

Kingyo Izakaya Menu

ADDRESS : 871 DENMAN ST, VANCOUVER, BC V6G 2L9, CANADA

PHONE : +1 604-608-1677

OPENING TIMES : 12:00 PM - 03:30 PM

FEATURED (LUNCH)

KINGYO'S CLASSIC ASSORTED BENTO (LUNCH)	CA\$45.00
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TEISHOKU (LUNCH)

GRILLED BLACK COD COMBO (LUNCH)	CA\$35.80	TODAY'S GRILLED FISH COMBO (LUNCH)	CA\$20.80
PORK LOIN CUTLET (TONKATSU) COMBO (LUNCH)	CA\$22.80	WAGYU BEEF CROQUETTES COMBO (LUNCH)	CA\$19.80

BOWL (LUNCH)

BEEF TENDERLOIN STEAK BOWL (LUNCH)	CA\$20.80	SIZZLING STONE PORK KAKUNI BOWL (LUNCH)	CA\$16.80
SIZZLING STONE EEL HITSUMABUSHI (LUNCH)	CA\$21.80	KANAZAWA CURRY (LUNCH)	CA\$12.80
KANAZAWA CURRY WITH PORK LOIN CUTLET (LUNCH)	CA\$18.80		

APPETIZER (LUNCH)

SAKURA SHRIMP CABBAGE (LUNCH)	CA\$5.80	TOMATO KIMCHI (LUNCH)	CA\$5.80
RAW TAKO WASABI (LUNCH)	CA\$6.40	SALMON TARTAR (LUNCH)	CA\$8.80
YUZU TUNA TATAKI (LUNCH)	CA\$12.80		

NOODLE (LUCNH)

TAN-TAN NOODLE (LUNCH)	CA\$17.80	SHRIMP MISO CREAM RAMEN (LUNCH)	CA\$20.80
UNI MISO UDON (LUNCH)	CA\$19.80	TRUFFLE CARBONARA UDON (LUNCH)	CA\$19.80
TRIPLE MISO & KINOKO UDON (LUNCH)	CA\$15.80		

SALAD (LUNCH)

TODAY S 3 KINDS SASHIMI SALAD (LUNCH)	CA\$16.80	KINGYO GREEN SALAD (LUNCH)	CA\$11.80
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SUSHI (LUNCH)

PRESSED BLUE FIN TUNA SUSHI (LUNCH)	CA\$22.80	PRESSED WAGYU SUSHI (LUNCH)	CA\$20.00
PRESSED SALMON SUSHI (LUNCH)	CA\$16.80	PRESSED AVOCADO SUSHI (LUNCH)	CA\$11.80
KINGYO NEGITORO SUSHI (LUNCH)	CA\$10.80		

STARTERS (DINNER)

RAW TAKOWASABI (DINNER)	CA\$6.40	DEEP FRIED FRESH CORN (DINNER)	CA\$7.80
SAKURA SHRIMP CABBAGE (DINNER)	CA\$5.80	TOMATO KIMCHI (DINNER)	CA\$5.80
SALMON TARTAR (DINNER)	CA\$8.80		

SALAD (DINNER)

FRESH SASHIMI SALAD (DINNER)	CA\$16.80	GREEN SALAD (DINNER)	CA\$11.80
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SASHIMI

BLUE FIN TUNA (MEXICO)	CA\$23.00	YELLOW TAIL (JAPAN)	CA\$16.00
SOCKEYE SALMON (ALASKA)	CA\$16.00	SCALLOP (JAPAN)	CA\$12.00

RAW TAPAS (DINNER)

BLUE FIN TUNA TARTAR (DINNER)	CA\$15.80	BLUE FIN TUNA & AVOCADO CARPACCIO (DINNER)	CA\$17.80
SOCKEYE SALMON CARPACCIO (DINNER)	CA\$13.80	BLUE FIN TUNA TATAKI (DINNER)	CA\$23.80

MEAT (DINNER)

STONE-GRILLED JAPAN KOBE BEEF (DINNER)	CA\$70.00	STONE GRILLED NORTH AMERICA KOBE BEEF (DINNER)	CA\$35.00
STONE-GRILLED BEEF TONGUE (DINNER)	CA\$13.80	CRISPY CHICKEN KARAAGE (DINNER)	CA\$12.80
GRILLED PORK CHEEK (DINNER)	CA\$10.80		

SEAFOOD (DINNER)

MY EBI-MAYO (DINNER)	CA\$13.80	AONORI CALAMARI (DINNER)	CA\$15.80
GRILLED FISH (DINNER)	CA\$20.80		

RICE & NOODLE (DINNER)

