



# 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
- Gathered Farm
- Crothorne Farm
- Hannah Brook Farms
- Klippers Organic Acres
- Athiana Acres
- Ponderosa Mushrooms
- Tama Organic
- Vancouver Farmers Market
- Two Rivers Meats
- Fraser Valley Specialty Poultry
- Gindara Sablefish

Oddity Kombucha  
Artisan Sake Maker  
and various 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](http://www.kishimotorestaurant.com)

 [@kishimoto.restaurant](https://www.instagram.com/kishimoto.restaurant)

## SEASONAL SPECIALS

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Chef Kishimoto's award winning kaiseki/omakase style dishes featuring locally farmed and foraged, seasonal and unique ingredients.

### ZENSAI SET

- appetizers for two -

yuzu dashimaki egg, somen noodles with mushroom yakibitashi,  
monaka with kumquat & fromage fraise, dashi chazuke,  
mini rice cracker coated halloumi cheese with smoked kelp and kombu salt,  
sake-kasu cream cheese with cocoa powder & walnuts, smoked seabream,  
dekonon & daikon pickles with orange miso, rolled celeriac chips with orange chocolate miso  
62

### SEASONAL TEMPURA

daily assortment of seasonal and local ingredients  
26

♥ *vegan tempura option available - please ask us*

### SEASONAL SOUP ♥♥

sunchoke and mushroom dashi, oat milk froth,  
fried sunchoke skin, shiso flower  
15

### DASHI CHAZUKE ♥♥

charcoal grilled local mushrooms, steamed rice, mini rice crackers,  
nori seaweed, green onion, shiso flowers, sesame broth  
23

### HALLOUMI ♥

fried halloumi cheese coated in mini rice crackers  
with Tofino smoked kelp, kombu salt  
18

### UNI NIGIRI **gf**

BC sea urchin  
14

### DASHIMAKI

our signature tamago rolled omelette  
made with bonito dashi, yuzu zest  
9

### EDAMAME **gf** ♥♥

all natural Canadian grown  
seasoned with Chef's 8 spice blend  
8

### MUSHROOM YAKI BITASHI ♥♥

charcoal grilled local mushroom & cabbage  
soaked in kombu dashi  
18

### OMAKASE NIGIRI TRIO

3 piece selection chosen by chef  
42

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## SWEETS

### DESSERT SET ♥

- for two to share -

houjicha infused warabi mochi, houjicha kinako powder  
yuzu mochi ice cream, green apple sorbet  
monaka filled with flowering currant honey ice cream  
*langue du chat* cone with kumquat tofu yogurt  
*langue du chat* tuille with elderflower honey ice cream  
cabbage ice cream, steam bread, maple nuts  
coffee candied lichen, stinging nettle candy  
42

**gf** gluten free

**♥** vegetarian

**♥♥** vegan

## FROM THE KITCHEN

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**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

**AGEDASHI MOCHI** *v v* 15  
soft rice cake tempura, green onion, shichimi  
kombu shiitake dashi & jalapeño soup,

**HOMEMADE GYOZA** 19  
pork dumplings, shiso, tomato ponzu, gorgonzola

**GINDARA MISOZUKE** *gf* 26  
sweet miso marinated local sablefish fillet  
wrapped in cedar wood sheet "sugi ita yaki" style

**MISO SOUP** 8  
red & white miso, tomato spot prawn stock  
wakame, tofu, usu-age, onion

**HOMEMADE PICKLES** *gf v v* 14  
made with 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

**SALMON KAMA** 18  
wild sockeye collar, garlic chips, ponzu sauce

**SALMON BELLY YUAN-YAKI** 18  
wild sockeye belly strips marinated in yuzu miso

## OSHIZUSHI

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*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

**UNAGI OSHI** 24  
torched eel, creamy sauce, cracked black pepper,  
torch seared, cucumber on top

**SOUS VIDE DUCK SOBA** 30  
green tea buckwheat noodles, mominori,  
white sesame, soy dashi dipping sauce  
with leek & Yarrow Meadows duck

**ISHINABE** 33  
rice served in a sizzling hot stone bowl  
with wild sockeye salmon, free-range egg,  
binchotan grilled mushroom, seasonal greens,  
sesame, sea salt, butter, garlic soy reduction  
\*sauce contains bone broth\*

**TERIYAKI DONBURI** 33  
locally farmed natural chicken thigh,  
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, green onion,  
in a hot stone bowl

**OKONOMIYAKI** *v v* 28  
our signature Osaka-style savoury pancake  
with cabbage, onion, mixed mushrooms,  
tonkatsu sauce, plant-based mayo  
\*this dish takes about 30 minutes 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 by availability & season\*

