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Japanese Restaurant
-Kishitei-



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KISHITEI

OUR CONCEPT

Our policy is to prepare all our dishes with ingredients that can safely be given to children without any concern.

- ✓ We only use chickens and eggs raised in Ghana, cage free, safely fed, without growth promoters.
- ✓ We only use potable water for everything, from cooking to washing dishes and cleaning. To enable this, we have installed a large water purifier and a water softener. Water quality is checked constantly.
- ✓ We use our own ice maker to assure that we serve safe ice.
- ✓ We use natural ingredients to create natural flavour (UMAMI).
- ✓ We do not add any chemically synthesized seasonings. All soy sauce and other ingredients we use are thoroughly checked and carefully selected.

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 as few additives as possible.

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 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: Medicine and food have the same origin

The mother is the family's doctor.
She decides what to prepare based on her family's health.

When you have a fever: Foods that relieve heat

When you're tired: Foods that are easily digested

When you start to catch a cold: Foods that warm the body

When after exercise: Foods that are rich in protein

Our bodies are made of what we eat.

That's why here in Ghana, we not only emphasize deliciousness, but also pay particular attention to what we use.

We thoroughly investigate habitat, feed, and management methods of ingredients.

For seasonings, we use carefully-selected ingredients and strive to eliminate food additives as much as possible.

We make our products with all our heart so that we can deliver delicious and healthy everyday lives to our customers in Ghana.

May you be always smiling.
Thank you for visiting us today.

Kishi-Tei (meaning Kishi's Residence in Japanese)



KISHITEI

KISHITEI RESTAURANT MENU

RAMEN

Chicken Chintan salt

鶏清湯 塩

GH¢ 220

Only soup GH¢ 200

The soup is thoroughly temperature-controlled to maximize the flavor of the chicken, and the aged noodles are made from carefully selected fresh Ghançian wheat.

Four kinds of soy sauce, eight kinds of dry ingredients, and two kinds of salt give the soup a powerful flavor even without chemical seasoning.

Enjoy the powerful chicken flavor.



Chicken Chintan soy sauce 鶏清湯 醤油

GH¢ 250

Only soup GH¢ 230

The meat broth is as good as soy sauce, and the several ingredients used are also carefully selected.

The dry ingredients used in this sauce are grilled to add flavor and aroma.



Mazemen | Hot

まぜそば

GH¢ 250

Thick noodles topped with minced chicken, onions, seaweed, egg, and fishmeal stir-fried in a special sauce.

When eating, mix everything together.

We recommend -Renge-meshi rice. After you finish eating, put a spoonful of rice in the sauce left on the plate and you will enjoy a perfect rice dish.



Hiyashi Chūka

冷やし中華

GH¢ 160

Chilled homemade noodles in a cold, vinegary broth, topped with vegetables.



Chicken Paitan

鶏白湯 塩

GH¢ 250

Only soup GH¢ 230

A cloudy soup made by simmering a whole chicken for a long time and crushing it, including the bones. You can consume all the collagen contained in the chicken bones.



Hiroshima Tsukemen

広島つけめん

GH¢ 230

Chilled homemade noodles with a side of vegetables. Dip them in a vinegar-based sauce. Choose your level of spiciness.



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Takeaway packaging has an extra cost



KISHITEI

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RAMEN

Vegan ramen salt

ビーガンラーメン 塩

GH¢ 290

Only soup GH¢ 270

We use absolutely no animal-derived ingredients, nor do we use any additives such as MSG, unlike other ramen dishes. We have created a rich, complex flavour by layering four different types of salt. The broth is made by gently simmering soya milk and vegetables.



Vegan Ramen Miso

ビーガンラーメン 味噌

GH¢ 300

Only soup GH¢ 280

Unlike other ramen, this dish contains no animal-derived ingredients whatsoever, nor does it contain any additives such as MSG. By combining three types of miso with chilli, we have created a rich and complex flavour.

The soup is made by slowly simmering soya milk and vegetables.



