

# SIDE Dishes

- Seaweed Salad 6.5
- Edamame 6.5
- Veggie Gyoza (3pcs) 6.5
- Steamed Rice 3.5



**Ebi Shumai (6pcs) 8.0**  
(Juicy Shrimp Dumplings)



**Takoyaki (4pcs) 6.5**



**Beef Gyoza (4pcs) 6.5**



**Popcorn Chicken 8.5**

## RAMEN ラーメン Reg Noodle 120g / Thick Noodle 150g +\$1.0



**Chicking 17.5**

A unique bowl from Nagasaki, known as "Pizza Ramen"! Rich tomato flavour with a twist. Spinach, Corn, Kikurage, Green Onions, Seasoned Egg, Pork Chashu, and Popcorn Chicken



**Volcano 17.5**

Our spiciest ramen! Handle with care, spicy fans only!!! Spinach, Corn, Kikurage, Green Onions, Seasoned Egg and Pork Chashu



**Hell's Chili 17.5**

Gochujang (Korean chilli miso) gives it a bold, spicy, slightly sweet, and addictive flavour. Spinach, Corn, Kikurage, Green Onions, Seasoned Egg and Pork Chashu



**Chili Tomato 17.5**

The tangy tomato flavour blends perfectly with the deep umami of spicy miso - an addictive bowl you'll keep craving. Spinach, Corn, Kikurage, Green Onions, Seasoned Egg and Pork Chashu



**Sapporo Miso 17.0**

Sapporo-style miso ramen with a buttery twist! Rich, hearty, and full of flavour - a cozy bowl straight from Hokkaido. Spinach, Corn, Kikurage, Seasoned Egg, Pork Chashu and Butter



**Spicy Miso 17.0**

A spicy twist on classic Sapporo-style miso ramen! Bold miso flavour meets just the right amount of heat - rich, hearty, and perfect for spice lovers. Spinach, Corn, Kikurage, Seasoned Egg, Pork Chashu and Butter



**Tonkotsu 17.0**

A Kyushu classic! Tonkotsu ramen features a rich and creamy pork bone broth, packed with a deep umami flavour. Spinach, Corn, Kikurage, Green Onions, Seasoned Egg and Pork Chashu



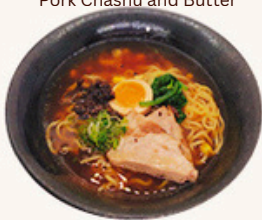
**Tonkotsu Shoyu 17.0**

A flavorful blend of creamy pork bone broth and savoury soy sauce - Tonkotsu Shoyu Ramen is rich, bold, and deeply satisfying. Spinach, Corn, Kikurage, Green Onions, Seasoned Egg and Pork Chashu



**Original Shoyu 17.0**

Features a perfectly balanced broth made from fish, pork, and chicken - light yet flavorful, with layers of umami in every sip. Spinach, Corn, Kikurage, Green Onions, Seasoned Egg and Pork Chashu



**Tokyo Shoyu 17.0**

Plant-based soup with sharp soy sauce flavour. A light, umami-rich vegetable broth. A true classic. Spinach, Corn, Kikurage, Green Onions, Seasoned Egg and Pork Chashu



**Miso Veggie 18.5**

A rich miso-based vegan broth with a deep, savory taste, topped with spinach, corn, kikurage mushrooms, green onion, seaweed salad, inari tofu, and pickled carrot ribbons.



**Creamy Veggie 18.5**

Enjoy a rich and creamy vegan broth made from soybeans, topped with spinach, corn, kikurage mushrooms, green onion, seaweed salad, inari tofu, and pickled carrot ribbons



**Red Tantan 18.0**

Rich, creamy, savory sesame-based broth. Nuts-Free. Spinach, Corn, Kikurage, Green Onions, Seasoned Egg and Pork Chashu



**White Garlic Tonkotsu 18.5**

Potent garlic oil with the intensity of fresh garlic, boosted by Fried garlic. Spinach, Corn, Kikurage, Green Onions, Seasoned Egg and Pork Chashu, Fried Garlic



