

# RESTAURANT LOUNGE + BAR





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#### MAKI ROLLS Cucumber

Avocado

Salmon

Tuna

#### California

**Spicy** tuna, salmon, shrimp, scallop

**Negihama** yellow tail, scallions

### SPECIALTY ROLLS

Unakyu bbq eel, cucumber, fusion demi

#### Ebiten

shrimp tempura, masago, avocado, ponzu

**Purple** spicy tuna, pineapple, dried shiso

#### Tori

tempura chicken, cucumber, avocado, teriyaki sauce, spicy mayo

#### Canadian eh!

avocado, pear, blue cheese, smoked salmon

#### Fusion

shrimp tempura, bbq eel, avocado, masago, yuzu sauce, fusion demi

### Spider

crispy soft shell crab, tobiko, cucumber, soy reduction, fusion demi

#### **Rainbow dragon**

bbq eel, scallions, avocado, tuna, salmon, butterfish, caviar, fusion demi

#### Nigiri (2), Sashimi (3)

crab stick shrimp scallop bbq eel butter fish salmon surf clam yellow tail tuna

### PLATTER

Twelve

assorted nigiri (4), salmon sashimi (1), tuna sashimi (1), butterfish sashimi (1) chef's maki roll

#### Duo

tuna nigiri (2), salmon nigiri (2), shrimp nigiri (2), butterfish nigiri (2), salmon sashimi (2), tuna sashimi (2), butterfish sashimi (2) California roll

#### Trio

tuna nigiri (3), salmon nigiri (3), shrimp nigiri (3), butterfish nigiri (3), salmon sashimi (3), tuna sashimi (3), butterfish sashimi (3) ebiten roll

#### Quattro

tuna nigiri (4), salmon nigiri (4), shrimp nigiri (4), butterfish nigiri (4), salmon sashimi (4), tuna sashimi (4), butterfish sashimi (4) Tori roll

# FIRST IMPRESSION

#### Spring rolls

Vietnamese crispy shrimp rolls, sweet Thai dip, Vietnamese traditional sauce

#### Southwestern crispy rolls

black beans, corn, jalapenos, mixed cheese, spicy mayo

Rice paper wraps (shrimp or chicken) served with roasted peanut garlic dip

Sweet potato fries served with chipotle mayo and sour cream chive dip

Yaki tori grilled chicken skewers, teriyaki sauce

Thai chicken tenders toasted almonds, mango Thai salad, tangy Thai sauce

#### **Chicken satays**

pickled cucumber, grilled pineapple, caramelized peanut sauce

#### Shrimp & vegetable tempura ginger infused soy dip

Calamari panko crusted, wasabi mayonnaise, garlic-ginger lime nam pla

#### **Chicken wings**

1 lb. wings, chopstick carrot, celery stick, creamy ranch dip, spicy soy tabasco

#### Seared ahi tuna

five spice, masago caviar, seaweed salad, spicy aioli

#### Sushi pizza

crispy sushi rice, tuna, salmon, butter fish, tobiko, masago, scallion, spicy aioli

#### Wasabi tuna & salmon tartare avacodo, fresh salsa, crostini, tobiko caviar



chicken breast, AAA beef, tiger shrimp

#### Caesar

romaine hearts, creamy tofu Caesar dressing, peppered bacon, lemongrass crostini, parmesan

#### Fusion

crisp head lettuce, melon, pecans, goat cheese, pickled ginger dressing, parmesan crisp

#### **Pacific Rim**

seasonal greens, orange, sprouts, water chestnuts, almonds, oriental vinaigrette

#### **Tony Greco**

crisp parmesan, mesclun greens, mango salsa, caramelized walnuts, sesame ginger dressing



#### Please specify degrees of spice 0-10, regular is 3 degrees

Your choice of one to two of the following: chicken, beef, bbq pork, shrimp, seafood (vegetarian available)

#### Pad Thai

Thailand's most well known noodle dish, combines bean sprouts, garlic, chilies, carrots, tofu, tamarind, onion, egg and rice noodles stir fried over jet flame in our home made Pad Thai sauce and then topped with roasted crushed peanuts.

#### Chow mein

An authentic Chinese style dish with garlic-onion sauce stir fried and tipped on crispy egg noodles.

#### Fried rice

Scented Jasmine rice tossed in a flaming wok with diced vegetables, fresh garlic, egg and spices.

