

## STARTERS

**Napa Cabbage Kimchi** (gf) 7.75

**Tamari Braised Pork Ribs**, with a sweet and savoury glaze,  
house pickles and chili crisp onions (gf) 14.75

**Kale Caesar**, nutritional yeast and toasted sesame seeds 20.00

## RICE BOWLS

**Honey Gochujang Tofu**, with ginger, scallion, garlic and radish kimchi (v) 18.25

## DRESSED NOODLES

**Dan Dan Noodles**, crispy pork, dashi, chilli, scallion with sesame and ginger  
dressing 19.75

## RAMEN

Each ramen bowl contains: wheat noodles, tamari marinated egg, green onions,  
napa cabbage, pickled ginger and wakame. All ramens can be made gluten free.

## SPICY

### Tantan Pork

Rich pork bone broth, dashi, sesame, chili and braised pork belly 21.50

### Tantan Chicken

Rich chicken bone broth, dashi, sesame, chili and pepper chicken thigh 21.50

## LESS SPICY

### Kabocha Miso

Kabocha squash, brown rice and white miso, dashi, shiitake infused tamari,  
roast squash, chili oil, pumpkin seeds and tofu (v) 21.50

## NOT SPICY

### Tamari Miso Pork

Rich pork bone broth, brown rice and white miso, shiitake infused tamari, dashi, and  
braised pork belly 21.50

### Tamari Miso Chicken

Rich chicken bone broth, brown rice and white miso, shiitake infused tamari, dashi,  
and pepper chicken thigh 21.50

## Additions

side ramen noodles 2.75 | gf rice noodles 0.00 | gf zucchini noodles 2.75  
pork belly chashu 5.25 | chicken thigh 6.45 | fried tofu 3.75 | crispy onion 2.00  
half egg 2.75 | tantan 2.75 | confit garlic oil 2.75

## Kids

kids noodles with nutritional yeast and butter 12.25

kids pork ramen with noodles and pork belly 12.25

kids chicken ramen with chicken thigh 13.25

## DESSERT

**Brown Butter Almond Cake**, cane sugar custard and strawberry jam (gf) 14.25

Wherever possible we try to buy our food from producer's who care about the flavour and ethics of what they are making. For example, our meat is sourced from BC and Alberta and is hormone and antibiotic free. We use a miso made here in BC by Amano Foods which was started by Teiichi Amano who immigrated to Vancouver in 1919. We buy fresh produce from Michael at Earth Temple Gardens in Argenta and Josh and Thalia at Kootenay Corner Gardens in Krestova .Our tofu is made five blocks away by Silver King Soya Foods with organic soybeans grown here in Canada.

Menu by Chef Felix Sanders

## W I N E

### By The Glass

Averill Creek | Joue White | 13.00 Glass | 55.00 Bottle

Scout Vineyard | Macerated Pinot Gris | 15.00 Glass | 58.00 Bottle

Sage Hills | Merlot 1st Pick | 15.00 Glass | 58.00 Bottle

### White

Ursa Major Winery | Cruel and Indifferent | Riesling | 55.00 Bottle

### Red

Anthony Buchanan | 2022 Syrah William Dean | 65.00 Bottle

Neon Eon | Transmission | 60% Riesling, 20% Zweigelt | 65.00 Bottle

## S A K E

Nakashima Sake Brewery | House Junmai Goddess of Sake | 16.90 Glass | 60.00 Bottle

