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Japanese Restaurant
-Kishitei-



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OUR CONCEPT

At Kishi-Tei, we prepare our dishes with ingredients that we would feel comfortable serving to our own children.

- ✓ We use Ghana-raised chicken and eggs from cage-free hens. We carefully select products from birds raised without growth promoters.
- ✓ We use purified potable water throughout our kitchen, from cooking to washing dishes and cleaning. To support this, we have installed a large water purifier and a water softener, and we regularly monitor water quality.
- ✓ We produce our own ice in-house using purified water to maintain safety and quality.
- ✓ We bring out the natural umami of our ingredients through careful selection and traditional Japanese cooking techniques.
- ✓ We do not add MSG or artificial flavour enhancers. Our soy sauce, seasonings, and other ingredients are also carefully selected with close attention to quality.

At Kishi-Tei, we are devoted to sharing the true spirit of Japanese cuisine in Ghana.

Guided by the philosophy of Ishokudogen—the belief that food and medicine share the same origin—we prepare each dish with natural ingredients, great care, and minimal use of additives.

Our owner-chef was appointed by Japan's Ministry of Agriculture, Forestry and Fisheries as a Japanese Cuisine Goodwill Ambassador, becoming the first in Ghana and the first Japanese woman in Africa to receive this honour.

Through every meal, we hope to bring our guests the authentic taste of Japan, together with health, comfort, and the spirit of Japanese hospitality.

Nothing brings us greater joy than knowing that you have enjoyed a delicious meal with us.



KISHITEI

OUR CONCEPT

医食同源

Ishokudogen: Food and medicine share the same origin

In Japan, there is a long-held belief that everyday meals should be prepared with the health of the family in mind.

When you have a fever, choose light foods that help cool and hydrate the body.

When you feel tired, choose foods that are gentle on the stomach and easy to digest.

When you feel a cold coming on, choose foods that warm and comfort the body.

After exercise, choose foods that are rich in protein.
Our bodies are built by what we eat.

That is why, here in Ghana, we do not focus only on taste. We also pay close attention to the ingredients we use.

We carefully consider the quality of our ingredients, including how they are produced, fed, and handled.

We also select our seasonings with great care and strive to minimize the use of food additives as much as possible.

With sincerity and care in every dish, we aim to bring delicious and health-conscious meals to our guests in Ghana.

May your time with us always leave you smiling.
Thank you for visiting Kishi-Tei today.

Kishi-Tei means “Kishi’s residence” in Japanese.

KISHITEI MENU

Chicken Chintan Shio 鶏清湯 塩

GHC 240

Only soup GHC 220

Our clear chicken broth is carefully temperature-controlled to bring out the natural flavour and umami of the chicken.

The soup is finished with a blend of carefully selected salts and dried ingredients, creating a deep yet clean flavour without added MSG.

Enjoy the delicate aroma and rich natural taste of chicken.



Chicken Chintan Shoyu 鶏清湯 醤油

GHC 250

Only soup GHC 230

Our clear chicken broth is paired with a carefully crafted shoyu tare made from selected soy sauces and aromatic ingredients.

The dried ingredients are lightly roasted to bring out their deeper flavour and aroma, creating a rich and balanced bowl.

Enjoy the harmony of natural chicken umami and fragrant Japanese soy sauce.



Mazemen / Hot 🌶️ まぜそば

GHC 220

Homemade noodles topped with seasoned minced chicken, onion, seaweed, egg, and fish powder, served with our special sauce.

Mix everything thoroughly before eating so that the noodles are evenly coated with the sauce and toppings.

For the perfect finish, we recommend adding a small portion of rice to the remaining sauce after you finish the noodles.



Hiyashi Chuka 冷やし中華

GHC 160

Chilled homemade noodles topped with fresh vegetables and served with a refreshing sweet-and-tangy soy-based dressing.

A light and refreshing Japanese noodle dish, perfect for warm weather.



Chicken Paitan 鶏白湯

GHC 230

Only soup GHC 210

A rich and creamy chicken broth made by slowly simmering chicken and bones for hours until the natural flavours and collagen are fully extracted.

The result is a deeply savoury, smooth and full-bodied soup with the natural richness of chicken.

No cream or dairy is used.



Hiroshima Tsukemen 広島つけめん

GHC 230

Chilled homemade noodles served with fresh vegetables and a spicy, tangy dipping sauce.

Dip the noodles and vegetables into the sauce and enjoy the bold combination of heat, acidity, and umami.





