Sushimoto

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menu

a record of a permanent menu with subtle seasonal additions

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sashimi

deluxe assorted sashimi
chef's choice of daily fresh sashimi

8 kinds / 32 pieces

57

tokusen sashimi
chef's choice of daily fresh sashimi

8 kinds / 16 pieces

37

special assorted sashimi
salmon, tuna, tai, hokkigai, tako, botanebi

6 kinds / 17 pieces

36

daily assorted sashimi
salmon, tuna, tai, hokkigai

4 kinds / 8 pieces

17

hon maguro — bluefin tuna limited 10 lb / week

8 pieces — 28
4 pieces — 15

tuna

8 pieces — 18
4 pieces — 9

spicy tuna

8 pieces — 19
4 pieces — 10

salmon

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8 pieces — 19
4 pieces — 10

spicy salmon

8 pieces — 20
4 pieces — 11

tuna & salmon

8 pieces — 19
4 pieces — 10

spicy tuna & salmon

8 pieces — 20
4 pieces — 11

tako

8 pieces — 19
4 pieces — 10

hokkigai — surf clam

8 pieces — 17
4 pieces — 9

madai — sea bream limited 4 lb / week

8 pieces — 25
4 pieces — 13

toro — tuna belly

8 pieces — 20
4 pieces — 11

salmon belly

8 pieces — 20
4 pieces — 11

sockeye salmon

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8 pieces — 19
4 pieces — 10

hamachi

8 pieces — 25
4 pieces — 13

seared tai flower
seared thinly sliced red snapper with green onion, ponzu sauce, new style oil

18

tuna tataki
seared tuna with ponzu

21

seared hotate carpaccio
avocado, onion, green onion, wasabi mayo, ponzu sauce

19

saba

8 pieces — 17
4 pieces — 9

seared saba

8 pieces — 17
4 pieces — 9

botanebi with masago
spot prawn 4 pieces

19

uni — grade A, available from november to april

8 pieces — 30
4 pieces — 17

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nigiri sushi

deluxe assorted sushi
chef's choice of 12 pieces nigiri sushi

36

special assorted sushi
chef's choice of 10 pieces nigiri sushi

31

assorted sushi
6 pieces nigiri sushi (salmon, tuna, ebi, tai, hokkigai, chopped scallop) + tuna roll

20

hand - formed

inari — bean curd

2.5

tamago — egg

2.5

maguro — tuna

2.7

ebi — cooked shrimp

2.7

tai — tilapia

2.7

hokkigai — surf clam

2.7

sake — salmon

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2.9

ika — squid

3.3

smoked salmon

3.3

sockeye — wild salmon

3.3

saba — mackerel

3.3

tako — octopus

3.3

toro — tuna belly

3.7

hamachi — yellow tail

3.7

hotate — big scallop

4.0

madai — sea bream

4.0

bluefin tuna

4.5

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botanebi — big sweet shrimp

4.9

roasted (aburi sushi)

toro steak

3.9

salmon belly steak

3.9

motonegitoro

3.9

aburi hotate

4.2

unagi — bbq eel

4.2

bluefin tuna steak

4.7

warship (gunkan - maki)

chopped scallop

3.5

masago — smelt roe

3.5

negi hamachi

3.7

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wasabi tobiko

3.7

ikura — salmon roe

4.5

negi bluefin tuna

4.5

uni — sea urchin

4.9

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oshizushi

moto dream oshizushi
bluefin, ebi, salmon, tai, unagi
8 pieces

21

seared salmon oshizushi
8 pieces

17

seared saba oshizushi
8 pieces

17

seared maguro oshizushi
bluefin, albacore tuna
8 pieces

21

ebi oshizushi
ebi, ebi tempura, wasabitobiko, wasabimayo
8 pieces

19

unagi oshizushi
8 pieces

21

seared hamachi oshizushi
hamachi, motomayo, jalapeno
8 pieces

19

seared scallop oshizushi
chopped scallop, spicymayo, motomayo
8 pieces

18

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avocado oshizushi
8 pieces

16

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donburi

deluxe chirashi
chef's choice of daily fresh sashimi served on sushi rice

30

chirashi sushi
an assortment of fresh sashimi served on sushi rice

26

sake don — salmon

20

spicy salmon don

21

tekka don — tuna

19

spicy tuna don

20

tuna & salmon don

20

spicy tuna & salmon don

21

sockeye salmon don

21

unagi don — bbq eel

22

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salmon + ikura don — available in winter

24

uni + ikura don — available in winter

28

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special maki

amusement roll
soybean skin, unagi, cream cheese, cucumber, crabmeat, salmon, ikura, masago, wasabimayo, unagi sauce

13

awesome cream cheese roll
avocado, crabmeat, cream cheese, baked salmon, negi, masago, bonito, spicymayo, unagi sauce

14

bbq tuna roll
california roll with seared spicy tuna, negi, spicymayo

10

holdom station roll
dynamite roll with seared spicy salmon, jalapeño on top, spicymayo, unagi sauce

