



# LUNCH

@LENINJASUSHIBAR

## SALADS

**House Green Salad** \$7.50  
Spring mix salad, tomato, cucumber, avocado, served with chef's dressing

**Ninja Salad** \$11.95  
Spring mix salad, smoked salmon, cream cheese and egg, served with chef's dressing

## APPETIZERS

**Vegetables Tempura (7pcs)** \$8.95  
Deep fried vegetables served with tempura sauce

**Yaki Gyoza (6pcs)** \$7.50  
Pork or vegetables dumplings

## SPECIALS

**Beef Ramen** \$12.50  
Ramen noodles served with spicy broth, and thick sliced roast beef

**Chirashi Deluxe** \$17.95  
Rice topped with a large selection of sashimi (10pcs)

## COMBOS

*Served with daily soup and salad*

**Chicken Curry** \$13.50  
Rice topped with chicken curry

**Teriyaki Chiken** \$12.50  
Rice topped with grilled chicken, and teriyaki sauce

**BBQ Beef** \$16.50  
Rice topped with BBQ beef

**Shrimps & Vegetables Tempura (8pcs)** \$11.95  
Rice topped with shrimps (3) and vegetables tempura (5)

**Maki sushi (13pcs)** \$13.95  
Hosomaki (8) and futomaki (5)

**Nigiri (7pcs)** \$15.95  
Nigiri assortment, chef's choice

## DESSERTS

Ask for our desserts

[WWW.NINJASUSHIMTL.COM](http://WWW.NINJASUSHIMTL.COM)



# DINNER

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## SOUP AND SALADS

**Ninja Seafood soup** \$7.50  
Seafood soup with shrimps, scallops, crab meat and white fish

**House Green Salad** \$7.50  
Spring mix salad, tomato, cucumber, avocado, served with chef's dressing

**Ninja Salad** \$11.95  
Spring mix salad, smoked salmon, cream cheese and egg, served with chef's dressing

## COLD APPETIZERS

**Takowasabi** \$5.50  
Octopus salad with wasabi sauce

**Kimchi Tomatoes** \$6.95  
Tomatoes served with kimchi sauce

**Salmon Tartare** \$14.95  
Salmon and avocado mix, miso sauce, topped with quail egg

## HOT APPETIZERS

**Edamame** \$4.50  
Soya beans served with spicy and sweet sauce

**Vegetables Tempura (7pcs)** \$8.95  
Deep fried vegetables served with tempura sauce

**Yaki Gyoza (6pcs)** \$7.50  
Pork or vegetables dumplings

**Maple Gindara** \$17.00  
Alaskan black cod, marinated in sake, soya sauce, maple syrup, garlic and fresh ginger

**Beef Tongue** \$15.95  
Grilled beef tongue served with chef's special sauce.

## TATAKIS

**Sakana Tataki** \$12.95  
Thinly sliced butterfish, ponzu sauce, with ikura, daikon, garlic chives

**Maguro Tataki** \$15.95  
Thinly sliced red tuna, ponzu sauce, with marinated jalapeño, roasted garlic, green onion



# DINNER

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## NOODLES

**Special Beef Ramen** \$12.50  
Ramen noodles served with spicy broth and thickly sliced roast beef

## SASHIMI/NIGIRI

**Flower Sashimi (9pcs)** \$18.95  
Slices of three daily fish, served in ponzu sauce with truffle oil

**Ninja Sashimi (10pcs)** \$21.95  
Sashimi assortment, chef's choice

**Ninja Nigiri (8pcs)** \$19.50  
Nigiri assortment, chef's choice

## MAKIS SUSHI

**Mermaid (6pcs)** \$15.95  
Spicy whitefish and salmon mixed with tempura, avocado, no rice, wrapped with soya paper, served with wasabi miso sauce

**Quebec (8pcs)** \$14.00  
Cream cheese, crab stick, marinated tomato, tempura, wrapped with smoke salmon and avocado, served with chef's sauce

**Ninja Veggie (8pcs)** \$13.50  
Sweet potato, red pepper, cucumber, avocado, spicy mayo, topped with cooked vegetables

**Phoenix (8pcs)** \$13.95  
Deep fried crab stick, avocado, white fish, mixed with tempura and yogurt mayo, wrapped with vegetables, and topped with spicy mayo, and blueberry

**Salmon Tamago (5pcs)** \$13.95  
Avocado, tempura, tamago, topped with spicy salmon tartare with a touch of sesame oil, served with unagi sauce

**Rainbow (8pcs)** \$14.00  
Tempura shrimp, avocado, spicy mayo, topped with a rainbow of daily fish

**Dragon Eye (6pcs)** \$12.50  
Deep fried roll of smoke salmon, white fish, asparagus, beets, served with unagi sauce

**Naroto (6pcs)** \$14.95  
Deep fried roll of salmon, cream cheese, tobiko, avocado, sushi shrimp, served with chef's sauce

## DESSERTS

**Ice Cream** \$3.50  
Ask for our flavours

**Cheese Cake** \$6.95

**Tiramisu** \$7.50

**Ninja Special** \$8.95  
Traditional Japanese green tea served with homemade dessert