

## Starters

**Rotating House Kimchi** (gf) 8.25

**Soy Braised Pork Ribs**, Pickles and Chili Crisp (gf) 15.25

**Kale Caesar Salad**, Nutritional Yeast and Sesame Seeds 20.50

**Summer Garden Salad**, Chopped Chicken, Arugula, Mustard Greens, Parsley, Oregano, Crispy Onions and Toasted Seeds 20.50 (Sub Tofu 18.00)

**Miso Almond Tofu Salad**, Toasted Almonds, Silver King Tofu, Arugula, Mustard Greens, Radishes and Preserved Magnolia 18.50 (Add Dressed Rice 21.00)

## Rice Bowls & Broth-Less Noodles

**Hot Honey Tofu Rice Bowl**, Gochujaru and Ginger Scallion Sauce, Swan Valley Honey, Radish Kimchi and Purple Daikon 18.75 (sub chicken 20.75)

**Dan Dan Noodles**, Garlic Fried Pork, Mustard Greens, Dashi, Chilli, Scallion with Sesame and Ginger Sauce 20.25

**Chilled Summer Noodle Salad** with Rice Noodles, Chopped Chicken, Arugula, Mustard Greens, Radishes, Parsley, Oregano, Crispy Onions and Toasted Seeds 21.50 (Sub Tofu 19.00)

## 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**, Dashi, Sesame, Chili and Soy Braised Pork Belly 22.00

**Tantan Chicken**, Dashi, Sesame, Chili and Pepper Chicken Thigh 22.00

**Miso Squash**, Amano Brown Rice Miso and White Miso, Shiitake Soy Sauce, Steamed Squash, Chili Oil, Pumpkin Seeds and Tofu (v) 22.00

**Miso Pork**, Amano Brown Rice Miso and White Miso, Shiitake Soy Sauce, Dashi, Garlic Oil and Soy Braised Pork Belly 22.00

**Miso Chicken**, Amano Brown Rice Miso and White Miso, Shiitake Soy Sauce, Dashi, Garlic Oil and Pepper Chicken Thigh 22.00

## Ramen Add Ons

soy braised pork belly 5.75 | pepper chicken thigh 6.95 | fried tofu 4.25  
side ramen noodles 3.25 | gf rice noodles 0.00 | gf zucchini noodles 3.25 | rice 2.00  
crispy onions 2.50 | half egg 3.25 | tantan 3.25 | garlic oil 3.25 | pickled daikon 3.25

## Kids

Noodles with Nutritional Yeast and Butter 12.75

Pork Ramen with Noodles and Pork Belly 12.75

Chicken Ramen with Chicken Thigh 14.75

## Dessert

**Brown Butter Almond Cake**, Cane Sugar Custard and Strawberries (gf) 14.75

Our ingredients are mostly organic and sourced as local as 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

Anthony Buchanan | 2024 Rosé | Okanagan | 13.50 Glass | 55.50 Bottle

Averill Creek | 2023 Jove White | Cowichan Valley | 13.50 Glass | 55.50 Bottle

Sunday In August | 2024 Carbonic Orange | Saltspring Island | 15.50 Glass | 60.50 Bottle

### White

Sunday in August | 2024 Pinot Gris | Salt Spring Island | 55.50 Bottle

Sunday In August | 2023 Gamay Pet Nat | Saltspring Island | 65.50 Bottle

Scout Vineyard | 2022 Skin Contact Pinot Gris | Similkameen Valley | 55.50 Bottle

Ursa Major Winery | 2022 Cruel and Indifferent | Riesling | Naramata | 55.50 Bottle

### Red

Anthony Buchanan | 2024 Mourvedre | Okanagan | 65.50 Bottle

Anthony Buchanan | 2022 Syrah William Dean | Okanagan | 65.50 Bottle

Averill Creek | 2022 Jove Red | Cowichan Valley | 55.50 Bottle

## S A K E

Nakashima Sake Brewery | House Junmai Goddess of Sake | 17.40 Glass | 60.50 Bottle

