



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
Ponderosa Mushrooms
Tama Organic
The Workshop
Vancouver Farmers Market
Legends Haul
Fraser Valley Specialty Poultry
Golden Eagle Black Cod
Oddity Kombucha
Artisan Sake Maker
and rotating BC wineries

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gf
gluten free

V
vegetarian

♥
vegan

.....

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

SEASONAL & SPECIAL

HOMEMADE PICKLES **gf** **v** **v** 14

daikon radish and seasonal fruit
with orange miso, grated strawberry

SEASONAL GOMAAE **v** 12

locally foraged or farmed vegetables, sesame miso,
japanese knotweed crisp

NASU DENGAKU **gf** **v** **v** 12

deep fried eggplant, yuzu miso, yuzu zest

SUNGOLD TOMATO **gf** **v** **v** 12

Stoney Paradise tomatoes
with strawberry plum vinegar miso

GINDARA KAMA **gf** 19

sweet miso & sake kasu marinated sablefish collar

SEASONAL TEMPURA 31

daily assortment of seasonal and local ingredients

MUSHROOM & KELP BROTH UDON/RAMEN **v** **v** 25

local organic noodles, mushroom & Hokkaido kelp broth,
charcoal grilled mushrooms and onion,
deep fried tofu, wakame, green onion, nori, chili miso
your choice of udon or ramen noodles

WAGYU BROTH UDON/RAMEN 25

local organic noodles, wagyu broth,
soft boiled free range egg, thin sliced duck breast, mushrooms,
deep fried tofu, wakame, green onion, nori, & sesame naruto
your choice of udon or ramen noodles

CHIRASHI DONBURI 69

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



FROM THE KITCHEN

KARAAGE **gf** 22

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

AGEDASHI MOCHI **v** **v** 15

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

GINDARA MISOZUKE **gf** 27

sweet miso marinated Kyuquot Sound sablefish fillet
wrapped in cedar wood sheet *sugi ita* yaki-style

EBI TEMPURA 16

white tiger prawns with black truffle salt
& kombu smoked kelp salt (4 pieces)

SALMON KAMA 18

wild sockeye collar, garlic chips, ponzu sauce

SMOKED TAI KAMA **gf** 26

Japanese sea bream collar smoked and seasoned
with our hachimi 8 spice blend

SOUS VIDE DUCK SOBA 30

green tea buckwheat noodles, mominori,
white sesame, soy dashi dipping sauce
with leek & Yarrow Meadows duck

ISHINABE 34

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

OKONOMIYAKI **v** **v** 29

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

MISO SOUP 8

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

OSHIZUSHI

Please enjoy 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

SPICY TUNA OSHI 24

chopped tuna, spicy sauce, yuzu miso, on top of deep fried rice

SMOKED OSHI 8.5

one delicious piece of wood smoke infused salmon oshizushi, served in a glass dome

ROLLS

OMG ROLL 11

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 SALMON ROLL 17

wild salmon, cucumber, 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

SALMON AVOCADO ROLL **gf** 18

AVOCADO ROLL **gf** **V** **♥** 14

YAM ROLL **V** **♥** 13

yam tempura, avocado

VEGGIE ROLL **gf** **V** **♥** 17

cucumber, edamame, carrot, sesame miso, wrapped with avocado

SHISO UME ROLL **gf** **V** **♥** 8

shiso leaf, plum, kombu, cucumber

CUCUMBER ROLL **gf** **V** **♥** 6

NIGIRI

(all 1 piece each)

WAGYU 19

A5 Iwate wagyu lightly seared
garlic soy reduction, ponzu, green onion, garlic chips

HOTATE fresh Hokkaido scallop **gf** 11

GINDARA TATAKI 8

BC sablefish ponzu, green onion, garlic chips

KAMA TORO TATAKI 16.5

premium fatty bluefin jaw
ponzu, green onion, garlic chips

KAMA TORO **gf** 16

premium fatty bluefin tuna jaw

TAI YAKISHIMO **gf** 9

cherry wood smoked & seared seabream

KENSAKI IKA **gf** 12

swordtip squid, hanaho flower, plum sauce

IKURA **gf** 11

salmon roe, cucumber, yuzu zest

SOCKEYE **gf** 8

cold smoke infused wild salmon

TAMAGO 6

homemade local free-range egg omelet

SHIITAKE tempura mushroom **V** **♥** 5

OBA **gf** **V** **♥** 4

shiso, ume, kombu, cucumber

SASHIMI

(6 pieces unless otherwise noted)

SOCKEYE **gf** 25

cold smoke infused wild salmon

SPICY SALMON wild sockeye (9 cubes) 20

KAMA TORO **gf** 65

premium fatty bluefin jaw thinly sliced

3 KINDS **gf** 37

chef's choice

4 KINDS **gf** 49

chef's choice (8 pieces)

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

SWEETS

SEASONAL SORBET **gf V ♥**

rotating flavour made from locally harvested fruit

8

BUTTERCUP SQUASH ICE CREAM **gf V**

with creamy sea salted caramel

8

ROSEMARY ICE CREAM **gf V**

8

YUZU ICE CREAM **gf V**

8

CARAMELIZED FIG ICE CREAM **gf V**

8

FLOWERING CURRANT HONEY ICE CREAM **gf V**

8

ELDERFLOWER HONEY ICE CREAM **gf V**

8





KISHIMOTO

VEGAN MENU

HOMEMADE PICKLES gf

pickled daikon radish and seasonal fruit
with orange miso, grated strawberry
14

SUNGOLD TOMATO gf

Stoney Paradise tomatoes
with strawberry plum miso vinegar
12

NASU DENGAKU gf

deep fried eggplant with yuzu miso & yuzu zest
12

AGEDASHI MOCHI

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

MUSHROOM & KELP BROTH UDON/RAMEN

locally made noodles in mushroom & hokkaido kelp broth,
charcoal grilled mushrooms and onion, deep fried tofu,
wakame, green onion, nori, chili miso
your choice of udon or ramen noodles
25

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
29

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
5

OBA NIGIRI gf

shiso leaf, sour plum, kombu, cucumber
4

SEASONAL SORBET gf

rotating flavour
made with locally harvested fruit
8

