



KISHIMOTO

*Award winning Japanese cuisine.
Best known for our artful plating, creative use
of local ingredients, delicious fresh sushi,
and modern twists on Japanese classics...
but the real magic can be found in
Chef Kishimoto's unique seasonal offerings.*

*Fresh, quality ingredients come to us from local
farms, foragers and producers, such as wild greens
and mushrooms, kelp, organic vegetables,
natural poultry and meat, sustainable seafood,
and more...*

*We feature a small selection of BC wines
and craft sake, alongside imported sake.*

*Premium rice, wagyu and fresh seafood are
hand selected and flown to us from Japan.*

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Chef Akira Kishimoto

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**★ Best Casual Japanese Restaurant ★
Vancouver Magazine Restaurant Awards 2024**



Smoked Oshi - photo by Danika Sea



Some of our local farms & friends

- Sky Harvest
- Naas Foods
- Vancouver Island Sea Salt
- Your Wildest Foods
- Glorious Organics
- Gathered Farm
- Stoney Paradise Farm
- Cropthorpe Farm
- Hannah Brook Farms
- Klippers Organic Acres
- Myca Farms
- Ponderosa Mushrooms
- Tama Organic
- The Workshop
- Vancouver Farmers Market
- Legends Haul
- Golden Eagle Black Cod
- Oddity Kombucha
- Artisan Sake Maker
- and rotating BC wineries

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gf
gluten free

v
vegetarian

♥
vegan

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Please notify your server of any food allergies.
Dishes are served once ready and
may be in random order.

Gift cards available for purchase - please ask us.

www.kishimotorestaurant.com

 [@kishimoto.restaurant](https://www.instagram.com/kishimoto.restaurant)

FROM THE KITCHEN

HOMEMADE PICKLES *gf v v*

daikon radish and seasonal fruit,
orange miso, grated strawberry

11

SEASONAL GOMAAE *v v*

locally foraged & seasonal vegetables,
sesame miso sauce, hachimi spice, kizami nori

12

NASU DENGAKU *gf v v*

deep fried eggplant, yuzu miso, yuzu zest

12

AGEDASHI MOCHI & MANJU *v v*

deep fried lotus root dumpling, mochi tempura,
green onion, nori, shichimi, sansho, harusame,
kombu shiitake dashi & jalapeño soup
try it hot or chilled

16

SEASONAL TEMPURA

assortment of local or seasonal ingredients

26

EBI TEMPURA

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

16

KARAAGE *gf*

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

18

GINDARA KAMA *gf*

Kyoto saikyo miso & Artisan sake kasu marinated
local sablefish collar

17

GINDARA MISOZUKE *gf*

Kyoto saikyo miso marinated Vancouver Island sablefish
wrapped in cedar wood sheet *sugi ita yaki*-style

27

SIGNATURE CHIRASHI

CHIRASHI BOX

colorful rows of various fish, tamago and more
on our signature donburi rice made with
shiitake, shiso, sesame, ginger, and pickled beets
chirashi ingredients change based on availability & season

79

WAGYU BROTH UDON/RAMEN

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

28

SOUS VIDE DUCK SOBA

green tea buckwheat noodles, mominori, white sesame,
soy dashi dipping sauce with leek & local duck sous vide
try it hot or chilled

29

TERIYAKI DONBURI

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

half 17 / full 33

CHICKEN KATSU DONBURI

panko fried Canadian farmed natural chicken thigh
shredded cabbage, pickles, steamed white rice,
with three flavours - garlic soy reduction with mayo & nori,
shiso ume, and kombu salt & sansho pepper

28

OKONOMIYAKI *v v*

our signature Osaka-style savoury pancake
with cabbage, onion, mixed mushrooms,
ramen noodles, tonkatsu sauce, plant-based mayo
this dish takes about 30 minutes to prepare

28

UNAGI ISHINABE

rice served in a sizzling hot stone bowl
with grilled freshwater eel, free-range egg,
binchotan grilled mushroom, seasonal greens, sesame,
sea salt, butter, garlic soy reduction, sansho pepper
sauce contains bone broth

31

SASHIMI

SOCKEYE *gf (6 pieces)*

wild salmon with jalapeno soy sauce

25

SPICY SALMON *(9 cubes)*

wild salmon, house made spicy sauce

20

GINDARA TATAKI *(8 pieces)*

seared local sablefish with black pepper, carrot,
microgreens, green onion, ponzu, garlic chips

32

KAMA TORO *(5 pieces)*

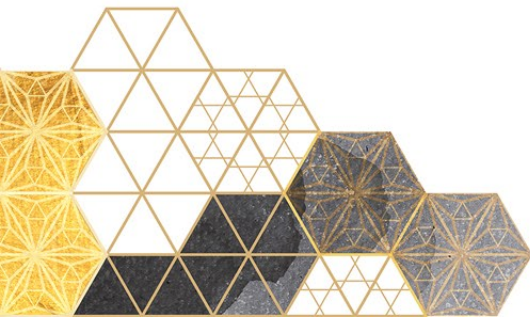
shio koji marinated premium fatty bluefin jaw
thinly sliced, with black garlic

