

Mr. Chick Dream Team



Samurai Eel



蟾 \$8.00

Tempura
Shrimp Knight



海港 \$4.50

Hatchiling Porky Pal



焼豚と煮卵 \$6.00

Sweet Chicken Princess



台鷄 \$5.00

Spicy Chicken Queen



辛鷄 \$5.00

*Our Premium Onigiri Made with Hokkaido RICE & Hakata SALT

Classic Onigiri Crew

Mentai (Spicy Cod Roe)

明太多

\$6.00

Tuna Corn Salad



航とコーン \$5.50

Kanikama
(Imitation Crab
with Yuzu
Pepper Mayo



蟹と袖多 \$6.00

Salmon

Tuna Yuzu Pepper Mayo



鮭 5.50



動と袖多 \$6.00

SIDE Dishes

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







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 Onlon, 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 Sliced tofu.



Green onion 1.5



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.



Creamy Veggie 14.5

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

Spinach	 1.5
Fried garlic	 1.0

Extra Toppings

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Butter																			 -			2.0
Chashu													 									3.0
Corn	•••																					1.5

RICE BOWL ELASTI



Karaage Don 14.0

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



Ahi Poke Don 14.0

Steamed rice, Marinated Ahi(red) tuna, Green onion, Sesame seeds, Sesame oil, Soy sauce, Wakame(Seaweed), Wasabi and Ginger.



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 2.75

(Coke / Diet Coke / Sprite / Canada dry / Nestea)

Ramune (Original / Melon) 4.5

Stewart's (Orange / Root beer) 3.75

Perrier 3.75

Hot tea (Green / Jasmin / Mint) 2.75

Calpico Soda

(Original / Strawberry / Peach)

Desserts



Taiyaki (1pc) 3.75



Mini Dounts (5pc) 4.5



Drowning Taiyaki

9.5

Beer

Sapporo (355ml) 8.0 Okami Kasu (355ml) 8.0

Asahi (330ml) 9.0

Okamikasu Beer (355ml) with 17.0

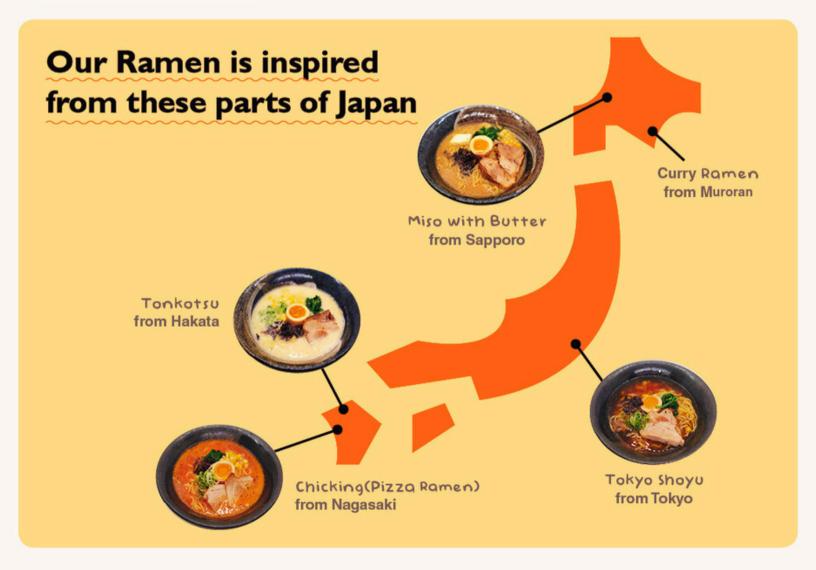
Yuzu Sake 2oz for Two

Sake

Masumi Hot/Cold (180ml) 11.0 Yuzu Splitzer (150ml) 10.5 Yuzu Calpico Soda (340ml) 8.5

Wine

House red (6oz) 7.0 House White (6oz) 7.0



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



Hot Tea - \$3.00 Green/Jasmine/Mint/Earl Grey

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

Ramune - \$5.50 Original with Marble / Melon

Bottled Pop - \$4.00 Orange'n Cream Soda / Root Beer

Perrier - \$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 - \$17.00



Stories of our Japanese Sake

Homare Yuzu Sake

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



Masumi Blue Sake - \$12.50

House Wine Glass Wine 50Z - \$9.00 Bottle - \$40.00



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

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

