



ENJOY
10% OFF TAKEOUT ORDERS
FEB 17th - MAR 31st

take out menu items only
does not apply to non-takeout menu items, uber eats or dine-in orders

FROM THE KITCHEN

TERIYAKI DONBURI *half size 17 / full size 33*

Canadian farmed natural chicken thigh
homemade teriyaki sauce, steamed rice,
pickles, greens, garlic, nori, thyme

WAGYU BROTH UDON/RAMEN 26

locally made organic noodles in wagyu broth,
mushrooms, soft boiled egg, deep fried tofu, bok choy,
hachimi spice, wakame, green onion, nori, sesame naruto
your choice of udon or ramen noodles

OKONOMIYAKI *v v* 29

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

SOUS VIDE DUCK SOBA 30

green tea buckwheat noodles, mominori,
white sesame, soy dashi dipping sauce with leek
& Yarrow Meadows duck

SASHIMI

SOCKEYE *gf* 25

cherry wood smoke infused wild salmon
(6 pieces)

SPICY SALMON 20

wild sockeye, house made spicy sauce
(9 cubes)

KAMA TORO 39

shio koji marinated premium fatty bluefin jaw
thinly sliced, with black garlic
(5 pieces)

CHEF'S CHOICE *gf* 37

3 kinds of daily or seasonal fish selected by our chefs
(6 pieces)

MISO SOUP 8

red & white miso, tomato spot prawn stock,
wakame, tofu, usu-age, onion

HOMEMADE PICKLES *gf v v* 11

daikon radish, seasonal fruit, orange miso

SEASONAL GOMAAE *v v* 12

locally foraged stinging nettles, burdock,
sesame miso sauce, hachimi spice, kizami nori

EBI TEMPURA 16

4 piece white tiger prawns, black truffle salt,
& kombu smoked kelp salt

KARAAGE *gf* 22

Canadian farmed natural chicken
fried & coated in sweet garlic tamari sauce

OSHIZUSHI

Please enjoy oshizushi as is without soy sauce or wasabi

SALMON OSHI 22

wild salmon, creamy sauce, cracked black pepper,
torch seared, jalapeño sauce

SPICY TUNA OSHI 24

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

gf gluten free

v vegetarian

v vegan

ROLLS

OMG ROLL tempura bits, avocado, spicy sauce & sweet miso	10
DYNAMITE ROLL 2 tempura prawns & avocado	16
SPICY DYNAMITE ROLL 2 tempura prawns, avocado, spicy sauce	16.5
SPICY TUNA ROLL albacore, cucumber, avocado, spicy sauce	17
SALMON SKIN ROLL cherry wood smoked salmon skin, cucumber, masago, sweet soy	11
AVOCADO ROLL gf V V	14
YAM ROLL V V yam tempura, avocado	12
VEGGIE ROLL gf V V cucumber, edamame, carrot, sesame miso wrapped in avocado	17
SHISO UME ROLL gf V V shiso leaf, sour plum, kombu, cucumber	8
CUCUMBER ROLL gf V V	6

Our homemade blend of tamari shoyu for dipping sushi is gf V V

TAKEOUT SPECIAL

KISHIMOTO SALAD DRESSING V V 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!	12
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NIGIRI

(all 1 piece each)

WAGYU A5 Iwate wagyu lightly seared, garlic soy reduction, ponzu, green onion, garlic chips	19
HOTATE gf Hokkaido scallop	11
GINDARA TATAKI Kyuquōt Sound sablefish ponzu, green onion, garlic chips	8
KAMA TORO TATAKI premium fatty bluefin jaw ponzu, green onion, garlic chips	14.5
KAMA TORO gf premium fatty bluefin tuna jaw	14
TAI YAKISHIMO gf cherry wood smoked & seared seabream	9
IKA gf seasonal Japanese squid, hanaho flower, plum sauce	12
IKURA gf salmon roe, cucumber, yuzu zest	11
SOCKEYE gf cherry wood smoke infused wild salmon	8
TAMAGO homemade local free-range egg omelet	6
SHIITAKE V V tempura mushroom	5

Our menu changes often, and dishes not listed here are no longer available for takeout. We politely decline modifications, special requests and items not listed on this menu.





KISHIMOTO

TAKEOUT MENU

NON ALCOHOL

GINGER KOMBUCHA 7
Oddity Kombucha - Mount Pleasant

YUZU SODA 7
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

TWO PINOTS - NARRATIVE 50
OKANAGAN VALLEY
blend of pinot blanc and pinot gris
fresh and dry, fruity sweetness with light savoury notes

LUNAR RED - HAYWIRE WINERY 55
SUMMERLAND
*limited release to celebrate the lunar new year
crafted to pair with rich and bold flavours of asian cuisine*
merlot based, smooth and refined, dark fruit aromas, subtle spice

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**