#### **Black bean\***

Full-flavored mixture made with mashed fermented black beans and flavored with garlic, stir fried with vegetables and bean sprouts.

#### Soy\*

Garlic roasted over high flame wok tossed with vegetables, bean sprouts and noodles.

#### Tom yum\*

Tom yum is a sweet and sour flavour consisting of a mixture of Thai herbs and seasonings, stir fried with onion, bamboo, mushrooms, pineapple, tomato, baby corn, celery, and chili and finished with coconut milk.

#### Thai curry\*

A perfect blend of spices with sweet basil, Thai coriander and coconut milk.

#### Lemon grass\*

One of the most important flavorings in Vietnamese and Thai cooking, with this herb we combine fresh garlic, rice wine, Thai chili, fresh cilantro, lime juice and seasonings to give you a fragrant and savory taste to remember.

#### Spicy tomato\*

This is a wonderful combination of flavors with pineapple, tomato, celery, onion, tomato sauce and chili, flambéed with sake.

#### **Ginger**\*

This peppery and slightly sweet root gives a wonderful aroma, combined with onion and garlic with a dash of sweet soy to create a tasty dish.

#### Teriyaki\*

A homemade prepared sweet Japanese sauce broiled and reduced consists of sake, mirin, honey, ginger and soy sauce, will certainly open your taste pallets.

\* Choice of steam rice, vermicelli noodle, rice noodle, egg noodle, u-don noodle



# FROM THE GRILL

#### Vermicelli dish

Vermicelli is very popular in Vietnamese culture with warm noodles, mint lettuce, bean sprouts and julienne vegetables served with traditional Vietnamese sauce.

#### Your choice of one to three of the following

bbq chicken, lemongrass beef, lemongrass pork, tiger shrimp, spring roll, shrimp honey cane, Thai sausage

#### **Rice dish**

Korean Style barbeque sauce made with a delicate blend of rice wine, soy sauce and Asian pear, with a dollop of honey for sweetness, and a sprinkle of toasted sesame seeds for crunch which makes a perfect serving with beef or chicken.

6 oz AAA beef steak or chicken leg, shrimp crab quiche, garden green salad, traditional Vietnamese sauce

#### Roll your own rice wraps

With six paper thin rice wraps, fresh assorted mints, lettuce, cucumber, beansprouts, apple slices, julienne pickled vegetables, sauteed scallions, roasted crushed peanuts and thin vermicelli noodles, dip with traditional Vietnamese sauce or peanut sauce, please enjoy.

#### Your choice of one to four of the following

bbq chicken, lemongrass beef, lemongrass pork, tiger shrimp, spring roll, shrimp honey cane, Thai sausage

#### FUNKY WRAPS

sautéed pepper & onion, mixed mints lettuce, garlic mayo, tomato, cucumber, Thai lime nam-pla

#### Crispy chicken tender

#### AAA teriyaki beef

Choice of tortilla herb garlic, sun dried tomato

#### Choice of side garden greens salad, sweet potato fries

#### BENTO

served with salad, rice, California roll, spring roll

**Char-grilled chicken breast** 5 oz, teriyaki sauce

#### Coco nam-pla shrimp

6 tiger shrimps, minced cilantro

Grilled teriyaki salmon

4 oz, sesame crusted, sautéed scallions

#### AAA Korean steak

5 oz, Korean bbq sauce

\* Please alert us if you have food allergies

\* All Prices subject to change without notice

# FROM THE HOT POT

### PHO

### Beef rice noodle soup

Our famous steamy noodle soups are light, robustly tasty, clean and healthy meal you can enjoy anytime of day, served with fresh basil, bean sprouts, lime, and Thai chili peppers.

#### Your choice of one to

three of the following rare thinly sliced beef, beef well done, braised

beef flank, braised beef brisket, tender beef tendon, beef tripe, meatballs, chicken breast

#### Pho special

rare, well done, flank, brisket, tendon, tripe, meatballs

### HU TIEU

**Chicken noodle soup** Served with fresh bean sprouts, basil, tomato, lime, and Thai chili peppers.

#### Choice of noodles

rice noodle, vermicelli noodle, egg noodle, u-don noodle

Choice of sauce sate, spicy Thai, seafood

#### and choice of one or

two of the following rare beef, chicken breast, bbq pork, Thai sausage, shrimp, seafood, won-ton, vegetarian



