



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

** 5% off orders placed by phone only **

NON ALCOHOL & SOFT DRINK

CASCADE KOMBUCHA

locally crafted by Oddity Kombucha in Mount Pleasant
cascade hops, citrus & tropical fruit

6

GINGER KOMBUCHA

locally crafted by Oddity Kombucha in Mount Pleasant
ginger & lemongrass infusion

6

SPARKLING WATER

3.5

GINGERALE

2

BEER & CIDER

ASAHI Super Dry

330 ml bottle

6

SAPPORO Premium

341 ml bottle

6

LONETREE GINGER APPLE DRY CIDER

made from BC apples & gluten free
355 ml can

5

BC WINE

FORT BERENS PINOT GRIS

LILLOOET, BC

vibrant, fresh and crisp

with notes of kiwi, citrus and pear

750 ml bottle

42

EVOLVE CELLARS ROSÉ

OKANAGAN VALLEY, BC

light bodied, juicy melon and grapefruit notes,
off-dry with a hint of sweetness

750 ml bottle

42

COLD SAKE

TOMIO YAMADANISHIKI 49 - DAIGINJO

82

KITAGAWA HONKE - KYOTO, JAPAN

premium sake - fresh, simple, clean

720 ml bottle

OKA - GINJO

60

DEWAZAKURA - YAMAGATA, JAPAN

smooth, soft and well rounded with floral aroma

720 ml bottle

OSAKE JUNMAI NAMA

50

Artisan Sake Maker - Granville Island

light and crisp with citrus notes, clean finish

750 ml bottle

PINK LADIE

78

AMABUKI SHUZO - SAGA, JAPAN

unique rose-style sake made from ancient black rice

lightly sweet, fruity, floral tones

720 ml bottle

UMI BLU - DAIGINJO

28

YOSHI NO GAWA - NIIGATA, JAPAN

light, refreshing, semi-dry

300 ml bottle

OSAKE NIGORI - (unfiltered)

34

Artisan Sake maker - Granville Island

cloudy, off-dry, bright, fruity notes, hint of sweetness

375 ml bottle

FRUIT & SPARKLING SAKE

UJI GREEN TEA UMESHU

65

CHOYA - JAPAN

mildly sweet, fragrant balance of green tea & plum wine

720 ml bottle

HANNARI KYO UMESHU

15

KITAGAWA HONKE - KYOTO, JAPAN

luscious, fruity plum wine, balanced sweetness & acidity

180 ml bottle

APPLE YUZU COOLER

30

Artisan Sake Maker, Granville Island

apple and citrus sparkling sake, crisp and semi-sweet

500 ml bottle

MIO - SPARKLING SAKE

22

SHOCHIKUBAI - NADA, JAPAN

sweet, fruity and smooth

300 ml bottle



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TAKEOUT SPECIALS

TERIYAKI DONBURI *

Farmcrest natural chicken with house-made teriyaki sauce,
steamed rice, homemade pickles, herbs

27

CHIRASHI DONBURI *

A colorful mosaic of various fish, tamago and more
on our signature donburi rice -

shiitake, shiso, sesame, ginger, and pickled daikon
chirashi ingredients may change with availability

39

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FROM THE KITCHEN

NASU DENGAKU * v gf
fried eggplant with sweet miso sauce

KARAAGE * gf
fried Farmcrest natural chicken
coated in sweet garlic tamari sauce

SPICY KARAAGE *
fried Farmcrest natural chicken,
coated in spicy sweet garlic tamari sauce, jalapeño

CAULIFLOWER KARAAGE * v gf
fried cauliflower, sweet garlic tamari sauce

AGEDASHI TOFU
deep fried tofu, bonito soy dashi,
grated daikon & ginger

SPICY AGEDASHI TOFU
deep fried tofu with spicy sauce,
bonito soy dashi

GYOZA *
kurobuta pork dumplings

EBI TEMPURA
4 piece prawns

YAM TEMPURA v

MUSHROOM SAUTÉ * v gf
local & organic mushrooms, tamari butter

MISO SOUP
wakame, tofu, usu-age, onion
blend of red & white miso, bonito & prawn dashi
* (contains shellfish stock)

