

TAKEOUT MENU

FROM THE KITCHEN

KARAAGE **gf**

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

22

EBI TEMPURA

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

16

HOMEMADE PICKLES **gf** **v** **v**

seasonal or local ingredients

14

MISO SOUP

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

8

SOUS VIDE DUCK SOBA

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

30

OSHIZUSHI

Please enjoy oshizushi as is without soy sauce or wasabi

SALMON OSHI

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

22

SPICY TUNA OSHI

chopped tuna, spicy sauce, yuzu miso,
on top of deep fried rice

24

UNAGI OSHI

grilled freshwater eel, creamy sauce, cucumber
cracked black pepper, torch seared

26

GINDARA OSHI

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

30

TERIYAKI DONBURI

half size 17 , full size 33

Canadian farmed natural chicken thigh
with homemade teriyaki sauce, steamed rice,
homemade pickles, herbs

WAGYU BROTH UDON/RAMEN

25

locally made organic noodles in wagyu broth, mushrooms
soft boiled free-range egg, deep fried tofu,
sliced duck breast, wakame, green onion, nori, sesame naruto
your choice of udon or ramen noodles

MUSHROOM & KELP BROTH UDON/RAMEN **v** **v**

25

locally made organic noodles
in mushroom & Hokkaido kelp broth,
charcoal grilled mushrooms and cauliflower,
deep fried tofu, wakame, green onion, nori, chili miso
your choice of udon or ramen noodles

OKONOMIYAKI **v** **v**

29

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

TAKEOUT SPECIAL

KISHIMOTO SALAD DRESSING **v** **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!

TUNA ZUKE DONBURI

29

jalapeno soy marinated albacore, steamed rice

**We politely decline modifications, special requests
and items not listed on this menu. This includes dishes from
older menus which are no longer available.
As our dine in menu changes often, we do not have the
ingredients to make non-menu or out of season items.**

gf gluten free

v vegetarian

v vegan

ROLLS

OMG ROLL tempura bits, avocado, spicy sauce & sweet miso	11
DYNAMITE ROLL 2 tempura prawns & avocado	16
SPICY DYNAMITE ROLL 2 tempura prawns, avocado, spicy sauce	16.5
SPICY SALMON ROLL wild salmon, cucumber, avocado, spicy sauce	17
SPICY TUNA ROLL albacore, cucumber, avocado, spicy sauce	17
SALMON SKIN ROLL cherry wood smoked salmon skin, cucumber, masago, sweet soy	11
SALMON AVOCADO ROLL gf	18
AVOCADO ROLL gf V ♥	14
YAM ROLL V ♥ yam tempura, avocado	13
VEGGIE ROLL gf V ♥ cucumber, edamame, carrot, sesame miso wrapped in avocado	17
SHISO UME ROLL gf V ♥ shiso leaf, sour plum, kombu, cucumber	8
CUCUMBER ROLL gf V ♥	6

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

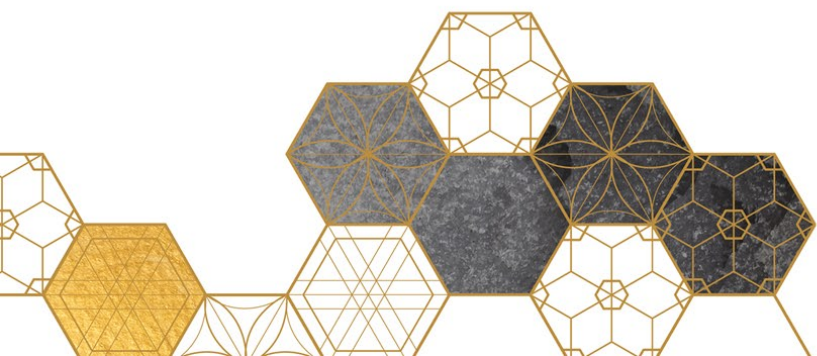
NIGIRI

(all 1 piece each)

WAGYU A5 Iwate wagyu lightly seared, garlic soy reduction, ponzu, green onion, garlic chips	19
HOTATE fresh Hokkaido scallop gf	11
GINDARA TATAKI Kyuquot Sound sablefish ponzu, green onion, garlic chips	8
KAMA TORO TATAKI premium fatty bluefin jaw ponzu, green onion, garlic chips	16.5
KAMA TORO gf premium fatty bluefin tuna jaw	16
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 cold smoke infused wild salmon	8
TAMAGO homemade local free-range egg omelet	6
SHIITAKE tempura mushroom V ♥	5
OBA gf V ♥ shiso, ume, kombu, cucumber	4

SASHIMI

SOCKEYE gf cold smoke infused wild salmon	25
SPICY SALMON wild sockeye	20
KAMA TORO gf premium fatty bluefin jaw thinly sliced	65
CHEF'S CHOICE gf 3 kinds of daily and/or seasonal fish selected by our chefs	37





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

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

CARBONIC ORANGE - A SUNDAY IN AUGUST 65
SALTSPRING ISLAND
aromatic, light, zesty, tastes of spring flowers and bright citrus
750 ml bottle

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

COLD SAKE

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

JUNMAI NAMA - 57
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 & SPARKLING SAKE

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