Hot & sour fresh tofu, mushrooms, bamboo shoots, thicken spicy broth

#### Wonton

shrimp-pork dumplings, nappa, seasoned chicken stock

#### **Tom yum goong** shrimps, pineapple, brunoise, Thai herbs, coconut milk, tomato-shrimp infused soup

### FLAIR

served with starter salad, seasonal vegetables, and the side dish of the day

#### Sesame salmon

8 oz, seaweed salad, orange ginger sauce

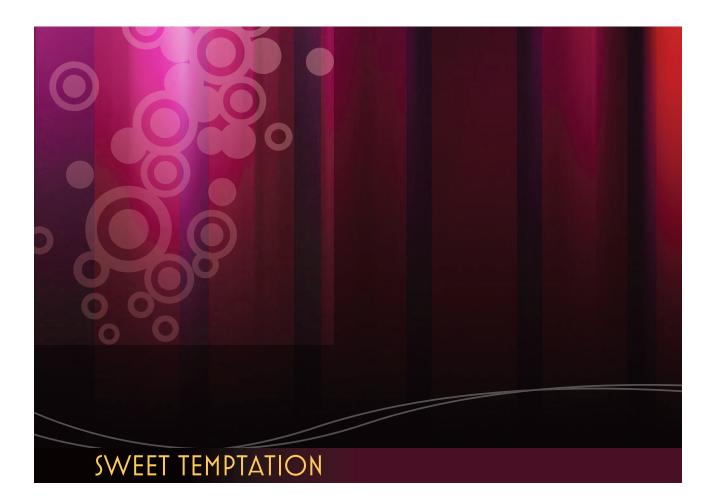
#### Thai chicken

8 oz chicken breast, veggie salsa, mashed ginger Thai lime nam-pla

AAA NY steak 10 oz, tempura onions, plum wine sauce

## Wok seared tuna steak 6 oz yellow fin, pistachio crusted,

pineapple salsa, kaffir-soy redux



Crème caramel garnished with berries compote

Green tea cheesecake berries compote, condensed milk

**Turtle cheesecake** caramel cheesecake, chocolate, pecans, chocolate mousse, ganache Chocolate truffle mousse bittersweet chocolate mousse,

chocolate ganache, strawberry coulis

#### Crispy banana rolls

mango ice cream, coconut sauce, port reduction, berries compote

## BEVERAGES

San Pellegrino 500 ml 750 ml

Perrier 330 ml 750 ml Jasmine tea

**Specialty tea** 

Coffee

Milk

**Juice** orange, apple, cranberry, pineapple, tomato, clamato **Soft drinks** pepsi, diet pepsi, 7-up, ginger ale, soda, lemonade, ice tea

Shirley Temple orange juice, sprite, grenadine

Shakes strawberry, banana, coconut, avocado, pineapple

# DRINKS

RED WINE House Red Yellowtail Cabernet Sauvignon

Yellowtail Merlot

Yellowtail Shiraz

Australia Wolfblass Shiraz

Wolfblass Merlot

Wolfblass Cabernet Sauvignon

**France** George Duboeuf Beaujolais

**Brouilly Beaujolais** 

**Spain** Osborne Dominio de Malpica Cabernet Sauvignon

Marques de Riscal Reserva

**Italy** Masi Valpolicella

Masi Campofiorin **\$35** 

**California** Sterling Silver Cabernet Sauvignon

Beringer Knight's Valley Cabernet Sauvignon WHITE WINE House White Yellowtail Chardonnay

**California** Sterling Vintner's Collection Chardonnay

Beringer Founders Estate Chardonnay

Jlohr Riverstone Estate Chardonnay

**Ontario** Vineland Estates Semi-dry Riesling

Pelee Island Reserve Gewürztraminer

#### Australia glass \$9

Deakin Estate Sauvignon Blanc **\$28** 

Wolfblass Riesling **\$34** 

France Dopff & Irion Gewürztraminer

**Italy** Masi Soave

Pinot Grigio

**German** Black Tower

Baden Gewürztraminer

BEER Domestic Coors Light, Carlsberg Light, Steam Whistle

Import Corona, Tsingtao, Asahi, Heineken, Tiger, Strong Bow Cider

Sapporo can 500 ml

#### Draught 14 oz

Available at Barrhaven

- Sapporo
- Moose Head
- CarlsbergBarking Squirrel
- 0 1

### Available at KanataSapporo

- Sleeman Light
- Sleeman Honey Brown
- Thi Fusion Pilsner
- Moose Head
- Carlsberg

