



# 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
- Gathered Farm
- Croptorne Farm
- Hannah Brook Farms
- Klippers Organic Acres
- Athiana Acres
- Ponderosa Mushrooms
- Tama Organic
- Vancouver Farmers Market
- Two Rivers Meats
- Fraser Valley Specialty Poultry
- Gindara Sablefish

Oddity Kombucha  
Artisan Sake Maker  
and various 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

## SEASONAL SPECIALS

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Chef Kishimoto's award winning kaiseki/omakase style dishes featuring locally farmed and foraged, seasonal and unique ingredients.

### SEASONAL TEMPURA

daily assortment of seasonal and local ingredients  
26

♥ vegan tempura option available - please ask us

### DASHI CHAZUKE ♥♥

charcoal grilled local mushrooms, steamed rice, mini rice crackers, nori seaweed, green onion, shiso flowers, sesame broth  
23

### HALLOUMI ♥

fried halloumi cheese coated in mini rice crackers with Tofino smoked kelp, kombu salt  
18

### SPRING GOMAAE ♥

locally foraged vegetables, sesame miso, japanese knotweed crisp  
15

### MONAKA gf ♥

kumquat & organic cream cheese inside a Japanese mochi wafer  
12

### CHARCOAL GRILLED CABBAGE ♥♥

yakibitashi style - soaked in kombu dashi with local mushrooms, flowering currant miso, deep fried quinoa  
15

### SPRING SALAD ♥♥

Gathered Farm spring greens, charcoal grilled Hannah Brook asparagus, fried beets, apple, sorrel, Kishimoto signature dressing  
12

### DASHIMAKI

our signature tamago rolled omelette made with bonito dashi, yuzu zest  
9

### EDAMAME gf ♥♥

natural & Canadian grown, seasoned with Chef's 8 spice  
8

### COLD SOMEN

thin somen noodles with charcoal grilled mushrooms, Japanese shallot, green onion, sesame broth  
12

### OMAKASE NIGIRI TRIO

3 piece selection chosen by chef  
42

## SWEETS

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### WARABI MOCHI gf ♥

houjicha & flowering currant jelly-mochi, currant & houjicha kinako, flowering currant honey  
14

### FLOWERING CURRANT HONEY ICE CREAM ♥

with candied flowers  
8

### GREEN APPLE SORBET gf ♥♥

with cinnamon  
8

### BUTTERBUR SORBET gf ♥

wild butterbur sprout  
8

### ELDERFLOWER HONEY ICE CREAM ♥

langue de chat "tree", candied lichen  
8

### RAMP ICE CREAM CONES ♥

langue de chat cone, ramp chip  
8

### YUZU ICE CREAM gf ♥

yuzu zest  
8

## FROM THE KITCHEN

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**KARAAGE** *gf* 22  
locally farmed natural chicken fried  
& coated in sweet garlic tamari sauce

**SPICY KARAAGE** 23  
locally farmed natural chicken fried &  
coated in spicy sweet garlic tamari sauce, jalapeño

**AGEDASHI MOCHI** *v v* 15  
soft rice cake tempura, green onion, shichimi  
kombu shiitake dashi & jalapeño soup,

**HOMEMADE GYOZA** 19  
pork dumplings, shiso, tomato ponzu, gorgonzola

**GINDARA MISOZUKE** *gf* 26  
sweet miso marinated local sablefish fillet  
wrapped in cedar wood sheet "sugi ita yaki" style

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

**HOMEMADE PICKLES** *gf v v* 14  
made with seasonal or local ingredients

**SALMON KAMA** 18  
wild sockeye collar, garlic chips, ponzu sauce

**SALMON BELLY YUAN-YAKI** 18  
wild sockeye belly strips marinated in yuzu miso

## OSHIZUSHI

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*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

**UNAGI OSHI** 24  
torched eel, creamy sauce, cracked black pepper,  
torch seared, cucumber on top

**SOUS VIDE DUCK SOBA** 30  
green tea buckwheat noodles, mominori,  
white sesame, soy dashi dipping sauce  
with leek & Yarrow Meadows duck

**ISHINABE** 33  
rice served in a sizzling hot stone bowl  
with wild sockeye salmon, free-range egg,  
binchotan grilled mushroom, seasonal greens,  
sesame, sea salt, butter, garlic soy reduction  
\*sauce contains bone broth\*

**TERIYAKI DONBURI** 33  
locally farmed natural chicken thigh,  
homemade teriyaki sauce, steamed rice,  
homemade pickles, herbs

**NABEYAKI UDON** 33.5  
locally made organic noodles in wagyu stock soup  
with chicken, soft boiled free-range egg,  
2 prawn tempura, mushrooms, wakame, green onion,  
in a hot stone bowl

**OKONOMIYAKI** *v v* 28  
our signature Osaka-style savoury pancake  
with cabbage, onion, mixed mushrooms,  
tonkatsu sauce, plant-based mayo  
\*this dish takes about 30 minutes to prepare\*

