

STARTERS

Steamed Buns

with pork belly 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

Quinoa Kimchi Bowl

quinoa bowl with kimchi, arugula, beets, roasted butternut squash, candied pumpkin seeds, and shoyu egg, dressed with a housemade tamari reduction dressing, confit garlic, and nutritional yeast. 18.25

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 roasted red pepper dressing, seasonal vegetables, cilantro tamari reduction, crunchy chilli 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

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, 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, scallion, pickled ginger, fried onion and wakame. 18.50

Tantan Chicken

48hr chicken bone broth, ramen noodle, sesame chili oil, chicken thigh, shoyu egg, 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, 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, scallion, pickled ginger, fried onion, wakame and roasted butternut. 18.50

ADD ONS

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

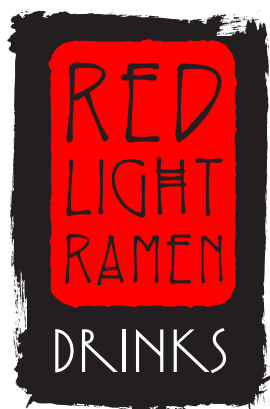
KIDS (under 16yr)

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.

We like beers that we want to drink!

Rotating Tap [draft] 8
Ask our staff!

Valhalla Hazy Pale Ale 8
Nelson Brewing, Nelson 473ml

'SFD' Baldface Pilsner 8
Nelson Brewing, Nelson, 473ml

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

Black Riesling Concord Sour 10
Field House Brewing, Abbotsford 500ml

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

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

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

CIDER

First Principles 8

Wild-fermented english and crabapple cider
Dominion Ciders, Summerland

Pretty To Think So 8

Wild-fermented apple cider aged on raspberries
Dominion Ciders, Summerland

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 and chamomille

Nikka From The Barrel 14.00

Full-bodied and punchy with winter spice, notes of toffee + vanilla

Nikka Coffey Grain 14.00

Dark sweets, grains, nuts, spice and a light bit of smoke

Nikka Coffey Malt 17.00

Robust and spicy, with cinnamon and clove on the palate with citrus-tinged freshness

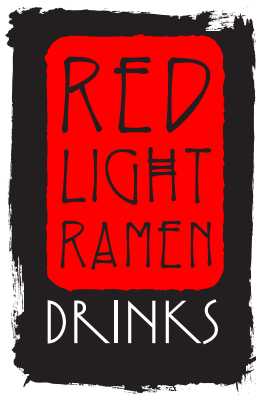
Kurayoshi 12 Year 19.00

Aromatic barley with a floral edge, ginger and a whiff of smoke

Toki 13.00

Refreshing citrus character, notes of black pepper and ginger

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
11.00 Glass | 45.00 Bottle

Anthony Buchanan

Ramato Gris
12.00 Glass | 50.00 Bottle

Anthony Buchanan

FOMO | Gamay, Syrah, Pinot Noir
12.00 Glass | 50.00 Bottle

WHITE, ORANGE & ROSÉ

Ursa Major Winery

Cruel and Indifferent | Riesling
53.00 Bottle

A Sunday in August

Pinot Gris
53.00 Bottle

Scout Vineyard

NV Rose | Cabernet Sauvignon, Gewurtztraminer
50.00 Bottle

RED

Ursa Major Winery

Welcome to Hard Times | Cabernet Franc
63.00 Bottle

Home Wines

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

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.

Penicillin 17.25

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

Averill Creek Negroni 15.25

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

Butterfly Corpse Reviver #2 16.25

arbutus distillery blue gin, averill creek joue white,
cointreau

Nikka Old Fashioned 22.00

nikka by the barrel whiskey,
backbone botanicals house made bitters

Cardamom Ginger Margarita 16.25

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

Carbonated Mezcal Paloma 20.00

brije mezcal, backbone botanicals house made bitters,
worm salt rim, grapefruit, lime

Seaside Gin + Housemade Tonic 16.25

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

RED LIGHT RAMEN

NON ALCOHOLIC

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

Gingerbeer 6.25
fentimans 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]



RED
LIGHT
RAMEN

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
chamomile, lavender, nettle leaf and rose petals. Soothes
digestion and calms nervous system. Mineral rich.

Emery Herbals Bliss Tea 5.25
holy basil, gotu kola, damiana and rose petals. Improves
energy, nourishes nerves, eases tension.

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.

Fujian Jasmine Petals 5.25
earthy paradise varietal from Fujian region in China.
Top grade with captivating jasmine floral notes.

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]