



# KISHIMOTO

## TAKEOUT MENU

### NON ALCOHOL

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**GINGER KOMBUCHA** 7  
Oddity Kombucha - Mount Pleasant

**YUZU SODA** 7  
Choya - Japan

**SPARKLING WATER** 4

### BEER & CIDER

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**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

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**RIESLING 2023 - TANTALUS VINEYARDS** 70  
OKANAGAN VALLEY  
uicy, off-dry, fruity, mineral, floral notes  
excellent balance of sweetness and citrus like acidity  
750 ml bottle

**PINOT BLANC 2022 - ONE FAITH VINEYARDS** 55  
OKANAGAN VALLEY  
bright and lively with aromatics of apple, pear, citrus  
750ml bottle

**ROSÉ 2021 - FORT BERENS ESTATE WINERY** 55  
LILLOOET  
aromatic notes of pomegranate, strawberry, watermelon  
juicy, luscious texture  
750 ml bottle

**ROSÉ 2020 - LITTLE FARM** 60  
SIMILKAMEEN VALLEY  
ripe berries on the nose, rich texture, slightly off-dry,  
crisp, refreshing acidity  
750 ml bottle

**MERLOT 2022 - LOCK & WORTH** 60  
NARAMATA  
light, fresh red with bright acidity, medium bodied  
sweet stone fruit and savoury herbs  
750 ml bottle

### COLD SAKE

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**KINMON** 56  
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** 56  
SAITO SHUZO - KYOTO, JAPAN  
called "demon killer" - very dry and crisp  
720 ml bottle

**RENAISSANCE - OSAKE FRASER VALLEY JUNMAI** 55  
ARTISAN SAKE MAKER - GRANVILLE ISLAND  
100% BC rice - smooth, complex umami,  
balanced sweetness & acidity  
375 ml bottle

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

### FRUIT & SPARKLING SAKE

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**UJI GREEN TEA UMESHU - PLUM WINE** 78  
CHOYA - JAPAN  
mildly sweet, fragrant balance of green tea & plum  
720 ml bottle

**HANNARI KYO UMESHU - PLUM WINE** 21  
KITAGAWA HONKE - KYOTO, JAPAN  
luscious, fruity, balanced sweetness & acidity  
180 ml bottle

**APPLE YUZU COOLER** 35  
ARTISAN SAKE MAKER - GRANVILLE ISLAND  
apple and citrus sparkling sake, crisp and semi-sweet  
made from 100% BC rice  
500 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

## FROM THE KITCHEN

<b>KARAAGE</b> <i>gf</i>	22	<b>SOUS VIDE DUCK SOBA</b>	30
locally farmed natural chicken fried & coated in sweet garlic tamari sauce		green tea buckwheat noodles, mominori, white sesame, soy dashi dipping sauce with leek & Yarrow Meadows duck	
<b>SPICY KARAAGE</b>	23	<b>TEMPURA DONBURI</b> <i>v v</i>	25
locally farmed natural chicken, fried & coated in spicy sweet garlic tamari sauce, jalapeño		mushroom and vegetable tempura on steamed rice with kombu, nori, edamame, sweet garlic tamari *takeout only*	
<b>SALMON KAMA</b>	18	<b>TERIYAKI DONBURI</b>	33
wild sockeye collar, garlic chips, ponzu sauce		locally farmed natural chicken thigh with homemade teriyaki sauce, steamed rice, homemade pickles, herbs	
<b>SALMON BELLY YUAN-YAKI</b>	18	<b>NABEYAKI UDON</b>	33.5
wild sockeye belly strips marinated in yuzu miso		locally made organic noodles in wagyu stock soup with chicken, soft boiled free-range egg, 2 prawn tempura, mushrooms, wakame and green onion	
<b>MISO SOUP</b>	8	<b>OKONOMIYAKI</b> <i>v v</i>	28
red & white miso, tomato spot prawn stock wakame, tofu, usu-age, onion		our signature Osaka-style savoury pancake with cabbage, onion, mixed mushrooms, Japanese bbq sauce & plant based mayo *this dish takes about 30 mins to prepare*	
<b>HOMEMADE PICKLES</b> <i>gf v v</i>	14	<b>CHIRASHI DONBURI</b>	65
seasonal or local ingredients		A colorful mosaic of various fish, tamago and more on our signature donburi rice made with shiitake, shiso, sesame, ginger, and pickled daikon *chirashi ingredients may change with availability*	
<b>HOUSE SALAD</b> <i>v v</i>	18		
mixed greens, edamame, apple, cucumber, avocado, carrot & our signature dressing *add sashimi chunks & baked salmon skin...	+12		
-TAKEOUT SPECIAL-			
<b>KISHIMOTO SALAD DRESSING</b> <i>v v</i>	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

