

TAKEOUT MENU

CALL 604-255-5550 TO ORDER

FROM THE KITCHEN

HOMEMADE PICKLES **gf** **v** **v** 10
daikon radish, seasonal fruit, orange miso

SEASONAL GOMAAE **v** **v** 10
locally foraged or seasonal vegetables,
sesame miso sauce, hachimi spice, kizami nori

KARAAGE **gf** 18
deep fried Canadian natural chicken
coated in sweet garlic tamari

SOUS VIDE DUCK SOMEN **chilled** 27
thin somen noodles in a sesame bonito dashi
with white sesame, green onion, myoga, ginger,
charcoal grilled oyster mushroom, sliced sous vide duck

CHICKEN TERIYAKI *half size 18 / full size 33*
Canadian farmed natural chicken thigh,
homemade teriyaki sauce, steamed rice,
pickles, greens, garlic, nori, thyme

OKONOMIYAKI **v** **v** 28
our signature Osaka-style savoury pancake
with cabbage, onion, mixed mushrooms, ramen noodles,
tonkatsu bbq sauce & plant based mayo
this dish can take about 30 mins to prepare

SIGNATURE CHIRASHI

CHIRASHI BOWL 42
selection of various fish, tamago and more
on our signature donburi rice made with
shiitake, shiso, sesame, ginger, and pickled beets
chirashi ingredients may change based on availability & season

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!

OSHIZUSHI

Please enjoy oshizushi as is without soy sauce or wasabi

SALMON OSHI 22
wild salmon, creamy sauce, cracked black pepper,
torch seared, jalapeño sauce

SPICY TUNA OSHI 24
chopped tuna, spicy sauce, yuzu miso, yuzu zest,
on top of deep fried rice

UNAGI OSHI 22
grilled freshwater eel, creamy sauce, cucumber
sansho, cracked black pepper, torch seared

GINDARA OSHI 29
Vancouver Island sablefish lightly seared,
with green onion, chili daikon oroshi, sansho,
garlic chips, ponzu sauce

SASHIMI

SOCKEYE **gf** (6 pieces) 25
wild salmon with jalapeno soy sauce

SPICY SALMON (9 cubes) 20
wild sockeye, house made spicy sauce

GINDARA TATAKI (8 pieces) 32
seared local sablefish with black pepper, carrot,
microgreens, green onion, ponzu, garlic chips

KAMA TORO (5 pieces) 39
shio koji marinated premium fatty bluefin jaw
thinly sliced, with black garlic

CHEF'S CHOICE (6 pieces) 37
3 kinds of daily or seasonal fish selected by our chefs

gf gluten free

v vegetarian

v vegan

NIGIRI

(by the piece)

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
Kyuquot Sound 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

UNAGI 6
freshwater eel, unagi sauce

SOCKEYE **gf** 4
cherry wood smoke infused wild salmon

TAMAGO 3
homemade local free-range japanese omelette

SHIITAKE **v v** 4
tempura mushroom

CHEF'S NIGIRI OMAKASE 42
8 pieces of nigiri selected by one of our chefs
we politely decline special requests and substitutions

ROLLS

OMG ROLL 8
tempura bits, avocado, spicy sauce & sweet miso

DYNAMITE ROLL 10
2 tempura prawns & avocado

SPICY DYNAMITE ROLL 10.5
2 tempura prawns, avocado, spicy sauce

SPICY TUNA ROLL 16
albacore, cucumber, avocado, spicy sauce

SALMON SKIN ROLL 9
pan fried salmon skin, cucumber, masago, sweet soy

AVOCADO ROLL **gf v v** 9.5
avocado, cucumber

YAM ROLL **v v** 9
yam tempura, avocado

SHISO UME ROLL **gf v v** 7
shiso leaf, sour plum, kombu, cucumber

CUCUMBER ROLL **gf v v** 5

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

**Our menu changes often.
Please have a look at the current takeout menu
online when placing an order.
Thank you!**





KISHIMOTO

TAKEOUT MENU

NON ALCOHOL

GINGER KOMBUCHA 7
Oddity Kombucha - Mount Pleasant

UME SODA 7
Choya plum soda - Japan

SPARKLING WATER 4

BEER & CIDER

ASAHI SUPER DRY 7
330 ml bottle

LONETREE CIDER GINGER APPLE 6
made from BC apples, gluten free
355 ml can

BC WINE 750 ml bottle

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

PINOT GRIS - FORT BERENS 50
LILLOOET
vibrant and refreshing white with fruit forward flavours
of citrus, crisp apple and pear, dry finish

PINOT NOIR - HAYWIRE WINERY 55
SUMMERLAND
smooth and dry, aroma and flavours of cherry, raspberry,
and subtle baking spice, fresh, light finish

ROSÉ - FREE FORM 50
OSOYOOS
aromatic notes of lush red berries, light and fresh

COLD SAKE

KINMON 60
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 60
SAITO SHUZO - KYOTO, JAPAN
called "demon killer" - very dry and crisp
720 ml bottle

JUNMAI NAMA - 63
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 BASED SAKE

YUZUSHU - CITRUS LIQUEUR 88
CHOYA - JAPAN
made from Shikoku grown citrus fruit, tart with delicate sweetness
750 ml bottle

UMESHU - PLUM WINE 78
TENKU NO TSUKI - OITA, JAPAN
aromatic, bright and fresh, sweet plum with well balanced acidity
720 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

