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

buyBC EAT·DRINK LOCAL

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

.....

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

FROM THE KITCHEN

MISO SOUP 8
red & white miso, fried prawn dumpling, tofu,
green onion, wakame, sansho

HOMEMADE PICKLES gf V ♥ 10
daikon radish and seasonal fruit,
orange miso, grated strawberry

SEASONAL GOMAAE V ♥ 10
locally foraged or seasonal vegetables,
sesame miso sauce, hachimi spice, kizami nori

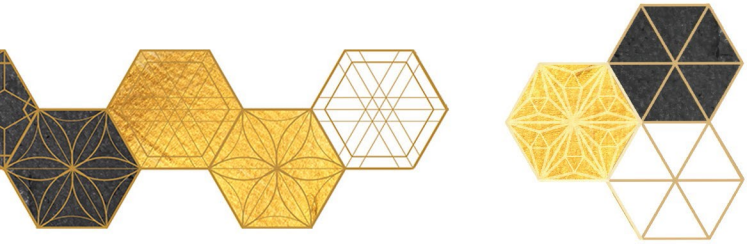
NASU DENGAKU gf V ♥ 12
deep fried eggplant, yuzu miso, yuzu zest

KABOCHA TOFU AGEDASHI V ♥ 15
pumpkin tofu tempura, green onion, nori,
shichimi, harusame, kombu shiitake dashi

SEASONAL AGEMONO 24
assortment of local or seasonal ingredients
featuring tempura and other Japanese style frying
V ♥ *option available - please ask your server*

KARAAGE gf 18
deep fried Canadian natural chicken
coated in sweet garlic tamari

GINDARA KAMA gf 17
Kyoto saikyo miso & Artisan sake kasu marinated
local sablefish collar



OSHIZUSHI

Please enjoy without soy sauce or wasabi

SALMON OSHI 23
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 26
chopped tuna, spicy sauce, yuzu miso, yuzu zest,
on top of deep fried rice

GINDARA MISOZUKE gf 27
Kyoto saikyo miso marinated Vancouver Island sablefish
wrapped in cedar wood sheet *sugi ita yaki*-style

WAGYU SHABU SHABU 26
thin sliced wagyu beef with mushroom bonito dashi
for blanching, served with two dipping sauces -
sesame ponzu and bonito ponzu with green onion

CHICKEN TERIYAKI *half* 18 / *full* 33
Canadian natural chicken thigh,
homemade teriyaki sauce, steamed rice,
pickles, greens, garlic, nori, thyme

OKONOMIYAKI V ♥ 28
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

WAGYU ISHINABE 36.5
rare sliced lean wagyu and rice in a hot stone bowl
with egg, charcoal grilled mushrooms, seasonal greens,
sesame, sea salt, butter, garlic soy reduction

NABEYAKI UDON 32
local made organic noodles with onsen tamago,
2 ebi tempura, chicken, sesame naruto,wakame
and green onion in a hot stone bowl
...add sliced wagyu 12

SIGNATURE CHIRASHI

CHIRASHI BOWL 42
selection of various fish, tamago and more
on our signature donburi rice made with
shiitake, shiso, sesame, ginger, and pickled beets
**chirashi ingredients may change based on availability & season*

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

OSHI TASTING PLATE 28.5
try all four of our oshizushi with 2 pieces each of
Salmon, Unagi, Spicy Tuna, and Gindara Oshi

SMOKED OSHI 5
one delicious piece of wood smoke infused
salmon oshizushi, served in a glass dome

SASHIMI

SOCKEYE gf *(6 pieces)* 25
wild salmon with jalapeno soy sauce

SPICY SALMON *(9 cubes)* 21
wild salmon, 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 *(6 pieces)* 37
3 kinds of daily or seasonal fish selected by our chefs

ROLLS

OMG ROLL 8
tempura bits, avocado, spicy sauce & sweet miso

DYNAMITE ROLL 10
2 tempura prawns & avocado

SPICY DYNAMITE ROLL 10.5
2 tempura prawns, avocado, spicy sauce

SPICY TUNA ROLL 16
albacore, cucumber, avocado, spicy sauce

SALMON SKIN ROLL 9
pan fried salmon skin, cucumber, masago, sweet soy

AVOCADO ROLL gf V ♥ 9.5
avocado, cucumber

YAM ROLL V ♥ 9
yam tempura, avocado

SHISO UME ROLL gf V ♥ 7
shiso leaf, plum, kombu, cucumber

CUCUMBER ROLL gf V ♥ 5

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

NIGIRI

CHEF'S NIGIRI OMAKASE 42
8 pieces of nigiri selected by one of our chefs
we kindly decline special requests and substitutions

WAGYU 8
Australian Carrara wagyu lightly seared
garlic soy reduction, ponzu, green onion, garlic chips

HOTATE gf 5.5
Hokkaido scallop

GINDARA TATAKI 6
BC sablefish ponzu, green onion, garlic chips

KAMA TORO TATAKI 8
premium fatty bluefin jaw
ponzu, green onion, garlic chips

KAMA TORO gf 7.5
premium fatty bluefin tuna jaw

TAI YAKISHIMO gf 7.5
cherry wood smoked & seared seabream

IKA gf 8
seasonal Japanese squid, hanaho flower, plum sauce

IKURA gf 6
salmon roe, cucumber, yuzu zest

UNAGI 6
freshwater eel, unagi sauce

SOCKEYE gf 5
cherry wood smoke infused wild salmon

TAMAGO 3
homemade local free-range egg omelet

SHIITAKE V ♥ 4
tempura mushroom



DESSERTS

WARABI MOCHI gf V ♥
houjicha infused jelly-mochi, kinako powder, maple syrup
11

SEASONAL SORBET / ICE CREAM gf V ♥
8

FLOWERING CURRANT HONEY ICE CREAM gf V
8

SPRUCE HONEY ICE CREAM gf V
8

YUZU 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

KISHIMOTO

PLANT BASED OPTIONS

HOMEMADE PICKLES gf
pickled daikon radish and seasonal fruit
with orange miso, grated strawberry
10

SEASONAL GOMAAE
locally foraged or seasonal vegetables,
sesame miso sauce, hachimi spice, kizami nori
10

NASU DENGAKU gf
deep fried eggplant with yuzu miso & yuzu zest
12

KABOCHA TOFU AGEDASHI
pumpkin tofu tempura, green onion, nori, shichimi,
harusame, kombu shiitake dashi
15

SEASONAL AGEMONO
assortment of local or seasonal ingredients
featuring tempura and other Japanese style frying
V ♥ *option available - please ask your server*
24

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
28

AVOCADO ROLL gf
avocado, cucumber
9.5

YAM ROLL
yam tempura, avocado
9

SHISO UME ROLL gf
shiso leaf, sour plum, kombu, cucumber
7

CUCUMBER ROLL gf
5

SHIITAKE NIGIRI
tempura mushroom
4

WARABI MOCHI gf
houjicha infused jelly-mochi with kinako and maple syrup
11

SEASONAL SORBET / ICE CREAM gf
rotating flavour
8