HOMEMADE PICKLES * v gf
yuzu daikon

EDAMAME v gf
boiled salted soy beans

11	BEET SALAD * v deep fried beets, butter fried beets, pumpkin seeds, peashoots, greens & our signature dressing	13
13	BLACK COD MISOZUKE * gf sweet miso marinated black cod fillet with seasonal takikomi rice	22
14	SALMON BELLY * gf wild salmon belly strips, black truffle salt	17
10	HAMACHI KAMA YUAN-YAKI * baked yellowtail collar marinated in yuzu soy	16
9.5	SALMON KAMA * wild salmon collar, garlic chips & ponzu sauce	15
10	SOUS VIDE DUCK SOBA * green tea buckwheat noodles, mominori, white sesame, soy dashi dipping sauce with leek & Yarrow Meadows duck	19.5
10	UNAGI ISHINABE rice mixed in a sizzling hot stone bowl with barbequed eel, sesame, seaweed, unagi sauce *served as donburi style for takeout instead*	22
13		
10	EBI OKONOMIYAKI * Osaka-style savoury pancake of cabbage, green onion, prawns, topped with Japanese bbq sauce, mayo, fish flakes *(batter contains egg) *this dish takes about 30 minutes to prepare*	21
14		
6	NABEYAKI UDON * thick wheat noodles in soup with chicken, soft boiled egg, 2 prawn tempura, mushrooms, wakame and green onion	23
4	TEMPURA UDON thick wheat noodles in bonito soup, 2 tempura ebi, mixed mushrooms, wakame, tempura bits, green onion	17
4		

v vegetarian

gf gluten free

* favourites

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NIGIRI

(all 1 piece each)

WAGYU TATAKI *

premium wagyu beef,
garlic soy reduction, garlic chips, green onion

10

ANAGO *

Japanese saltwater eel, anago sauce, kinome leaf

12

BLACK COD BELLY *

boiled in sweet soy

10

BLACK COD *

boiled in sweet soy

7

AKAMI lean bluefin tuna * gf

8

CHU TORO bluefin belly * gf

10

TORO TATAKI *

bluefin toro lightly seared, garlic chips,
ponzu, green onion

12

HOTATE Hokkaido scallop * gf

7

SALMON wild sockeye gf

5

HAMACHI TORO yellowtail belly * gf

7

HAMACHI yellowtail gf

5

UNAGI fresh water eel

6

SABA pickled Norway mackerel gf

5

EBI boiled tiger prawn gf

4

SHIITAKE tempura style v

3.5

OBA v

shiso, ume, kombu & cucumber

2.5

SASHIMI

WAGYU TATAKI *

25

60 g premium wagyu beef seared & sliced
with simmered gobo, garlic chips, green onion,
garlic soy reduction, shimeji mushrooms

AKAMI AVOCADO *

23

akami, sliced avocado, yuzu miso

AKAMI * gf

22

lean bluefin tuna

CHU TORO * gf

29

bluefin tuna belly

SALMON gf

16

wild sockeye

HOTATE * gf

21

sliced Hokkaido scallop

HAMACHI gf

18

yellowtail

SPICY SALMON *

14

wild sockeye, spicy sauce

TUNA & SALMON gf

18

akami, wild salmon

3 KINDS gf

18

wild salmon, akami, hamachi

4 KINDS gf

24

wild salmon, akami, hamachi, Hokkaido scallop

5 KINDS * gf

30

wild salmon, akami, hamachi, Hokkaido scallop,
and a seasonal/daily feature

Our homemade blend of tamari shoyu for dipping sushi is gluten free!

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gf gluten free

* favourites

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ROLLS

HAMACHILI ROLL *
avocado, chili miso, cilantro, hamachi and jalapeño

DRAGON ROLL *
2 tempura prawns, unagi sauce, avocado and unagi

CATERPILLAR ROLL *
avocado & ikura on top, unagi sauce, unagi, cucumber

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

DYNAMITE ROLL *
2 tempura prawns & avocado

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

SPICY SALMON ROLL *
wild salmon, greens, cucumber, avocado, spicy sauce

SPICY TUNA ROLL *
albacore & akami, greens, cucumber, avocado, spicy sauce

SALMON SKIN ROLL *
cherry wood smoked salmon skin, cucumber, masago, sweet soy

16

16

16

7

8

8.5

8.5

8.5

8

UNAGI ROLL
barbequed eel, avocado, cucumber, unagi sauce

SALMON AVOCADO ROLL gf

AVOCADO ROLL v gf

YAM ROLL v
yam tempura, avocado

VEGGIE ROLL v gf
greens, cucumber, avocado, carrot, cabbage

BLUEFIN NEGITORO ROLL * gf
minced bluefin belly and green onion

SABA SHISO UME ROLL *
pickled mackerel, shiso leaf, sour plum

SALMON ROLL gf

TUNA ROLL gf

CUCUMBER ROLL v gf

INARI ROLL v

SHISO UME ROLL v
shiso leaf, sour plum, kombu, cucumber

8

8.5

7

6

6

15

5

5

5

3.5

3.5

3.5

OSHIZUSHI

Please enjoy oshizushi as is, without soy sauce or wasabi.

SALMON OSHI *
wild salmon, creamy sauce, cracked black pepper, torch seared, jalapeño on top

17

EBI OSHI * gf
cooked tiger prawn, creamy sauce, basil pesto, cracked black pepper, torch seared

17

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

17

SABA OSHI *
pickled mackerel, shiso, sesame seeds, sweet sansho miso

17

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

17

YAM OSHI * v
yam tempura, chili miso, cilantro on top of deep fried rice

15

v vegetarian

gf gluten free

* favourites