



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

RIESLING 2024 - TANTALUS VINEYARDS 70
OKANAGAN VALLEY
juicy, off-dry, mineral, fruity and floral notes
well balanced sweetness and citrus-like acidity
750 ml bottle

CARBONIC ORANGE 2024 - A SUNDAY IN AUGUST 65
SALTSPRING ISLAND
aromatic, light, zesty, tastes of spring flowers and bright citrus
750 ml bottle

ROSÉ 2021 - FORT BERENS ESTATE WINERY 55
LILLOOET
aromatic notes of pomegranate, strawberry, watermelon
juicy, luscious texture
750 ml bottle

ROSÉ 2020 - LITTLE FARM 60
SIMILKAMEEN VALLEY
ripe berries on the nose, rich texture, slightly off-dry,
crisp, refreshing acidity
750 ml bottle

MERLOT 2022 - LOCK & WORTH 60
NARAMATA
light, fresh red with bright acidity, medium bodied
sweet stone fruit and savoury herbs
750 ml bottle

COLD SAKE

KINMON 56
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 56
SAITO SHUZO - KYOTO, JAPAN
called "demon killer" - very dry and crisp
720 ml bottle

RENAISSANCE - OSAKE FRASER VALLEY JUNMAI 55
ARTISAN SAKE MAKER - GRANVILLE ISLAND
100% BC rice - smooth, complex umami,
balanced sweetness & acidity
375 ml bottle

OSAKE NIGORI - CLOUDY SAKE 38
ARTISAN SAKE MAKER - GRANVILLE ISLAND
rustic, off-dry, bright tropical notes, hint of natural sweetness
375 ml bottle

FRUIT & SPARKLING SAKE

UJI GREEN TEA UMESHU - PLUM WINE 78
CHOYA - JAPAN
mildly sweet, fragrant balance of green tea & plum
720 ml bottle

HANNARI KYO UMESHU - PLUM WINE 21
KITAGAWA HONKE - KYOTO, JAPAN
luscious, fruity, balanced sweetness & acidity
180 ml bottle

APPLE YUZU COOLER 35
ARTISAN SAKE MAKER - GRANVILLE ISLAND
apple and citrus sparkling sake, crisp and semi-sweet
made from 100% BC rice
500 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

TAKEOUT MENU

FROM THE KITCHEN

- 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
- SALMON KAMA** 18
wild sockeye collar, garlic chips, ponzu sauce
- SALMON BELLY YUAN-YAKI** 18
wild sockeye belly strips marinated in yuzu miso
- MISO SOUP** 8
red & white miso, tomato spot prawn stock
wakame, tofu, usu-age, onion
- HOMEMADE PICKLES** **gf** **V** **V** 14
seasonal or local ingredients

OSHIZUSHI

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

- SOUS VIDE DUCK SOBA** 30
green tea buckwheat noodles, mominori,
white sesame, soy dashi dipping sauce with leek
& Yarrow Meadows duck
- TEMPURA DONBURI** **V** **V** 25
mushroom and vegetable tempura on steamed rice
with kombu, nori, edamame, sweet garlic tamari
takeout only
- TERIYAKI DONBURI** 33
locally farmed natural chicken thigh
with 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 and green onion
- OKONOMIYAKI** **V** **V** 28
our signature Osaka-style savoury pancake
with cabbage, onion, mixed mushrooms,
Japanese bbq sauce & plant based mayo
this dish takes about 30 mins to prepare

-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!

**Only the items on the Takeout Menu can be made to go.
Dishes on our Dine in and Seasonal menu are for dine-in only.**

We politely decline non-menu item and special requests.

gf gluten free

V vegetarian

V vegan

ROLLS

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

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

TAKEOUT MENU

NIGIRI

(all 1 piece each)

HOTATE fresh Hokkaido scallop gf	15
WAGYU A5 Iwate wagyu lightly seared, garlic soy reduction, ponzu, green onion, garlic chips	19
GINDARA TATAKI Kyuquot Sound sablefish ponzu, green onion, garlic chips	13
KAMA TORO TATAKI premium fatty bluefin jaw ponzu, green onion, garlic chips	17.5
KAMA TORO gf premium fatty bluefin tuna jaw	17
IKURA gf salmon roe, cucumber, yuzu zest	13
SOCKEYE gf cold smoke infused wild salmon	9
TAMAGO homemade local free-range egg omelet	6
SHIITAKE tempura mushroom V V	6
OBA gf V V shiso, ume, kombu, cucumber	5

SASHIMI

SOCKEYE gf cold smoke infused wild salmon	25
SPICY SALMON wild sockeye	20
KAMA TORO gf premium fatty bluefin jaw thinly sliced	65
3 KINDS gf chef's choice	39
4 KINDS gf chef's choice	52

gf gluten free

V vegetarian

V vegan