crispy tempura, cream cheese, mayo Nicky, soy sauce, ginger and wasabi...

> DIY package | for 6-8 people

180.00

> DIY half-package | for 3-4 people

96.00

Chef at home private chef on demand

A real "all-you-can-eat" experience in the comfort of your living room!

Our chef bends carefully to your desires and makes you live a exceptional culinary experience.

Warm your heart and delight your taste buds and those of your guests with a full buffet of sushi and General Tao at will: the best hot-cold combination.

Contact us by e-mail at chefadomicile@nickysaveurs.com or by phone at (418) 845-8484.



Nicky Sushi can adapt its menu and packages for pregnant women or clients with food intolerances.

Nicky sushi does not use peanuts in its restaurants.

Please be aware that there might be an additional wait time when preparing food for those who suffer from allergies

Nicky Sushi's restaurants can accommodate those with severe food allergies only with 24 hours notice.

Nicky Sushi retain the right to refuse an order if the delay is not reasonable.

Nicky Sushi is not responsible towards people who experience symptoms of food allergies.