Shata Shuzou Company | Tengumai Yamahai Nigori | 16.90 Glass | 60.00 Bottle

Senkin Inc. | Senkin Organic Nature | 100.00 Bottle

## J A P A N E S E W H I S K E Y

House of Suntory | Hibiki 12 | 18.00 / 34.00

House of Suntory | Suntory World | 16.50 / 31.00

Nikka Whiskey | Nikka From The Barrel | 16.00 / 30.00

Nikka Whiskey | Nikka Coffey Grain | 14.00 / 24.00

Nikka Whiskey | Nikka Coffey Malt | 15.00 / 25.00

House of Suntory | Toki | 10.00 / 18.00

## **B E E R**

### **Draft**

Four Winds Brewing | Saison | 8.00 Pint

Strangefellows | Pilsner | 8.00 Pint

Fernie Bewing | IPA | 8.00 Pint

### **Tall Cans**

Nelson Brewing | SFD Baldface Pilsner | 8.00

Nelson Brewing | Valhalla Hazy Pale Ale | 8.00

Field House Brewing | Lemon Zest Gold Sour | 8.00

Strangefellows | Psychopomp Black Lager | 8.00

### **Non-Alcoholic**

Strangefellows | Nevertheless Pale Ale | 8.00

## **C I D E R**

Creek and Gully | Seabuckthorn | Naramata Bench | 11.00

Dominion Cider | Halcyon Days | Summerland | 11.00

## **C O C K T A I L S**

### **Ginger Margarita**

cazadores blanco, cold pressed ginger, lime, kosher salt rim 16.25

### **Mistress of Nigori**

house junmai sake, unfiltered nigori sake, pineapple liqueur, pineapple juice, Mexican vanilla, backbone botanicals rose bitters, algae salt rim 16.25

### **Blood Moon Margarita**

fandango mezcal, hibiscus, pineapple, backbone botanicals house bitters, lime, turmeric salt rim 18.00

### **Whiskey Blossom**

nikka coffey grain Japanese whiskey, ginger, genmaicha green tea, pineapple liqueur, backbone botanicals cardamom bitters 20.00

### **Penicillin**

jameson, bruichladdich port charlotte, ginger syrup, lemon 17.25

### **Nikka By The Barrel Old Fashioned**

nikka by the barrel Japanese whiskey, demerara, backbone botanicals house bitters 29.00

### **Averill Creek Negroni**

botanist gin, averill creek vermouth, campari, himalayan salt solution 15.25

### **Seaside Gin + Housemade Tonic**

coastal sheringham gin, house made herbaceous tonic water containing a cold infusion of cinchona bark, citrus, lemongrass and spices 17.50

### **Miso Kimchi Caesar**

absolut vodka, butternut squash miso broth, kimchi, walters caesar mix 16.25

We have zero proof gin on our shelf. Please ask your server if you are interested in a non-alcoholic cocktail.

## NON - ALCOHOLIC

### Carbonated

**House Made Kombucha**  
hibiscus lime or ginger 6.50

**Cucumber Ginger Soda**  
fresh juiced lemon, cold pressed ginger syrup, cucumber, soda, algae salt rim 9.25

**Yuja Cha Soda**  
lemon orange marmalade, honey, soda, coconut sugar rim 6.25

### Stone Milled Tea Powder Latte's

#### Available Hot or Chilled

**Rose Matcha**  
highest quality conventional matcha, clean grassy note with a hint of nut with backbone botanicals rose bitters 9.75

**Hojicha Obsidian**  
naturally decaffeinated roasted green tea with backbone botanicals cocoa bitters 10.32

**Iron Roasted Oolong**  
medium caffeine roasted and nutty charcoal smoked oolong 9.75

**Earl Grey n3**  
100% black tea infused with bergamot for a citrusy and floral note 9.75

\*made with earths own oat milk (not gf)

### Tea

**Japan Genmaicha**  
specialty Japanese style sencha green tea blended with fire-toasted rice 5.25

**Bancha Green**  
light grassy green notes with some astringency and body 5.25

**Orange Pekoe Black**  
a Kenyan classic tea with body and malty favour notes 5.25

**Emery Herbals Bliss**  
uplifting blend of holy basil, gotukola, damiana and rose petals 5.25

**Emery Herbals Gentle**  
blend of chamomile, lavender, nettle leaf and rose petals 5.25

**Peppermint**  
5.25

We believe in enjoying thoughtfully crafted beverages with or without alcohol. Our non-alcoholic program is designed to offer something special to enjoy without the hangover. Our kombucha is fermented twice in house and we freshly squeeze our citrus to order. Our tea powders are sourced from Michelle at Paragon Tea in Vancouver, using the most recent tea harvest that is ground to a fine powder. Our herbal tea program is sourced locally from Colleen at Emery Herbals in Winlaw, offering the highest quality herbal blends available.

We created a line of house made digestive bitters called Backbone Botanicals. We use these bitters in our cocktails and non-alcoholics. Backbone Botanicals is a line of heirloom bitters designed for cocktails, culinary arts and the non-alcoholic beverages movement. We strive to create synergized botanical formulas rooted in Traditional Holistic Herbalism and inspired by Ayurveda. Our formulas are designed to optimize digestion and vitality, while offering bold flavor profiles. Our array of flavors will harmonize with your libations and bring out vibrant taste experiences.  
Life is better with bitters!