



KISHIMOTO

SEASONAL SPECIALS

HOTATE MINO-AGE *

potato wrapped Hokkaido scallop,
spot prawn emulsion, apple
9

UNI IKURA NIGIRI *

local sea urchin with salmon roe
9.5

SEASONAL GOMAAE *

wild local fiddleheads
sesame miso sauce
12

UNI SOBA *

green tea soba, sea urchin, nori,
buckwheat dashi dipping sauce
15

BAKED SHIITAKE *

local shiitake mushrooms,
gorgonzola sauce, fiddleheads
15

TERIYAKI DONBURI *

Farmcrest natural chicken
with house-made teriyaki sauce,
steamed rice, homemade pickles, herbs
27

CHIRASHI *

A colorful mosaic of various fish, tamago & more
on our signature donburi rice -
shiitake, shiso, sesame, ginger, and pickled daikon
chirashi ingredients may change with availability

39

DESSERT

YUZU ICE CREAM *

made from Japanese citrus fruit
6

ICE CREAM TEMPURA *

matcha ice cream tempura, caramel and white chocolate sauce
13

✓ vegetarian

gf gluten free

* favourites

FROM THE KITCHEN

NASU DENGAKU * v gf	11	BEET SALAD * v	13
fried eggplant with sweet saikyo miso sauce		deep fried beets, butter fried beets, pumpkin seeds, peashoots, greens & our signature dressing	
KARAAGE * gf	13	BLACK COD MISOZUKE * gf	22
fried Farmcrest natural chicken coated in sweet garlic tamari sauce		sweet miso marinated black cod fillet with seasonal takikomi rice	
SPICY KARAAGE *	14	SALMON BELLY * gf	17
fried Farmcrest natural chicken coated in spicy sweet garlic tamari sauce, jalapeño		wild salmon belly strips, black truffle salt	
CAULIFLOWER KARAAGE * v gf	10	HAMACHI KAMA YUAN-YAKI *	16
fried cauliflower, sweet garlic tamari sauce		baked yellowtail collar marinated in yuzu soy	
AGEDASHI MOCHI *	15	SALMON KAMA *	15
soft rice cake tempura in bonito soup, green onion		wild sockeye collar, garlic chips & ponzu sauce	
AGEDASHI TOFU	9.5	SOUS VIDE DUCK SOBA *	19.5
deep fried tofu, bonito soy dashi grated daikon & ginger		green tea buckwheat noodles, mominori, white sesame, soy dashi dipping sauce with leek & Yarrow Meadows duck	
SPICY AGEDASHI TOFU	10	HAMACHI ISHINABE *	23
deep fried tofu with spicy sauce, bonito soy dashi		rice served in a sizzling hot stone bowl with yellowtail, egg, sesame, sea salt, spinach, butter, garlic soy reduction *sauce contains bone broth*	
GYOZA *	10	UNAGI ISHINABE	22
kurobuta pork dumplings		rice served in a sizzling hot stone bowl with barbequed eel, sesame, seaweed, unagi sauce	
EBI TEMPURA	13	EBI OKONOMIYAKI *	21
4 pieces prawns		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 mins to prepare*	
YAM TEMPURA v	10	NABEYAKI UDON *	23
		thick wheat noodles in soup with chicken, soft boiled egg, 2 prawn tempura, mushrooms, wakame and green onion, in a hot stone bowl	
MUSHROOM SAUTÉ * v gf	14	TEMPURA UDON	17
local & organic mushrooms, tamari butter		thick wheat noodles in bonito soup, 2 tempura ebi, mixed mushrooms, wakame, tempura bits, green onion	
MISO SOUP	6		
wakame, tofu, usu-age, onion blend of red & white miso, bonito and prawn dashi *(contains shellfish stock)			
HOMEMADE PICKLES * v gf	4		
yuzu daikon			
EDAMAME v gf	4		
boiled salted soy beans			

v vegetarian

gf gluten free

* favourites

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

(6 pieces unless otherwise noted)

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

25

AKAMI AVOCADO *akami, sliced avocado, yuzu miso
(7 slices)

23

AKAMI * gf

lean bluefin tuna

22

CHU TORO * gf

bluefin tuna belly

29

SALMON gf

wild sockeye

16

HOTATE * gf

sliced Hokkaido scallop

21

HAMACHI gf

yellowtail

18

SPICY SALMON *wild sockeye, spicy sauce
(9 cubes)

14

TUNA & SALMON gf

akami, wild salmon

18

3 KINDS gf

wild salmon, akami, hamachi

18

4 KINDS gfwild salmon, akami, hamachi, Hokkaido scallop
(8 pieces)

24

5 KINDS * gfwild salmon, akami, hamachi, Hokkaido scallop,
and a seasonal/daily feature
(10 pieces)

30

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

v vegetarian

gf gluten free

* favourites

ROLLS

HAMACHILI ROLL	16
avocado, chili miso, cilantro, hamachi and jalapeño	
DRAGON ROLL	16
2 tempura prawns, unagi sauce, avocado and unagi	
CATERPILLAR ROLL	16
avocado & ikura on top, unagi sauce, unagi, cucumber	
OMG ROLL	7
tempura bits, avocado, spicy sauce & sweet miso	
DYNAMITE ROLL	8
2 tempura prawns & avocado	
SPICY DYNAMITE ROLL	8.5
2 tempura prawns, avocado, spicy sauce	
SPICY SALMON ROLL	8.5
wild salmon, greens, cucumber, avocado, spicy sauce	
SPICY TUNA ROLL	8.5
albacore & akami, greens, cucumber, avocado, spicy sauce	
SALMON SKIN ROLL	8
cherry wood smoked salmon skin, cucumber, masago, sweet soy	
UNAGI ROLL	8
barbequed eel, avocado, cucumber, unagi sauce	

SALMON AVOCADO ROLL	gf	8.5
AVOCADO ROLL	v gf	7
YAM ROLL	v	6
yam tempura, avocado		
VEGGIE ROLL	v gf	6
greens, cucumber, avocado, carrot, cabbage		
BLUEFIN NEGITORO ROLL	gf	15
minced bluefin belly and green onion		
SABA SHISO UME ROLL	*	5
pickled mackerel, shiso leaf, sour plum		
SALMON ROLL	gf	5
TUNA ROLL	gf	5
CUCUMBER ROLL	v gf	3.5
INARI ROLL	v	3.5
SHISO UME ROLL	v	3.5
shiso leaf, sour plum, kombu, cucumber		

OSHIZUSHI

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

SALMON OSHI	17
wild salmon, creamy sauce, cracked black pepper, torch seared, jalapeño on top	
EBI OSHI	17
cooked tiger prawn, creamy sauce, basil pesto, cracked black pepper, torch seared	
UNAGI OSHI	17
torched eel, creamy sauce, cracked black pepper, torch seared, cucumber on top	
SABA OSHI	17
pickled mackerel, shiso, sesame seeds, sweet sansho miso	

SPICY TUNA OSHI	*	17
chopped tuna, spicy sauce, yuzu miso, on top of deep fried rice		
YAM OSHI	v	15
yam tempura, chili miso, cilantro, on top of deep fried rice		
SMOKED OSHI	*	6.5
one delicious piece of cherry wood smoke infused salmon oshizushi, served in a glass dome		

v vegetarian

gf gluten free

*

favourites



Smoked Oshi - photo by Danika Sea