KISHITEI

KISHITEI MENU

Vegan Ramen Shio

ビーガンラーメン 塩

GHC 290

A fully plant-based ramen made without any animal-derived ingredients.

The broth is gently simmered with soy milk and vegetables, creating a smooth and naturally rich flavour.

A carefully balanced blend of four different salts brings depth and complexity to the soup, without added MSG or artificial flavour enhancers.



Vegan Ramen Miso

ビーガンラーメン 味噌

GHC 300

A fully plant-based ramen made without any animal-derived ingredients.

Our rich and creamy broth is made with soy milk and vegetables, then combined with three carefully selected types of miso.

A touch of chilli adds depth and aroma, creating a rich and complex flavour without added MSG or artificial flavour enhancers.



Aedama Vegan

和え玉 ビーガン

GHC 120

An extra serving of noodles lightly seasoned with our vegan salt-based sauce.

Served without soup, Aedama can be enjoyed on its own or added to the remaining broth after you finish your ramen.

Perfect when you would like a little more.



Aedama Shio

和え玉 塩

GHC 100

An extra serving of noodles lightly seasoned with our special salt-based sauce.

Served without soup, Aedama can be enjoyed on its own or added to the remaining broth after you finish your ramen.

Perfect when you would like a little more.



Sanratanmen

酸辣湯麵

GHC 260

Only soup GHC 230

Noodles served in a lightly thickened, tangy chicken-based soup with vegetables, soy sauce, and rice vinegar.

Our version is mild rather than spicy, with a balanced savoury and sour flavour.

For extra heat, add our homemade chilli oil to your taste.



Extra Egg GHC 15

Extra Chicken GHC 15

Seaweed Nori GHC 15

Seaweed Wakame GHC 15

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KISHITEI MENU

Green Salad
グリーンサラダ

Half portion: GHC 65
Full portion: GHC 120



Chicken Salad
チキンサラダ

Half portion: GHC 75
Full portion: GHC 140



Tuna Salad
ツナサラダ

Half portion: GHC 85
Full portion: GHC 160



**Green Salad with
Potato Salad**
ポテトサラダ付サラダ

Half portion: GHC 90
Full portion: GHC 170



Seaweed Salad
海藻サラダ

Half portion: GHC 90
Full portion: GHC 175



Ramen Salad
ラーメンサラダ

GHC 210
Chilled homemade noodles
served with fresh vegetables
and a sesame-flavoured
dressing.



DRESSING

Carrot Dressing
人参ドレッシング



Grated carrot, onion, rice oil, rice
vinegar, soy sauce, sugar, mirin,
sun-dried salt

Onion Dressing
玉ねぎドレッシング



Grated onion, soy sauce, rice
vinegar, rice oil, sugar, sun-dried
salt

Choregi Dressing
チョレギドレッシング



Soy sauce, rice vinegar, sesame oil,
sugar, grated garlic, homemade
yakniku sauce

KISHITEI MENU

Amakarani

甘辛煮

GHC 50

Konnyaku gently simmered in a sweet and savoury sauce made with soy sauce, sugar, and broth.



Japanese Radish Pickles

沢庵

GHC 50

Homemade pickled daikon radish, simply seasoned with sugar, salt, and rice vinegar.



Smashed Cucumber

たたききゅうり

50g: GHC 30

250g: GHC 95

Light and refreshing smashed cucumber seasoned with soy sauce, rice vinegar, and a touch of sugar.



Natto

納豆

GHC 50

A traditional Japanese food made from fermented soybeans, known for its distinctive aroma, texture, and rich umami flavour.



Marinated Tomatoes

トマト和え

GHC 75

Fresh tomatoes marinated with garlic and fermented shio-koji for a light and savoury flavour.



Potato Salad

ポテトサラダ

GHC 65

A Japanese-style potato salad made with potatoes, onions, carrots, cucumbers, and boiled eggs, mixed with mayonnaise and seasoned with shio-koji.



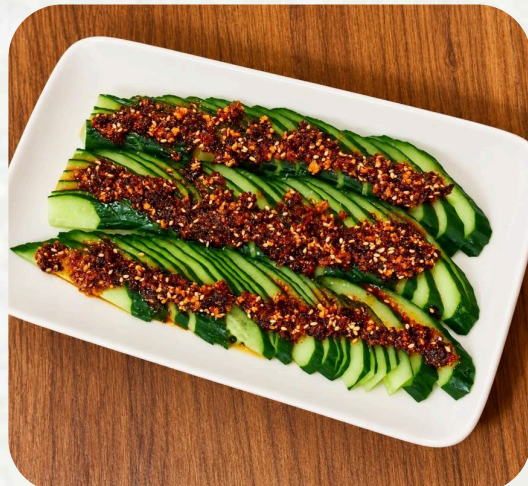
Kishitei's Crunchy Chili Cucumber

岸邸のザク旨きゅうり

Small portion: GHC 30

Full portion: GHC 80

Thinly sliced cucumber topped with our homemade Japanese crunchy chili oil made with miso, sesame, garlic and soy sauce. No MSG added & vegan-friendly.



