



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

FROM THE KITCHEN

HOMEMADE PICKLES **gf** **v** **v**

daikon radish and seasonal fruit,
orange miso, grated strawberry

10

SEASONAL GOMAAE **v** **v**

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

10

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

deep fried eggplant, yuzu miso, yuzu zest

12

CORN TOFU AGEDASHI **v** **v**

corn 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

24

v **v** option available - please ask your server

KARAAGE **gf**

deep fried Canadian natural chicken
coated in sweet garlic tamari

18

GINDARA KAMA **gf**

Kyoto saikyo miso & Artisan sake kasu marinated
local sablefish collar

17

OSHIZUSHI

Please enjoy without soy sauce or wasabi

SALMON OSHI

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

22

UNAGI OSHI

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

22

SPICY TUNA OSHI

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

24

GINDARA MISOZUKE **gf**

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

27

WAGYU SHABU SHABU

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

26

SOUS VIDE DUCK SOMEN **chilled**

thin somen noodles in a sesame bonito dashi
with white sesame, green onion, myoga, ginger,
charcoal grilled oyster mushroom, sliced sous vide duck

27

CHICKEN TERIYAKI

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

half 18 / full 33

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

28

WAGYU ISHINABE

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

36.5

GINDARA OSHI

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

29

OSHI TASTING PLATE

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

28

SMOKED OSHI

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

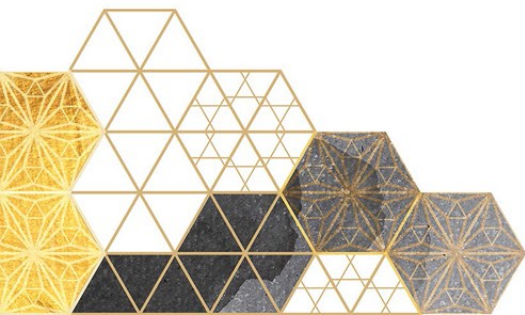
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SIGNATURE CHIRASHI

CHIRASHI BOWL

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

42



SASHIMI

SOCKEYE gf (6 pieces) wild salmon with jalapeno soy sauce	25
SPICY SALMON (9 cubes) wild salmon, house made spicy sauce	20
GINDARA TATAKI (8 pieces) seared local sablefish with black pepper, carrot, microgreens, green onion, ponzu, garlic chips	32
KAMA TORO (5 pieces) shio koji marinated premium fatty bluefin jaw thinly sliced, with black garlic	39
CHEF'S CHOICE (6 pieces) 3 kinds of daily or seasonal fish selected by our chefs	37

ROLLS

OMG ROLL tempura bits, avocado, spicy sauce & sweet miso	8
DYNAMITE ROLL 2 tempura prawns & avocado	10
SPICY DYNAMITE ROLL 2 tempura prawns, avocado, spicy sauce	10.5
SPICY TUNA ROLL albacore, cucumber, avocado, spicy sauce	16
SALMON SKIN ROLL pan fried salmon skin, cucumber, masago, sweet soy	9
AVOCADO ROLL gf V ♥ avocado, cucumber	9.5
YAM ROLL V ♥ yam tempura, avocado	9
SHISO UME ROLL gf V ♥ shiso leaf, plum, kombu, cucumber	7
CUCUMBER ROLL gf V ♥	5

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

NIGIRI

CHEF'S NIGIRI OMAKASE 8 pieces of nigiri selected by one of our chefs <i>we kindly decline special requests and substitutions</i>	42
WAGYU A5 Iwate wagyu lightly seared garlic soy reduction, ponzu, green onion, garlic chips	16
HOTATE gf Hokkaido scallop	5.5
GINDARA TATAKI BC sablefish ponzu, green onion, garlic chips	5.5
KAMA TORO TATAKI premium fatty bluefin jaw ponzu, green onion, garlic chips	7.5
KAMA TORO gf premium fatty bluefin tuna jaw	7
TAI YAKISHIMO gf cherry wood smoked & seared seabream	7.5
IKA gf seasonal Japanese squid, hanaho flower, plum sauce	8
IKURA gf salmon roe, cucumber, yuzu zest	5.5
UNAGI freshwater eel, unagi sauce	6
SOCKEYE gf cherry wood smoke infused wild salmon	4
TAMAGO homemade local free-range egg omelet	3
SHIITAKE V ♥ tempura mushroom	4



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

CORN TOFU AGEDASHI

corn 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

♥ 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