### DRINKS

MARTINIS 2 oz

**Traditional** vodka, vermouth, olives, lemon twist

Caramel candy apple apple sourz, butterscotch liqueur, apple juice, apple slice, caramel

**Chocoholic** navan vanilla infused cognac, créme de cacao, milk, chocolate shavings

Thi Fusion bacardi coco, blue curacao, white cranberry juice, splash of pineapple juice

**Pomegranate** vodka, pomegranate juice, splash of triple sec

### 2 oz

Z UZ

Fusion caesar

vodka, clamato juice, tabasco, worcestershire sauce, thai chili, celery salt, salt & pepper, celery, olive, wasabi, lemon slice, kaffir lime leaf

Bloody Mary vodka, tomato juice, tobasco, worcestershire sauce, celery, celery salt, salt & pepper, olive

**Island fling** bacardi coco, banana liqueur, pineapple juice, splash of sprite

**Tidal vvave** vodka, lychee liqueur, blue curacao, white cranberry juice

Purple haze vodka, raspberry liqueur, blue curacao, sprite Fusion cosmos vodka, cranberry juice, lemon lime, splash of cointreau

**Saketini** sake, vodka, gin, yuzu juice, kaffir lime leaf

**Caramel svvirl** bailey's caramel, butterscotch liqueur, milk, caramel candy

**Christmas** vodka, white crème de menthe, vermouth

**Double fudge** vodka, crème de cacao, coffe liqueur

Oatmeal cookie Irish cream, butterscotch liqueur, cinnamon, amaretto, cinnamon stick

**Sex on the beach** vodka, peach schnapps, orange juice, grenadine

**Mojito** white rum, tequila, mint leaves, lime juice, lime slice, simple syrup

Bull rush red bull, vodka, lime slice

Amaretto sour amaretto, lime juice

**Daiquiri** strawberry, banana, pineapple, coconut, white rum, triple sec, lime juice, daiquiri syrup, fruit slice

Fuzzy navel peach schnapps, vodka, orange juice Lychee vodka, bols lychee, cranberry

**Flirtatious** gran marnier, triple sec, pinapple juice, orange juice

**Dirty** gin, dry vermouth, olive brine, triple olive

**French** vodka, rasberry sourz, grand marnier, pineapple juice

Kiss vodka, cream liqueur

**Cajun** vodka, dry vermouth, jalapeno brine, jalapeno pepper

Yakuza vodka, jagermeister

Gin fizz gin, syrup, lime juice, soda

**Grass hopper** crème de menthe, crème de cacao, milk

Long island ice tea gin, vodka, rum, triple sec, lime juice, sprite

Margarita tequila, triple sec, lime juice, simple syrup, lime slice

Pina colada coconut white rum, dark rum, coconut syrup cream, pineapple juice, milk, cherry, orange slice, pineapple slice

**Specialty coffee** bailey, kahlua, gran marnier, starbuck's coffee liquer

# DRINKS

SAKI Hakutsuru Draft Cold Sake

300 ml

**Gekkeikan Sake** 9 oz 750 ml

**Ozeki Sake** 9 oz 750 ml

Hakutsuru Sake 9 oz 750 ml

#### SCOTCH 1 oz

Johnnie Walker Black

Glenfiddich

Dalwhinnie 15 year old

The Macallan 12 year old

#### PREMIUM SPIRITS 1 oz

Remy Martin VSOP Cognac

Courvoisier VSOP Cognac

Remy Martin XO Excellence

Hennessy XO Cognac

### BAR RAIL

1 oz

sky smirnoff sauza polar ice canadian club crown royal seagram's barcardi appleton estate tia maria jim beam drambuie blue curacao schnapps sourz bols kahlua sambuca amaretto southern comfort tia maria triple sec jagermeister creme de banana creme de menthe creme de cacao frangelico godiva goldschlager gran marnier kahlua baileys starbucks coffee cinzano dubonnet vermouth martini & rossi

# VODKA, GIN, RUM BY THE BOTTLE

Have your favorite bottle served at your table with cranberry, orange and soda with lemon and lime *(Specify if you would like different mix)*. Add 4 Red Bull

Absolut Vodka	Roberto Cavalli Vodka
Kettle One Vodka	Bacardi Rum
Belvedere Vodka	Beefeater Gin
Grey Goose Vodka	Bombay Gin