



KISHIMOTO

TAKEOUT MENU

ALCOHOL CAN ONLY BE SOLD
WITH THE PURCHASE OF FOOD
2 PIECES OF ID REQUIRED,
MUST BE 19 +
TAX NOT INCLUDED
IN PRICE SHOWN

NON ALCOHOL

GINGER KOMBUCHA 7
Oddity Kombucha - Mount Pleasant

SPARKLING WATER 4

BEER & CIDER

ASAHI SUPER DRY 7
330 ml bottle

SAPPORO PREMIUM 7
355 ml bottle

LONETREE CIDER GINGER APPLE 6
made from BC apples, gluten free
355 ml can

BC WINE

RIESLING 2023 - TANTALUS VINEYARDS 70
OKANAGAN VALLEY
uicy, off-dry, fruity, mineral, floral notes
excellent balance of sweetness and citrus like acidity
750 ml bottle

PINOT BLANC 2022 - ONE FAITH VINEYARDS 55
OKANAGAN VALLEY
bright and lively with aromatics of apple, pear, citrus
750ml bottle

ROSÉ 2021 - FORT BERENS ESTATE WINERY 55
LILLOOET
aromatic notes of pomegranate, strawberry, watermelon
juicy, luscious texture
750 ml bottle

ROSÉ 2020 - LITTLE FARM 60
SIMILKAMEEN VALLEY
ripe berries on the nose, rich texture, slightly off-dry,
crisp, refreshing acidity
750 ml bottle

MERLOT 2022 - LOCK & WORTH 60
NARAMATA
light, fresh red with bright acidity, medium bodied
sweet stone fruit and savoury herbs
750 ml bottle

COLD SAKE

KINMON 56
OKU NO MATSU - FUKUSHIMA, JAPAN
medium-full bodied, balanced, fragrant pear-like aroma
720 ml bottle

RENAISSANCE - OSAKE FRASER VALLEY JUNMAI 55
ARTISAN SAKE MAKER - GRANVILLE ISLAND
100% BC rice - smooth, complex umami,
balanced sweetness & acidity
375 ml bottle

NAVY BLUE - JUNMAI DAIGINJO 90
OKU NO MATSU - FUKUSHIMA, JAPAN
premium sake - refreshing aroma, crisp flavour
with depth of umami
720 ml bottle

OSAKE NIGORI - CLOUDY SAKE 38
ARTISAN SAKE MAKER - GRANVILLE ISLAND
rustic, off-dry, bright tropical notes, hint of natural sweetness
375 ml bottle

FRUIT & SPARKLING SAKE

UJI GREEN TEA UMESHU - PLUM WINE 78
CHOYA - JAPAN
mildly sweet, fragrant balance of green tea & plum
720 ml bottle

HANNARI KYO UMESHU - PLUM WINE 21
KITAGAWA HONKE - KYOTO, JAPAN
luscious, fruity, balanced sweetness & acidity
180 ml bottle

APPLE YUZU COOLER 35
ARTISAN SAKE MAKER - GRANVILLE ISLAND
apple and citrus sparkling sake, crisp and semi-sweet
made from 100% BC rice
500 ml bottle

MIO - SPARKLING SAKE 28
SHOCHIKUBAI - NADA, JAPAN
subtle sweetness, soft acidity, smooth
300 ml bottle

TAKEOUT MENU

FROM THE KITCHEN

- KARAAGE gf** 22
locally farmed natural chicken
fried & coated in sweet garlic tamari sauce
- SPICY KARAAGE** 23
locally farmed natural chicken,
fried & coated in spicy sweet garlic tamari sauce,
jalapeño
- SALMON KAMA** 18
wild sockeye collar, garlic chips, ponzu sauce
- SALMON BELLY YUAN-YAKI** 18
wild sockeye belly strips marinated in yuzu miso
- MISO SOUP** 8
red & white miso, tomato spot prawn stock
wakame, tofu, usu-age, onion
- HOMEMADE PICKLES gf V V** 14
seasonal or local ingredients
- HOUSE SALAD V V** 18
mixed greens, edamame, apple, cucumber,
avocado, carrot & our signature dressing
*add sashimi chunks & baked salmon skin... +12
- TAKEOUT SPECIAL-
- KISHIMOTO SALAD DRESSING V V** 12
250 ml jar of our signature house dressing.
Enhances even the most simple of salads and is perfect
for entertaining. A little goes a long way!

