

EKKI SUSHI

えつき 寿司

By Bel Air Tremblant

TO START

Miso Soup 10\$

Miso daishi stock, fungus mushrooms, wakame, green onions

Edamame 5,50\$

Furikake, sesame

COLD

Hamachi Tataki 24\$

Lightly torched yellowtail Amberjack in Garlic Ponzu Vinaigrette, Crispy potatoes and Shiso

Chirashizushi 48\$

Salmond, tuna, hiramasa, ebi, crabstick, unagi, shime saba, ikura, rice, avocado

HOT

Buta Gyoza 5 pcs 12\$

Pork dumplings served with ponzu sauce

Takoyaki 6\$

Octopus Croquette topped with Japanese Kewpie, Bonito Flakes and Furikake spices

Yasai Gyoza 5 pcs 10\$

Vegetable dumplings served with ponzu sauce

NIGIRI OR SASHIMI 2PCS:

AKAME 9\$

Tuna

IKURA 10\$

Salmon Roe

ABURI AKAME 9\$

Torched Tuna

UNAGI 9\$

Fresh water Eel

TORO (Availability) 12\$

Medium-Fatty Tuna

SHIME SABA 11.50\$

Mackerel

O-TORO (Availability) 15\$

Fatty Tuna

HOTATE 11\$

Scallop

SAKE 7\$

Salmon

HIRAMASA 10\$

Yellowtail Amberjack

ABURI SAKE 9\$

Torched Salmon

A5 Wagyu beef (Availability)

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MAKI ROLLS 6PCS:

*2\$ EXTRA TO CHANGE NORI SHEET FOR SOY PAPER

Spicy Tuna 18\$

Avocado, spicy aioli, green onions, white sesame seeds

Spicy Salmon 18\$

Cucumber, spicy aioli, green onions, white sesame seed

California 14\$

Crabstick, avocado, tobiko

Rainbow 22\$

Salmon, Shrimp, tuna, avocado, crabstick

Taiko Ebi 20\$

Tempura Panko Battered Shrimp, Salmon, Avocado, Spicy Mayo, Tobiko

Unagi 18\$

Avocado, cucumber, smoked Eel, unagi glaze, white Sesame

Maguro Tochi 28\$

Rice Caviar Fried Avocado roll, Chopped Tuna, Sweet Katsu Mayo and Shiso

Sake Tarutaru 19\$

Soy paper, Spicy Salmon Tartare, tempura, Green onions, Tobiko, Shiso

Sake Hada 16\$

Crispy salmon skin, green onions, cucumber, unagi glaze, black sesame, furikake

Shiromisakana 22\$

Yellowtail Amberjack Yuzu, Cucumber, Avocado, Jalapeno Relish

Kinoko 15\$

Shitake, Cucumber, Spicy Ponzu, Tempura, Sesame, sesame, Green onions

Shinzen 15\$

Soy Paper, Mango, Pickled Red cabbage, Avocado, Cucumber, Tempura, Sesame

Jakku 15\$

Fried Jackfruit, Gochujang Sauce, Bok Choy, Green onions, sesame

Avocado 10\$

Black Sesame seeds

Cucumber 10\$

Black Sesame seeds

PLATTER:

Chef Choice Platter 55\$

2 chef choice rolls, 3 chef choice nigiri sets

Sashimi Platter 8 pieces 32\$

Red tuna 2pcs, Salmon 2 pcs, Hiramasa Amberjack 2 pcs, Scallop 2 pcs

Platter# 1 30\$

Maki Spicy Salmon 6pcs, Maki Avocado 6pcs, Nigiri Tuna 2pcs, Nigiri Salmon 2pcs

Platter #2 45\$

Nigiri thon 2mcx, Hiramasa Amberjack 2pcs, Nigiri Salmon 2pcs, Maki Spicy Tuna 6pcs, Maki Avocado 6pcs

Platter #3 35\$

Jakku 6 mcx, Kinoko 6 mcx, Maki Avocado 6mcx, Maki Cucumber 6 mcx

OMAKASE:

Ekki tasting menu market price upon availabilities