

DRINK

- Pop 3.0
(Coke / Diet Coke / Sprite / Canada dry / Nestea)
- Ramune (Original / Melon) 5.5
- Stewart's (Orange / Root beer) 4.0
- Perrier 4.0
- Hot tea (Green / Jasmin / Mint) 3.0
- Calpico Soda 6.5
(Original / Strawberry / Peach)

Desserts



Taiyaki (1pc)
3.75



Matcha Parfait
6.5



Drowning Taiyaki
9.5

Beer

- Sapporo (355ml) 8.0
- Okami Kasu (355ml) 8.0
- Asahi (330ml) 9.0
- Okamikasu Beer (355ml) with
Yuzu Sake 2oz for Two 18.0

Sake

- Masumi Hot/Cold (180ml) 12.5
- Yuzu Splitzer (150ml) 12.5
- Yuzu Calpico Soda (340ml) 14.5
- Dassai Sparkling
Bottle (360ml) 58.0

Wine

- House Wine White 9.0

Our Ramen is inspired from these parts of Japan



Tonkotsu
from Hakata



Miso with Butter
from Sapporo



Curry Ramen
from Muroan



Chicking(Pizza Ramen)
from Nagasaki



Tokyo Shoyu
from Tokyo



18% gratuity will be added to the bill(s) for groups of 5 or more guests.



Mr. Chick Dream Team



Samurai Eel



鰻
\$8.00

Tempura Shrimp Knight



海老
\$4.50

Hatchling Porky Pal



焼豚と煮卵
\$6.00

Sweet Chicken Princess



甘鶏
\$5.00

Spicy Chicken Queen



辛鶏
\$5.00

***Our Premium Onigiri Made with Hokkaido RICE & Hakata SALT**

Classic Onigiri Crew

Mentai (Spicy Cod Roe)



明太子
\$6.00

Tuna Corn Salad



鮪とコーン
\$5.50

Kanikama (Imitation Crab with Yuzu Pepper Mayo)



蟹と柚子
\$6.00

Salmon



鮭
5.50

Tuna Yuzu Pepper Mayo



鮪と柚子
\$6.00

NIGIRI SUSHI (2 PCS)

EGG \$4.50

INARI POCKET \$4.50

AVOCADO SWEET SEAWEED \$5.50

SALMON \$6.50

ABURI SALMON BELLY \$8.00
Limited Quantity

**ABRURI SALMON BELLY
WITH TARTAR SAUCE** \$8.50
Limited Quantity

WHITE TUNA \$6.50

RED TUNA \$7.50

SCALLOP WITH YUZU SHIO \$8.00

BBQ EEL \$8.50

BBQ EEL WITH BUTTER \$9.00



寿司

The term "gunkan" means "warship."

GUNKAN NIGIRI (1PC)

MASAGO (CAPELIN ROE) \$3.50

TOBIKO (FLYING FISH ROE) \$3.50

AHI POKE \$4.50

Marinated Red Tuna with Onion

SPICY SCALLOP \$4.50

Marinated with Spicy Mayo, Tobiko

IKURA (SALMON ROE) \$7.00

SNOW CRAB \$6.50



INSIDE - OUT ROLL (6 PCS)
with Sesame Seeds

AVOCADO \$5.50

CUCUMBER \$5.50

AVOCADO & CUCUMBER \$5.50

EBITEN (DEEP FRIED SHRIMP) \$7.00

with Sweet Eel Sauce

SALMON \$6.50

SALMON AVOCADO \$7.50

SPICY SALMON AVOCADO \$7.50

with Sriracha

SPICY TUNA AVOCADO \$7.50

with Sriracha

CALIFORNIA (IMITATION CRAB) \$7.00

with Avocado

CALIFORNIA (SNOW CRAB) \$12.00

with Avocado, Masago (Capeline Roe)



TEMAKI (HAND ROLL) 1PC

AVOCADO \$5.50

CUCUMBER \$5.50

AVOCADO & CUCUMBER \$5.50

EBITEN (DEEP FRIED SHRIMP) \$7.00

with Sweet Eel Sauce

SALMON \$6.50

SALMON AVOCADO \$7.50

SPICY SALMON AVOCADO \$7.50

with Sriracha

SPICY TUNA \$7.50

with Sriracha

CALIFORNIA (IMITATION CRAB) \$7.00

with Avocado

CALIFORNIA (SNOW CRAB) \$12.00

with Avocado, Masago (Capeline Roe)