OSHIZUSHI

Please enjoy oshizushi as is without soy sauce or wasabi

- SALMON OSHI** 22
wild salmon, creamy sauce, cracked black pepper,
torch seared, jalapeño on top
- EBI OSHI gf** 21
cooked tiger prawn, creamy sauce, basil pesto
cracked black pepper, torch seared
- SOUS VIDE DUCK SOBA** 30
green tea buckwheat noodles, mominori, white sesame,
soy dashi dipping sauce with leek & Yarrow Meadows duck
- TEMPURA DONBURI V V** 25
mushroom and vegetable tempura on steamed rice
with kombu, nori, edamame, sweet garlic tamari
takeout only
- TERIYAKI DONBURI** 33
locally farmed natural chicken thigh
with homemade teriyaki sauce, steamed rice,
homemade pickles, herbs
- NABEYAKI UDON** 33.5
locally made organic noodles in wagyu stock soup
with chicken, soft boiled free-range egg,
2 prawn tempura, mushrooms, wakame and green onion
- OKONOMIYAKI V V** 28
our signature Osaka-style savoury pancake
with cabbage, onion, mixed mushrooms,
Japanese bbq sauce & plant based mayo
this dish takes about 30 mins to prepare
- CHIRASHI DONBURI** 65
A colorful mosaic of various fish, tamago and more
on our signature donburi rice made with
shiitake, shiso, sesame, ginger, and pickled daikon
chirashi ingredients may change with availability
- UNAGI OSHI** 24
torched eel, creamy sauce, cracked black pepper,
torch seared, cucumber on top
- SPICY TUNA OSHI** 24
chopped tuna, spicy sauce, yuzu miso,
on top of deep fried rice

gf gluten free

V vegetarian

V vegan

TAKEOUT MENU

ROLLS

DRAGON ROLL	22
2 tempura prawns, unagi sauce, avocado and unagi	
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 & bluefin, cucumber, avocado, spicy sauce	
SALMON SKIN ROLL	11
cherry wood smoked salmon skin, cucumber, masago, sweet soy	
SALMON AVOCADO ROLL gf	18
BLUEFIN NEGITORO ROLL gf	19
minced bluefin belly and green onion	
AVOCADO ROLL gf V ♡	14
YAM ROLL V ♡	13
yam tempura, avocado	
VEGGIE ROLL gf V ♡	17
cucumber, edamame, carrot, sesame miso wrapped in avocado	
SHISO UME ROLL gf V ♡	8
shiso leaf, sour plum, kombu, cucumber	
CUCUMBER ROLL gf V ♡	6

Our homemade blend of tamari shoyu for dipping sushi is **gf V ♡**

NIGIRI

(all 1 piece each)

HOTATE fresh Hokkaido scallop gf	15
WAGYU	19
A5 Iwate wagyu lightly seared, garlic soy reduction, ponzu, green onion, garlic chips	
GINDARA TATAKI	13
Kyuquod Sound sablefish ponzu, green onion, garlic chips	
KAMA TORO TATAKI	17.5
premium fatty bluefin jaw ponzu, green onion, garlic chips	
KAMA TORO gf	17
premium fatty bluefin tuna jaw	
IKURA gf	13
salmon roe, cucumber, yuzu zest	
SOCKEYE gf	9
cold smoke infused wild salmon	
TAMAGO	6
homemade local free-range egg omelet	
SHIITAKE tempura mushroom V ♡	6
OBA gf V ♡	5
shiso, ume, kombu, cucumber	

SASHIMI

SOCKEYE gf	25
cold smoke infused wild salmon	
SPICY SALMON wild sockeye	20
KAMA TORO gf	65
premium fatty bluefin jaw thinly sliced	
3 KINDS gf	39
chef's choice	
4 KINDS gf	52
chef's choice	

gf gluten free

V vegetarian

♡ vegan