

soups + salads

Miso Soup with tofu, scallions + wakame | 7

Sunomono Salad with harusame-kaisou + tosazu vinegar | 9

Creamy Miso Chowder with assorted seafood, wakame + drizzled with truffle oil | 13

Seasonal House Salad with arugula, romaine, pomegranate, fennel, kumquat, taro chips, pickled carrot, spiced pecans + mustard balsamic | 13

Seaweed Salad with assorted greens + sesame-ponzu dressing | 13

Sashimi Salad with hiyashi, romaine lettuce, cherry tomatoes, chilli dressing + a selection of our chef's top cuts | 17

grilled skewers

Grilled Zucchini with shiso-mint mustard aioli, togarashi panko + chives | 8

Grilled Shishito Peppers with spicy soy | 8

Seven-Spice Chicken Drumettes glazed with ki barbeque sauce | 14

Chicken + Leeks with yakitori glaze | 15

Sake-Braised Pork Belly + Green Onion glazed with teriyaki + chilli-ponzu sauce | 15

Shrimp + Scallops brushed with mango hot sauce | 17

Ginger-Glazed Canadian AAA Striploin Cubes + cherry tomatoes | 19

Atlantic Salmon with red pepper, jalapeño + kimchi-lime | 19

A5 Miyazaki Wagyu with Himalayan pink sea salt | 24

tempura + small bites

House-Made Oshinko Pickles | 6

Tossed Edamame with seven spice | 8

Maitake Mushroom Tempura with peppercorn-miso salt | 12

Assorted Seasonal Vegetable Tempura with classic tempura + creamy roasted garlic dip | 13

Bistro Shrimp Tempura with spicy wasabi-garlic cream dip | 18

Lobster Tempura with classic tempura + black garlic mayo | 25

nigiri + sashimi (2 pieces per order)

Amaebi sweet shrimp | 9

Binnaga albacore tuna | 8

Ebi tiger shrimp | 9

Hamachi yellowtail | 11

Hotate sea scallop | 8

Ikura salmon roe | 11

Kani Alaskan king crab | 14

Maguro bigeye tuna | 8

Mutsu butterfish | 8

Ora King Salmon | 12

Saba mackerel | 7

Sake Atlantic salmon | 8

Tai sea bream | 8

Tako octopus | 9

Tamago omelette | 6

Tobiko flying fish roe | 6

Otoro marbled tuna | mp

Unagi freshwater eel | 10

Hokkaido Uni sea urchin | mp

modern nigiri (1 piece per order)

Mutsu beet miso + espresso-infused brown sugar | 5

Binnaga seared albacore tuna, pickled chilli + ginger-onion oil | 5

Tai sea bream, yukari salt, sorrel leaf + cranberry-ginger miso | 5

Sake Atlantic salmon, sesame-yuzu karashi | 6

Hamachi yellowtail, pink peppercorns, hojiso + yuzu soy | 7

Torched Otoro chopped bluefin tuna, jalapeño-garlic soy + pickled red chilli | mp

A5 Wagyu chopped Miyazaki A5 striploin, red chimichurri + miso cured duck yolk | 13

makimonos

classic

California Alaskan king crab, avocado, cucumber + tobiko | 16

Spicy Tuna bigeye tuna, green pepper + spicy mayo | 16

Dynamite tempura shrimp, mayo, tobiko + cucumber | 11

Spicy Salmon atlantic salmon, red pepper, mango, cucumber + kimchi miso | 15

modern

Kyoto Maki yellowtail, avocado, crispy rice, takuan + jalapeño-garlic soy | 16

Kiwi Tuna bigeye tuna, mango, cucumber, spicy tomato salsa + karashi miso | 15

Lobster chilled rock lobster, soy paper, avocado, pickled radish, boston lettuce + momiji soy | 20

Ki Beef Maki teriyaki-glazed canadian AAA striploin, sweet potato tempura + asparagus | 16

Sweet Potato tempura yam, avocado, asparagus + kabayaki sauce | 13

Torched Salmon avocado, pickled kohlrabi, arugula, crispy leeks + spicy karashi miso | 15

Tempura Butterfish Alaskan king crab, salmon, butterfish, avocado, cucumber + tobiko with a tempura crust | 17

Yasai Roll arugula, red pepper, mango, avocado, kohlrabi, balsamic miso + yuzu-jalapeño sauce | 12

ki signature plates

- cold**
- Torched Butterfish** with nori miso, pickled yellow zucchini, red chilli, golden beet purée + lemon-ginger soy | 15
 - Sake Aburi** with sesame-white miso, crispy ginger, green onion, red pepper + yuzu shoyu | 14
 - Hamachi + Jalapeño** with fresh sliced ginger + yuzu shoyu | 17
 - Beef Striploin Tataki** with spicy sesame dressing + milk garlic chips | 16
 - Maple Tamari Binnaga** with pine nuts + wasabi crème fraiche | 14
 - Spicy Maguro + Sake** on mini crispy rice cakes | 15
 - Spicy Avocado** with pineapple, tomato, chives, ginger, wasabi-relish + wrapped in cucumber | 11

- hot**
- Togarashi Tofu Steak** with eggplant, roma tomato, umeboshi, corn + charred onion jam | 16
 - Wok-Tossed Tiger Shrimp** with sautéed snow pea leaves, goma butter + ginger soy | 22
 - Karashi Miso Free-Range Chicken** with sautéed kale-togarashi slaw + orange-ume sauce | 23
 - Grilled Short Ribs** marinated with asian pear-soya, sesame seeds + pickled asian pear | 23
 - Saikyo Miso-Marinaded Black Cod** with ikura + fennel-orange sauce | 34
 - Maple-Cured Duck Breast** with navy bean-leek medley, fuji apple reduction + house-made kabayaki | 38
 - Canadian AAA Striploin** with yuzu-szechuan peppercorn rub + umeboshi shiso peppercorn sauce **8oz** | 25 **16oz** | 43
 - Diver Scallops** with beet miso, pan-seared butter peaches + acorn squash chips | 40
 - Miso-Marinaded Braised Short Rib** with gochujang, balsamic reduction, carrot + parsnip purée | 45
 - A5 Miyazaki Wagyu Striploin (4oz)** with fuji apple-onion jam + apricot compote | 87

sides

- Steamed White Rice** | 7
- Garlic-Fried Rice** | 8
- Fried Eggplant** with momiji miso, crispy leeks, dried chilli, chive + buttered panko | 9
- Sweet Potato Wedges** with wasabi mayo | 9
- Snow Pea Leaves** with ginger-soy | 9
- Brussels Sprouts** with yuzu-kosho, pickled takuan + peppercorn miso | 11
- Roasted Acorn Squash** with momiji miso, honey, balsamic, crushed candied pecans + chives | 12