

STARTERS

Steamed Buns

with pork belly crunchy chili oil, pickles, seasonal greens, tamari reduction and fried onion. 14.25

Handmade Gyoza

dumplings with pork, cabbage, green onion, ginger with tamari honey dipping sauce. 16.25

Kale Caesar

fresh kale massaged in house made dressing with fried onion and parmesan. 19.00

NOODLES

Dan Dan

ramen noodles dressed in sesame ginger sauce with fried pork, crunchy chili oil, pickled ginger, scallion, nori. 18.25

Rice Noodle Salad

chilled rice noodles tossed in roasted red pepper dressing, seasonal vegetables, cilantro tamari reduction, crunchy chilli oil, toasted almonds. 18.00

DESSERT

Yuzu Butter Mochi

Squishy buttery mochi cake, orange marshmallow, citrus dust, and candied lemon (gf) 12.75

Chocolate Mousse

silky coconut chocolate mousse and tart raspberry compote, with shaved almonds (v) (gf) 12.25



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. 19.00

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. 19.00

Tantan Chicken

48hr chicken bone broth, ramen noodle, sesame chili oil, chicken thigh, shoyu egg, scallion, pickled ginger, fried onion and wakame. 19.50

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. 19.50

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. 19.00

ADD ONS

+ japanese curry paste 2.50 + gf rice noodles 0.00
+ chicken thigh 5.75 + gf zucchini noodles 2.50
+ roasted squash 3.50 + side ramen noodles 2.50
+ fried tofu 3.50 + tantan 2.50
+ pork belly chashu 5.00 + black garlic oil 2.50
+ egg 2.50 + habanero hot sauce 2.50

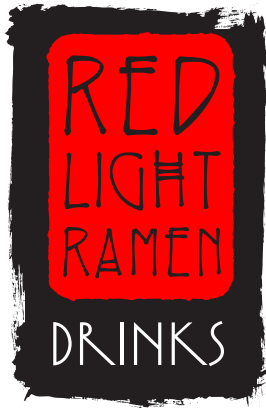
KIDS (under 16yr)

Kids Yeast Ramen 10.50

noodles with nutritional yeast and butter

Kids Ramen 10.50

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

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

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

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

CIDER

Flora 8
Fresh, floral and appley!
Creek&Gully, Naramata Bench

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

A logo for Red Light Ramen. It features the words "RED LIGHT RAMEN" in red, hand-drawn style capital letters on a black background.

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
12.00 Glass | 48.50 Bottle

Anthony Buchanan

Ramato Gris
13.00 Glass | 55.00 Bottle

Scout Vineyard

NV Rose | Cabernet Sauvignon, Gewurtztraminer
13.00 Glass | 55.00 Bottle

Anthony Buchanan

FOMO | Gamay, Syrah, Pinot Noir
13.00 Glass | 55.00 Bottle

WHITE, ORANGE & ROSÉ

Ursa Major Winery

Cruel and Indifferent | Riesling
55.00 Bottle

A Sunday in August

Pinot Gris
55.00 Bottle

RED

Ursa Major Winery

Welcome to Hard Times | Cabernet Franc
65.00 Bottle

Home Wines

Ahiru No Ko | Merlot, Green Gauge Plums, Cherry Plums, Chardonnay, Merchal 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. [Try our non-alcoholic gin for a 0% ABV option.]

Ginger Margarita 16.25

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

Corpse Reviver #2 16.25

tanqueray gin, averill creek joue white, cointreau, baba yaga absinthe spritz, lime

High Desert Margarita 17.25

fandango mezcal, fresh tomato juice, maple syrup, backbone botanicals house bitters, lime, kosher salt rim

Golden Halo 15.25

absolut vodka, tumeric syrup, ginger syrup, backbone botanicals cardamom bitters, lime, mexican vanilla foam

Flower Power 16.25

cazadorez blanco, hibiscus tea, hibiscus syrup, backbone botanicals rose bitters, lime, tumeric salt rim

Fennel Fields 16.25

cazadorez blanco, carrot juice, fennel syrup, backbone botanicals habanero bitters, lime, algae salt rim

Wild & Free 16.25

jameson irish whiskey, absolut vodka, cold brew, simple syrup, backbone botanicals cacao bitters, orange coconut sugar rim

Averill Creek Negroni 15.25

botanist gin, averill creek negroni, campari, himalayan salt solution.

Seaside Gin + Housemade Tonic 16.25

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

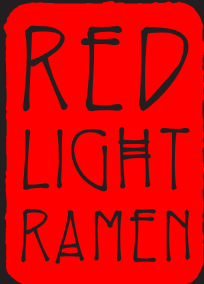
NON ALCOHOLIC

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

Gingerbeer 6.25
fermented 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 with the words "RED LIGHT RAMEN" written in a white, hand-drawn, blocky font. The square 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]