

TAKEOUT MENU

CALL 604-255-5550 TO ORDER

*Our menu changes often, please have a look before ordering.
We politely decline modifications, special requests
and items not listed on this menu.*

FROM THE KITCHEN

TERIYAKI DONBURI *half size 17 / full size 33*
Canadian farmed natural chicken thigh,
homemade teriyaki sauce, steamed rice,
pickles, greens, garlic, nori, thyme

CHICKEN KATSU DONBURI 26
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

WAGYU BROTH UDON/RAMEN 26
locally made organic noodles in wagyu broth,
mushrooms, soft boiled egg, deep fried tofu, bok choy,
hachimi spice, wakame, green onion, nori, sesame naruto
your choice of udon or ramen noodles

SOUS VIDE DUCK SOBA 27
green tea buckwheat noodles, mominori, white sesame,
soy dashi dipping sauce with leek & local duck sous vide

OKONOMIYAKI **v v** 27
our signature Osaka-style savoury pancake
with cabbage, onion, mixed mushrooms,
ramen noodles, Japanese bbq sauce & plant based mayo
this dish can take about 30 mins to prepare

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 **gf** (6 pieces) 37
3 kinds of daily or seasonal fish selected by our chefs

MISO SOUP 8
red & white miso, tomato spot prawn stock,
wakame, tofu, usu-age, onion

HOMEMADE PICKLES **gf v v** 11
daikon radish, seasonal fruit, orange miso

SEASONAL GOMAAE **v v** 12
locally foraged stinging nettles, burdock,
sesame miso sauce, hachimi spice, kizami nori

EBI TEMPURA 16
4 piece white tiger prawns, black truffle salt,
& kombu smoked kelp salt

KARAAGE **gf** 17
Canadian farmed natural chicken
fried & coated in sweet garlic tamari sauce

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

gf gluten free

v vegetarian

v v vegan

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
cherry wood smoked salmon skin,
cucumber, masago, sweet soy

AVOCADO ROLL *gf* *v* *v* 12

YAM ROLL *v* *v* 11
yam tempura, avocado

VEGGIE ROLL *gf* *v* *v* 13
cucumber, edamame, carrot, sesame miso
wrapped in avocado

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

CUCUMBER ROLL *gf* *v* *v* 5

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

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!

NIGIRI

(all 1 piece each)

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
Kyuquōt 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

SOCKEYE *gf* 4
cherry wood smoke infused wild salmon

TAMAGO 3
homemade local free-range egg omelet

SHIITAKE *v* *v* 4
tempura mushroom

CHEF'S NIGIRI OMAKASE 39
8 pieces of nigiri selected by one of our chefs
we kindly decline special requests and substitutions





KISHIMOTO

TAKEOUT MENU

NON ALCOHOL

GINGER KOMBUCHA 7
Oddity Kombucha - Mount Pleasant

YUZU SODA 7
Choya - Japan

SPARKLING WATER 4

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
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

LUNAR RED - HAYWIRE WINERY 55
SUMMERLAND
*limited release to celebrate the lunar new year
crafted to pair with rich and bold flavours of asian cuisine
merlot based, smooth and refined, dark fruit aromas, subtle spice*

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**

