



Irrashaimase.

15 years of welcoming you with great food, drink and hospitality! To celebrate and show our appreciation, we are offering two limited edition sakes and a special omakase menu for takeaway or dine-in. On behalf of everyone at ki, thank-you for a fantastic decade and a half! *dōmo arigatō gozaimashita and kanpai!*

to start*

Miso Soup + Seasonal House Salad

cold plates

Salmon Aburi

miso-ponzu marinated atlantic salmon, goji berry, shiso, pickled red onion + momiji-balsamic miso

Kombu-Miso Marinated Albacore Tuna Tataki

pickled kohlrabi, rakkyo, dill-leek pesto + yuzu-kosho balsamic

Trio of Modern Nigiri + Yasai Makimono

Yuzu-Soy Hamachi + pink peppercorns | espresso-infused Butterfish + beet miso | Atlantic Salmon + sesame-yuzu karashi

Spicy Avocado

pineapple, tomato, chives, ginger, wasabi-relish + wrapped in cucumber

hot plates

Miso-Braised Short Rib

roasted brussel sprouts, pickled baby carrot, blueberry reduction jus + potato purée

Roasted Cauliflower

sesame miso + smoked paprika pine nuts

the finish

Matcha Cheesecake

mascarpone, cream cheese + almond tuile

Chocolate Truffle Cake

roasted sunflower seeds, candied pine nuts, crispy plantain + miso caramel

menu | 75 (minimum of two required)
Wakatake sake pairings (9oz) | 45

*Available from 4PM - close

ki

ki x Wakatake "40"

Homare Fuji Junmai Daiginjo

720ml | 140

ki x Wakatake "50"

Yamada Nishiki Junmai Daiginjo

720ml | 125

Oomuraya Shuzo, Shizuoka Prefecture
Master Brewer: Satoru Hibino

chef: Hing Wong
sushi chef: Hiro Hasegawa
sake sommelier: Michael Tremblay



sushi sets

served with oshinko + hiyashi salad

Salmon Poke Bowl | 25

Atlantic salmon, romaine, avocado, edamame, tamago, taro chips, pickled beets, nori + kabayaki-chilli ponzu

Tokusen Chirashi Platter | 34

this is a Japanese classic! our sushi chef's selection of sashimi in a bowl of sushi rice

Fuji Bento (15 pieces) | 35

spicy tuna, yasai roll, salmon, butterfish, binnaga + edamame

washoku sets

served with oshinko + miso soup

Shogun Set | 29

chicken katsu cutlet, spicy tuna maki, edamame, roasted sesame cauliflower, steamed rice

Godzilla Set | 45

tuna poke on sushi rice, albacore tuna + yuzu-kosho balsamic, salmon aburi, ginger chicken karaage, roasted sesame cauliflower

Samurai Set | 49

modern nigiri: sesame-yuzu Atlantic salmon, espresso-infused butterfish, pink peppercorn yellowtail *cold plates:* salmon aburi, albacore tuna + yuzu-kosho balsamic
tempura: seasonal vegetable + tiger shrimp
maki: spicy tuna

fallbacks

House Wagyu + Prime Beef Burger | 26

house-made burger with onion jam, arugula, crispy shallot, sweet potato wedges + seasonal house salad
(provolone or cheddar available upon request)

Tuna Burger | 26

seared sushi-grade maguro tuna, wasabi mayo, pickled jalapeño, napa slaw, sweet potato wedges + seasonal house salad

Braised Beef Sukiyaki Bowl | 26

baby bok choy, pickled chilli, poached egg, roasted sesame cauliflower, steamed rice + oshinko

Roasted Chicken Breast | 28

kale, pickled red cabbage, golden raisins, koji shio, roasted sesame cauliflower, steamed rice + kabayaki sauce

Atlantic Salmon | 28

spicy roasted pepper miso, roasted beets, roasted sesame cauliflower, baby bok choy + steamed rice

soups + salads

Miso Soup | 7

tofu, scallions + wakame

Creamy Miso Chowder | 14

assorted seafood, wakame + drizzled with truffle oil

Seasonal House Salad | 12

arugula, romaine, fennel, pickled cauliflower, chilli-infused carrots, fennel-orange miso chips, paprika-dusted pecans + orange-ginger soy

Seaweed Salad | 14

hiyashi, takuan, toasted nori, pickled red cabbage, cucumber + sesame-ponzu dressing

Sashimi Salad | 18

hiyashi, romaine, cherry tomatoes, chilli dressing + a selection of our chef's top cuts

Sumo Salad | 18

greens, pea shoots, fennel, pickled beets, avocado, asian pear, taro chips, pomegranate + mustard-balsamic vinaigrette

grilled skewers (1 skewer)