Side Dishes

Beef Gyoza 4PCS



From Deng's Dumpling

(Deep Fried Shrimp)



Ebi Tempura



Takoyaki



Edamame



Seaweed Salad



Popcorn Chicken



Vegetable Gyoza 3PCS



Stories of Japanese Beer

Sapporo Beer - \$ 8.00

Sapporo is a city in northern Japan, and it's where Sapporo Beer was founded, which is now beloved worldwide. However, the original plan was to build the brewery in Tokyo. Due to Tokyo's subtropical climate and expensive ice at the time, the brewery was built in Hokkaido, where the temperature was cooler. If Tokyo were a little cooler and ice were cheaper, we might be drinking "Tokyo Beer" today.



355 ml

Asahi Super Dry - \$9.00

Asahi Beer is a popular, dry beer enjoyed around the world that pairs well with any dish. The secret to its crispness lies in the brewing process. The brewing process consists of five steps: preparation, fermentation, aging, filtration, and packaging. The sharpness of Super Dry comes from the yeast strain, "No. 318," which ferments the sugars into alcohol and carbon dioxide with great vigor during the fermentation process.



330 ml

Soft Drink

CALPICO



Most popular!
CALPICO Soda - \$6.00
Strawberry / Peach
Original



Ramune - \$5.50
Peach / Water Melon / Lemon

Hot Tea - \$3.00
Green / Jasmine / Oolong / Mint (Decaf)

Specialty Drink
Americano - \$5.50 Cappuccino - \$6.50
Matcha Latte (Hot/Cold) - \$6.50
London Fog (Hot/Cold) - \$6.50

Bottled Pop - \$4.00
Black Cherry Soda / Root Beer

Pop - \$3.00
Coke / Diet Coke / Ginger Ale / Fanta / Nestea

Perrier (sparkling water) - \$4.00

Okamikasu Beer - \$8.00

Contains a large portion of rice, which gives it a unique, silky mouthfeel. The most noteworthy part of this beer is the inclusion of SakeKasu, the by-product from Sake production, which contributes a boozy, creamy, uptown funk to the beer's finish.



355 ml



YUZU BEER FOR TWO

Okamikasu Beer 355 ml with
YUZU Sake 2 Shots for 2 - \$18.50

18% gratuity will be added to the bill(s) for groups of 5 or more guests.

Stories of our Japanese Sake

Masumi Blue Sake - \$12.50 Homare YUZU Sake

This sake boasts a refreshing and light flavor profile that's enjoyable both chilled and gently warmed. It offers a delightful combination of dryness with a gentle, smooth finish and a refreshing aftertaste



180 ml

YUZU is a Japanese citrus. YUZU Sake is made from Junmai Sake with YUZU oil. Junmai Sake is made from 100% rice without preservatives. And YUZU oil is also 100% from YUZU and with no artificial flavour. This is for people who have little to no sake experience



獺祭 Dassai Sparkling Junmai Daiginjo 360ml - \$58.00

Discover the Elegance of Dassai Sparkling - Japan's Finest Sake

Experience the pinnacle of Japanese craftsmanship with Dassai Sparkling '45' Junmai Daiginjo. Polished to 45% and made from the finest Yamada Nishiki rice, this sake combines traditional brewing artistry with cutting-edge innovation. Its naturally fermented, light Nigori style enchants with a creamy texture and elegant effervescence. Delight in its refined aromas of grape and roasted chestnut, followed by nuanced flavors of crisp pear, almond milk, and a touch of underripe melon. With a full-bodied umami profile and a clean, dry finish, Dassai Sparkling '45' invites you to savor a luxurious moment in every sip. Indulge in the extraordinary—this is a sake experience not to be missed.



YUZU Sake Rock or Shot - 1 oz \$7.50 / 2 oz \$12.50

YUZU Soda - 10Z \$7.50 / 20Z \$12.50
(YUZU Sake + Soda Water) - 120 ml

YUZU Matcha Soda
10Z \$8.00 / 20Z \$13.00
(YUZU Sake + Green Tea + Soda Water) - 120 ml

YUZU & Calpico Soda - \$14.50
(YUZU Sake 2oz + Calpico + Soda Water) - 240 ml

YUZU Spritzer - \$12.50
(YUZU Sake 1 oz + White Wine 3 oz) - 120 ml



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Matcha Trio



Drowning Taiyaki
\$9.50



Matcha Parfait
\$6.50



Matcha Icecream
\$3.50

