

STARTERS

Steamed Buns

with pork belly or Mr. Mercy mushrooms, crunchy chili oil, pickles, seasonal greens, tamari reduction and fried onion. 13.75

Handmade Gyoza

dumplings with pork, cabbage, green onion, ginger with tamari honey dipping sauce. 15.75

Kale Caesar

fresh kale massaged in house made dressing with fried onion and parmesan. 18.50

NOODLES

Dan Dan

ramen noodles dressed in sesame ginger sauce with fried pork, crunchy chili oil, pickled ginger, scallion, nori. 17.75

Rice Noodle Salad

chilled rice noodles tossed in cilantro lime dressing, seasonal vegetables, tamari reduction, crunchy chili oil, toasted almonds. 17.50

Buckwheat Soba Salad

noodles tossed in a sesame lemon garlic dressing with seasonal greens, ribboned root vegetables and toasted honey soaked sunflower seeds. 18.00

Chilled Dipping Ramen

chilled noodles with miso dipping sauce, shoyu egg, scallion, pickled ginger, fried onion, wakame. 17.50

DESSERT

Chocolate Mousse

silky coconut chocolate mousse and tart raspberry compote, with shaved almonds (v) (gf) 11.75

RED LIGHT RAMEN

RAMEN

We are a non-traditional noodle restaurant and natural wine bar. We try to source our food directly, supporting local farmers and economy. Our animal products are hormone and antibiotic free. Our focus is bringing community and agriculture together. Where possible everything is made from scratch daily in house. Please let your server know before you order if you have any dietary restrictions.

Tantan Pork

48hr pork bone broth, ramen noodle, sesame chili oil, slow cooked pork belly chashu, shoyu egg, scallion, enoki mushrooms, pickled ginger, fried onion and wakame. 18.50

Butternut Miso Pork

48hr pork bone broth, butternut squash miso broth, ramen noodle, pork belly chashu, shoyu egg, enoki mushrooms, scallion, pickled ginger, fried onion and wakame. 18.50

Tantan Chicken

48hr chicken bone broth, ramen noodle, sesame chili oil, chicken thigh, shoyu egg, enoki mushrooms, scallion, pickled ginger, fried onion and wakame. 19.00

Butternut Miso Chicken

48hr chicken bone broth, and butternut squash miso broth, ramen noodle, chicken thigh, shoyu egg, enoki mushrooms, scallion, pickled ginger, fried onion and wakame. 19.00

Tantan Butternut Miso Tofu

butternut squash and miso broth, sesame chili oil, fried tofu, ramen noodle, shoyu egg, enoki mushrooms, scallion, pickled ginger, fried onion, wakame and roasted butternut. 18.50

ADD ONS

- | | |
|--------------------------|----------------------------|
| + pork belly chashu 4.50 | + gf rice noodles 0.00 |
| + chicken thigh 5.25 | + gf zucchini noodles 2.50 |
| + roasted squash 3.50 | + side ramen noodles 2.50 |
| + fried tofu 3.50 | + chili oil 2.50 |
| + egg 2.50 | + black garlic oil 2.50 |
| + tantan 2.50 | + habanero hot sauce 2.50 |

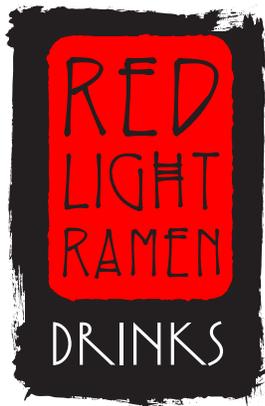
KIDS (under 16yr)

Kids Yeast Ramen 10.00

noodles with nutritional yeast and butter

Kids Ramen 10.00

noodles with your choice of chicken broth and chicken thigh or pork bone broth with pork belly



BC BEER

Our vision for sourcing beer was born out of passion for craft beer and community. Founded on the art of fermentation, our beers are sourced to pair with our ramen.

Rotating Tap [draft] 8
Ask our staff!

Valhalla Hazy Pale Ale 8
Nelson Brewing, Nelson 473ml

Peach + Lemon Zest Gold Sour 8
Field House Brewing, Abbotsford 473ml

Slow Saturdays Cold Brew Stout 8
Field House Brewing, Abbotsford 473ml

Scarab Super Dry Lager 8
Strangefellows Brewing, East Van 473ml

Talisman West Coast Pale Ale 8
Strangefellows Brewing, East Van 473ml

Ferdinand Vienna Lager 8
Strangefellows Brewing, East Van 473ml

Beldame Old World Pilsner 8
Strangefellows Brewing, East Van 473ml

Nevertheless Non-Alc Pale Ale 6
Strangefellows Brewing, East Van 355ml

CIDER

Creek&Gully "Goldie" 8
Barrel fermented dry cider from Naramata, BC

JAPANESE WHISKEY

The process of distilling Japanese whiskey is incredibly interesting and unique. From mythical and fabled water sources near Tokyo, to the mizunara wood is used during the aging process. Note exotic obscure flavours of spice, citrus with rich incense qualities.

Suntory World 18.00
A blended whiskey with notes of tropical fruit, cinnamon and vanilla.

Hibiki 12 20.00
Balanced medicinal blend of oak, verbena, chamomille

Nikka From The Barrel 14.00
Rich, smokey yet big boned with character

Nikka Pure Malt Black 18.00
Rare, complex with peat and vanilla notes

Akashi 18.00
Complex and herbaceous blend of earth, smoke and molasses

Toki 13.00
Refreshing citrus character, notes of black pepper and ginger

Nikka Coffey Grain 14.00
Distilled in a coffee still, single grain

The logo for Red Light Ramen features the words "RED LIGHT RAMEN" in a white, hand-drawn, blocky font inside a red square. The entire logo is set against a black, textured background that looks like a brushstroke.

