



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
Cropthorne 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)

SEASONAL & SPECIAL

HOMEMADE PICKLES gf V ♥

daikon radish and seasonal fruit, orange miso, grated strawberry

14

CHAWAN MUSHI

savoury smooth steamed egg with gindara, chicken, sunchoke, mushrooms, oatmilk foam, shiso flower

14

GINDARA KAMA gf

sweet miso & Artisan sake kasu marinated sablefish collar

19

SEASONAL TEMPURA

assortment of seasonal and/or local ingredients

22

MUSHROOM & KELP BROTH UDON/RAMEN V ♥

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

25

WAGYU BROTH UDON/RAMEN

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

25

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

TUNA ZUKE DONBURI

jalapeno soy marinated albacore tuna, steamed rice

29

GINDARA OSHI

Vancouver Island sablefish lightly seared, green onion, chili daikon oroshi, sansho, garlic chips, ponzu sauce

30

OSHI TASTING PLATE

try all four of our oshizushi with 2 pieces each of Salmon, Unagi, Spicy Tuna, and Gindara Oshi!

29

FROM THE KITCHEN

AGEDASHI MOCHI V ♥

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

15

NASU DENGAKU gf V ♥

deep fried eggplant, yuzu miso, yuzu zest

12

KARAAGE gf

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

22

GINDARA MISOZUKE gf

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

27

EBI TEMPURA

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

16

TERIYAKI DONBURI

locally farmed natural chicken thigh, homemade teriyaki sauce, steamed rice, homemade pickles, herbs

17

SOUS VIDE DUCK SOBA

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

30

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

OKONOMIYAKI V ♥

our signature Osaka-style savoury pancake with cabbage, onion, mixed mushrooms, tonkatsu sauce, plant-based mayo

this dish takes about 30 minutes to prepare

29

MISO SOUP

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

8



OSHIZUSHI

Please enjoy without soy sauce or wasabi

SALMON OSHI

wild salmon, creamy sauce, cracked black pepper, torch seared, jalapeño sauce

22

UNAGI OSHI

grilled freshwater eel, creamy sauce, cucumber, cracked black pepper, torch seared

26

SPICY TUNA OSHI

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

24

SMOKED OSHI

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

6

ROLLS

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, cucumber, avocado, spicy sauce

17

SALMON SKIN ROLL

cherry wood smoked salmon skin, cucumber, masago, sweet soy

11

SALMON AVOCADO ROLL gf

avocado, salmon, masago, tempura

18

AVOCADO ROLL gf V ♥

avocado, salmon, masago, tempura

14

YAM ROLL V ♥

yam tempura, avocado

13

VEGGIE ROLL gf V ♥

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

17

SHISO UME ROLL gf V ♥

shiso leaf, plum, kombu, cucumber

8

CUCUMBER ROLL gf V ♥

cucumber, shiso leaf, masago, tempura

6

NIGIRI

(all 1 piece each)

WAGYU

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

19

HOTATE gf

Hokkaido scallop

11

GINDARA TATAKI

BC sablefish ponzu, green onion, garlic chips

8

KAMA TORO TATAKI

premium fatty bluefin jaw, ponzu, green onion, garlic chips

16.5

KAMA TORO gf

premium fatty bluefin tuna jaw

16

TAI YAKISHIMO gf

cherry wood smoked & seared seabream

9

IKA gf

seasonal Japanese squid, handho flower, plum sauce

12

IKURA gf

salmon roe, cucumber, yuzu zest

11

SOCKEYE gf

cold smoke infused wild salmon

8

TAMAGO

homemade local free-range egg omelet

6

SHIITAKE V ♥

tempura mushroom

5

OBA gf V ♥

shiso, ume, kombu, cucumber

4

SASHIMI

(6 pieces unless otherwise noted)

SOCKEYE gf

cold smoke infused wild salmon

25

SPICY SALMON

wild sockeye (9 cubes)

20

KAMA TORO gf

premium fatty bluefin jaw thinly sliced

65

CHEF'S CHOICE gf

3 kinds of daily and/or seasonal fish selected by our chefs

37

Our homemade blend of tamari shoyu to use with sushi is gf V ♥

DESSERTS

SEASONAL SORBET / ICE CREAM gf v ♡
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

FLOWERING CurrANT HONEY ICE CREAM gf v
8

ELDERFLOWER HONEY ICE CREAM gf v
8

SHOKUGOSHU - DIGESTIFS

UJI GREEN TEA UMESHU
mildly sweet, fragrant balanced green tea & plum wine
2 oz glass - 8

HANNARI KYO UMESHU
luscious, fruity plum wine
2 oz glass - 7

GULF ISLAND VERMOUTH
small batch pinot gris based, herbaceous & citrusy
2 oz glass - 6



KISHIMOTO

VEGAN MENU

HOMEMADE PICKLES gf

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

NASU DENGAKU gf

deep fried eggplant with yuzu miso & yuzu zest
12

AGEDASHI MOCHI

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

MUSHROOM & KELP BROTH UDON/RAMEN

locally made noodles in mushroom & hokkaido kelp broth,
charcoal grilled mushrooms, cauliflower,
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

SEASONAL SORBET / ICE CREAM gf

rotating flavour
8

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