**Black Garlic Tonkotsu 18.0**

Creamy pork broth combined with the Roasted garlic oil brings a rich, smoky aroma and deep umami flavor. **An Honourable Mention winner at the 2024 NYC Noodle Festival!** Spinach, Corn, Kikurage, Green Onions, Seasoned Egg and Pork Chashu, Fried Garlic



**Yuzu Pepper Udon 17.00**

Seafood-based broth with the citrusy heat of Yuzu Pepper. Served hot or chilled. Kanikama, Green Onion, Seaweed



**Curry Ramen or Udon 19.00**

Seafood curry broth, inspired by Japan's classic Soba Shop udon and Muroran's famous Curry Ramen from Hokkaido. Delicious with either noodle Kanikama, Green Onion, Corn

### Extra Toppings

- Soup 6.0
- Thick Noodle (150g) 5.0
- Thin Noodle (120g) 4.0
- Pork Chashu 3.5
- Seasoned Egg 2.5
- Butter 2.0
- Green Onion 2.0
- Spinach 2.0
- Kikurage 2.0
- Corn 2.0
- Fried Garlic 2.0
- Two Sheets Nori 1.0

#### For Veggie Ramen

- Kale Noodle 5.5
- Seaweed Salad 2.5
- Inari Tofu 2.5
- Pickled Carrot 2.0

**18% gratuity will be added to the bill(s) for groups of 5 or more and all split bills.**



# RICE BOWL とんぼろ



**Karaage Don 15.0/Mini 8.0**  
(Fried Chicken Rice Bowl)  
Fried Chicken, Green Onion, Mayo, Sweet Eel Sauce, Rice



**Chashu Don 16.0/Mini 8.5**  
(Sliced Pork Rice Bowl)  
Eel, Sesame, Sweet Eel Sauce, Rice, Green Onion, Ginger



**Ahi Poke Don 19.0/Mini 10.0**  
with Lava Egg (Porch Egg)  
Marinated Red Tuna, Green Onion, Sesame, Soy Sauce, Sesame Oil, Rice, Egg, Ginger



**Mini Unagi Don 9.0**  
(BBQ Eel Rice Bowl)  
Eel, Sesame, Sweet Eel Sauce, Rice



FOLLOW US

our popular ONIGIRI is available every day!  
Experience our master chef's sushi served exclusively from Thursday to Sunday.  
Retro Cream Soda is served on weekdays at lunch — available only during non-peak hours.

Mr. Chick



Hi, I'm Mr. Chick!  
Take a ramen trip with me — no passport needed!  
Scan the QR code and follow us on Instagram!



**Tonkotsu**  
from HAKATA

Tonkotsu means "pork bone" in Japanese. The rich flavor of the condensed soup gives it the rich and flavorful taste.



**Miso with Butter**  
from SAPPORO

Miso is a Japanese seasoning paste made from fermented soybeans. A rich and beloved taste not just in Japan but around the world.



**Curry Ramen**  
from MURORAN



A unique flavor from the seafood curry base, that features rich aroma of spices.



**Chicking (Pizza Ramen)**  
from NAGASAKI

Ramen meets pizza! Served in a rich tomato-based soup.



**Tokyo Shoyu**  
from TOKYO

A light soy sauce based soup with a deep flavor from cities of Tokyo, a universal that anyone can enjoy

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# 握り 刺身

Nigiri or Sashimi - 2pcs



Aburi Salmon Belly

- Tamago (Egg) \$4.5
- Inari \$4.5
- Avocado & Sweet Seaweed Paste \$5.5
- Salmon \$6.5

- Aburi Salmon Belly \$7.5

Limited Quantity

- Aburi Salmon Belly with Tartar sauce \$8.0

Limited Quantity

- White Tuna \$7.0
- Red Tuna \$7.5



Scallop with Yuzu Shio

- Scallop Yuzu Shio \$8.0
- BBQ EEL \$8.5
- BBQ EEL with Butter \$9.0



Miso Soup \$3.5



Yellow Tail

- Yellow Tail \$4.5

**Sushi served Thu-Sun!**

Available only 4 days a week

403-460-5091

Chicking.yyc

# 軍艦

Gunkan - 1pc



- Masago \$3.5 (Capelin Roe)