39

CHEF'S CHOICE *gf (6 pieces)*

3 kinds of daily or seasonal fish selected by our chefs

37



OSHIZUSHI

Please enjoy without soy sauce or wasabi

- SALMON OSHI** 22
wild sockeye, creamy sauce, cracked black pepper, torch seared, jalapeño sauce
- UNAGI OSHI** 22
grilled freshwater eel, creamy sauce, cucumber, sansho, cracked black pepper, torch seared
- SPICY TUNA OSHI** 24
chopped tuna, spicy sauce, yuzu miso, yuzu zest, on top of deep fried rice

ROLLS

- OMG ROLL** 8
tempura bits, avocado, spicy sauce & sweet miso
- DYNAMITE ROLL** 14
2 tempura prawns & avocado
- SPICY DYNAMITE ROLL** 14.5
2 tempura prawns, avocado, spicy sauce
- SPICY TUNA ROLL** 16
albacore, cucumber, avocado, spicy sauce
- SALMON SKIN ROLL** 11
pan fried salmon skin, cucumber, masago, sweet soy
- AVOCADO ROLL** *gf V V* 12
avocado, cucumber
- YAM ROLL** *V V* 11
yam tempura, avocado
- SHISO UME ROLL** *gf V V* 8
shiso leaf, plum, kombu, cucumber
- CUCUMBER ROLL** *gf V V* 5

Our homemade blend of tamari shoyu to use with sushi is *gf V V*

- GINDARA OSHI** 29
Vancouver Island sablefish lightly seared, green onion, chilli daikon oroshi, sansho, garlic chips, ponzu sauce

- OSHI TASTING PLATE** 28
try all four of our oshizushi with 2 pieces each of Salmon, Unagi, Spicy Tuna, and Gindara Oshi

- SMOKED OSHI** 6
one delicious piece of wood smoke infused salmon oshizushi, served in a glass dome

NIGIRI

- CHEF'S NIGIRI OMAKASE** 39
8 pieces of nigiri selected by one of our chefs
we kindly decline special requests and substitutions
- WAGYU** 16
A5 Iwate wagyu lightly seared
garlic soy reduction, ponzu, green onion, garlic chips
- HOTATE** *gf* 5.5
Hokkaido scallop
- GINDARA TATAKI** 5.5
BC sablefish ponzu, green onion, garlic chips
- KAMA TORO TATAKI** 7.5
premium fatty bluefin jaw
ponzu, green onion, garlic chips
- KAMA TORO** *gf* 7
premium fatty bluefin tuna jaw
- TAI YAKISHIMO** *gf* 7.5
cherry wood smoked & seared seabream
- IKA** *gf* 8
seasonal Japanese squid, hanaho flower, plum sauce
- IKURA** *gf* 5.5
salmon roe, cucumber, yuzu zest
- SOCKEYE** *gf* 4
cherry wood smoke infused wild salmon
- TAMAGO** 3
homemade local free-range egg omelet
- SHIITAKE** *V V* 4
tempura mushroom



DESSERTS

WARABI MOCHI **gf V ♡**

houjicha infused jelly-mochi, kinako powder, maple syrup
11

SEASONAL SORBET / ICE CREAM **gf V ♡**

8

FLOWERING CURRANT HONEY ICE CREAM **gf V**

8

SPRUCE HONEY ICE CREAM **gf V**

8

WILD RAMP ICE CREAM **gf V**

8

ROSEMARY ICE CREAM **gf V**

8

YUZU ICE CREAM **gf V**

8

SHOKUGOSHU - DIGESTIFS

UMESHU

aromatic, bright, smooth, sweet plum wine
2 oz glass - 7

YUZUSHU

refreshing citrus liqueur, tart with delicate sweetness
2 oz glass - 7

GULF ISLAND VERMOUTH

small batch, pinot gris based, herbaceous & citrusy
2 oz glass - 6



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PLANT BASED OPTIONS

AVOCADO ROLL *gf*

avocado, cucumber
12

YAM ROLL

yam tempura, avocado
11

SHISO UME ROLL *gf*

shiso leaf, sour plum, kombu, cucumber
8

CUCUMBER ROLL *gf*

5

SHIITAKE NIGIRI

tempura mushroom
4

WARABI MOCHI *gf*

houjicha infused jelly-mochi with kinako and maple syrup
11

SEASONAL SORBET / ICE CREAM *gf*

rotating flavour
8

HOMEMADE PICKLES *gf*

pickled daikon radish and seasonal fruit
with orange miso, grated strawberry
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SEASONAL GOMAAE

locally foraged & seasonal vegetables,
sesame miso sauce, hachimi spice, kizami nori
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NASU DENGAKU *gf*

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OKONOMIYAKI

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cabbage, onion, mushrooms, ramen noodles,
tonkatsu sauce, plant-based mayo
this dish can take about 30 minutes to prepare
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