

## 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 | 10

**Seasonal House Salad** with arugula, romaine, grilled pineapple, yuzu-infused cherry tomato, pickled carrots + cranberry vinaigrette | 11

**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 | 15

## 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 | 13

**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

**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)

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

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

**Sake** atlantic salmon, sesame-yuzu karashi | 6

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

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

**A5 Wagyu** miyazaki A5 striploin + thyme-infused maldon salt | 13

**Hokkaido Uni** sea urchin + nori miso | mp

## 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 | 14

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 | 12

**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

**Maguro + Compressed Watermelon Crudo** with pickled kumquat, rakyō, green grape + pink peppercorn-yuzu 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 fraîche | 13

**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 | 15

**Wok-Tossed Tiger Shrimp** with red pepper, eggplant, crispy rice + yuzu-rayu sauce | 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 | 33

**Matcha Miso New Zealand Lamb Rack** with snap peas, sweet pepper, matcha tuile + sesame kabayaki | 44

**Canadian AAA Striploin** with yuzu-szechuan peppercorn rub + umeboshi shiso peppercorn sauce **8oz** | 23 **16oz** | 43

**Diver Scallops** with mint-edamame purée, blueberry-marinaded watermelon, seaweed chips + tomato-chilli purée | 40

**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 | 8

**Sweet Potato Wedges** with wasabi mayo | 9

**Spinach Goma** with ichimi, pickled carrot + goma tare | 11

**Roasted Seasonal Vegetables** with eggplant, zucchini, bell pepper + age-bitashi | 10