



sushikomomo.ca (438) 520-2537

ENTRÉES

-  **MISO SOUP** 4
Shiro miso, soft tofu, shiitake and enoki mushrooms, green onions, seaweed.
-  **EDAMAME** 5
Blanched soybeans, fleur de sel, Japanese spices.
-  **GYOZA DUMPLINGS** 6
Fried dumplings with sake-ginger sauce.
-  **HARUMAKI** 6.5
Fried vegetable spring rolls with saffron sauce.
-  **GREEN SALAD** 4
Served with a Japanese vinaigrette.
-  **KAISO SALAD** 9
Wakame, tosaka, and ononori Japanese seaweed with ginger and sesame dressing.

POKE BOWLS

-  **4 MUSHROOMS** 16
Shimeji, enoki, oyster and portobello mushrooms, green onion, avocado, fukujinzuke, bubu arare, taro chips, teriyaki sauce, truffle-miso emulsion.
-  **EBI** 15
Mock-shrimp, avocado, mango, marinated mustard leaves, fukujinzuke, mixed vegetables, taro chips, salad, nori, basil emulsion.

LAMBAS 6 PCS

-  **KOBE ROLL** 14
Vegan beef with lemongrass, mango, baby spinach, carrots, red pepper, Asian pear, basil emulsion.
-  **GEISHA EBI** 12
Mock-shrimp, sushi rice, marinated Japanese mustard leaf, oba, avocado, shallots, sweet yuzu-soy emulsion.
-  **GEISHA INARI** 11
Rice paper roll with inari tofu, avocado, tempura flakes, sushi rice, shibazuke, green onion, ponzu sauce, lime emulsion.

LES DEALS

- MIDORI** 40
Edamame**
Miso soups (2) or Wakame Salad or Fried Gyoza
Avocat, Mumbai, Kamikaze Inari, Popeye, Mangue Patate
- FUTARI** 60
Edamame**
Miso soups (2)
Wakame Salad or Fried Gyoza
Geisha Ebi, Mumbai, 3 Champions, Popeye, Mangue Patate
Dessert du jour
- ODOROKI** 16
Miso soup or Wakame Salad
10 pcs of the Chef's choice
- HITORI** 25
Edamame**
Miso soup or Wamake Salad
Mumbai, Kamikaze Inari,
Popeye
- SANNIN** 90
Edamame**
Miso soups (3)
Two of: Wakame Salad or Fried Gyoza or Harumaki
Dino-Dino, Pizza, Geisha, Popeye, Ebi, 3 Champions, Mangue Patate, Mumbai
Dessert du jour

** Edamame included with Les Deals are of smaller portion than the usual serving.

LES FRITS 6 PCS

-  **RORU-AGE** 9
Fried sweet potato maki, asparagus, cucumber, avocado, Asian pear, zucchini, sweet and spicy emulsion.
-  **DINO-DINO** 10
Fried maki, baby spinach, cucumber, avocado, sweet inari tofu, oyster mushroom, ito togarashi, miso-truffle emulsion, basil emulsion, teriyaki emulsion.
-  **GYU** 12
Vegan beef, caramelized onion, vegan cream cheese, avocado, fukujinzuke, teriyaki and basil emulsion.



All our rolls
are made
fresh-to-order.
Please be patient while
we work our magic.

FUTOMAKI VÉGÉ

5 PCS

- VÉGÉ TEMPURA** 6.5
Vegetable tempura, spicy soy emulsion.
- PATATE - JALAPEÑO** 8
Sweet potato, avocado, green onion, jalapeño, mustard leaf, tempura flakes, coriander-jalapeño spicy aioli.
- JACKFRUIT AU WASABI** 8
Jackfruit, avocado, green onion, tempura flakes, wasabi emulsion.
- JACQUE ÉPICÉ** 8
Pan-fried jackfruit, avocado, caramelized onion, tempura flakes, kimchi emulsion.
- MOMO** 8
Sweet Japanese tofu, avocado, mango, cucumber, tempura flakes, oba, Japanese curry aioli, basil-miso emulsion.
- DYNAMITE** 7
Mock-shrimp tempura, cucumber, avocado, spicy emulsion of ginger and shichimi togarashi.
- KAMIKAZE INARI** 7
Sweet tofu, tempura flakes, avocado, Asian pear, cucumber, shallot, shichimi togarashi spicy emulsion.
- CALIFORNIA** 7
Mock-shrimp tempura, mango, avocado, cucumber.
- MUMBAI** 8
Mock-shrimp tempura, green onion, avocado, sweet potato, Japanese curry aioli.
- MANGUE PATATE** 11
Soy paper roll with sweet potato, mango, cucumber, avocado, maple syrup, tempura flakes, green onion, yuzu emulsion.
- 3 CHAMPIONS** 10
Enoki, oyster, and portobello mushrooms, shiba zuke, avocado, bubu arare, miso-truffle oil emulsion.
- POPEYE** 9
Oyster mushroom, baby spinach, cucumber, avocado, kampyō, oshinko, ito togarashi, yuzu-truffle sauce.
- KARA-AGE** 8
Soy chicken, vegan bacon, cucumber, vegan cream cheese, sweet potato, spicy teriyaki sauce.
- SIRÈNE** 7
Oba leaf, cucumber, avocado, shiba zuke, Momo sauce.
- 4 SAISONS** 7
Cucumber, avocado, carrot, sprouts, sun-dried tomato, green apple, vegan cream cheese, basil emulsion.
- CHIMI MASAMUNE** 8
Portobello mushroom, jalapeño, baby spinach, cucumber, avocado, tempura flakes, chimichurri sauce.

