

TAKEOUT MENU

CALL 604-255-5550 TO ORDER

FROM THE KITCHEN

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

SEASONAL GOMAAE *v* *v* 12
locally foraged and seasonal vegetables,
sesame miso sauce, hachimi spice, kizami nori

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

KARAAGE *gf* 18
Canadian farmed natural chicken
fried & coated in sweet garlic tamari sauce

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 28
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 28
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 29
green tea buckwheat noodles, mominori, white sesame,
soy dashi dipping sauce with leek & local duck sous vide
try it hot or chilled

OKONOMIYAKI *v* *v* 28
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

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 vegan

NIGIRI

(all 1 piece each)

WAGYU	16
A5 Iwate wagyu lightly seared, garlic soy reduction, ponzu, green onion, garlic chips	
HOTATE <i>gf</i>	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 <i>gf</i>	7
premium fatty bluefin tuna jaw	
TAI YAKISHIMO <i>gf</i>	7.5
cherry wood smoked & seared seabream	
IKA <i>gf</i>	8
seasonal Japanese squid, hanaho flower, plum sauce	
IKURA <i>gf</i>	5.5
salmon roe, cucumber, yuzu zest	
SOCKEYE <i>gf</i>	4
cherry wood smoke infused wild salmon	
TAMAGO	3
homemade local free-range egg omelet	
SHIITAKE <i>v v</i>	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	

ROLLS

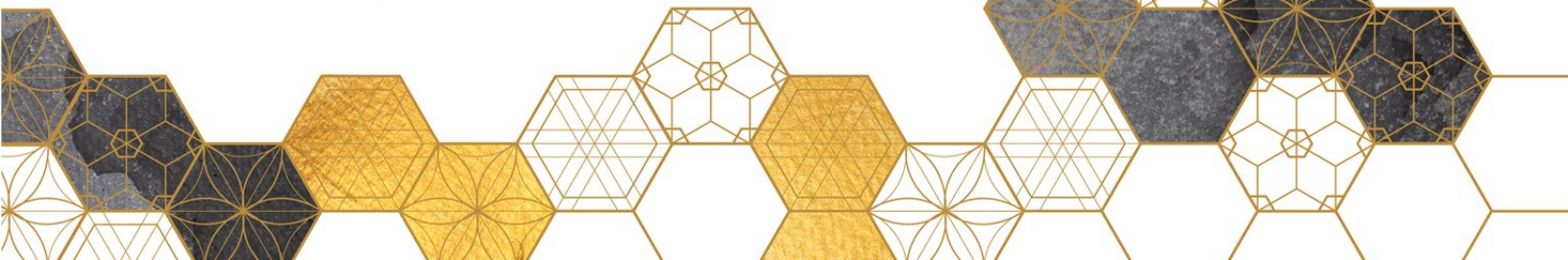
OMG ROLL	8
tempura bits, avocado, spicy sauce & sweet miso	
DYNAMITE ROLL	14
2 tempura prawns & avocado	
SPICY DYNAMITE ROLL	14.5
2 tempura prawns, avocado, spicy sauce	
SPICY TUNA ROLL	16
albacore, cucumber, avocado, spicy sauce	
SALMON SKIN ROLL	11
pan fried salmon skin, cucumber, masago, sweet soy	
AVOCADO ROLL <i>gf v v</i>	12
avocado, cucumber	
YAM ROLL <i>v v</i>	11
yam tempura, avocado	
SHISO UME ROLL <i>gf v v</i>	8
shiso leaf, sour plum, kombu, cucumber	
CUCUMBER ROLL <i>gf v v</i>	5

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

TAKEOUT SPECIAL

KISHIMOTO SALAD DRESSING <i>v v</i>	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!	

**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

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

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**

