



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
- Crophorne Farm
- Hannah Brook Farms
- Klippers Organic Acres
- Myca Farms
- Ponderosa Mushrooms
- Tama Organic
- The Workshop
- Vancouver Farmers Market
- Legends Haul
- Golden Eagle Black Cod
- Oddity Kombucha
- Artisan Sake Maker
- and rotating 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

 [@kishimoto.restaurant](https://www.instagram.com/kishimoto.restaurant)

FROM THE KITCHEN

HOMEMADE PICKLES **gf v v**

daikon radish and seasonal fruit,
orange miso, grated strawberry

11

SEASONAL GOMAAE **v v**

locally foraged stinging nettles, burdock,
sesame miso sauce, hachimi spice, kizami nori

12

AGEDASHI MOCHI & MANJU **v v**

deep fried lotus root dumpling, mochi tempura,
green onion, nori, shichimi, sansho, harusame,
kombu shiitake dashi & jalapeño soup

18

NASU DENGAKU **gf v v**

deep fried eggplant, yuzu miso, yuzu zest

12

SEASONAL TEMPURA

assortment of seasonal and/or local ingredients

22

EBI TEMPURA

4 piece white tiger prawns with black truffle salt
& kombu smoked kelp salt

16

KARAAGE **gf**

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

22

GINDARA KAMA **gf**

Kyoto saikyo miso & Artisan sake kasu marinated
local sablefish collar

19

GINDARA MISOZUKE **gf**

Kyoto saikyo miso marinated Vancouver Island sablefish
wrapped in cedar wood sheet *sugi ita yaki*-style

27

MISO SOUP

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

8

SOUS VIDE DUCK SOBA

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

30

TERIYAKI DONBURI

Canadian farmed natural chicken thigh,
homemade teriyaki sauce, steamed rice,
pickles, greens, garlic, nori, thyme

half 17 / full 33

WAGYU BROTH UDON/RAMEN

local organic noodles, wagyu broth, deep fried tofu,
mushrooms, soft boiled egg, bok choy, wakame,
hachimi spice, green onion, nori, & sesame naruto
your choice of udon or ramen noodles

26

OKONOMIYAKI **v v**

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

29

SALMON ISHINABE

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

34

SASHIMI

(6 pieces unless otherwise noted)

SOCKEYE **gf**

cherry wood smoke infused wild salmon

25

SPICY SALMON (9 cubes)

wild salmon, house made spicy sauce

20

KAMA TORO (5 pieces)

shio koji marinated premium fatty bluefin jaw
thinly sliced, with black garlic

39

CHEF'S CHOICE **gf**

3 kinds of daily or seasonal fish selected by our chefs

37

SIGNATURE DONBURI

MOSAIC CHIRASHI

colorful squares 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

69



OSHIZUSHI

Please enjoy without soy sauce or wasabi

SALMON OSHI 22
wild sockeye, creamy sauce, cracked black pepper,
torch seared, jalapeño sauce

UNAGI OSHI 22
grilled freshwater eel, creamy sauce, cucumber,
sansho, cracked black pepper, torch seared

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

GINDARA OSHI 29
Vancouver Island sablefish lightly seared, green onion,
chilli daikon oroshi, sansho, garlic chips, ponzu sauce

ROLLS

OMG ROLL 10
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 TUNA ROLL 17
albacore, cucumber, avocado, spicy sauce

SALMON SKIN ROLL 11
cherry wood smoked salmon skin,
cucumber, masago, sweet soy

AVOCADO ROLL *gf* *v* *v* 14

YAM ROLL *v* *v* 12
yam tempura, avocado

VEGGIE ROLL *gf* *v* *v* 17
cucumber, edamame, carrot, sesame miso,
wrapped with avocado

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

CUCUMBER ROLL *gf* *v* *v* 6

OSHI TASTING PLATE 28
try all four of our oshizushi with 2 pieces each of
Salmon, Unagi, Spicy Tuna, and Gindara Oshi

SMOKED OSHI 6
one delicious piece of wood smoke infused
salmon oshizushi, served in a glass dome

NIGIRI

(all 1 piece each)

WAGYU 19
A5 Iwate wagyu lightly seared
garlic soy reduction, ponzu, green onion, garlic chips

HOTATE *gf* 11
Hokkaido scallop

GINDARA TATAKI 8
BC sablefish ponzu, green onion, garlic chips

KAMA TORO TATAKI 14.5
premium fatty bluefin jaw
ponzu, green onion, garlic chips

KAMA TORO *gf* 14
premium fatty bluefin tuna jaw

TAI YAKISHIMO *gf* 9
cherry wood smoked & seared seabream

IKA *gf* 12
seasonal Japanese squid, hanaho flower, plum sauce

IKURA *gf* 11
salmon roe, cucumber, yuzu zest

SOCKEYE *gf* 8
cherry wood smoke infused wild salmon

TAMAGO 6
homemade local free-range egg omelet

SHIITAKE *v* *v* 5
tempura mushroom

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

DESSERTS

WARABI MOCHI gf V ♥

houjicha infused jelly-mochi, kinako powder, maple syrup

11

SEASONAL SORBET / ICE CREAM gf V ♥

8

ROSEMARY ICE CREAM gf V

8

YUZU ICE CREAM gf V

8

FLOWERING CURRANT HONEY ICE CREAM gf V

8

ELDERFLOWER HONEY ICE CREAM gf V

8

SHOKUGOSHU - *DIGESTIFS*

UMESHU

aromatic, bright, smooth, sweet plum wine

2 oz glass - 7

YUZUSHU

refreshing citrus liqueur, tart with delicate sweetness

2 oz glass - 7

GULF ISLAND VERMOUTH

small batch, pinot gris based, herbaceous & citrusy

2 oz glass - 6



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PLANT BASED OPTIONS

VEGGIE ROLL *gf*

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

AVOCADO ROLL *gf*

14

YAM ROLL

yam tempura, avocado
12

SHISO UME ROLL *gf*

shiso leaf, sour plum, kombu, cucumber
8

CUCUMBER ROLL *gf*

6

SHIITAKE NIGIRI

tempura mushroom
5

WARABI MOCHI *gf*

houjicha infused jelly-mochi with kinako and maple syrup
11

SEASONAL SORBET / ICE CREAM *gf*

rotating flavour
8

HOMEMADE PICKLES *gf*

pickled daikon radish and seasonal fruit
with orange miso, grated strawberry
11

SEASONAL GOMAAE

locally foraged stinging nettles, burdock,
sesame miso sauce, hachimi spice, kizami nori
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NASU DENGAKU *gf*

deep fried eggplant with yuzu miso & yuzu zest
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AGEDASHI MOCHI & MANJU

deep fried lotus root dumpling, mochi tempura,
harusame, green onion, nori, shichimi, sansho
kombu shiitake dashi & japaleno soup
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OKONOMIYAKI

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