Aedama vegan

和え玉 ビーガン

GH¢ 120

We've served boiled noodles with a vegan salt-based sauce. This dish does not come with soup. If you find the standard portion of ramen isn't enough, please add these noodles to your soup. You can also eat them on their own.



Aedama Salt

和え玉 塩

GH¢ 100

This dish consists of boiled noodles served with a salt-based sauce. This dish does not come with soup. If you find the standard portion of ramen insufficient, please add these noodles to the soup and enjoy. You may also eat them as they are.



Sanra-tan

酸辣湯麵

GH¢ 250

Only soup GH¢ 230

This is a thick soup made with a soy sauce base, rice vinegar and vegetables.

It is not spicy. If you would like it to be spicy, please add some of our homemade chilli oil.



Extra Egg GH¢ 15

Extra chicken GH¢ 15

Seaweed Nori GH¢ 15

Seaweed wakame GH¢ 15

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SALAD

Green salad

グリーンサラダ

Half portion: GH¢ 70
Full portion: GH¢ 130



Chicken Salad

チキンサラダ

Half portion: GH¢ 80
Full portion: GH¢ 150



Tuna salad

ツナサラダ

Half portion: GH¢ 90
Full portion: GH¢ 170



Salad with potatoes

ポテトサラダ付サラダ

Half portion: GH¢ 90
Full portion: GH¢ 170



Seaweed Salad

海藻サラダ

Half portion: GH¢ 95
Full portion: GH¢ 180



Ramen salad

ラーメンサラダ

GH¢ 210

Chilled homemade noodles served
with a sesame-flavoured sauce



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 onions, 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.

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OTSUMAMI

Amakarani

甘辛煮

GHC 40

Konnyaku seasoned simply and healthily with sugar, soy sauce and broth.



Japanese radish pickles

沢庵

GHC 50

Japanese pickles with daikon radish. Homemade pickles using only sugar, salt, and rice vinegar



Smashed Cucumber

たたききゅうり

250g / GHC 95

50g / GHC 25

Light and refreshing with soy sauce, rice vinegar, and sugar. You can choose spicy or not spicy



Natto

納豆

GHC 40

A traditional Japanese food made from fermented Soybeans. It has started to attract attention as a detox ingredient and is effective in preventing blood clots.

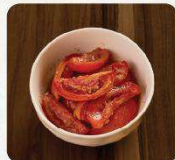


Marinated Tomatoes

トマト和え

GHC 60

Garlic- flavored tomato marinade mixed with fermented salt Koji.



Potato Salad

ポテトサラダ

GHC 55

Potatoes, onions, carrots, cucumbers and boiled eggs mixed with mayonnaise. The secret ingredient is salt koji.



Gizzard and black pepper

砂肝黒胡椒

GHC 85

Seasoned gizzards and green onions with black pepper.



Edamame

枝豆

GHC 95

We boil fresh edamame here in a large cauldron.



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OTSUMAMI

Low temperature chicken sesame sauce

低温調理若鳥胡麻ダレ和え

GHC 85

Chicken breast cooked at a low temperature and dressed with a sesame seed-based dressing.



Low temperature chicken sesame sauce with chilli sauce

棒々鶏

GHC 100

Tender chicken breast cooked at low temperature and tossed in sesame dressing with chilli sauce



Grilled pork Sausage

フランクフルト

GHC 65

Grilled pork sausage with whole grain mustard and ketchup.



Croquette

コロッケ

GHC 150

Potatoes, onions, carrots, ground beef, breaded and deep fried with special sauce.



Vegan Hot Pot

湯豆腐 ビーガン

GHC 310

Served with silken tofu, Chinese cabbage and enoki mushrooms in a broth made from kombu and mushrooms.



Hot Tofu Soup

湯豆腐

GHC 310

Served with chicken thigh, silken tofu, Chinese cabbage and enoki mushrooms in a broth made from kombu and bonito.



