

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 | 7

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 | 7

Ebi tiger shrimp | 9

Hamachi yellowtail | 11

Hotate sea scallop | 8

Ikura salmon roe | 11

Kani Alaskan king crab | 14

Maguro bigeye tuna | 7

Mutsu butterfish | 8

Ora King Salmon | 12

Saba mackerel | 7

Sake atlantic salmon | 7

Tai sea bream | 8

Tako octopus | 9

Tamago omelette | 6

Tobiko flying fish roe | 6

Otoro marbled tuna | mp

Unagi freshwater eel | 9

Uni sea urchin | 15

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

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 | 11

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 | 31
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