KISHIMOTO

TAKEOUT MENU

NON ALCOHOL

GINGER KOMBUCHA 7
Oddity Kombucha - Mount Pleasant

SODA 7
Ume (plum) *or* Yuzu (citrus) - Choya, Japan

SPARKLING WATER 4

BEER & CIDER

ASAHI SUPER DRY 7
330 ml bottle

SAPPORO PREMIUM 7
355 ml bottle

LONETREE CIDER GINGER APPLE 6
made from BC apples, gluten free
355 ml can

BC WINE 750 ml bottle

RIESLING - TANTALUS VINEYARDS 70
OKANAGAN VALLEY
juicy, off-dry, mineral, fruity and floral notes
well balanced sweetness and citrus-like acidity

PINOT GRIS - FORT BERENS 50
LILLOOET
vibrant and refreshing white with fruit forward flavours
of citrus, crisp apple and pear, dry finish

PINOT NOIR - HAYWIRE WINERY 55
SUMMERLAND
smooth and dry, aroma and flavours of cherry, raspberry,
and subtle baking spice, fresh, light finish

ROSÉ - FREE FORM 50
OSOYOOS
aromatic notes of lush red berries, light and fresh

COLD SAKE

KINMON 60
OKU NO MATSU - FUKUSHIMA, JAPAN
medium-full bodied, balanced, fragrant pear-like aroma
720 ml bottle

NAVY BLUE - JUNMAI DAIGINJO 90
OKU NO MATSU - FUKUSHIMA, JAPAN
premium sake - refreshing aroma, crisp flavour with depth of umami
720 ml bottle

ONIKOROSHI - SEISHU 60
SAITO SHUZO - KYOTO, JAPAN
called "demon killer" - very dry and crisp
720 ml bottle

JUNMAI NAMA - 63
ARTISAN SAKE MAKER - GRANVILLE ISLAND
Lively and bright with pear, melon, citrus notes
and a clean, delicate finish.

OSAKE NIGORI - CLOUDY SAKE 38
ARTISAN SAKE MAKER - GRANVILLE ISLAND
rustic, off-dry, bright tropical notes, hint of natural sweetness
375 ml bottle

FRUIT BASED SAKE

YUZUSHU - CITRUS LIQUEUR 88
CHOYA - JAPAN
made from Shikoku grown citrus fruit, tart with delicate sweetness
750 ml bottle

UMESHU - PLUM WINE 78
TENKU NO TSUKI - OITA, JAPAN
aromatic, bright and fresh, sweet plum with well balanced acidity
720 ml bottle

ALCOHOL CAN ONLY BE SOLD WITH THE PURCHASE OF FOOD
2 PIECES OF ID REQUIRED, MUST BE 19 +
TAX NOT INCLUDED IN PRICE SHOWN

TAKEOUT MENU

CALL **604-255-5550** TO ORDER

FROM THE KITCHEN

HOMEMADE PICKLES gf V ♥ — 10
daikon radish, seasonal fruit, orange miso

SEASONAL GOMAAE V ♥ — 10
locally foraged or seasonal vegetables,
sesame miso sauce, hachimi spice, kizami nori

KARAAGE gf — 18
deep fried Canadian natural chicken
coated in sweet garlic tamari

CHICKEN TERIYAKI — *half size* 18 / *full size* 33
Canadian farmed natural chicken thigh,
homemade teriyaki sauce, steamed rice,
pickles, greens, garlic, nori, thyme

OKONOMIYAKI V ♥ — 28
our signature Osaka-style savoury pancake
with cabbage, onion, mixed mushrooms, ramen noodles,
tonkatsu bbq sauce & plant based mayo
this dish can take about 30 mins to prepare

SIGNATURE CHIRASHI

CHIRASHI BOWL — 42
selection of various fish, tamago and more
on our signature donburi rice made with
shiitake, shiso, sesame, ginger, and pickled beets
**chirashi ingredients may change based on availability & season*

TAKEOUT SPECIAL

KISHIMOTO SALAD DRESSING V ♥ — 12
250 ml jar of our signature house dressing.
Enhances even the most simple of salads and is perfect
for entertaining. A little goes a long way!

OSHIZUSHI

Please enjoy oshizushi as is without soy sauce or wasabi

SALMON OSHI — 23
wild salmon, creamy sauce, cracked black pepper,
torch seared, jalapeño sauce

SPICY TUNA OSHI — 26
chopped tuna, spicy sauce, yuzu miso, yuzu zest,
on top of deep fried rice

UNAGI OSHI — 22
grilled freshwater eel, creamy sauce, cucumber
sansho, cracked black pepper, torch seared

GINDARA OSHI — 29
Vancouver Island sablefish lightly seared,
with green onion, chili daikon oroshi, sansho,
garlic chips, ponzu sauce

SASHIMI

SOCKEYE gf *(6 pieces)* — 25
wild salmon with jalapeno soy sauce

SPICY SALMON *(9 cubes)* — 21
wild sockeye, house made spicy sauce

GINDARA TATAKI *(8 pieces)* — 32
seared local sablefish with black pepper, carrot,
microgreens, green onion, ponzu, garlic chips

KAMA TORO *(5 pieces)* — 39
shio koji marinated premium fatty bluefin jaw
thinly sliced, with black garlic

CHEF'S CHOICE *(6 pieces)* — 37
3 kinds of daily or seasonal fish selected by our chefs

gf gluten free V vegetarian ♥ vegan

NIGIRI (by the piece)

WAGYU 8
Australian Carrara wagyu lightly seared,
garlic soy reduction, ponzu, green onion, garlic chips

HOTATE gf 5.5
Hokkaido scallop

GINDARA TATAKI 6
Kyuquot Sound sablefish
ponzu, green onion, garlic chips

KAMA TORO TATAKI 8
premium fatty bluefin jaw
ponzu, green onion, garlic chips

KAMA TORO gf 7.5
premium fatty bluefin tuna jaw

TAI YAKISHIMO gf 7.5
cherry wood smoked & seared seabream

IKA gf 8
seasonal Japanese squid, hanaho flower, plum sauce

IKURA gf 6
salmon roe, cucumber, yuzu zest

UNAGI 6
freshwater eel, unagi sauce

SOCKEYE gf 5
cherry wood smoke infused wild salmon

TAMAGO 3
homemade local free-range japanese omelette

SHIITAKE v ♥ 4
tempura mushroom

CHEF'S NIGIRI OMAKASE 42
8 pieces of nigiri selected by one of our chefs
we politely decline special requests and substitutions

ROLLS

OMG ROLL 8
tempura bits, avocado, spicy sauce & sweet miso

DYNAMITE ROLL 10
2 tempura prawns & avocado

SPICY DYNAMITE ROLL 10.5
2 tempura prawns, avocado, spicy sauce

SPICY TUNA ROLL 16
albacore, cucumber, avocado, spicy sauce

SALMON SKIN ROLL 9
pan fried salmon skin, cucumber, masago, sweet soy

AVOCADO ROLL gf v ♥ 9.5
avocado, cucumber

YAM ROLL v ♥ 9
yam tempura, avocado

SHISO UME ROLL gf v ♥ 7
shiso leaf, sour plum, kombu, cucumber

CUCUMBER ROLL gf v ♥ 5

Our homemade blend of tamari shoyu to use with sushi is gf v ♥

Our menu changes often.
Please have a look at the current takeout menu online when placing an order.
Thank you!