RED LIGHT RAMEN

WINE

Living local wine. Wholesome and full of naturally occurring microbiology, like our food we source our wine with intention and patience. We seek honest wine, without synthetic additives and we hope you love them as much as we do. All of our wine is sourced from British Columbia.

BY THE GLASS

Averill Creek

Joue White, 2021 | 11.00 Glass | 45.00 Bottle

Averill Creek

Joue Dark Rosé, 2021 | 11.00 Glass | 45.00 Bottle

Anthony Buchanan

Ramato Gris, 2022 | 12.00 Glass | 50.00 Bottle

a Sunday in August

Pinot Noir | 12.50 Glass | 53.00 Bottle

WHITE, ORANGE & ROSÉ

Ursa Major Winery

Cruel and Indifferent | Riesling | 53.00 Bottle

Scout Vineyard

NV Rose | Cabernet Sauvignon / Gewurtztraminer
50.00 Bottle

Scout Vineyard

NV Skin Contact Riesling | 50.00 Bottle

a Sunday in August

Pinot Gris | 43.00 Bottle

RED

Synchromesh

Cachola Family Cabernet Franc | 45.00 Bottle

Scout Vineyard

NV Co Ferment | Syrah / Riesling | 50.00 Bottle

Home Wines

Ahiru No Ko | Merlot, Green Gauge Plums, Cherry Plums, Chardonnay, Merechal Foch | 50.00 Bottle

RED LIGHT RAMEN

SAKE

House Junmai Goddess of Sake

Nakashima Sake Brewery
12.75 Glass | 53.75 Bottle

Tengumai Yamahai Nigori

Shata Shuzou Company
12.75 Glass | 53.75 Bottle

COCKTAILS

Our cocktails are made to order with premium spirits, freshly squeezed citrus, fresh juices, house made syrups and cordials. Our cocktails are strong.

Dreamer 15.25

tito's vodka, premium grade matcha, pepita seed orgeat, lemon, egg white

Penicillin 17.00

bruichladdich port charlotte, jameson, cold pressed ginger, lemon, honey

Corpse Reviver #2 14.75

tanqueray gin, lillet, baba yaga absinthe, cointreau, lime

Burning Ember 16.25

cazadorez blanco tequila, bancha green tea, backbone rose digestive bitters, lemongrass syrup, grapefruit, lemon, hojicha salt rim

Ginger Margarita 16.00

cazadorez blanco, cold pressed ginger, lime, kosher salt rim

Smoke Show 16.25

madre mezcal, cazadores blanco tequila, backbone habanero digestive bitters, mango, tamarind, lime, oolong salt rim.
{smoked with ethically sourced fir shavings}

Lawless & Ethical 16.25

bulleit bourbon, araku liqueur, no 6 cold brew, backbone botanicals cacao digestive bitters, mexican vanilla coconut foam, nutmeg

Fuego 16.25

madre mezcal, cazadores blanco tequila, backbone botanicals cardamom digestive bitters, pineapple, habanero hot sauce, kosher salt rim

NON ALCOHOLIC

Kombucha Soda 6.25
house made with cold pressed
ginger juice and honey

Gingerbeer 6.25
fenimans spicy and herbaceous
traditional southern gingerbeer

Soda Water 3.75
filtered carbonated water with a
slice of citrus [lemon or lime]

Italian Lemon Soda 5.25
bubbly water with house made
lemon soda syrup. [kids love it]

A red square logo with the words "RED LIGHT RAMEN" written in a white, hand-drawn, blocky font. The logo is set against a black background that has a rough, brush-stroke-like edge.

We are a non-traditional ramen restaurant and cocktail bar. We try to source our food directly, supporting local farmers and economy. Our animal products are hormone and antibiotic free. Our seafood is oceanwise. All of our produce is seasonal and organic when possible. We use organic and non-gmo oils and vinegars. Our focus is bringing people and farming closer together. We hope that through serving our community we can contribute to future food security.

ZERO PROOF COCKTAILS

Elevate your state without the hangover.

Eternal Fountain 10.50
hibiscus, elderberry, rhodiola, tulsi, lime, honey, cucumber,
soda water

Atlantis Tears 10.50
damiana, gotukola, peppermint, rose petal, honey, cucumber,
lime, soda water

TEA

Emery Herbals Gentle Tea 5.25
herbal blend of chamomile, lavender, nettle leaf and rose
petals. Soothes digestion and calms nervous system.
Mineral rich.

Emery Herbals Bliss Tea 5.25
uplifting herbal blend of holy basil, gotu kola, damiana and rose
petals. Improves energy, nourishes nerves, eases tension
Restores mental exhaustion.

Bamboo Temple Yunnan 5.25
hailing from the Shizhu Mountain Range in China, this assam like
black tea has brisk notes and a fresh buttery finish.

Japan Genmaicha 5.25
specialty Japanese style sencha green tea blended with
fire-toasted rice. Legend has it this was a samurai's tea.

STONE MILLED TEA POWDER LATTE'S

Premium Grade Matcha 8.25
highest quality conventional matcha, clean grassy note with a
hint of nut. Beautiful vibrant green colour, Shizuoka, Japan.

Hojicha Obsidian 8.25
roasted green tea with bold, rich earthy tones. Naturally
decaffeinated, Kagoshima Japan.

Iron Mercy Roasted Oolong 8.25
charcoal smoked oolong powder. Medium- high caffeine
content, roasted and nutty, Nantou, Taiwan.

Earl Grey n3 8.25
100% black tea infused with bergamot for a citrusy and floral
note, bold and beautiful, Taiwan.

*made with earths own oat milk [not gf]