Edamame

枝豆

GHC 100

Fresh edamame, simply boiled and lightly salted.



KISHITEI MENU

Crunchy Nori Egg 岩海苔たくあん玉子

GHC 65

Two boiled eggs topped with our special mix of savory nori seaweed and crunchy Japanese pickled radish. A unique combination of umami, sweetness, and texture – simple, addictive, and distinctly Japanese.



Japanese-Style Dumplings 餃子

GHC 160

Japanese-style dumplings made with ground pork and three kinds of vegetables. The filling is 60% vegetables, and both the wrappers and dipping sauce are homemade.

Authentic handmade Japanese gyoza – only at Kishitei in Accra.



Gizzard with Black Pepper 砂肝黒胡椒

GHC 90

Tender chicken gizzards seasoned with green onion and black pepper.



Grilled Pork Sausage フランクフルト

GHC 85

Grilled pork sausage served with wholegrain mustard and ketchup.



Croquette コロッケ

GHC 140

Japanese croquettes made with potatoes, onions, carrots, and ground beef, breaded and deep-fried, then served with our special sauce.



Fried White Fish 白身魚フライ

Half portion: GHC 140

Full portion: GHC 250

Crispy breaded white fish, deep-fried until golden and served with homemade tartar sauce.



Seaweed Fries 青のりポテト

GHC 145

Crispy fried potatoes seasoned with salt, kombu powder, mushroom powder, and aonori seaweed for a rich, savoury umami flavour.



Fried Zucchini ズッキーニフライ

GHC 145

Crispy zucchini fritters made without eggs. The dipping sauce is vegan, while the standard topping contains egg. Please let us know if you would like the fully vegan version.





KISHITEI

KISHITEI MENU

Vegetable Tempura

野菜天ぷら

Half portion: GHC 90

Full portion: GHC 175

A selection of fresh seasonal vegetables, lightly battered and fried until crisp.



Corn Kakiage

とうもろこしかき揚げ

GHC 120

Sweet corn lightly battered and fried into a crisp Japanese-style kakiage.



Nagoya Chicken

名古屋チキン

GHC 210

Crispy fried chicken wings coated in our homemade sauce and finished with a special blend of dried shiitake, kombu, and white pepper.



Aonori Chicken Tempura

鶏青のり天

GHC 170

Tender chicken breast coated in a light tempura batter with fragrant aonori seaweed and fried until crisp.



Chicken Cutlet

チキンカツ

GHC 160

Crispy breaded chicken thigh served with our special sauce.



Katsutoji

かつとじ

GHC 180

Chicken cutlet gently simmered with onions and egg in a sweet and savoury soy-based sauce.



Teriyaki Chicken

鶏の照り焼き

GHC 240

Tender chicken thigh coated in our homemade teriyaki sauce for a rich, sweet and savoury flavour.



Chicken Nanban

チキン南蛮

GHC 230

Crispy fried chicken thigh coated in our homemade sweet-and-sour sauce and topped with a generous onion and egg sauce.



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KISHITEI MENU

Plain Omelette
プレーンオムレツ

GHC 70

A simple omelette made with cage-free eggs and spring onions, served with mayonnaise.



Natto Omelette
納豆オムレツ

GHC 90

A fluffy omelette made with cage-free eggs, homemade natto, and spring onions, seasoned with our homemade mentsuyu and served with mayonnaise.



Cheese Omelette
チーズオムレツ

GHC 140

A fluffy omelette made with cage-free eggs, melted cheese, and spring onions.



Cream Omelette
クリームオムレツ

GHC 140

A soft omelette made with cage-free eggs and topped with our creamy white sauce.



Tonpei-Yaki
とんぺい焼き

GHC 160

Cabbage and ground pork wrapped in egg and finished with Japanese okonomiyaki sauce.



Crab Omelette
かに玉

GHC 170

A Japanese-style omelette made with cage-free eggs, crab sticks, and spring onions, finished with a savoury chicken-based sauce.