Shata Shuzou Company | Tengumai Yamahai Nigori | 17.40 Glass | 60.50 Bottle

Senkin Inc. | Senkin Organic Nature | 100.50 Bottle

## N A T U R A L C I D E R

### Tall Cans

Creek and Gully | Flora - Classic | Naramata Bench | 14.00

Creek and Gully | Seabuckthorn | Naramata Bench | 12.00

Dominion Cider | Pretty to Think - Raspberry | Summerland | 14.00

Dominion Cider | Halcyon Days - Rhubarb | Summerland | 12.00

### By The Bottle

Twin Island | Late Season Keeve - Classic | Pender Island | 40.00 Bottle

Dominion Cider | Falling In Staves - Apricot | Summerland | 40.00 Bottle

Dominion Cider | Falling In Staves - Quince | Summerland | 40.00 Bottle

Creek and Gully | Crabby Pear | Naramata Bench | 40.00 Bottle

## B E E R

### Draft

Four Winds Brewing | Saison | 8.00 Pint

Strangefellows Brewing | Pilsner | 8.00 Pint

Fernie Brewing | IPA | 8.00 Pint

### Cans

Nelson Brewing Co | Loki Lager | 8.00 473ml

Whistler Brewing Co | GF Forager Lager | 8.00 355ml

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

### House of Suntory

Hibiki 12 | 18.00 / 34.00 | Suntory World | 16.50 / 31.00 | Toki | 10.00 / 18.00

### Nikka Whiskey

Nikka From The Barrel | 16.00 / 30.00 | Nikka Coffey Grain | 14.00 / 24.00

Nikka Coffey Malt | 15.00 / 25.00

## C O C K T A I L S

### Cult Classic Margarita

cazadores blanco, cointreau, lime, kosher salt rim 16.25

### Liquid Gold Margarita

400 conejos mezcal, mango liqueur, lime, backbone habanero bitters, tajin rim 17.75

### Cold Pressed Ginger Margarita

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

### Piña and Flame Margarita

400 conejos mezcal, pineapple liqueur, lime, backbone habanero bitters, tajin rim 17.75

### Earth and Root Margarita

cazadores blanco, cold pressed ginger, beet, lime, backbone fennel bitters, matcha sugar salt rim 17.75

### Mistress of Nigori

house junmai sake, unfiltered nigori sake, pineapple liqueur, pineapple juice, Mexican vanilla, backbone botanicals rose bitters, algae salt rim 16.75

### Seaside Gin + Tonic

sheringham seaside gin, house made herbaceous tonic water containing a cold infusion of cinchona bark, citrus, lemongrass and spices 18.25

### Corpse Reviver #2

tanqueray gin, cointreau, jove wine, lime, absinthe 16.25

### Oaxacan Penicillin

400 conejos mezcal, bruichladdich port charlotte, ginger syrup, lime 17.75

### Classic Caesar

absolut vodka, dashi, tare, worcestershire, lime, clamato, togarashi rim 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

### House Made Kombucha

hibiscus or cold pressed ginger with soda 7.00

### Cucumber Ginger Soda

fresh juiced lime, cold pressed ginger syrup, cucumber, soda, algae salt rim 9.75

### Yuja Cha Soda

lemon orange marmalade, honey, soda, coconut sugar rim 6.75

## STONE MILLED TEA POWDER LATTE'S

[Available Hot or Chilled]

### 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

### Roasted Oolong

unique charcoal-smoked Taiwanese Oolong "Iron Goddess". Boosts metabolism and aids in digestion with a lightly fermented caffeine hit. 10.32

### 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

## TEA

### Japan Genmaicha

specialty Japanese style sencha green tea blended with fire-toasted rice 5.75

### Bancha Green

light grassy green notes with some astringency and body 5.75

### Orange Pekoe Black

a Kenyan classic tea with body and malty flavour notes 5.75

### Emery Herbls Bliss

uplifting blend of holy basil, gotukola, damiana and rose petals 5.75

### Emery Herbls Gentle

blend of chamomile, lavender, nettle leaf and rose petals 5.75

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 Herbls** 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 flavour profiles. Our array of flavours will harmonize with your libations and bring out vibrant taste experiences. Life is better with bitters!