- Tobiko \$3.5 (Flying Fish Roe)



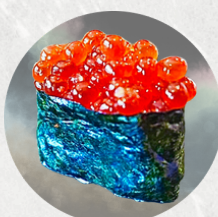
- Ahi Poke \$4.5
- Marinated Red Tuna with Onion, Sesame



- Spicy Scallop \$4.5
- Marinated Scallop with Spicy Mayo, Masago & Tobiko Green Onion



- Snow Crab \$6.5



- Ikura \$7.0 (Salmon Roe)

# 手巻 裏巻

Hand Roll - 1pc  
Inside-out Roll - 6 pcs



Hand Roll  
Salmon Avocado

- Avocado \$6.5
- Cucumber \$5.5
- Avocado & Cucumber \$6.0
- Salmon \$6.5

- Salmon Avocado \$7.5

- Spicy Salmon Avocado \$7.5

- Ebiten \$7.5

(Deep Fried Shrimp)

- Spicy Tuna Avocado \$7.5



Spicy Tuna Avocado



Una Q

- Una Q \$9.5 (Eel & Cucumber)

- Una Tama \$10.0 (Eel & Sweet Egg)

- Una Avo \$10.5 (Eel & Avocado)

- California (Imitation Crab) \$7.5

- California (Snow Crab) \$12.0



California Roll (Snow Crab)





# Onigiri Menu

2 out of 3 ramen lovers can't resist our Onigiri!  
We proudly use premium rice grown in Hokkaido, Japan. 

**Samurai Eel**

**Tempura Shrimp Knight**

**Tuna Yuzu Pepper Mayo**

**Kanikama**  
(Imitation Crab with Yuzu Pepper Mayo)

**Sweet Chicken Princess** **Spicy Chicken Queen**



鰻と玉子  
\$8.0



海老天  
\$5.5



鮪と柚子  
\$6.5



蟹と柚子  
\$6.5



甘鶏  
\$6.5



辛鶏  
\$6.5

\* Contains Ginger Green Onion Chutney (Meat Onigiri Only)

**Aburi Mentai Mayo**

(Torched Spicy Cod Roe with Mayo)

**Mentai**  
(Spicy Cod Roe)

**Tuna Corn Salad**

**Salmon**  
(Cooked)

**Hatchling Porky Pal**

**Ume**  
(Sour Plum) 



炙り明太マヨ  
\$6.5



明太子  
\$6.0



鮪とコーン  
\$5.5



鮭  
\$6.5



焼豚と味玉  
\$7.0



梅  
\$6.0



# 10 Retro Cream Soda

- 
- Melon A nostalgic Japanese soda float
  - Peach
  - Stewart Orange Cream
  - Fanta Orange
  - Strawberry
  - Coke
  - Diet Coke
  - Stewart Root Beer
  - Stewart Cherry Soda
  - Coffee



## Ramune

PEACH, WATERMELON OR LEMON

## Calpico Soda

YUZU / PEACH, / STRAWBERRY  
OR ORIGINAL

Japan's iconic soft  
drinks for over  
100 years-  
**Ramune & Calpico!**  
Full of nostalgia.





# Desserts & Cafe Drinks



**DRAWING TAIYAKI**

\$9.5



**MATCHA PARFAIT**

\$7.5



**MATCHA ICE CREAM**

\$3.5

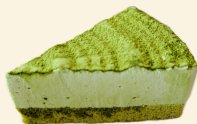


**TAIYAKI**

**CUSTARD CREAM \$4.0**

**OR**

**SWEET RED BEAN**



**MATCHA TIRAMISU**

\$8.0



**VANILLA ICE CREAM**

\$3.5

## Perfect Paring for Dessert

**ESPRESSO 1SHOT \$4.0**

**ESPRESSO 2SHOTS \$5.0**

**AMERICANO \$4.5**

**CAPPUCCINO \$6.5**

**MATCHA LATTE ICED \$8.0**

**MATCHA LATTE HOT \$8.0**

**GENMAI TEA ICED \$3.5**

**GENMAI TEA HOT \$3.5**

**EXTRA SYRUP \$1.0**



# Discover Your New Favourite Japanese Drink

## Sapporo Beer Asahi Super Dry



Asahi 0.0%  
Now available  
\$6.5

330 ml  
\$9.0 330 ml  
\$9.0

Cold beer. Hot ramen.  
A perfect match!