**CHIRASHI DONBURI** 65  
A colorful mosaic 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\*

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

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**SMOKED OSHI** 8.5  
one delicious piece of wood smoke infused  
salmon oshizushi, served in a glass dome

## ROLLS

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<b>DRAGON ROLL</b> 2 tempura prawns, unagi sauce, avocado and unagi	22
<b>OMG ROLL</b> tempura bits, avocado, spicy sauce & sweet miso	11
<b>DYNAMITE ROLL</b> 2 tempura prawns & avocado	16
<b>SPICY DYNAMITE ROLL</b> 2 tempura prawns, avocado, spicy sauce	16.5
<b>SPICY SALMON ROLL</b> wild salmon, cucumber, avocado, spicy sauce	17
<b>SPICY TUNA ROLL</b> albacore & bluefin, cucumber, avocado, spicy sauce	17
<b>SALMON SKIN ROLL</b> cherry wood smoked salmon skin, cucumber, masago, sweet soy	11
<b>SALMON AVOCADO ROLL gf</b>	18
<b>BLUEFIN NEGITORO ROLL gf</b> minced bluefin and green onion	19
<b>AVOCADO ROLL gf V V</b>	14
<b>YAM ROLL V V</b> yam tempura, avocado	13
<b>VEGGIE ROLL gf V V</b> cucumber, edamame, carrot, sesame miso wrapped with avocado	17
<b>SHISO UME ROLL gf V V</b> shiso leaf, sour plum, kombu, cucumber	8
<b>CUCUMBER ROLL gf V V</b>	6

More nigiri and sashimi can be found on our seasonal menu

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

## NIGIRI

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(all 1 piece each)

<b>HOTATE</b> fresh Hokkaido scallop <b>gf</b>	15
<b>WAGYU</b> A5 Iwate wagyu lightly seared garlic soy reduction, ponzu, green onion, garlic chips	19
<b>GINDARA TATAKI</b> Kyuquot Sound sablefish ponzu, green onion, garlic chips	13
<b>KAMA TORO TATAKI</b> premium fatty bluefin jaw ponzu, green onion, garlic chips	17.5
<b>KAMA TORO gf</b> premium fatty bluefin tuna jaw	17
<b>IKURA gf</b> salmon roe, cucumber, yuzu zest	13
<b>SOCKEYE gf</b> cold smoke infused wild salmon	9
<b>TAMAGO</b> homemade local free-range egg omelet	6
<b>SHIITAKE</b> tempura mushroom <b>V V</b>	6
<b>OBA gf V V</b> shiso, ume, kombu, cucumber	5
<b>SASHIMI</b> (6 pieces unless otherwise noted)	
<b>SOCKEYE gf</b> cold smoke infused wild salmon	25
<b>SPICY SALMON</b> wild sockeye (9 cubes)	20
<b>KAMA TORO gf</b> premium fatty bluefin jaw thinly sliced	65
<b>3 KINDS gf</b> chef's choice	39
<b>4 KINDS gf</b> chef's choice (8 pieces)	52



# KISHIMOTO

## ♥ VEGAN MENU ♥

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Chef Kishimoto's award winning kaiseki/omakase style dishes featuring locally farmed and foraged, seasonal and unique ingredients, and some signature dishes from our everyday menu.

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

pickled daikon radish and dekopon orange  
with orange miso, grated strawberry  
14

### **EDAMAME** *gf*

all natural, Canadian grown  
seasoned with Chef's 8 spice blend  
8

### **SPRING SALAD**

Gathered Farm spring greens,  
charcoal grilled Hannah Brook asparagus,  
fried beets, apple, sorrel, Kishimoto signature dressing  
12

### **AGEDASHI MOCHI**

soft rice cake tempura, green onion, shichimi  
kombu shiitake dashi & japaleno soup  
15

### **CHARCOAL GRILLED CABBAGE**

yakibitashi style - soaked in kombu dashi,  
with local mushrooms, flowering currant miso,  
deep fried quinoa  
15

### **DASHI CHAZUKE**

charcoal grilled local mushrooms, steamed rice,  
mini rice crackers, nori seaweed, green onion,  
shiso flowers, sesame broth  
23

### **VEGETABLE TEMPURA**

seasonal and local ingredients, truffle salt  
26

### **OKONOMIYAKI**

our signature Osaka-style savoury pancake with cabbage,  
onion, mushrooms, tonkatsu sauce, plant-based mayo  
\*this dish can take about 30 minutes to prepare\*  
28

### **VEGGIE ROLL** *gf*

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

### **AVOCADO ROLL** *gf*

14

### **YAM ROLL**

yam tempura, avocado  
13

### **SHISO UME ROLL** *gf*

shiso leaf, sour plum, kombu, cucumber  
8

### **CUCUMBER ROLL** *gf*

6

### **SHIITAKE NIGIRI**

tempura shiitake mushroom  
6

### **OBA NIGIRI** *gf*

shiso leaf, sour plum, kombu, cucumber  
5

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### **GREEN APPLE SORBET** *gf*

with cinnamon  
8