Grilled Pineapple | 5

tangy momiji drizzle

Grilled Shishito Peppers | 6

spicy soy

Seven-Spice Chicken Drumettes | 7

glazed ki barbeque sauce

A5 Miyazaki Wagyu | 7

Himalayan pink sea salt

Chicken + Leeks | 8

yakitori glaze

Sake-Braised Pork Belly + Green Onion | 8

glazed with teriyaki + chilli-ponzu sauce

Jumbo Tiger Shrimp | 10

brushed with mango hot sauce

Canadian AAA Striploin Cubes | 10

ginger-glazed with cherry tomatoes

Atlantic Salmon | 11

smoked pepper miso

tempura + small bites

House-Made Oshinko Pickles | 6

Tossed Edamame + Seven Spice | 8

Pork Gyozas | 10

Ginger Chicken Karaage | 10

Assorted Seasonal Vegetable Tempura | 13

Maitake Mushroom Tempura | 15

smoked jalapeño miso salt

Bistro Shrimp Tempura | 18

Lobster Tempura | 27

nigiri + sashimi (2 pieces)

Binnaga albacore tuna | 8

Ebi tiger shrimp | 9

Hamachi yellowtail | 11

Hotate sea scallop | 8

Ikura salmon roe | 11

Kani Alaskan king crab | 16

Maguro bigeye tuna | 8

Mutsu butterfish | 8

Saba mackerel | 7

Sake Atlantic salmon | 8

Tamago omelette | 6

Tobiko flying fish roe | 6

Unagi freshwater eel | 10

modern nigiri (1 piece)

Mutsu | 5

beet miso + espresso-infused brown sugar

Binnaga | 5

seared albacore tuna, pickled chilli + ginger-onion oil

Sake | 6

Atlantic salmon, sesame-yuzu karashi

Hamachi | 7

yellowtail, pink peppercorns, hojiso + yuzu soy

modern makimono

Kyoto Maki | 16

yellowtail, avocado, crispy rice, takuan + jalapeño-garlic soy

Kiwi Tuna | 15

bigeye tuna, mango, cucumber, spicy tomato salsa + karashi miso

Lobster | 22

chilled rock lobster, soy paper, avocado, pickled radish, boston lettuce + momiji soy

Ki Beef Maki | 16

teriyaki-glazed canadian AAA striploin, sweet potato tempura + asparagus

Sweet Potato | 13

tempura yam, avocado, asparagus + kabayaki sauce

Torched Salmon | 16

avocado, pickled kohlrabi, arugula, crispy leeks + spicy karashi miso

Tempura Butterfish | 17

Alaskan king crab, salmon, butterfish, avocado, cucumber + tobiko

classic makimono

Umami Tuna Maki | 14

albacore tuna, konbu shiitake ajitsuke, cucumber + red pepper-kimchi miso

California | 16

Alaskan king crab, avocado, cucumber + tobiko

Spicy Tuna | 16

bigeye tuna, green pepper + spicy mayo

Dynamite | 13

tempura shrimp, mayo, tobiko + cucumber

Spicy Salmon | 15

Atlantic salmon, red pepper, mango, cucumber + kimchi miso

cold plates

Salmon Aburi | 16

miso-ponzu marinated Atlantic salmon, shiso, pickled onion, raddish, goji berry + momiji-balsamic miso

Hamachi + Jalapeño | 17

fresh sliced ginger + yuzu shoyu

Beef Striploin Tataki | 16

spicy sesame dressing + milk garlic chips

Kombu-Miso Albacore Tuna Tataki | 16

dill-leek pesto, yuzu-kosho balsamic, pickled kohlrabi + rakkyo

Spicy Maguro + Sake on Mini Rice Cake | 16

two-way tartare with bigeye tuna + spicy mayo, Atlantic salmon + ginger snap

Spicy Avocado | 11

pineapple, tomato, chives, ginger, wasabi-relish + wrapped in cucumber

hot plates

Togarashi Tofu Steak | 18

eggplant, roma tomato, umeboshi + charred onion jam

Wok-Tossed Tiger Shrimp | 24

sautéed pea shoots, goma butter + ginger soy

Karashi Miso Free-Range Chicken | 24

sautéed kale-togarashi slaw + orange-ume sauce

Marinated Grilled Short Ribs | 26

asian pear-soya, sesame seeds + pickled asian pear

Saikyo Miso-Marinated Black Cod | 34

ikura + fennel-orange sauce

Antarctic Sea Bass | 37

sake beurre blanc, edamame + dill fronds

Miso Braised Short Ribs | 36

roasted brussels sprouts, pickled baby carrot, red onion, potato purée + blueberry jus

Diver Scallops | 40

swiss chard, golden raisins, pickled red onion, zucchini noodles + red-chimichurri miso

Canadian AAA Striploin 8oz | 25 **16oz** | 46

yuzu-szechuan peppercorn rub + shiso peppercorn sauce

sides

Fried Eggplant | 9

momiji miso, crispy leeks, dried chilli, chive + panko

Roasted Beets | 10

pickled-lemon pesto + arugula

Roasted Cauliflower | 10

sesame miso + smoked paprika pine nuts

Steamed White Rice | 7

Garlic-Fried Rice | 9

Sweet Potato Wedges | 9

wasabi mayo

patio blankets
please ask your server | 10

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contactless takeaway
www.kijapanese.com