<b>SALMON OSHI</b>	22	<b>UNAGI OSHI</b>	24
wild salmon, creamy sauce, cracked black pepper, torch seared, jalapeño on top		torched eel, creamy sauce, cracked black pepper, torch seared, cucumber on top	
<b>EBI OSHI</b> <i>gf</i>	21	<b>SPICY TUNA OSHI</b>	24
cooked tiger prawn, creamy sauce, basil pesto cracked black pepper, torch seared		chopped tuna, spicy sauce, yuzu miso, on top of deep fried rice	

*gf* gluten free

*v* vegetarian

*v* vegan

## ROLLS

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<b>DRAGON ROLL</b> 2 tempura prawns, unagi sauce, avocado and unagi	22
<b>OMG ROLL</b> tempura bits, avocado, spicy sauce & sweet miso	11
<b>DYNAMITE ROLL</b> 2 tempura prawns & avocado	16
<b>SPICY DYNAMITE ROLL</b> 2 tempura prawns, avocado, spicy sauce	16.5
<b>SPICY SALMON ROLL</b> wild salmon, cucumber, avocado, spicy sauce	17
<b>SPICY TUNA ROLL</b> albacore & bluefin, cucumber, avocado, spicy sauce	17
<b>SALMON SKIN ROLL</b> cherry wood smoked salmon skin, cucumber, masago, sweet soy	11
<b>SALMON AVOCADO ROLL gf</b>	18
<b>BLUEFIN NEGITORO ROLL gf</b> minced bluefin belly and green onion	19
<b>AVOCADO ROLL gf V V</b>	14
<b>YAM ROLL V V</b> yam tempura, avocado	13
<b>VEGGIE ROLL gf V V</b> cucumber, edamame, carrot, sesame miso wrapped in avocado	17
<b>SHISO UME ROLL gf V V</b> shiso leaf, sour plum, kombu, cucumber	8
<b>CUCUMBER ROLL gf V V</b>	6

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

## TAKEOUT MENU

### NIGIRI

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(all 1 piece each)

<b>HOTATE</b> fresh Hokkaido scallop <b>gf</b>	15
<b>WAGYU</b> A5 Iwate wagyu lightly seared, garlic soy reduction, ponzu, green onion, garlic chips	19
<b>GINDARA TATAKI</b> Kyuquot Sound sablefish ponzu, green onion, garlic chips	13
<b>KAMA TORO TATAKI</b> premium fatty bluefin jaw ponzu, green onion, garlic chips	17.5
<b>KAMA TORO gf</b> premium fatty bluefin tuna jaw	17
<b>IKURA gf</b> salmon roe, cucumber, yuzu zest	13
<b>SOCKEYE gf</b> cold smoke infused wild salmon	9
<b>TAMAGO</b> homemade local free-range egg omelet	6
<b>SHIITAKE</b> tempura mushroom <b>V V</b>	6
<b>OBA gf V V</b> shiso, ume, kombu, cucumber	5

### SASHIMI

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<b>SOCKEYE gf</b> cold smoke infused wild salmon	25
<b>SPICY SALMON</b> wild sockeye	20
<b>KAMA TORO gf</b> premium fatty bluefin jaw thinly sliced	65
<b>3 KINDS gf</b> chef's choice	39
<b>4 KINDS gf</b> chef's choice	52

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**V** vegetarian

**V** vegan