SIDE Dishes

- Seaweed Salad 6.0
- Edamame 6.5
- Veggie spring rolls (4pcs) 6.5
- Steamed rice 2.75







Popcorn Chicken 8.0

Chili tomato/ 13.5

Spicy Tomato based Chicken and Rich Pork broth. Spinach, Corn, Kikurage, Green onion, Seasoned egg and Pork chashu.

Tonkotsu Shoyu 13.5

Tonkotsu and Soy Sauce based Chicken and Rich Pork broth. Spinach, Corn, Kikurage, Green onion, Seasoned egg and Pork chashu.

RAMEN 3-4>



Chicking 14.5

Tomato based Chicken and Rich Pork broth. Spinach, Corn, Kikurage, Green onion, Fried chicken, Seasoned egg and Pork chashu.



Sapporo Miso 13.5

Miso-based Chicken and Rich Pork broth. Spinach, Corn, Kikurage, Seasoned egg, Pork chashu and Butter.



Original Shoyu 13.5

Soy sauce-based Chicken, Rich Pork and Fish broth Spinach, Corn, Kikurage, Green Onion, Seasoned egg and Pork chashu.



Regular Noodle (120g) | Thick Noodle (150g) +0.5

Volcano JJJ 14.0

Rich Pork and Chicken broth. Spinach, Corn, Kikurage, Green onion, Seasoned Egg and Pork chashu.



Spicy Miso / 13.5

Spicy miso-based Rich Pork broth. Spinach, Corn, Kikurage, Seasoned egg, Pork Chashu and Butter.



Tokyo Shoyu 13.5

Soy sauce based clear broth. Spinach, Corn, Kikurage, Green onion, Seasoned egg and Pork chashu.



Hell's Chili/ 13.5

Gochujang-based Chicken and Rich Pork broth. Spinach, Corn, Kikurage, Green onion, Seasoned egg and Pork chashu.



Tonkotsu 13.5

Rich Pork and Chicken broth. Spinach, Corn, Kikurage, Green onion, Seasoned Egg and Pork chashu.



Miso Veggie 14.5

Vegan miso broth. Kale noodles, Carrot, Corn, Green onion, Kikurage, Seaweed salad, Spinach and Silced tofu.

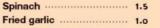


Creamy Veggie 14.5 Veggie broth. kale noodles, Carrot, Corn, Green onion, Kikurage, Seaweed salad, Spinach and Sliced tofu.

Extra Toppings

Broth	 3.0
Butter	 2.0
Chashu	 3.0
Corn	 1.5

Seasoned egg		* * 1		*		w		2.0
Kikurage	 		 		.,		 • •	1.5
Noodle ·····	 		 ٠.				 	3.25
Green onion	 		 				 	1.5



RICE BOWL EVERSU



Karaage Don 14.0

Thank you for understanding and support!

Steamed rice, Deep fried chicken, Mayonnaise, Green onion and Unagi sauce.





Mini Chashu Don 6.5

Steamed rice, Pork chashu, Sesame seeds and Unagi sauce.





Mini Unagi Don 9.0

Steamed rice, Barbeque eel, Sesame seeds and Unagi sauce.

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)



Matcha Parfait



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

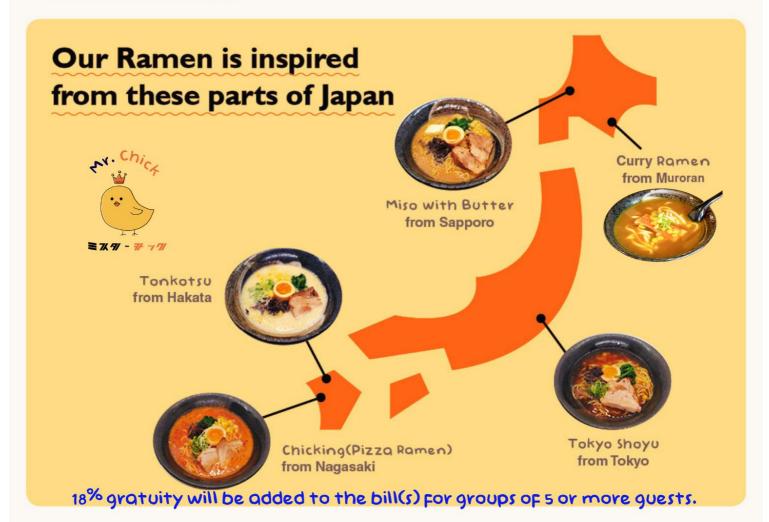
Masumi Hot/Cold (180ml) 12.5 Yuzu Splitzer (150ml) 12.5

Yuzu Calpico Soda (340ml) 14.5

Dassai Sparkling 58.0 Bottle (360ml)

Wine

House Wine White 9.0





Mr. Chick Dream Team



Samurai Eel



\$8.00

Tempura Shrimp Knight



遙走 \$4.50

Hatchiling Porky Pal



焼豚と煮卵 \$6.00

Sweet Chicken Princess



誤自 \$5.00

Spicy Chicken Queen



\$5.00

*Our Premium Onigiri Made with Hokkaido RICE & Hakata SALT

Classic Onigiri Crew

Mentai (Spicy Cod Roe)

