

Starters

Pineapple House Kimchi (gf) 8.75

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

Oceanwise Albacore Tuna with Whipped Edamame, ponzu, lemon, sesame with house made wonton crisps (sub cucumber slices for gf) 21.50

Bao Buns, gochujang kewpie mayo, pickled shemiji mushroom, butter lettuce, crispy onion with either garlic fried pork or tofu. (3) 22.50

Yuzu Caprese Salad, arugula, fresh mozzarella, and pickled shimeji mushrooms, furkake, dressed in a house-made yuzu vinaigrette. (gf) 19.25

Tabitha Salad, arugula, micro-greens, edamame, cucumber, carrot and crispy onion tossed in a ginger-miso tahini dressing 20.75

Kale Caesar Salad, nutritional yeast and sesame seeds 21.75

Broth-less Noodles

Peanut-Lime Soba Noodles peanut lime dressing with seasonal greens, micro-greens, cucumber, pickled daikon, green onion, crushed peanuts 20.75 [SERVED CHILLED]

Chili-Crisp Soba Noodles chili crisp dressing with seasonal greens, micro-greens, cucumber, edamame, cilantro, green onion, cashews 21.75 [SERVED CHILLED]

Dan Dan Noodles garlic fried pork, mustard greens, dashi, chilli, scallion with sesame and ginger sauce 20.75 [SERVED WARM]

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 22.50

Tantan Chicken, dashi, sesame, chili and pepper chicken thigh 22.50

Miso Squash, Amano brown rice miso and white miso, shiitake soy sauce, steamed squash, chili oil, pumpkin seeds and tofu (v) 22.50

Miso Pork, Amano brown rice miso and white miso, shiitake soy sauce, dashi, garlic oil and soy braised pork belly 22.50

Miso Chicken, Amano brown rice miso and white miso, shiitake soy sauce, dashi, garlic oil and pepper chicken thigh 22.50

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 13.25
Chicken broth with noodles and chicken thigh 14.50
Noodles with nutritional yeast and butter 13.25

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 | 2025 Joue White | Cowichan Valley | 14.00 Glass | 56.00 Bottle

Anthony Buchanan | 2025 Pinot Gris | Kaleden | 14.00 Glass | 56.00 Bottle

White | Orange | Rosé

Averill Creek | 2023 Joue White | Cowichan Valley | 56.00 Bottle

Averill Creek | 2024 Chardonnay | Cowichan Valley | 66.00 Bottle

Scout | 2025 Skin Contact Riesling | Similkameen Valley | 66.00 Bottle

Rigour & Whimsy | 2022 Sparkling Pinot Blanc | Okanagan Falls | 61.00 Bottle

Rigour & Whimsy | 2021 The Beast Orange | Okanagan Falls | 66.00 Bottle

Sunday In August | 2025 Carbonic Orange | Saltspring Island | 61.00 Bottle

Red

Scout | 2022 Syrah | Naramata | 65.50 Bottle

Averill Creek | 2023 Joue Red | Cowichan Valley | 56.00 Bottle

Synchromesh | 2022 Cabernet Franc | Okanagan Valley | 65.50 Bottle

Sunday In August | 2024 Island Vibes | Saltspring Island | 65.50 Bottle

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

Sunday In August | 2023 Cabernet OK | Okanagan Falls 65.50 Bottle

Anthony Buchanan | 2025 Blaufränkisch | Kaleden | 65.50 Bottle

Vermouth

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

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 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.

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

Strange Fellows | **Non-Alc** Pale Ale | 8.00 | 355ml

C I D E R

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

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

Good Day Mate | Bramble Berry | Nelson, BC | 9.00 | 473ml

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

Yuzu Margarita

fandango, ancho chili liqueur, yuzu, organic pineapple juice, backbone botanicals habanero bitters, coconut sugar rim 17.00

Tan Tan Caesar

absolut, ancho chili liqueur, tantan chili, clamato, kimchi, togarashi rim 17.00 add egg 3.00 add pork belly 3.00

Mistress of Nigori

tengumai nigori sake, organic mexican vanilla, organic pineapple juice, 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, cointreau, lillet blanc, lime, baba yaga absinthe 16.25

Cassis Renewal

jameson, creme de cassis, lemon, backbone botanicals cardamom bitters 16.25

Oaxacan Penicillin

fandango, cold pressed ginger, lemon 18.25

Penicillin

jameson, bruichladdich port charlotte, lemon, cold pressed ginger 18.25

Flower Power Sour

absolute, seasonal flower petal liqueur, lemon, egg white 16.25

Kraken Dark and Cloudy

kraken rum, cold pressed ginger & organic mexican vanilla soda, lime, soda, coconut foam 16.00

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

Italian Lemon Soda

fresh pressed lemon, organic cane sugar, soda 7.00

Ginger Cream Soda

cold pressed ginger & Mexican vanilla, , coconut foam 7.50

Bancha Butterfly Iced Tea

cold brew bancha green tea, butterfly pea flower, honey, fresh lemon 7.00

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

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 favour notes 5.75

Emery Herbals Bliss

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

We believe in thoughtfully created sips, with or without alcohol. Our non-alcoholic program delivers all the flavour, minus the hangover. From twice-fermented house kombucha, fresh-squeezed citrus and stone-milled tea powders from Vancouver's **Paragon Tea**. Our herbal teas are from **Emery Herbals** sourced locally for the highest quality blends.

We also make our own digestive bitters! Our owner Korina started **Backbone Botanicals** and we use these bitters throughout our bar program. Korina has trained as a Clinical Herbalist and created this line to feature high quality local and seasonal botanicals to optimize digestion and vitality. We sell Backbone Botanicals at our "till shop" as well as our favourite **Black Jaguar** chocolate.

Thank you for choosing to dine with us. Through your support we are able to further support producers who align with our ethos and contribute to a local economy.

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