KISHITEI MENU

Octopus Sashimi

蛸の刺身

GHC 210

Tender sliced octopus served sashimi-style with soy sauce.



Marinated Octopus

蛸のマリネ

GHC 175

Tender octopus and celery marinated in a light, refreshing dressing.



Octopus in Vinegar

蛸の酢の物

Small portion: GHC 40

Full portion: GHC 160

Tender octopus and vegetables dressed in a refreshing Japanese vinegar sauce.



Octopus Kimchi

タコキムチ

GHC 170

Tender octopus and cucumber tossed with spicy miso and fragrant sesame oil.



Octopus Carpaccio

蛸のカルパッチョ

Small portion: GHC 80

Full portion: GHC 340

Thinly sliced octopus served with a refreshing lemon sauce.



Smoked Salmon

スモークサーモン

100g GHC 320

Served with marinated salad.



Shrimp Tempura

海老天

GHC 270

Crispy shrimp tempura served with Japanese tempura dipping sauce and matcha salt.



Shrimp Mayo

海老マヨ

GHC 310

Crispy shrimp tossed in a creamy, slightly sweet Japanese-style mayonnaise sauce.



KISHITEI MENU

**Low-Temperature Chicken
with Sesame Sauce**

低温調理蒸し鶏 胡麻ダレ和え

GHC 100

Tender chicken breast cooked at a low temperature and served with our homemade sesame dressing.



Bang Bang Chicken

棒々鶏

GHC 120

Tender chicken breast cooked at a low temperature and dressed with sesame sauce and chilli sauce.



Yudofu

湯豆腐

GHC 330

Silken tofu, chicken thigh, Chinese cabbage, and enoki mushrooms served in a light broth made with kombu and bonito.



Vegan Yudofu

ビーガン湯豆腐

GHC 310

Silken tofu, Chinese cabbage, and enoki mushrooms served in a gentle plant-based broth made with kombu and mushrooms.



Saikoro Steak

サイコロステーキ

GHC 520

Bite-sized beef steak, grilled until tender and juicy.



Lamb Chops

ラムチョップ

GHC 655

Juicy lamb chops, grilled until tender and full of flavour.



KISHITEI MENU

Plain Rice 日本米白ご飯

GHC 50

Japanese rice, freshly milled and cooked in-house every day.



Small Rice for Mazemen まぜ麺ごはん

GHC 30

A small serving of freshly cooked Japanese rice, perfect for mixing with the remaining Mazemen sauce.



Takikomi Rice 炊き込みご飯

GHC 60

Japanese rice cooked with dashi and soy sauce, using fresh seasonal ingredients that change from day to day.



Chicken Dashi Chazuke 鶏出汁茶漬け

GHC 220

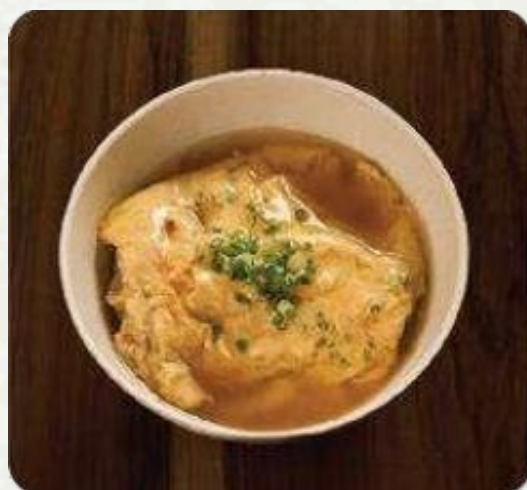
Warm Japanese rice served with a rich chicken broth and finished with Yukishio, mineral-rich sea salt from Japan.



Tenshinhan 天津飯

GHC 230

A fluffy crab-stick omelette served over Japanese rice and topped with a savoury chicken-based sauce.



Traditional Japanese Rice Ball

おにぎり

Traditional Japanese rice balls made with freshly cooked Japanese rice and wrapped with nori seaweed.

Onigiri is one of Japan's most familiar comfort foods—simple, satisfying, and perfect as a light meal or side dish.

Choose from a variety of classic fillings

Plum	GHC 60
Tuna Mayo	GHC 65
Kelp	GHC 65
Salmon	GHC 70
Shrimp Mayo	GHC 70



Katsudon かつ丼

GHC 215

Crispy chicken cutlet gently simmered with onions and egg in a sweet and savoury soy-based sauce, served over Japanese rice.