13

dragon roll
california roll with unagi on top, negi, black sesame, masago, spicymayo, unagi sauce

14

yellow submarine roll
soybean skin, osaki crab stick, spicy salmon, oshinko, cucumber, baked crabmeat, spicymayo on top

14

french roll
california roll with ebi on top, wasabi-tobiko, wasabimayo

12

las vegas roll
dynamite roll with seared spicy tuna on top, negi, spicymayo, spicy sauce

13

lion king roll
california roll with baked tuna & tai on top, negi, masago, misonnaise, spicy sauce

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14

ma[zi]nga roll
mango, salmon, cream cheese, smoked salmon on top

11

moto signature roll
soybean skin, salmon, tuna, avocado, cucumber, tamago, crabmeat, masago, spicymayo, unagi sauce

13

ocean roll
california roll with smoked salmon on top, spicymayo

9

organic alaska roll
avocado roll with salmon on top organic salad, signature dressing

11

philadelphia roll
avocado, salmon, cream cheese, smoked salmon on top

10

rainbow roll
california roll with salmon, tuna, ebi, tai, hokkigai, mango, avocado on top, ikura, masago, wasabi-tobiko, spicymayo, wasabimayo, unagi sauce

15

red hot chili roll
chopped scallop roll with spicy tuna on top, negi, spicymayo, spicy sauce

11

star roll
mango roll with vege tempura on top, mango sauce

11

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rich green roll
unagi roll with avocado, wasabi-tobiko on top, wasabimayo, unagi sauce

15

smoked salmon lover roll
smoked salmon, tamago, cucumber, smoked salmon on top, mango sauce

11

sunshine roll
2 prawn tempura, cucumber, masago, mayo, smoked salmon, mango on top, mango sauce

13

volcano roll
california roll with seared chopped scallop on top, negi, misonnaise, spicy sauce

13

salmon paradise roll
crab stick, mango, cucumber, salmon, salmon skin, ikura on top, spicymayo, unagi sauce

12

kuronaga roll
dynamite roll with seared tuna on top, negi, donkatsu sauce, spicy sauce

13

temtem roll
dynamite roll with vege tempura on top, mad garlic sauce or wasabi-mayo sauce

12

jalapeño salmon roll
dynamite roll with seared salmon jalapeño on top, yuzu sauce

11

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maki
available as a cone

kappa roll

3.7

kanpyo roll

3.7

oshinko roll

3.7

sakura roll
kanpyo + pink soboro

3.7

tamago roll

3.7

sake roll

4.2

tekka roll

4.2

sockeye salmon roll

4.5

negitoro roll

4.5

negihamachi roll

4.9

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bluefin tuna roll

5.9

futo maki (gim cho bab)

12.9

bc roll — salmon skin

6.5

dynamite roll

6.9

spicy dynamite roll

7.2

soft shell crab roll

10.9

vege roll

5.9

vege tempura roll

6.5

avocado roll

5.5

california roll

5.5

chicken roll

5.9

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chopped scallop roll

5.9

mango roll

5.9

mango cali roll

5.9

“new vege” mamenorisan roll

5.9

old dynamite roll

6.9

sexy wakame roll

5.5

spicy cali roll

5.7

spicy salmon roll

5.7

spicy tuna roll

5.7

spicy chopped scallop roll

6.2

salmon avo roll

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5.7

tuna avo roll

5.7

unagi roll

7.5

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salad

wakame salad
seaweed salad with seasoned sesame dressing

4.9

green salad
romaine lettuce, cucumber, organic spring greens

7.5

corn green salad
corn, onion, romaine lettuce, organic spring greens

9.2

bc daikon salad
salmon skin, radish, organic spring greens, masago, sesame seed

9.9

smoked salmon salad
smoked salmon, avocado, romaine lettuce, organic spring greens

12.9

seafood salad
organic spring greens, tuna, salmon, ebi, tai, hokkigai, masago, crab stick

12.9

spinach ohitashi
spinach salad with ponzu

5.2

gomaae
chilled spinach with our sesame dressing

5.2

tuna gomaae
enjoy their harmony

7.9

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a la carte

tofu + takowasa
agedashi tofu, tako wasabi

6.9

tako kombu tsuke
marinated cooked octopus, ponzu, garlic, kombu

4.9

takowasabi
marinated cooked octopus with wasabi and nori

5.9

agedashi tofu
8 pieces

6.5

spicy agedashi tofu
8 pieces

6.5

inari pouch
spicy salmon, wakame, scallop

10.9

sashimi aemono
spicy tuna & salmon with spicy vinegar sauce

15

edamame

4.9

mad for garlic gyoza
steamed pork gyoza with mad garlic sauce

6.5

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moto orange
orange, spicy sashimi