UNI MISO UDON (DINNER)	CA\$19.80	TRUFFLE CARBONARA UDON (DINNER)	CA\$19.80
TRIPLE MISO & KINOKO UDON (DINNER)	CA\$15.80	OUR FAMOUS INVINCIBLE & UNDEFEATED TAN-TAN NOODLE (DINNER)	CA\$17.80
SIZZLING STONE PORK KAKUNI BOWL (DINNER)	CA\$17.80		

Objective Review

Located in the heart of Vancouver’s West End at 871 Denman Street, **Kingyo Izakaya** is one of those rare gems that perfectly balances authenticity, creativity, and the warm, lively spirit of Japanese dining. The **Kingyo Izakaya Menu** is a love letter to Japanese comfort food, reimagined with contemporary flair. Every dish feels like a celebration - colorful, thoughtful, and bursting with umami - making it a must-visit spot for both locals and travelers seeking an unforgettable culinary experience.

Starting with the **featured lunch** selection, the star of the show is undoubtedly **Kingyo’s Classic Assorted Bento** . This bento box is a journey through the restaurant’s signature flavors - a perfectly portioned medley of seasonal

sashimi, grilled fish, simmered vegetables, pickles, and tempura, all arranged like edible art. It’s not just a meal; it’s an experience that captures the essence of Kingyo’s philosophy - balance, freshness, and craftsmanship in every bite.

Moving on to the **Teishoku (Lunch) Menu**, the options are hearty yet refined. The **Grilled Black Cod Combo** is silky and rich, with a sweet miso glaze that melts beautifully over the tender fish. For those who crave something bold, **Today’s Grilled Fish Combo** changes daily and highlights the chef’s creativity with market-fresh selections. The **Pork Loin Cutlet (Tonkatsu) Combo** offers a satisfying crunch, paired with shredded cabbage and tangy tonkatsu sauce, while the **Wagyu Beef Croquettes Combo** stands out for its crispy exterior and creamy, melt-in-your-mouth interior - a true comfort indulgence that feels both nostalgic and luxurious.

The **Bowl (Lunch)** section of the **Kingyo Izakaya Menu** is where flavors meet comfort. The **Beef Tenderloin Steak Bowl** is a dream for meat lovers, featuring perfectly seared slices of tender beef over steaming rice, topped with a soy-based glaze that’s both savory and slightly sweet. If you want something richer, the **Sizzling Stone Pork Kakuni Bowl** delivers braised pork belly that’s smoky and caramelized, served sizzling hot in a stone bowl. The **Eel Hitsumabushi**, also served on sizzling stone, is another standout - the eel’s sweetness and the crisp rice at the bottom create layers of texture and flavor. Fans of Japanese curry will adore the **Kanazawa Curry**, especially the version with **Pork Loin Cutlet**, where the deep, dark curry sauce adds warmth and spice to every bite.

Appetizers on the **Kingyo Izakaya Menu** set the tone for the meal with bright, punchy flavors. **Sakura Shrimp Cabbage** offers a delicate crunch with a hint of ocean brininess, while **Tomato Kimchi** adds a surprising Korean-Japanese fusion twist. Seafood lovers will enjoy **Raw Tako Wasabi**, a refreshing balance of chewy octopus and sharp wasabi, or the silky **Salmon Tartare** with its buttery richness. The **Yuzu Tuna Tataki** is a crowd favorite - lightly seared tuna topped with citrusy yuzu dressing that awakens the palate.

Finally, the **Noodle (Lunch)** dishes bring warmth and depth. The **Tan-Tan Noodle** has just the right kick of spice, balanced with sesame richness. **Shrimp Miso Cream Ramen** offers a velvety, seafood-infused comfort that feels indulgent yet balanced. For a taste of luxury, the **Uni Miso Udon** blends creamy sea urchin with miso broth for a briny-sweet experience. Meanwhile, the **Truffle Carbonara Udon** adds a Western twist with fragrant truffle and creamy sauce - the perfect marriage of East and West. The **Triple Miso & Kinoko Udon**, loaded with mushrooms, delivers earthy satisfaction with every slurp.

The **Kingyo Izakaya Menu** is more than just food - it’s a story told through textures, aromas, and artistry. Whether you’re here for a quick lunch or a leisurely feast, every dish reflects Kingyo’s dedication to excellence. The atmosphere complements the menu perfectly - lively, cozy, and full of heart. At Kingyo Izakaya, every meal feels like a celebration of Japan’s culinary soul right in the heart of Vancouver.