PIZZAS

4 PCS

- PIZZA AU JACQUE** 12
Jackfruit, avocado, green onion on a bed of fried rice with a spicy sauce.
- PIZZA AU PATATE** 11
Sweet potato, avocado, green onion on a bed of fried rice with a spicy sauce.
- PIZZA AU TOFU** 12
Inari tofu, cucumber, avocado, mango on a bed of fried rice with a yuzu-orange sauce.

HOSOMAKI

6 PCS

- AVOCAT** 4
Avocado, shichimi togarashi emulsion.
- SHISHITO TEMPURA** 4.5
(SEASONAL) Japanese shishito sweet pepper tempura, teriyaki-basil emulsion.
- ASPERGE** 5
Asparagus, yuzu-basil emulsion.
- ASPERGE TEMPURA** 5
Asparagus tempura, yuzu-basil emulsion.
- PATATE DOUCE** 4
Sweet potato, spicy ginger and shichimi togarashi emulsion.
- KAPPA PORTOBELLO** 5
Cucumber, portobello mushroom, teriyaki sauce, truffle emulsion.
- KINOKO** 6.5
Oyster mushroom, truffle oil, miso emulsion.
- KAPPA** 4
Cucumber
- KAPPA MANGUE** 4.5
Cucumber, mango, shichimi togarashi.
- FUKUJIN ZUKE** 4.5
Marinated radish, marinated eggplant, lime emulsion.
- SHIBA ZUKE** 4.5
Marinated cucumber, marinated eggplant, marinated ginger, lime emulsion.
- UMESHISO** 4.75
Marinated Japanese salted plum, oba, cucumber, yuzu emulsion.

Delivery service is available within the Plateau Mont-Royal area.

A gluten-sensitive menu is available upon request.



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GLUTEN - SENSITIVE

- MISO SOUP** 4
Shiro miso, soft tofu, shiitake and enoki mushrooms, green onions, seaweed.
- EDAMAME** 5
Blanched soybeans, fleur de sel, Japanese spices.
- GREEN SALAD** 4
Served with a Japanese vinaigrette.
- PATATE - JALAPEÑO GF** 8
Sweet potato, avocado, green onion, jalapeño, mustard leaf, coriander-jalapeño spicy aioli.
- JACQUE AU WASABI GF** 8
Jackfruit, avocado, green onion, tempura flakes, wasabi emulsion.
- JACQUE ÉPICÉ GF** 8
Pan-fried jackfruit, avocado, caramelized onion, tempura flakes, kimchi emulsion.
- MUMBAI GF** 8
Mock-shrimp tempura, green onion, avocado, sweet potato, Japanese curry aioli.
- MANGUE PATATE GF** 11
Soy paper roll with sweet potato, mango, cucumber, avocado, maple syrup, tempura flakes, green onion, yuzu emulsion.

- 3 CHAMPIONS GF** 10
Enoki, oyster, and portobello mushrooms, shiba zuke, avocado, bubu arare, miso-truffle oil emulsion.
- POPEYE GF** 9
Oyster mushroom, baby spinach, cucumber, avocado, kampyō, oshinko, ito togarashi, yuzu-truffle sauce.
- 4 SAISONS GF** 7
Cucumber, avocado, carrot, sprouts, sun-dried tomato, green apple, vegan cream cheese, basil emulsion.
- CHIMI MASAMUNE GF** 8
Portobello mushroom, jalapeño, baby spinach, cucumber, avocado, tempura flakes, chimichurri sauce.
- AVOCAT GF** 4
Avocado, shichimi togarashi emulsion.
- ASPERGE** 5
Asparagus, yuzu-basil emulsion.
- PATATES DOUCE** 4
Sweet potato, spicy ginger and shichimi togarashi emulsion.
- KAPPA PORTOBELLO** 5
Cucumber, portobello mushroom, teriyaki sauce, truffle emulsion.

- KINOKO** 6.5
Oyster mushroom, truffle oil, miso emulsion.
- KAPPA** 4
Cucumber.
- KAPPA MANGUE** 4.5
Cucumber, mango, shichimi togarashi.

SOY - SENSITIVE

- AVOCAT GF** 4
Avocado, shichimi togarashi emulsion.
- PATATE - JALAPEÑO GF** 8
Sweet potato, avocado, green onion, jalapeño, mustard leaf, coriander-jalapeño spicy aioli.
- JACQUE ÉPICÉ GF** 8
Pan-fried jackfruit, avocado, caramelized onion, tempura flakes, kimchi emulsion.
- CHIMI MASAMUNE GF** 8
Portobello mushroom, jalapeño, baby spinach, cucumber, avocado, tempura flakes, chimichurri sauce.

Our soy and gluten sensitive options are prepared in an environment that could have been in contact with soy and/or gluten. Whilst we will do our utmost, we cannot guarantee the total absence of gluten and/or soy through cross-contamination. Note that the gluten-sensitive options are not an alternative for those who suffer from coeliac disease.