

Starters

Rotating House Kimchi (gf) 7.75

Soy Braised Pork Ribs, Pickles and Chili Crisp Onions (gf) 14.75

Kale Caesar Salad, Nutritional Yeast and Sesame Seeds 20.00

Rice Bowls & Broth-Less Noodles

Hot Honey Tofu Rice Bowl, Gochujaru and Ginger Scallion Sauce, Swan Valley Honey, Radish Kimchi and Purple Daikon 18.25

Soy Braised Pork Belly Rice Bowl, Napa Cabbage Kimchi, Shiitake Soy Sauce and Mustard Greens with Miso dressing (gf) 18.25

Dan Dan Noodles, Garlic Fried Pork, Mustard Greens, Dashi, Chilli, Scallion with Sesame and Ginger Sauce 19.75

Ramen

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

Tantan Pork Broth, Dashi, Sesame, Chili and Soy Braised Pork Belly 21.50

Tantan Chicken Broth, Dashi, Sesame, Chili and Pepper Chicken Thigh 21.50

Miso Honeynut Squash, Amano Brown Rice Miso and White Miso, Dashi, Shiitake Soy Sauce, Steamed Squash, Chili Oil, Pumpkin Seeds and Tofu (v) 21.50

Miso Pork Broth, Amano Brown Rice Miso and White Miso, Shiitake Soy Sauce, Dashi, Garlic Oil and Soy Braised Pork Belly 21.50

Miso Chicken Broth, Amano Brown Rice Miso and White Miso, Shiitake Soy Sauce, Dashi, Garlic Oil and Pepper Chicken Thigh 21.50

Ramen Add Ons

soy braised pork belly 5.25 | pepper chicken thigh 6.45 | fried tofu 3.75
side ramen noodles 2.75 | gf rice noodles 0.00 | gf zucchini noodles 2.75
crispy onions 2.00 | half egg 2.75 | tantan 2.75 | garlic oil 2.75 | pickled daikon 2.75

Kids

Noodles with Nutritional Yeast and Butter 12.25

Pork Ramen with Noodles and Pork Belly 12.25

Chicken Ramen with Chicken Thigh 13.25

Dessert

Brown Butter Almond Cake, Meyer Lemon Curd and Candied Meyer Lemon (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 2023 | 13.00 Glass | 55.00 Bottle

Averill Creek | Joue Red 2022 | 13.00 Glass | 55.00 Bottle

Whispering Horse | Pinot Gris WILD 2021 | 13.00 Glass | 55.00 Bottle

White

Ursa Major Winery | Cruel and Indifferent 2022 | Riesling | 55.00 Bottle

Scout Vineyard | Skin Contact Pinot Gris 2022 | 65.00 Bottle

Red

Anthony Buchanan | 2022 Syrah William Dean | 65.00 Bottle

Neon Eon | Transmission 2022 | 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

C I D E R

Tall Cans

Creek and Gully | Flora | Naramata Bench | 14.00

Dominion Cider | Pretty to Think so | Summerland | 14.00

By The Glass

Creek and Gully | Crabby Pear | Naramata Bench | 12.00 Glass | 55.00 Bottle

Twin Island | Late Season Keeve | Pender Island | 12.00 Glass | 55.00 Bottle

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

400 conejos 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

Kimchi Caesar

absolut vodka, kabocha squash 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 gin 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

Roasted Oolong
medium caffeine roasted and nutty light charcoal smoked oolong. A nice metabolism boost and high in antioxidants. 9.75

Bergamot Earl Grey
black tea infused with bergamot for a citrusy and floral note. A natural uplifting, mood stabilizing and light in caffeine. 9.75

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 cacao bitters 10.32

*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
certified organic 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 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!