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OTSUMAMI

Seaweed Fries

青のりポテト

GH¢ 130

Raw potatoes mixed in salt mixed with kelp powder and Mushroom powder (delicious salt) and fried. Mixed with aonari seaweed, a Japanese superfood with high mineral content.



Fried zucchini

ズッキーニフライ

GH¢ 140

I made zucchini fritters without using eggs. The sauce is vegan, but since it's topped with an egg-based sauce, please let us know if you're vegan.



Vegetable Tempura

野菜天ぷら

Half portion: GH¢ 90

Full portion: GH¢ 170

Tempura fresh vegetables of the day.



Shrimp Tempura

海老天

5 pieces.

GH¢ 280

Tempura dipping sauce and matcha salt.



Fried white fish

白身魚フライ

400g / GH¢ 250

200g / GH¢ 130



Corn Tempura

とうもろこしかき揚げ

GH¢ 120



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FRESH EGGS FROM FARMER

Plain Omelette

プレーンオムレツ

GH¢ 70

Cage-free Eggs, spring onions,
and made into an omelette.
With mayonnaise sauce.



Natto Omelette

納豆オムレツ

GH¢ 90

Homemade natto, cage-free eggs,
spring onions and homemade -
mentsuyu - dashi soy sauce.
Served with mayonnaise.

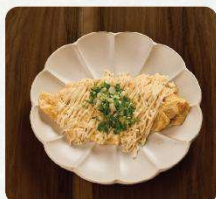


Cheese Omelette

チーズオムレツ

GH¢ 120

Cage-free eggs, cheese and
spring onions.



Crab Omelette

かに玉

GH¢ 130

Cage-free eggs, crab sticks,
scallions, and chicken stock sauce.



Cream Omelette

クリームオムレツ

GH¢ 130

Cream Omelet
Made with cage-free eggs
and white sauce.
Extra cheese: + GH¢ 25



Tonpei-Yaki

とんぺい焼き

GH¢ 150

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



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CHICKEN

Nagoya Chicken

名古屋チキン

GHC 170

Safely controlled chicken wings from Ghana. Deep-fried in oil and marinated in a homemade sauce. Sprinkled with a special blend of dried shiitake mushrooms, dried kelp and white pepper.



Chicken with green laver tempura

鶏青のり天

GHC 170

Deep-fried chicken breast in tempura batter with green laver.



Chicken Cutlet

チキンカツ

GHC 140

Chicken thigh cutlets. Special sauce.



Katsutoji

かつとじ

GHC 180

Chicken cutlets slightly cooked with onions and eggs in a sweet soy sauce.



Teriyaki

照り焼き

GHC 170

Chicken thighs are tossed with teriyaki sauce.



Chicken Nanban

チキン南蛮

GHC 180

Deep fried chicken thighs marinated in homemade sweet and sour sauce. Topped with plenty of onion and egg sauce.



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OCTOPUS

Octopus Sashimi

蛸の刺身

GH¢ 160

Fresh octopus sashimi.



Marinated Octopus

蛸のマリネ

GH¢ 150

Octopus and celery marinade.



Octopus in Vinegar

タコの酢の物

Small portion: GH¢ 40

Full portion: GH¢ 160

vinegared octopus, tossed in a mild vinegar sauce.



Octopus Carpaccio

蛸のカルパッチョ

Small portion: GH¢ 80

Full portion: GH¢ 320

Carpaccio with lemon sauce.



Octopus Kimchi

タコキムチ

GH¢ 150

I tossed the octopus and cucumber with spicy miso and sesame oil.



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SIGNATURE DISH

Rib eye dice steak

サイコロステーキ

Steak with diced rib eye.
Please select one sauce
300g

GH¢ 540

YAKINIKU SAUCE (焼肉ソース)

ONION SAUCE (オニオンソース)

soy sauce and wasabi (醤油わさび)

Ponzu (Japanese citrus juice),

Yuzu Kosho (ポン酢柚子胡椒)



Lamb chops

ラムチョップ

500g

GH¢ 680

Lamb Chops

Seasoned with our homemade
kelp salt for a Japanese-style finish.



