



# 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
- Crophorne 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](http://www.kishimotorestaurant.com)

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

## FROM THE KITCHEN

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

daikon radish and seasonal fruit,  
orange miso, grated strawberry

11

### SEASONAL GOMAAE **v v**

locally foraged stinging nettles, burdock,  
sesame miso sauce, hachimi spice, kizami nori

12

### AGEDASHI MOCHI & MANJU **v v**

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

18

### NASU DENGAKU **gf v v**

deep fried eggplant, yuzu miso, yuzu zest

12

### SEASONAL TEMPURA

assortment of seasonal and/or local ingredients

22

### 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

22

### GINDARA KAMA **gf**

Kyoto saikyo miso & Artisan sake kasu marinated  
local sablefish collar

19

### GINDARA MISOZUKE **gf**

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

27

### 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,  
homemade teriyaki sauce, steamed rice,  
pickles, greens, garlic, nori, thyme

half 17 / full 33

### 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\**

26

### 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\**

29

### SALMON ISHINABE

rice served in a sizzling hot stone bowl  
with wild sockeye, free-range egg,  
binchotan grilled mushroom, seasonal greens,  
sesame, sea salt, butter, garlic soy reduction  
*\*sauce contains bone broth\**

34

## SASHIMI

(6 pieces unless otherwise noted)

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### SOCKEYE **gf**

cherry wood smoke infused wild salmon

25

### SPICY SALMON (9 cubes)

wild salmon, house made spicy sauce

20

### KAMA TORO (5 pieces)

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

39

### CHEF'S CHOICE **gf**

3 kinds of daily or seasonal fish selected by our chefs

37

## SIGNATURE DONBURI

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### MOSAIC CHIRASHI

colorful squares of various fish, tamago and more  
on our signature donburi rice made with  
shiitake, shiso, sesame, ginger, and pickled daikon  
*\*chirashi ingredients may change by availability & season\**

69



## 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** 10  
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 TUNA ROLL** 17  
albacore, cucumber, avocado, spicy sauce
- SALMON SKIN ROLL** 11  
cherry wood smoked salmon skin, cucumber, masago, sweet soy
- AVOCADO ROLL** *gf V V* 14
- YAM ROLL** *V V* 12  
yam tempura, avocado
- VEGGIE ROLL** *gf V V* 17  
cucumber, edamame, carrot, sesame miso, wrapped with avocado
- SHISO UME ROLL** *gf V V* 8  
shiso leaf, plum, kombu, cucumber
- CUCUMBER ROLL** *gf V V* 6

- 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** 29.5  
8 pieces of nigiri selected by one of our chefs  
*we kindly decline special requests and substitutions*
- WAGYU** 18  
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

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



## DESSERTS

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### WARABI MOCHI **gf V ♡**

houjicha infused jelly-mochi, kinako powder, maple syrup

11

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

8

### ROSEMARY ICE CREAM **gf V**

8

### YUZU ICE CREAM **gf V**

8

### FLOWERING CURRANT HONEY ICE CREAM **gf V**

8

### ELDERFLOWER HONEY ICE CREAM **gf V**

8

## SHOKUGOSHU - *DIGESTIFS*

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### 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



# KISHIMOTO

## PLANT BASED OPTIONS

### VEGGIE ROLL *gf*

cucumber, edamame, carrot, sesame miso  
wrapped in avocado  
17

### AVOCADO ROLL *gf*

14

### YAM ROLL

yam tempura, avocado  
12

### SHISO UME ROLL *gf*

shiso leaf, sour plum, kombu, cucumber  
8

### CUCUMBER ROLL *gf*

6

### SHIITAKE NIGIRI

tempura mushroom  
4

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### 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  
11

### SEASONAL GOMAAE

locally foraged stinging nettles, burdock,  
sesame miso sauce, hachimi spice, kizami nori  
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### NASU DENGAKU *gf*

deep fried eggplant with yuzu miso & yuzu zest  
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### AGEDASHI MOCHI & MANJU

deep fried lotus root dumpling, mochi tempura,  
harusame, green onion, nori, shichimi, sansho  
kombu shiitake dashi & japaleno soup  
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### OKONOMIYAKI

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