## Limited Edition Plum Wine



Sweet • Fruity •  
Easy to Drink

Japanese plum  
liqueur with a  
bright fruity  
finish.

● Sweet

300 ml  
1 OZ - \$9.0 / 2 OZ \$14.5  
Bottle - \$45.0

## Matcha Plum Wine



Smooth • Creamy  
• Matcha Lover's  
Choice

Rich Japanese  
matcha blended  
with sweet plum  
wine.

● Sweet

300 ml  
1 OZ - \$9.0 / 2 OZ \$14.5  
Bottle - \$45.0

## OL' Beautiful Rice Beer



355 ml  
\$8.5

Local Craft • Smooth •  
Unique

Calgary-brewed rice  
lager with a clean  
finish.

## Masumi Blue Sake



180 ml

Light Crisp  
Beginner  
Friendly

A smooth and  
elegant sake  
with a refreshing  
finish.

● Dry

2 OZ - \$6.5  
Bottle \$15.5

## Homare Yuzu Sake



300 ml

Citrusy  
Refreshing

Customer  
Favourite  
Bright yuzu  
aroma with a  
clean finish.

● Balanced

1 OZ - \$8.0 / 2 OZ - \$13.5  
Bottle \$45.0

## Sake Flight



\$21.5

Masumi Blue 2oz  
Plum Wine 1 oz  
(Choose:  
Classic or Matcha)  
Yuzu Sake 1oz

Not sure  
where to  
start?  
Taste three  
different  
styles and  
discover  
your  
favourite.

## DIY Fresh Squeeze CHU-HI Grapefruit or Lemon



Amazing Even Without  
Alcohol! \$8.5



Bold Shochu  
meets raw,  
unfiltered,  
juicy  
grapefruit  
or tart  
lemon.

1 OZ - \$13.50 / 2 OZ \$16.5

## Yuzu Beer For Two Our Ultimate Bestseller



\$19.5

One  
ol' Beautiful  
Rice Beer  
+ Two shots of  
Yuzu Sake  
Pour, swirl, and  
enjoy together.



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# Soft Drink & Japanese Cocktails

**CALPICO Soda - \$6.5**

Strawberry / Peach  
Yuzu / Original

## CALPICO

A sweet and tangy Japanese favorite made from fermented milk culture. Refreshing, smooth, and loved in Japan for over 100 years.



**RAMUNE - \$6.5**

Peach / Watermelon  
Lemon



Japan's famous marble soda. Pop the marble and enjoy the fizzy fun that has delighted generations since 1884.

**Tea - \$3.5**

Green  
Jasmine  
Oolong (Hot/Iced)

## Specialty Drink

**Matcha Latte (Hot/Iced) - \$7.5**

Americano - \$4.5

Cappuccino - \$6.5

Espresso Single - \$4.5

Espresso Double - \$5.5

**Pop - \$3.75**

Coke / Diet Coke / Ginger Ale  
Fanta / Iced Tea

**Juice - \$3.5**

Apple Juice



**Perrier - \$4.5**  
(Sparkling water)

**Stewart Soda - \$4.5**



Root Beer    Orange Cream    Black Cherry

**Japanese Cocktails. Adult only.**

**Add Japanese Shochu to Any soft drinks.**

**Shochu - 10Z \$6.5 / 20Z \$11.0**

(Make your own Chu-hi with Calpico, Ramune, or Coke!)

**YUZU & Calpico Fizz**

**YUZU sake - 20Z \$15.0**

A refreshing blend of Japanese yuzu sake, Calpico, and sparkling water. Sweet, citrusy, and easy to enjoy.

**YUZU Highball - 10Z \$8.0 / 20Z \$13.5**

(Yuzu Sake + soda water) - 120 ml

**YUZU Sake Rock or Shot - 1 OZ \$8.0 / 2 OZ \$13.5**

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