Salmon Yūan-yaki

鮭の幽庵焼き

200g

GH¢ 400

Salmon marinated in a sauce
of soy sauce, mirin, and citrus,
then grilled.



Vegan Yakiniku

ビーガン焼肉

200g

GH¢ 160

Konjac grilled with our homemade
yakiniku sauce.
Contains no animal products.



Smoked Salmon

スモークサーモン

100g

GH¢ 320

Served with marinated salad.



Japanese-Style Dumplings

餃子

GH¢ 120

Made with ground pork and napa
cabbage. You can taste the meat,
but 60% of the filling is vegetables.
Everything—from the wrappers to
the sauce—is homemade. We're the
only place that makes these thin,
Japanese-style wrappers.



Tomato and Tofu Caprese

トマト豆腐カプレーゼ

GH¢ 230

Japanese tofu and tomatoes
topped with sesame dressing.



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RICE

Plain Rice

日本米白ご飯

GHC 45

We mill Japanese rice here every day and cook it in a gas rice cooker.



Small Rice for Mazemen

ませ麺ごはん

GHC 25

we mill Japanese rice every day and cook it in a gas rice cooker.



Takikomi rice

炊き込みご飯

GHC 55

We cook the rice in dashi-infused soy sauce. We use fresh ingredients that vary from day to day.



Onigiri

おにぎり

Traditional rice balls made with Japanese nori and Japanese rice.

Plum GHC 60

Tuna mayo GHC 55

Kelp GHC 60

Salmon GHC 65

Shrimp mayo GHC 65

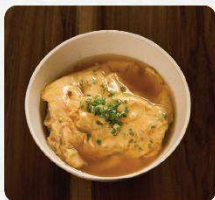


Tenshinhan

天津飯

GHC 190

Omelette mixed with crab sticks and topped with chicken broth sauce.



Chicken Dashi Chazuke

鶏出汁茶漬け

GHC 200

Warm plain rice topped with chicken bone broth soup and a sauce made from the Guinness Book of World Records' most mineralised salt in the world - 雪塩 - YUKISHIO.



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RICE

Beef curry

牛すじカレー

GH¢ 230

This is a Japanese-style home-cooked curry made by slowly simmering beef brisket, ribeye, mushrooms, garlic, and caramelized onions (No red wine is used).



Chicken Cutlet Curry

チキンカツカレー

GH¢ 250

Beef curry topped with chicken cutlets (wine used).



Tendon

天丼

GH¢ 230

A bowl of rice topped with vegetable, chicken, and shrimp tempura, drizzled with dashi sauce.



Vegetable Tendon

野菜天丼

GH¢ 220

Vegetable tempura served over rice and drizzled with dashi soy sauce. No animal products are used.



Katudon

かつ丼

GH¢ 210

Chicken cutlets cooked with soy sauce, sugar and eggs. Served on rice.



Yakiniku Bowl

焼肉丼

GH¢ 290

Our thinly sliced rib-eye beef with homemade YAKINIKU sauce.



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SUSHI

Inarizushi

稲荷寿司

GHC 45 for one

Deep-fried tofu, cooked in soy sauce and sugar, stuffed with vinegared rice and sesame seeds
Price per piece.



Vegetable Roll Sushi

野菜巻寿司

GHC 200

Cucumber, carrot stir-fried with salt and mushrooms stir-fried in soy sauce, rolled into a sushi roll with vinegared rice.



Salad Roll Sushi

サラダ巻寿司

GHC 240

Cucumber, crab sticks, dashi-maki egg, rolled in sushi rice.



Teriyaki Roll Sushi

照り焼きチキン巻寿司

GHC 230

Cucumber, teriyaki chicken, dashimaki egg, rolled in sushi rice.



Natto Roll Sushi

納豆巻き

GHC 220

Homemade natto wrapped in vinegared rice.



