

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



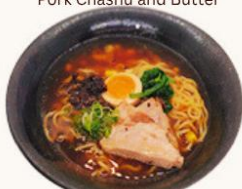
Tonkotsu Shoyu 17.0

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 YYC 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

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

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

RICE BOWL とんぼり



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 (Poached 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

■ **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 tour of Japan—guided by me.
No passport needed!
I'm gonna be the Ramen King. Cheer me on!



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

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



Onigiri Menu

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

Samurai Eel



鰻と玉子
\$8.0

Tempura Shrimp Knight



海老天
\$5.5

Tuna Yuzu Pepper Mayo



鮪と柚子
\$6.5

Kanikama
(Imitation Crab with Yuzu Pepper Mayo)



蟹と柚子
\$6.5

Sweet Chicken Princess



辛鶏
\$6.5



甘鶏
\$6.5

* Contains Ginger Green Onion Chutney (Meat Onigiri Only)

Hatchling Porky Pal



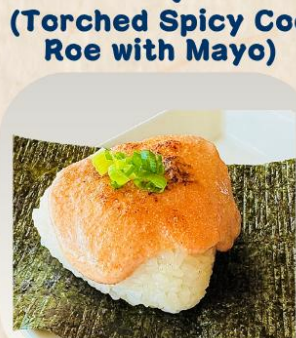
焼豚と味玉
\$7.0

Ume 
(Sour Plum)



梅
\$6.0

Aburi Mentai Mayo
(Torched Spicy Cod Roe with Mayo)



炙り明太マヨ
\$6.5

Mentai
(Spicy Cod Roe)



明太
\$6.0

Tuna Corn Salad



鮪とコーン
\$5.5

Salmon
(Cooked)



鮭
\$6.5

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



Miso Soup \$3.5

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



Yellow Tail

- Yellow Tail \$9.5

Sushi served Thu-Sun!

Available only 4 days a week

403-460-5091

Chickin'g.yyc

軍艦

Gunkan - 1pc



- Masago \$3.5 (Capelin Roe)



- Tobiko \$3.5 (Flying Fish Roe)



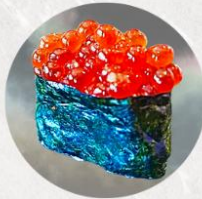
- Ahi Poke \$4.5
- Marinated Red Tuna with Onion, Sesame



- 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 \$4.5 (Eel & Cucumber)
- Una Tama \$10.0 (Eel & Sweet Egg)
- Una Avo \$10.5 (Eel & Avocado)



California Roll (Snow Crab)

- California (Imitation Crab) \$7.5
- California (Snow Crab) \$12.0

Beer & Japanese Sake

Sapporo Beer

Discover the roots of Japan's iconic Sapporo Beer, the best-selling Japanese beer in North America. Named after the city of Sapporo in Hokkaido, it was brewed there to take advantage of the cooler climate and to ensure unmatched quality. Originally planned for Tokyo, the brewery relocated due to high costs and subtropical heat—an inspired decision that gave the world the Sapporo Beer we love today!



330 ml
\$8.5

Asahi Super Dry

Asahi Super Dry is the world's best-selling Japanese beer, celebrated for its crisp, dry, and refreshing taste. Its sharp flavor and clean finish pair perfectly with ramen and a variety of other dishes. Crafted with advanced brewing techniques and a unique yeast strain, it delivers a smooth, satisfying flavor that has made it a global icon and a must-try for beer enthusiasts.



330 ml
\$9.0

OL' Beautiful Rice Beer

Crafted locally in Calgary, Okamikasu Beer offers a smooth and silky texture, thanks to its rich rice content. Infused with sakekasu—the flavorful byproduct of sake brewing—it delivers a creamy, boozy depth with a touch of sophisticated funk, making it a truly one-of-a-kind beer.



355 ml
\$8.5

Takasago Zesty Plum Wine

Crafted for those who prefer a crisp, clean finish over sweetness, this limited-edition drink offers a refreshing burst of tart plum flavor. Made with handpicked plums from Fujinomiya and brewed with pure spring water from Mount Fuji, it delivers a vibrant, zesty profile that highlights the natural taste of the fruit—no artificial flavorings added.



300 ml

Masumi Blue Sake

Experience the refreshing elegance of Masumi Blue Sake. Its light and delicate flavor profile is equally delightful when chilled or gently warmed. Offering a perfect balance of dryness and smoothness, it finishes with a crisp, clean aftertaste that invites another sip.



180 ml

Homare Yuzu Sake

Discover the vibrant zest of Homare Yuzu Sake, crafted with 100% pure yuzu citrus and premium Junmai sake. Made from 100% rice with no preservatives or artificial flavors, it's the perfect introduction for those new to sake. Bright, refreshing, and naturally authentic, it's a taste of Japanese citrus like no other.



720 ml

1 OZ - \$7.5 / 2 OZ - \$13.5

Turn me over for
COCKTAILS!!!

Bottle (Dine-in) - \$65.0

Bottle (To-Go) - \$58.0

1 OZ - \$9.0 / 2 OZ \$14.5
Bottle - \$38.0

2 OZ - \$6.5
Bottle - \$13.5

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

Yuzu Beer For Two

One OL' BEAUTIFUL Rice Beer
Two Shots of YUZU Sake for 2

Share a unique twist! Locally brewed in Calgary, the silky Okamikasu Beer is perfectly paired with two shots of refreshing Yuzu Sake—a delightful balance of bold and citrusy flavors for a truly memorable experience.

\$19.5



Sake Flight

Discover your favourite SAKE!



Masumi Blue 2oz

Plum Wine 1oz

YUZU Sake 1oz \$19.5

Soft Drink & YUZU Sake Cocktails

CALPICO Soda - \$6.5

Strawberry / Peach
Original



CALPICO
A light, sweet-and-tangy an iconic Japanese soft drink made from fermented milk. Beloved in Japan for over 100 years!

RAMUNE - \$6.0

Peach / Watermelon
Lemon



Pop the marble and enjoy the fizzy fun of this classic Japanese soda—Ramune since 1884.

Tea - \$3.5

Green / Jasmine / Oolong
Genmai Green Tea (Hot/Iced)
Earl Grey / Mint (Decaf)

Specialty Drink

Americano - \$4.5
Cappuccino - \$6.5
London Fog - \$6.5
Matcha Latte (Hot/Iced) - \$7.0

Pop - \$3.5

Coke / Diet Coke / Ginger Ale
Fanta / Iced Tea

Juice - \$3.5

Apple Juice



Perrier - \$4.0

(Sparkling water)

Stewart Soda - \$4.5

Root Beer / Orange Cream
Black Cherry



YUZU Sake & Cocktails (For Adults only.)

YUZU Sake Rock or Shot - 1 OZ \$7.5 / 2 OZ \$12.5

YUZU Soda - 10Z \$8.0 / 20Z \$13.0
(Yuzu Sake + soda water) - 120 ml

YUZU Matcha Soda
10Z \$8.5 / 20Z \$13.5
(Yuzu Sake + Green Tea + soda water) - 120 ml

YUZU & Calpico Soda - 20Z \$14.5
A refreshing mix of Yuzu Sake, Calpico, and fizzy soda water. Perfectly balanced with sweet and tangy flavors - 240 ml.



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