

SNACK

CEVICHE	hokkaido scallop & hamachi	\$19
		gf/df
BAO	pork / chicken / wagyu +\$1.5 or tofu	\$7.5
		df
DIP	yuzu avocado whip	\$13.5
		gf/veg
GYOZA	pork, chicken or vegetable	\$14.5
		df
NACHO	wagyu cheese curry	\$17
	vegetarian alternative	\$15

CREATE X LOCAL

@IRVINGS_FARM / @ROSSDOWNFARMS / @MINSKIMCHI / @CHINOOKHONEY
@SUNWORKS_FARM @BRASSICAMUSTARD / @MICROYC / @GOINGNUTSYC
@MORCAJETE.YYC / @TRUEWORLDFOODSCALGARY / @SILKROADSPICES
@MATSUKAZETEA / @POPLAR.BLUFF.ORGANICS / @RESPECTTHE TECHNIQUEYYC

RAMEN

--HOUSE MADE NOODLES / ALL DF

DUCK TRUFFLE SHIO (CHICKEN & DUCK BROTH)	rougie duck breast charsu / ajitama egg / green onion / bamboo shoot / white truffle oil / mix green	\$19.5
CHILI COMA 2.0 (CHICKEN BROTH)	rougie duck breast charsu / ajitama egg / green onion / bamboo shoot / bok choy / shrimp chili oil	\$19.5
VEGAN SHIO RAMEN (KOMBU & SOY MILK BROTH)	sauteed vegetable / sweet soy smoked tofu / gabo burdock / chips / pickled pomegranate / potato puree	\$18

ADD ON

AJITAMA EGG	\$2
EXTRA NOODLE	\$3
EXTRA MEAT	\$3
BAMBOO SHOOT	\$1
CORN	\$1
CHIRIMP CHILI OIL	\$1