Tuna Mayo Roll Sushi

ツナマヨ巻寿司

GHC 250

Homemade tuna, Japanese mayonnaise, and cucumber.



Cucumber Sushi Roll

胡瓜沢庵巻寿司

GHC 190

Homemade takuan, cucumber, and sushi rice.



Tears roll

涙巻

GHC 120

This is a thin roll.
It's made with sushi rice, cucumber, and wasabi.

Plum Cucumber Rolls

梅胡瓜巻

GHC 120

This is a thin roll.
It's made with sushi rice wrapped around pickled plum and cucumber.

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SOUP

Miso soup

味噌汁

Large GH¢ 45
Small GH¢ 35

Miso soup made with dashi and three types of miso. The ingredients change daily.



Dashi Clear Soup

すまし汁

Large GH¢ 50
Small GH¢ 40

A clear soup made with stock from three kinds of fish. The ingredients change daily.



Vegetable Potage

野菜のポタージュ

Large GH¢ 80
Small GH¢ 60

A potage made with fresh vegetables that I got at that time. Only vegetables, natural salt, full milk and butter.



DESSERT

Basque cheesecake

バスクチーズケーキ

GH¢ 60

Baked with cream cheese, eggs, sugar and flour, sprinkled with matcha green tea.



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DRINKS

BARLEY SHOCHU

麦焼酎

Made from wheat.
Improves immunity, prevents lifestyle-related diseases,
improves intestinal environment.

Kakushigura 隠し蔵 Glass (40ml) - GH¢ 60
Bottle - GH¢ 620

Kannoko 神の河 Glass (40ml) - GH¢ 60
Bottle - GH¢ 620

SWEET POTATO SHOCHU

芋焼酎

Sakura shiranami さくら白波 Glass (40ml) - GH¢ 60
Bottle - GH¢ 560

Kaido 海童 Glass (40ml) - GH¢ 60
Bottle - GH¢ 560

Sekitoba 赤兎馬 Glass (40ml) - GH¢ 70
Bottle - GH¢ 640

PLUM WINE 梅酒

Made from plums.
Aids in skin-building, constipation relief, anti-ageing.

Jotoumeshu Green Tea 上等梅酒 緑茶 Glass (40ml) - GH¢ 60
Bottle - GH¢ 620

Jotoumeshu 上等梅酒 Glass (40ml) - GH¢ 65
Bottle - GH¢ 620

JAPANESE SAKE (日本酒)

The raw material is rice. Our shop carefully selects and offers only
pure rice sake and pure rice ginjo that do not contain additives.
Sake is a serum to drink. It prepares the skin environment and
prevents hypertension.

House sake 冷酒 Glass (180ml) - GH¢ 180



Bottle Sake - GH¢ 750~
Please ask.

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DRINKS

Beer

Club Draught Large	GHC 45
Club Draught Small	GHC 35
Asahi Beer (500ml)	GHC 100
Sapporo Beer (500ml)	GHC 100
Guinness	GHC 40

COCKTAIL (40ml)

	Big	Small
Shochu and Vegetable Powders 青汁割り	GHC 70	GHC 40
Calpis Sour カルピスサワー	GHC 70	GHC 40
Lemon Sour レモンサワー	GHC 70	GHC 40
Highball ハイボール	GHC 80	GHC 40

WHITE WINE

Glass Wine	GHC 90
Chardonnay (LAZY BAY)	GHC 350
Sauvignon Blanc (LAZY BAY)	GHC 350
Natural Sweet White (Cape Dreams)	GHC 350
Sauvignon Blanc (Whispering Mountain)	GHC 390
Sauvignon Blanc (Two peaks)	GHC 580
Roodeberg	GHC 580
Pinot Grigio (Freixenet)	GHC 580
Chenin Blanc (Spier cuvée rosé brut)	GHC 1,300

