



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
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

.....

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,
orange miso, grated strawberry

CHAWAN MUSHI 14

savory smooth steamed egg with gindara, chicken,
sunchokes, mushrooms, oatmilk foam, shiso flower

GINDARA KAMA **gf** 19

sweet miso & Artisan sake kasu marinated sablefish collar

SEASONAL TEMPURA 22

assortment of seasonal and/or local ingredients

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

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

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

MOSAIC CHIRASHI 69

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

TUNA ZUKE DONBURI 29

jalapeno soy marinated albacore tuna, steamed rice

GINDARA OSHI 30

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

OSHI TASTING PLATE 29

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

FROM THE KITCHEN

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

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

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

deep fried eggplant, yuzu miso, yuzu zest

KARAAGE **gf** 22

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

GINDARA MISOZUKE **gf** 27

Kyoto saikyo miso marinated Vancouver Island sablefish
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)

TERIYAKI DONBURI 17

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

SOUS VIDE DUCK SOBA 30

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

SALMON ISHINABE 34

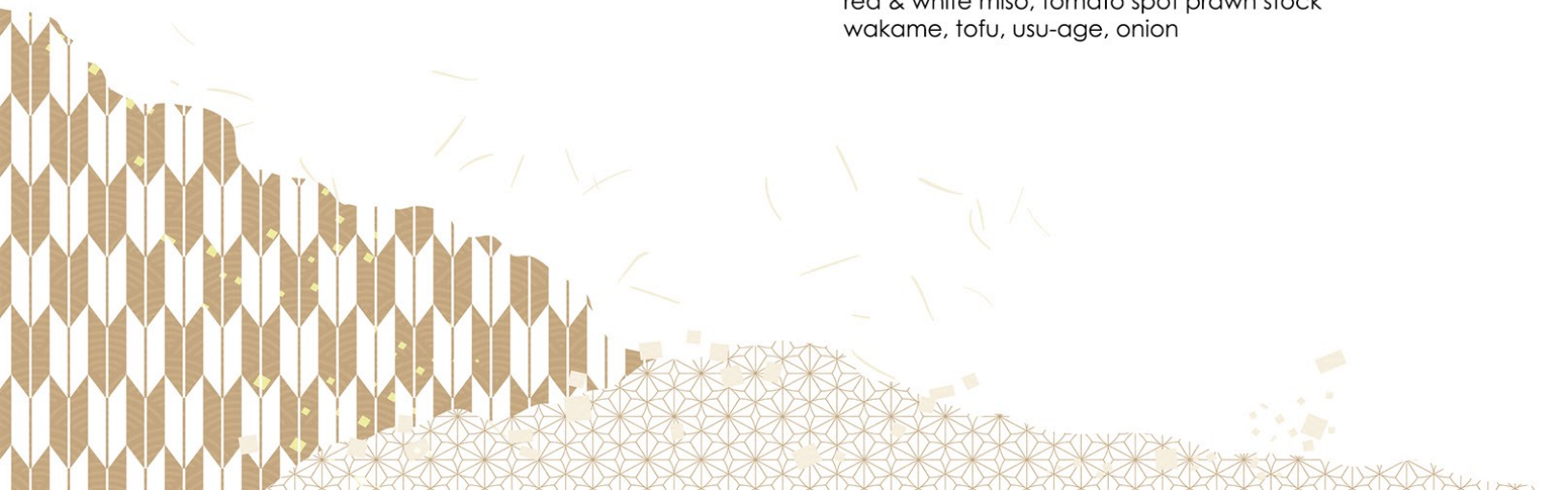
rice served in a sizzling hot stone bowl
with wild sockeye, free-range egg,
binchotan grilled mushroom, seasonal greens,
sesame, sea salt, butter, garlic soy reduction
sauce contains bone broth

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

our signature Osaka-style savory 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 sauce	
UNAGI OSHI	26
grilled freshwater eel, creamy sauce, cucumber, cracked black pepper, torch seared	
SPICY TUNA OSHI	24
chopped tuna, spicy sauce, yuzu miso, on top of deep fried rice	
SMOKED OSHI	6
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 V	14
YAM ROLL V V	13
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

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	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	
IKA gf	12
seasonal Japanese 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 V V	5
tempura mushroom	
OBA gf V 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	
CHEF'S CHOICE gf	37
3 kinds of daily and/or seasonal fish selected by our chefs	

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

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 / ICE CREAM gf

rotating flavour

8

