

TAKEOUT MENU

FROM THE KITCHEN

KARAAGE **gf** 22

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

SALMON KAMA 18

wild sockeye collar, garlic chips, ponzu sauce

EBI TEMPURA 16

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

HOMEMADE PICKLES **gf** **v** **v** 14

seasonal or local ingredients

MISO SOUP 8

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

SOUS VIDE DUCK SOBA 30

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

OSHIZUSHI

Please enjoy oshizushi as is without soy sauce or wasabi

SALMON OSHI 22

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

EBI OSHI **gf** 21

cooked tiger prawn, creamy sauce, basil pesto
cracked black pepper, torch seared

SPICY TUNA OSHI 24

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

TEMPURA DONBURI **v** **v** 25

mushroom and vegetable tempura on steamed rice
with kombu, nori, edamame, sweet garlic tamari
takeout only

TERIYAKI DONBURI 33

locally 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 onion, 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!

**We politely decline modifications, special requests
and items not listed on this menu. This includes dishes from
previous versions which are no longer available.**

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 V	14
YAM ROLL V V yam tempura, avocado	13
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

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
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 V	5
OBA gf V V shiso, ume, kombu, cucumber	4

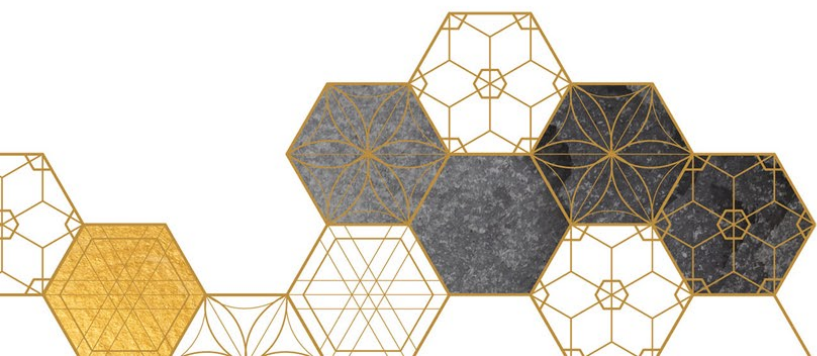
SASHIMI

SOCKEYE gf cold smoke infused wild salmon	25
SPICY SALMON wild sockeye	20
KAMA TORO gf premium fatty bluefin jaw thinly sliced	65
3 KINDS gf chef's choice	37
4 KINDS gf chef's choice	49

gf gluten free

V vegetarian

V V vegan





KISHIMOTO

TAKEOUT MENU

NON ALCOHOL

GINGER KOMBUCHA

Oddity Kombucha - Mount Pleasant

7

YUZU SODA

Choya - Japan

7

SPARKLING WATER

4

BEER & CIDER

ASAHI SUPER DRY

330 ml bottle

7

SAPPORO PREMIUM

355 ml bottle

7

LONETREE CIDER GINGER APPLE

made from BC apples, gluten free

355 ml can

6

BC WINE

RIESLING 2024 - TANTALUS VINEYARDS

OKANAGAN VALLEY

juicy, off-dry, mineral, fruity and floral notes
well balanced sweetness and citrus-like acidity

750 ml bottle

70

CARBONIC ORANGE 2024 - A SUNDAY IN AUGUST

SALTSPRING ISLAND

aromatic, light, zesty, tastes of spring flowers and bright citrus

750 ml bottle

65

ROSÉ 2021 - FORT BERENS ESTATE WINERY

LILLOOET

aromatic notes of pomegranate, strawberry, watermelon

juicy, luscious texture

750 ml bottle

55

MERLOT 2022 - LOCK & WORTH

NARAMATA

light, fresh red with bright acidity, medium bodied

sweet stone fruit and savoury herbs

750 ml bottle

60

COLD SAKE

Due to the lengthy BCGEU strike, all of our imported Japanese sake is unavailable. We encourage you try some of the delicious locally made sake from our friends at Artisan Sake Maker.

JUNMAI NAMA -

ARTISAN SAKE MAKER - GRANVILLE ISLAND

Lively and bright with pear, melon, citrus notes
and a clean, delicate finish.

57

RENAISSANCE - OSAKE FRASER VALLEY JUNMAI

ARTISAN SAKE MAKER - GRANVILLE ISLAND

100% BC rice - smooth, complex umami,
balanced sweetness & acidity

375 ml bottle

55

OSAKE NIGORI - CLOUDY SAKE

ARTISAN SAKE MAKER - GRANVILLE ISLAND

rustic, off-dry, bright tropical notes, hint of natural sweetness

375 ml bottle

38

FRUIT & SPARKLING SAKE

UJI GREEN TEA UMESHU - PLUM WINE

CHOYA - JAPAN

mildly sweet, fragrant balance of green tea & plum

720 ml bottle

78

HANNARI KYO UMESHU - PLUM WINE

KITAGAWA HONKE - KYOTO, JAPAN

luscious, fruity, balanced sweetness & acidity

180 ml bottle

21

APPLE YUZU COOLER

ARTISAN SAKE MAKER - GRANVILLE ISLAND

apple and citrus sparkling sake, crisp and semi-sweet

made from 100% BC rice

500 ml bottle

35

ALCOHOL CAN ONLY BE SOLD WITH THE PURCHASE OF FOOD
2 PIECES OF ID REQUIRED,
MUST BE 19 +

TAX NOT INCLUDED IN PRICE SHOWN