Starters

Rotating Seasonal House Kimchi (gf) 8.75

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

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

Soy Braised Ribs, with chili crisp and pickled radish. (gf) 15.99

Kale Caesar Salad, nutritional yeast and sesame seeds 21.75

Not Ramen

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]

Pulled Pork Kimchi Burger house made butternut squash bun, gochujang mayo, miso pulled pork, pineapple kimchi, pickled shimeji mushrooms, butter lettuce, cucumber and fried onion 19.00
Sub Silverking pan seared tofu for a vegetarian option.
Burger sides: Edamame 7.00, **Kale Caesar** 6.00, **Pineapple Kimchi** 4.00

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 22.50

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

Prepared by our friends Lisa and Cyrielle across the alley at L & C Bakery.

Honey Entremet, honey cake, honey mousse, vanilla, citrus. 14.75

Double Chocolate Cookie, with flaked salt (gf, vegan, nut free) 5.00

M**iso Chocolate Chip Cookie,** with flaked salt 5.00

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.

WINE

By The Glass

Anthony Buchanan | 2025 Pinot Gris | Kaleden | 14.00 Glass | 58.00 Bottle

Averill Creek | 2023 Joue Red | Cowichan Valley | 14.00 Glass 58.00 Bottle

White| Rosé

Pamplemousse Jus | 2025 Rose| Summerland | 63.00 Bottle

Pamplemousse Jus | 2025 Table White| Summerland | 63.00 Bottle

Averill Creek | 2023 Joue White | Cowichan Valley | 14.00 Glass 58.00 Bottle

Whispering Horse | 2025 Sparkling L'Acadie Pet-Nat | Chilliwack | 63.00 Bottle

Rigour & Whimsy | 2022 Chardonnay | Okanagan Falls | 65.00 Bottle

Château Marmot | 2025 Skin Contact Carbonic Pinot Gris | Summerland | 63.00 Bottle

Red

Scout | 2022 Syrah | Naramata | 65.50 Bottle

Château Marmot | 2025 Malbec| Summerland | 65.00 Bottle

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

Sunday In August | 2023 Cabernet OK | Okanagan Falls 68.0 Bottle

Anthony Buchanan | 2025 Blaufränkisch | Kaleden | 65.50 Bottle

Rigour & Whimsy | 2022 Syrah| Okanagan Falls | 65.00 Bottle

Rigour & Whimsy | 2022 Cabernet Franc| Okanagan Falls | 65.00 Bottle

Vermouth

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

SAKE

Nakashima Sake | Junmai Goddess of Sake 16.80 Glass | 65.50 Bottle | 151.20 Magnum Bottle

Yamagata Masamune | 1898 Junmai Kimoto | 21.75 Glass | 232.60 Magnum Bottle

Naminooto | Junmai | 17.70 Glass | 75.90 Bottle | 151.37 Magnum Bottle

Shata Shuzou | Tengumai Yamahai Nigori | 19.35 Glass | 65.50 Bottle

Senkin Inc. | Senkin Organic Nature | 134.00 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.

BEER

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

Strange Fellows Brewing Co| milk stout | 8.00 | 473ml

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

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

CIDER

Rest Recreation Cider | Juicy Apple Cider | Abbotsford, | 9.00 | 473ml

Rest Recreation Cider | Mango Lime Cider| Abbotsford, | 9.00 | 473m

Yerba Mate

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

COCKTAILS

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

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 bank, citrus, lemongrass and spices 18.25

Corpse Reviver #2
tanqueray, cointreau, lillet blanc, lime, baba yaga absinthe 16.25

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

Averill Creek Negroni
botanist gin, averill creek BC vermouth, campari 17.25

Old Fashioned
bearface bear-bon whisky, backbone botanicals orange bitters, demerera 16.25

We have zero proof gin on our shelf. Please ask your server if you are interested in a non-alcoholic gin cocktail.

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

NON - ALCOHOLIC

House Made Kombucha
hibiscus or cold pressed ginger with soda 7.00

Italian Lemon Soda
fresh pressed lemon, organic cane sugar, soda 7.00

Ginger Cream Soda
cold pressed ginger & Mexican vanilla, , coconut foam7.50

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]

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

Premium JagaSilk Matcha
highest quality ceremonial grade matcha milled in Victoria BC by JagaSilk 11.75

*made with earths own oat milk

TEA

Japan Genmaicha
specialty Japanese style sencha gren 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

Mineral Maiden (herbal)
Backbone Botanicals Peppermint, nettle, alfalfa, horsetail, oat straw, oat tops, rose, calendula. 5.75

Golden Hour (herbal)
Backbone Botanicals Chamomile, linden, lavender, rose, passionflower, hops, oat tops 5.75

Bliss (herbal)
Emery Herbals, Holy basil, gotukola, damiana and rose petals 5.75

Breathe The Forest (herbal)
Water Over Leaves, Peppermint, ginger, liquorice, eucalyptus, white pine, western red cedar, thyme, lemon peel, juniper, and white peppercorn 6.25

Our owner, Korina, is the founder of **Backbone Botanicals**, a line of artisanal herbal products for the non-alcoholic movement. Each formula is harmonized and influenced my Traditional Chinese Medicine, Ayurveda and Indigenous medicine. This translates to a wabi sabi line of heirloom digestive bitters and herbal tea. Korina sources herbs from local herb farmers such as **Mending Roots Farm, Earth Temple Gardens, Zero Fox Tree Crops and Understory Herbals**, as well as producers from across Canada and Washington. Every herb is sourced with quality as the primary deliverable, many herbs are grown organically, with biodynamic growing methods or are wildcrafted. Korina cares about who she buys from and this translates to the bold flavour profiles and vibrant tastes of her products.

Life is better with bitters, and with a good cup of tea. -Korina