RED WINE

Glass Wine	GHC 90
Natural Sweet Red (Cape Dreams)	GHC 320
Merlot (LAZY BAY)	GHC 350
Pinotage (LAZY BAY)	GHC 350
Cabernet sauvignon (LAZY BAY)	GHC 350
Carbnet sauvignon (Whispering Mountain)	GHC 390
19 Crimes	GHC 550
Carbnet sauvignon (Nederburg)	GHC 600
Carbnet sauvignon (Ernie els major series)	GHC 1,400

SPARKLING WINE

PROVETTO WHITE BRUT	GHC 400
PROVETTO SPARKLING ROSE	GHC 400
Krone Night Nectar Demi	GHC 700

PROSECCO

Bottega (Extra Dry)	GHC 800
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DRINKS

TEQUILA

Jose Cuervo Silver	Glass (30ml) - GH¢ 50 Bottle - GH¢ 1,050
JoseCuervo Gold 1ltr	Glass (30ml) - GH¢ 50 Bottle - GH¢ 1,050
Corralejo Blanco 750ml	Glass (30ml) - GH¢ 65 Bottle - GH¢ 1,750
Corralejo Anejo 750ml	Glass (30ml) - GH¢ 75 Bottle - GH¢ 3,000
Don Nacho Extra Premium Blanco 750ml	Glass (30ml) - GH¢ 65 Bottle - GH¢ 1,950
Don Nacho Extra Premium Reposado 750ml	Glass (30ml) - GH¢ 65 Bottle - GH¢ 1,950
Patron Reposado 1ltr	Glass (30ml) - GH¢ 105 Bottle - GH¢ 3,750

WHISKY (30ml)

Chita 知多	GH¢ 130
Miyagikyo 宮城峽	GH¢ 160
Japanese brand Hibiki 響	GH¢ 320
Yamasaki 山崎	GH¢ 320
Blender's Choice Hibiki 響	GH¢ 340
12y Yamasaki 山崎	GH¢ 600

VODKA

Grey Goose	Glass (30ml) - GH¢ 85 Bottle - GH¢ 3,100
Puschkin vodca	Glass (30ml) - GH¢ 25 Bottle - GH¢ 550

GIN

Bombay Sapphire	Glass (30ml) - GH¢ 45 Bottle - GH¢ 750
Tanqueray No.10	Glass (30ml) - GH¢ 60 Bottle - GH¢ 1,350
Hendricks 1ltr	Glass (30ml) - GH¢ 85 Bottle - GH¢ 3,200

CHAMPAGNE

Moet Chandon	GH¢ 2,100
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DRINKS

SOFT DRINKS

Bel-Aqua Still 750ml (water)	GH¢ 50
Bel-Aqua Sparkling 750ml (water)	GH¢ 50
rooibos tea cold (Glass)	GH¢ 20
rooibos tea cold (Bottle)	GH¢ 70
Roasted rice tea 玄米茶	GH¢ 40
Calpis	GH¢ 35
Calpis Peach	GH¢ 35
Calpis Grape	GH¢ 35
Aojiru 青汁 (Glass) (Green Vegetable)	GH¢ 35
Aojiru 青汁 (Bottle) (Green Vegetable)	GH¢ 100
Honey Lemonade and water	GH¢ 40
Honey Lemonade Soda	GH¢ 45
RAMUNE ラムネ Soda (Japanese Sprite)	GH¢ 40
Tomato Juice トマトジュース	GH¢ 40
Melon Soda	GH¢ 45
Coke	GH¢ 35
Diet Coke	GH¢ 40
Green Tea	GH¢ 30
MATCHA Latte	GH¢ 50
Ice Matcha	GH¢ 50
MATCHA	GH¢ 90
Home Made Strong Soda	GH¢ 35
Sprite	GH¢ 35
Malta	GH¢ 40
Fresh Juice	GH¢ 45
Ice Bucket	GH¢ 30

All prices are in GHS and include tax.
A 10% Service charge will be added to the bill
Takeaway packaging has an extra cost