

Starters

Rotating House Kimchi (gf) 8.25

Edamame, sesame oil, grey salt, furkake (gf) 9.99

Soy Braised Ribs, pickles and chili crisp onions (gf) 15.25

Oceanwise Albacore Tuna with Whipped Edamame, ponzu, lemon, sesame with house made wonton crisps (sub cucumber slices for gf) 21.00

Bao Buns, gochuchang kewpie mayo, pickled shemiji mushroom, butter lettuce, crispy onion with either garlic fried pork or tofu. (3) 22.00

Yuzu Caprese Salad, arugula, fresh mozzarella, and pickled shimeji mushrooms, furkake, dressed in a house-made yuzu vinaigrette. (gf) 18.75

Kale Caesar Salad, nutritional yeast and sesame seeds 20.50

Broth-less Noodles

Peanut-Lime Soba Noodles Peanut lime dressing with seasonal greens, micro-greens, cucumber, pickled daikon, green onion, crushed peanuts 20.25

Chili-Crisp Cucumber Soba Noodles Chili crisp dressing with seasonal greens, micro-greens, cucumber, edamame, cilantro, green onion, cashews 21.25

Dan Dan Noodles, Garlic fried pork, mustard greens, dashi, chilli, scallion with sesame and ginger sauce 20.25

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 | half egg 3.25
crispy onions 2.50 | tantan 3.25 | garlic oil 3.25 | pickled daikon 3.25

Kids

Pork broth with noodles and pork belly 12.75
Chicken broth with noodles and chicken thigh 14.75
Noodles with nutritional yeast and butter 12.75

Dessert

Brown Butter Almond Cake, Cane sugar and citrus (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.

W I N E

By The Glass

Averill Creek | 2023 Joue Red | Cowichan Valley | 55.50 Bottle

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

White | Orange | Rosé

Averill Creek | 2024 Chardonnay | Cowichan Valley | 60.50 Bottle

Scout | 2025 Skin Contact Riesling | Similkameen Valley | 65.50 Bottle

Scout | 2024 NV Grapes Et Al Dark Rosé | Similkameen Valley | 60.50 Bottle

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

Sunday In August | 2024 Island Vibes Dark Rosé | Saltspring Island | 60.50 Bottle

Red

Scout | 2022 Syrah | Naramata | 65.50 Bottle

Synchromesh | 2022 Cabernet Franc | Okanagan Valley | 65.50 Bottle

Sunday In August | 2024 Pinot Noir | Saltspring Island | 65.50 Bottle

Vermouth

Averill Creek | 2025 Botanical Rosé Vermouth | Cowichan Valley | 11.00 | 3oz

We source our wines from BC winemakers who are stewards of the land, prioritizing organic and regenerative farming practices. These producers are deeply connected to their environment and committed to leaving it better than they found it. Great wine begins with the land—healthy vines grown in living soil produce grapes that reflect the unique character of their terroir. Our selection emphasizes minimal-intervention wines, aligning with our food ethos of around sourcing and local. We offer bottles to go at a discounted price, and many of the wines we carry are limited, often unavailable elsewhere in our region.

We sell our bottles of wine to go for 5\$ as part of our off sales program.

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

We apply 20% auto gratuity for tables of 6 or more.

B E E R

Draft

We rotate our draft kegs, please ask your server. 8.00 | 473ml

Cans

Nelson Brewing Co | Loki Lager | 8.00 | 473ml

Strange Fellows Brewing Co | Talisman Pale Ale | 8.00 | 473ml

Fernie Brewing | LOGO Non-Alc Pale Ale | 8.00 | 355ml

C I D E R

Tall Cans

Creek and Gully | Flora - Classic | Naramata Bench | 8.00 | 473ml

Creek and Gully | Apricot - Classic | Naramata Bench | 8.00 | 473ml

By The Bottle

Twin Island | Late Season Keeve - Classic | Pender Island | 30.00 Bottle

C O C K T A I L S

Classic Margarita

cazadores blanco, cointreau, lime, kosher salt rim 16.50

Cold Pressed Ginger Margarita

cazadores blanco, cold pressed ginger, lime, kosher salt rim 16.50

Old Fashioned

jameson whiskey, backbone botanicals orange bitters, demerera 16.25

Whiskey Blossom

SERVED WARM!

jameson whiskey, mango liqueur, genmaicha green tea,
backbone botanicals cardamom bitters 17.25

Averill Creek Negroni

botanist gin, averill creek BC vermouth, campari 17.25

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 white wine, lime, absinthe 16.25

Mistress of Nigori

Genmai and Nigori sake, Mexican vanilla, backbone botanicals pineapple juice,
algae salt rim 16.75

Penicillin

jameson whiskey, bruichladdich port charlotte, ginger syrup, lemon 18.25

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 low caffeinated 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 Herbals Bliss

uplifting blend of holy basil, gotukola, damiana 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 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 flavour profiles. Our array of flavours will harmonize with your libations and bring out vibrant taste experiences. Life is better with bitters!