8.5

shimesaba isobemaki
marinated mackerel, cucumber, wasabi

9.9

ikura orange
orange, ikura inside

9.9

takoyaki
6 pieces

6.9

korroke
2 pieces

6.5

ika karaage

8.5

chicken karaage
boneless chicken

7.0

unagi karaage
5 pieces

17

sishamo age
deep fried capelin with garlic ponzu

4 pieces

7.2

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prawn tempura
5 pieces

11.5

kitsunne udon
inari udon

8.9

kakiage udon
vege tempura udon

11.9

tempura udon
thick japanese noodle in broth with 2 pieces prawn and vege tempura

13.9

chasoba
chilled green tea and buckwheat noodle with dipping sauce

13.9

baked hamachi kama — limited 2 pieces / week
baked yellow tail cheek, takes approximately 20 minutes

11.9

baked salmon kama — limited 20 pieces / week
baked salmon cheek, takes approximately 15 minutes

7.9

baked madai head — limited 2 pieces / week
baked madai head, takes approximately 20 minutes

9.9

ebi sunomono

5.5

tako sunomono

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5.7

vege sunomono

4.9

miso soup

2.5

sushi rice

2.5

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motoyaki
with misonnaise sauce

corn
2 pieces

5.9

oyster
2 pieces

7.5

scallop
2 pieces

7.5

salmon
1 piece

3.5

spicy salmon
1 piece

3.5

tuna
1 piece

3.5

spicy tuna
1 piece

3.5

toro
1 piece

4.5

hamachi
1 piece

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4.5

unagi
1 piece

5.2

bluefin
1 piece

5.5

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ice cream

mango

5.5

green tea

5.5

black sesame

6.5

soft drink

coca cola

3.3

coca cola diet

3.3

coca cola zero

3.3

sprite

3.3

canada dry

3.3

iced tea

3.3

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sushi combo

best line
california roll, dynamite roll, bc roll

18

maki combo
california roll, tuna roll, salmon roll

12.5

cali combo
california roll with tuna, salmon, ebi nigiri

13

dyna combo
dynamite roll with tuna, salmon, ebi nigiri

14

spicy tuna combo
spicy tuna roll & half spicy tuna sashimi

14

nigiri combo
3 tuna, 3 salmon, 2 ebi nigiri

19

kids combo
california roll, 1/2 kappa roll, 1/2 tamago roll

8.9

rep combo
chopped scallop roll, bc roll, spicy salmon roll

17

sushi combo a
california roll, dynamite roll with 2 tuna, 2 salmon, 2 ebi nigiri

27

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sushi combo b
2 california roll, 2 dynamite roll with 2 tuna, 2 salmon, 2 ebi nigiri

38

classic vege combo
vege roll, avocado roll, kappa roll

15

newtype vege combo
vege tempura roll, mango roll, avocado roll

17.5

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party tray

tray a
12 pieces nigiri / 2 california roll, tuna roll, salmon roll, kappa roll

36 pieces

51

tray b
16 pieces nigiri / california roll, dynamite roll, tuna roll, salmon roll, kappa roll

45 pieces

62

tray c
20 pieces nigiri / california roll, dynamite roll, spicy tuna roll, spicy salmon roll, tuna roll, salmon roll, kappa roll

62 pieces

80

maki tray
2 california roll, 2 dynamite roll, tuna roll, salmon roll, kappa roll

42 pieces

36

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lunch special chirashi
no substitution, 11:30 am — 2:40 pm

salmon, tuna, ebi, hokkigai, tai, tamago, masago
served on sushi rice with unagi kabayaki sauce, miso soup

15

lunch combination
no substitution, 11:30 am — 2:40 pm

choose 1 roll
ocean roll, organic alaska roll, philadelphia roll, red hot chili roll, smoked salmon lover roll, bbq tuna roll

choose 1 sunomono
tako sunomono, ebi sunomono, vege sunomono

+ miso soup

16

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hot sake

gekkeikan junmai sake 14.6%

small 150 ml

6

medium 250 ml

9.5

large 350 ml

13

cold sake

gekkeikan draft nama 300ml, 14%

14

shochikubai organic nama 300ml, 15%

24

gekkeikan nigori 300ml, 10%

17

dassai 45 300ml, 16%

35

dassai 39 300ml, 16%

43

kubota senjyu ginjo 720ml, 15.5%

51

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okunomatsu junmai dai ginjo 720ml, 15%

59

ume premium 300ml, 10.5%

21

sakagura ume 300ml, 8%

32

rose ume 300ml, 9%

30

obaachan’s yuzu 300ml, 7.5%

30

matcha ume 300ml, 9.5%

30

soju

chum churum saero 375ml, 16%, zero sugar

17

chrmisul classic 360ml, 20.1%, braley

17

chamisul grapefruit 360ml, 13%, braley

17

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chamisul green grape 360ml, 13%, braley

17

local beer

asahi 330ml

6

asahi 630ml

10

sapporo 355ml

6

canadian 341ml

5

corona 330ml

5

kokanee 341ml

5

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last order

lunch
2:40 pm

dinner
8:40 pm

all prices are in CAD
taxes are not included for beverages

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