

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**

seaonal 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

TERIYAKI DONBURI

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

half size 17 , full size 33

WAGYU BROTH UDON/RAMEN

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

25

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

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

25

OKONOMIYAKI **V**

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

29

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

TAKEOUT SPECIAL

KISHIMOTO SALAD DRESSING **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

TUNA ZUKE DONBURI

jalapeno soy marinated albacore, steamed rice

29

**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

♥ vegan

ROLLS

OMG ROLL 11
tempura bits, avocado, spicy sauce & sweet miso

DYNAMITE ROLL 16
2 tempura prawns & avocado

SPICY DYNAMITE ROLL 16.5
2 tempura prawns, avocado, spicy sauce

SPICY SALMON ROLL 17
wild salmon, cucumber, avocado, spicy sauce

SPICY TUNA ROLL 17
albacore, cucumber, avocado, spicy sauce

SALMON SKIN ROLL 11
cherry wood smoked salmon skin, cucumber, masago, sweet soy

SALMON AVOCADO ROLL gf 18

AVOCADO ROLL gf v ♥ 14

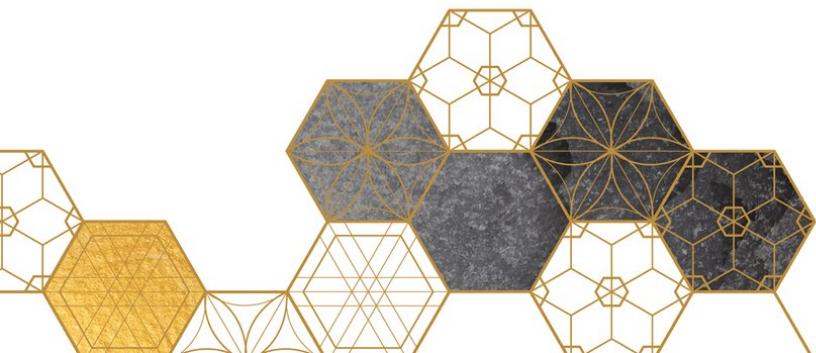
YAM ROLL v ♥ 13
yam tempura, avocado

VEGGIE ROLL gf v ♥ 17
cucumber, edamame, carrot, sesame miso wrapped in avocado

SHISO UME ROLL gf v ♥ 8
shiso leaf, sour plum, kombu, cucumber

CUCUMBER ROLL gf v ♥ 6

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



NIGIRI

(all 1 piece each)

WAGYU 19
A5 Iwate wagyu lightly seared, garlic soy reduction, ponzu, green onion, garlic chips

HOTATE fresh Hokkaido scallop gf 11

GINDARA TATAKI 8
Kyuquot Sound sablefish ponzu, green onion, garlic chips

KAMA TORO TATAKI 16.5
premium fatty bluefin jaw ponzu, green onion, garlic chips

KAMA TORO gf 16
premium fatty bluefin tuna jaw

TAI YAKISHIMO gf 9
cherry wood smoked & seared seabream

IKA gf 12
seasonal Japanese squid, hanaho flower, plum sauce

IKURA gf 11
salmon roe, cucumber, yuzu zest

SOCKEYE gf 8
cold smoke infused wild salmon

TAMAGO 6
homemade local free-range egg omelet

SHIITAKE tempura mushroom v ♥ 5

OBA gf v ♥ 4
shiso, ume, kombu, cucumber

SASHIMI

SOCKEYE gf 25
cold smoke infused wild salmon

SPICY SALMON wild sockeye 20

KAMA TORO gf 65
premium fatty bluefin jaw thinly sliced

CHEF'S CHOICE gf 37
3 kinds of daily and/or seasonal fish selected by our chefs



KISHIMOTO

TAKEOUT MENU

NON ALCOHOL

GINGER KOMBUCHA	7
Oddity Kombucha - Mount Pleasant	

YUZU SODA	7
Choya - Japan	

SPARKLING WATER	4
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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	

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	
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CARBONIC ORANGE - A SUNDAY IN AUGUST	65
SALTSPRING ISLAND	

aromatic, light, zesty, tastes of spring flowers and bright citrus	
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750 ml bottle	
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ROSÉ - FORT BERENS ESTATE WINERY	55
LILLOOET	

aromatic notes of pomegranate, strawberry, watermelon	
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juicy, luscious texture	
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750 ml bottle	
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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