Tuna Corn Salad



Kanikama (Imitation Crab with Yuzu Pepper Mayo



蟹と袖る \$6.00

Salmon

鮭 5.50

Tuna Yuzu Pepper Mayo



鮪と袖る \$6.00

明太多 \$6.00

鮪とコーン \$5.50

NIGIRI SUSHI (2 PCS)

EGG \$4.50

INARI POCKET \$4.50

AVOCADO SWEET SEAWEED \$5.50

\$6.50

ABURI SALMON BELLY \$8.00

Limited Quantity

ABRURI SALMON BELLY \$8.50 WITH TARTAR SAUCE

Limited Quantity

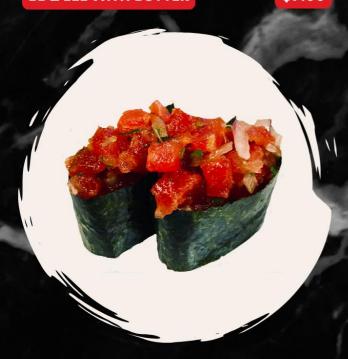
WHITE TUNA \$6.50

RED TUNA \$7.50

SCALLOP WITH YUZU SHIO \$8.00

BBQ EEL \$8.50

BBQ EEL WITH BUTTER \$9.00









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

Marinated with Spicy Mayo, Tobiko

\$4.50

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 AVOCADO \$7.50

\$6.50

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

\$5.50
\$5.50
\$5.50
\$7.00
\$6.50

\$7.50

SPICY SALMON AVOCADO \$7.50

with Sriracha

SPICY TUNA \$7.50

with Sriracha

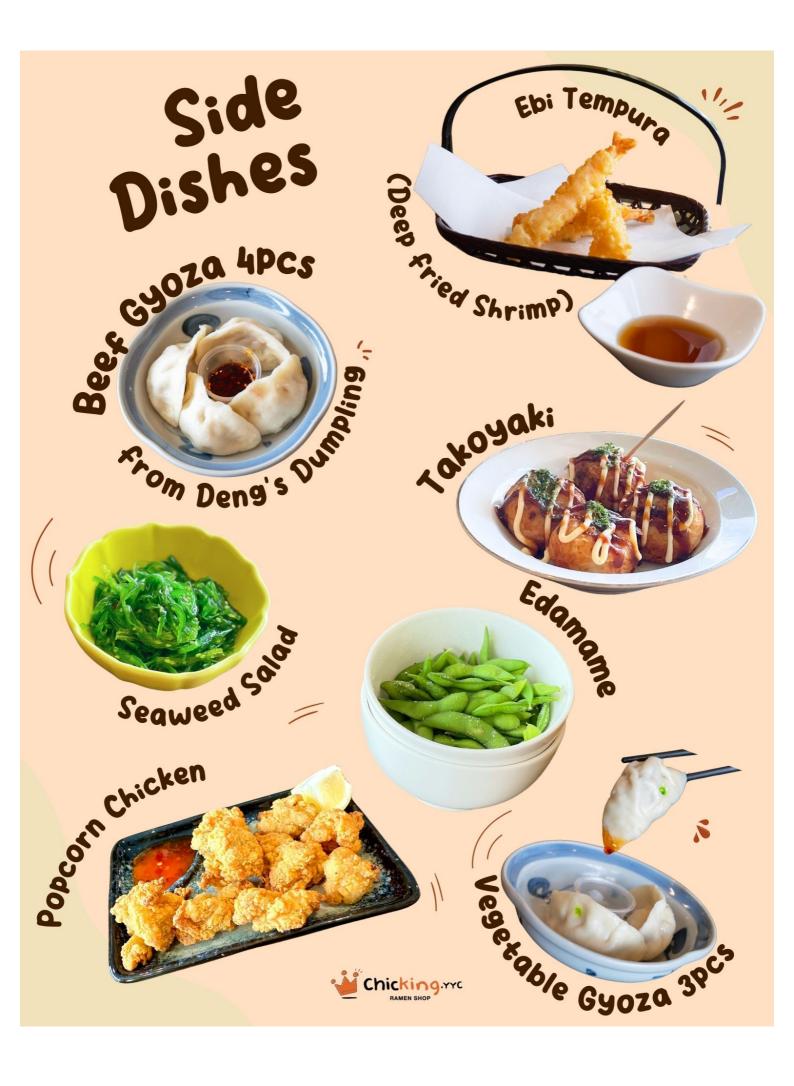
CALIFORNIA (IMITATION CRAB) \$7.00

with Avocado

CALIFORNIA (SNOW CRAB)

\$12.00

with Avocado, Masago (Capeline Roe)



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

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













Ramune - \$5.50 Peach/Water Melon/Lemon

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

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



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



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



为领

脚祭 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 cuttingedge 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—

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

this is a sake experience not to be missed.

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

YUZU & Calpico Soda - \$14.50 (Yuzu Sake 20z + Calpico + Soda Water) - 240 ml

no ml

YUZU SAKE COCKTAILS

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

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

Matcha Trio



Matcha Parfait \$6.50



Matcha Icecream \$3.50



Drowning Taiyaki \$4.50