KISHITEI MENU

Beef Curry 牛すじカレー

Half portion: GHC 140
Full portion: GHC 250

Japanese-style curry made with tender beef brisket, slowly simmered with vegetables and mushrooms for a deep, rich flavour.



Chicken Cutlet Curry チキンカツカレー

Half portion: GHC 160
Full portion: GHC 280

Japanese-style curry topped with a crispy chicken cutlet.



Tendon 天丼

GHC 240

Japanese rice topped with shrimp and vegetable tempura, finished with our homemade sweet and savoury tempura sauce.



Vegan Tendon 野菜天丼

GHC 210

Japanese rice topped with crispy vegetable tempura and finished with our vegan tempura sauce.



Yakiniku Bowl 焼肉丼

GHC 290

Thinly sliced rib-eye beef served over Japanese rice with our homemade yakiniku sauce.



Unadon 鰻丼

GHC 590

Grilled eel glazed with a sweet and savoury Japanese tare sauce, served over steaming Japanese rice.



Tenzaru Udon 天ざるうどん

GHC 270

Chilled udon noodles served with crispy tempura and a refreshing Japanese dipping sauce.



KISHITEI MENU

Inarizushi

稲荷寿司

GHC 50

Sushi rice with sesame seeds wrapped in sweet and savoury seasoned fried tofu.



Vegetable Roll Sushi

野菜巻寿司

GHC 195

Sushi roll filled with cucumber, carrot, and mushrooms seasoned with soy sauce.



Salad Roll Sushi

サラダ巻寿司

GHC 255

Sushi roll filled with cucumber, crab sticks, and Japanese dashi-maki egg.



Teriyaki Chicken

Roll Sushi

照り焼きチキン巻寿司

GHC 225

Sushi roll filled with cucumber, teriyaki chicken, and Japanese dashi-maki egg.



Natto Roll Sushi

納豆巻き

GHC 220

Traditional Japanese sushi roll filled with our homemade fermented natto.



Tuna Mayo Roll Sushi

ツナマヨ巻寿司

GHC 240

Sushi roll filled with tuna, Japanese mayonnaise, and cucumber.



Takuan Cucumber Roll

胡瓜沢庵巻

GHC 195

Traditional thin sushi roll filled with crunchy cucumber and Japanese pickled daikon radish.



Wasabi Cucumber Roll

涙巻

GHC 120

A traditional thin sushi roll with cucumber and a generous touch of wasabi. Its sharp kick is said to bring tears to your eyes.

Plum Cucumber Roll

梅胡瓜巻

GHC 120

A traditional thin sushi roll filled with cucumber and Japanese pickled plum.

KISHITEI MENU

Miso Soup

味噌汁

Large: GHC50

Small: GHC 35

Traditional Japanese miso soup made with dashi and a blend of three types of miso. Ingredients may vary daily.



Dashi Clear Soup

すまし汁

Large: GHC80

Small: GHC 45

A light and delicate Japanese clear soup made with dashi. Ingredients may vary daily.



Vegetable Potage

野菜ポタージュ

Large: GHC120

Small: GHC 65

A smooth and creamy potage made with fresh seasonal vegetables, milk, and butter.



Basque Cheesecake

バスクチーズケーキ

GHC 85

Rich and creamy Basque-style cheesecake made with cream cheese, eggs, and sugar, finished with a light dusting of matcha.





KISHITEI MENU

BARLEY SHOCHU 麦焼酎

Kakushigura 隠し蔵	Glass (40ml) Bottle	GHC 60 GHC 620
Kannoko 神の河	Glass (40ml) Bottle	GHC 65 GHC 700

SWEET POTATO SHOCHU 芋焼酎

Sakura Shiranami さくら白波	Glass (40ml) Bottle	GHC 45 GHC 520
Kaido 海童	Glass (40ml) Bottle	GHC 60 GHC 620
Sekitoba 赤兎馬	Glass (40ml) Bottle	GHC 75 GHC 780

PLUM WINE 梅酒

Jotoumeshu Green Tea 上等梅酒 緑茶	Glass (40ml) Bottle	GHC 65 GHC 650
Jotoumeshu 上等梅酒	Glass (40ml) Bottle	GHC 65 GHC 650

JAPANESE SAKE 日本酒

House Sake 冷酒	Glass (180ml)	GHC 150
Bottle Sake		GHC 750~
Please ask our staff for the available selection.		