**SPICY TUNA OSHI** 24  
chopped tuna, spicy sauce, yuzu miso,  
on top of deep fried rice

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**SMOKED OSHI** 8.5  
one delicious piece of wood smoke infused  
salmon oshizushi, served in a glass dome

## ROLLS

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<b>DRAGON ROLL</b> 2 tempura prawns, unagi sauce, avocado and unagi	22
<b>OMG ROLL</b> tempura bits, avocado, spicy sauce & sweet miso	11
<b>DYNAMITE ROLL</b> 2 tempura prawns & avocado	16
<b>SPICY DYNAMITE ROLL</b> 2 tempura prawns, avocado, spicy sauce	16.5
<b>SPICY SALMON ROLL</b> wild salmon, cucumber, avocado, spicy sauce	17
<b>SPICY TUNA ROLL</b> albacore & bluefin, cucumber, avocado, spicy sauce	17
<b>SALMON SKIN ROLL</b> cherry wood smoked salmon skin, cucumber, masago, sweet soy	11
<b>SALMON AVOCADO ROLL gf</b>	18
<b>BLUEFIN NEGITORO ROLL gf</b> minced bluefin and green onion	19
<b>AVOCADO ROLL gf V V</b>	14
<b>YAM ROLL V V</b> yam tempura, avocado	13
<b>VEGGIE ROLL gf V V</b> cucumber, edamame, carrot, sesame miso wrapped with avocado	17
<b>SHISO UME ROLL gf V V</b> shiso leaf, sour plum, kombu, cucumber	8
<b>CUCUMBER ROLL gf V V</b>	6

More nigiri and sashimi can be found on our seasonal menu

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

## NIGIRI

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(all 1 piece each)

<b>HOTATE</b> fresh Hokkaido scallop <b>gf</b>	15
<b>WAGYU</b> A5 Iwate wagyu lightly seared garlic soy reduction, ponzu, green onion, garlic chips	19
<b>GINDARA TATAKI</b> Kyuquot Sound sablefish ponzu, green onion, garlic chips	13
<b>KAMA TORO TATAKI</b> premium fatty bluefin jaw ponzu, green onion, garlic chips	17.5
<b>KAMA TORO gf</b> premium fatty bluefin tuna jaw	17
<b>IKURA gf</b> salmon roe, cucumber, yuzu zest	13
<b>SOCKEYE gf</b> cold smoke infused wild salmon	9
<b>TAMAGO</b> homemade local free-range egg omelet	6
<b>SHIITAKE</b> tempura mushroom <b>V V</b>	6
<b>OBA gf V V</b> shiso, ume, kombu, cucumber	5
<b>SASHIMI</b> (6 pieces unless otherwise noted)	
<b>SOCKEYE gf</b> cold smoke infused wild salmon	25
<b>SPICY SALMON</b> wild sockeye (9 cubes)	20
<b>KAMA TORO gf</b> premium fatty bluefin jaw thinly sliced	65
<b>3 KINDS gf</b> chef's choice	39
<b>4 KINDS gf</b> chef's choice (8 pieces)	52



# KISHIMOTO

## ♥ VEGAN MENU ♥

Chef Kishimoto's award winning kaiseki/omakase style dishes featuring locally farmed and foraged, seasonal and unique ingredients, and some signature dishes from our everyday menu.

### **HOMEMADE PICKLES** *gf*

pickled daikon radish and dekopon orange with orange miso, grated strawberry

14

### **EDAMAME** *gf*

all natural, Canadian grown seasoned with Chef's 8 spice blend

8

### **AGEDASHI MOCHI**

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

15

### **MUSHROOM YAKI BITASHI**

charcoal grilled mushroom & cabbage soaked in kombu dashi

18

### **SEASONAL SOUP**

sunchoke and vegetable dashi, oat milk froth, shiso flower

15

### **DASHI CHAZUKE**

charcoal grilled local mushrooms, steamed rice, mini rice crackers, nori seaweed, green onion, shiso flowers, sesame broth

23

### **HOUSE SALAD**

mixed greens, edamame, apple, cucumber, avocado, carrot & our signature dressing

18

### **VEGETABLE TEMPURA**

seasonal and local ingredients, truffle salt

26

### **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\*

28

### **VEGGIE ROLL** *gf*

cucumber, edamame, carrot, sesame miso wrapped in avocado

17

### **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

6

### **OBA NIGIRI** *gf*

shiso leaf, sour plum, kombu, cucumber

5