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KISHITEI MENU

Beer

Club Draught Large	GHC 55
Club Draught Small	GHC 45
Asahi Beer (500ml)	GHC 110
Sapporo Beer (500ml)	GHC 110
Guinness	GHC 40

COCKTAIL

	Big	Small
Shochu and Vegetable Powder 青汁割り	GHC 70	GHC 45
Calpis Sour カルピスサワー	GHC 70	GHC 45
Lemon Sour レモンサワー	GHC 70	GHC 45
Highball ハイボール	GHC 70	GHC 45

WHITE WINE

Glass Wine	GHC 90
Chardonnay (Lazy Bay)	GHC 410
Sauvignon Blanc (Lazy Bay)	GHC 410
Natural Sweet White (Cape Dreams)	GHC 425
Sauvignon Blanc (Whispering Mountain)	GHC 580
Sauvignon Blanc (Two Peaks)	GHC 480
Pinot Grigio (Freixenet)	GHC 620
Grande Alberone Rosé Italia	GHC 710
Grande Alberone Bianco	GHC 710

RED WINE

Glass Wine	GHC 90
Natural Sweet Red (Cape Dreams)	GHC 425
Merlot (Lazy Bay)	GHC 410
Pinotage (Lazy Bay)	GHC 410
Cabernet Sauvignon (Lazy Bay)	GHC 410
Cabernet Sauvignon (Whispering Mountain)	GHC 580
Grande Alberone Rosso	GHC 710
Ernie Els	GHC 1,200

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KISHITEI MENU

TEQUILA

Jose Cuervo Silver	Glass (30ml) Bottle	GHC 65 GHC 650
Jose Cuervo Gold 1L	Glass (30ml) Bottle	GHC 30 GHC 880
Corralejo Blanco 750ml	Glass (30ml) Bottle	GHC 60 GHC 1,490
Corralejo Añejo 750ml	Glass (30ml) Bottle	GHC 75 GHC 1,875
Don Nacho Extra Premium Blanco 750ml	Glass (30ml) Bottle	GHC 40 GHC 900
Don Nacho Extra Premium Reposado 750ml	Glass (30ml) Bottle	GHC 45 GHC 1,100
Patrón Reposado 1L	Glass (30ml) Bottle	GHC 95 GHC 3,130

VODKA

Grey Goose	Glass (30ml) Bottle	GHC 85 GHC 2,130
Puschkin Vodka	Glass (30ml) Bottle	GHC 15 GHC 350

GIN

Bombay Sapphire	Glass (30ml) Bottle	GHC 30 GHC 750
Tanqueray No. Ten	Glass (30ml) Bottle	GHC 45 GHC 1,000
Hendrick's 1L	Glass (30ml) Bottle	GHC 65 GHC 2,130

JAPANESE WHISKY (30ml)

Chita 知多	GHC 125
Miyagikyo 宮城峡	GHC 155
Yoichi 余市	GHC 170
Hibiki Japanese Harmony 響	GHC 310
Hibiki Blender's Choice 響ブレンダーズチョイス	GHC 330
Yamazaki 山崎	GHC 310
Yamazaki 12 Years 山崎12年	GHC 580

SPARKLING WINE & CHAMPAGNE

Grande Alberone Prosecco Rosé Prosecco Rosé · Italy	GHC 710
Grande Alberone Malvasia Sparkling Wine · Italy	GHC 710
Bottega Prosecco Extra Dry Prosecco · Italy	GHC 800
Moët & Chandon Champagne · France	GHC 2,100

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KISHITEI MENU

SOFT DRINKS

Bel-Aqua Still 750ml	GHC 50
Bel-Aqua Sparkling 750ml	GHC 50
Rooibos Tea Cold (Glass)	GHC 20
Rooibos Tea Cold (Bottle)	GHC 70
Genmaicha 玄米茶	GHC 40
Calpis	GHC 45
Calpis Peach	GHC 45
Calpis Grape	GHC 45
Aojiru 青汁 (Glass)	GHC 35
Aojiru 青汁 (Bottle)	GHC 100
Honey Lemonade with Water	GHC 55
Honey Lemonade Soda	GHC 60
Ramune	GHC 55
Tomato Juice	GHC 40
Melon Soda	GHC 45
Coke	GHC 45
Green Tea	GHC 35
Matcha Latte	GHC 95
Ice Matcha	GHC 95
Matcha	GHC 110
Sprite	GHC 45
Malta	GHC 45
Fresh Juice	GHC 85
House-Made Extra Sparkling Soda	GHC 35
House Purified Water 1L	GHC 30
Ice Bucket	GHC 30

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