



sushi sets

served with oshinko + chilled soba noodles

Salmon Poke Bowl | 27

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 rice bowl + seaweed salad

Fuji Bento (15 pieces) | 35

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

rice bowls

served with broccoli gomae + house seasonal salad

Umami Tofu Bowl | 24

fresh green bean, takuan, edamame, pickled red chilli + kelp miso soy

Braised Beef Sukiyaki Bowl | 28

baby bok choy, pickled chilli + poached egg

Chicken Katsu Don | 28

breaded chicken cutlet, caramelized onions, nori, egg + katsu don sauce

fallbacks

House Wagyu + Canadian AAA Beef Burger | 28

house-made with onion jam, arugula + crispy shallot, brioche bun, served with sweet potato wedges + house salad

Atlantic Salmon | 29

spicy roasted pepper miso, roasted beets, broccoli goma-ae, baby bok choy + steamed rice





soups + salads

Miso Soup | 7
tofu, scallions + wakame

Seaweed Salad | 14
hiyashi, takuan, toasted nori, pickled red cabbage, cucumber + sesame-ponzu dressing

Sumo Salad little sumo | 11 large sumo | 18
greens, pea shoots, fennel, pickled beets, avocado, asian pear, taro chips, pomegranate + mustard balsamic

add:
grilled chicken breast | 8 grilled sushi grade bigeye tuna | 15

grilled kushiyaki (1 skewer)

Grilled Pineapple | 5
tangy momiji drizzle

Grilled Shishito Peppers | 6
spicy soy

Smoked Striploin + Asparagus | 11
spicy shiso + red miso chimichurri

Chicken + Leeks | 8
yakitori glaze

Sake-Braised Pork Belly + Green Onion | 11
glazed with teriyaki + chilli-ponzu sauce

Jumbo Tiger Shrimp | 13
brushed with mango hot sauce

Lime Salt-Cured Butterfish | 12
pickled red chilli, takuan, grated daikon + yuzu-soy

tempura + small bites

House-Made Oshinko Pickles | 6

Tossed Edamame + Seven Spice | 8

Pork Gyozas | 14

Ginger Fried Karaage Chicken | 12

Assorted Seasonal Vegetable Tempura | 14

Bistro Shrimp Tempura | 18

Lobster Tempura | 29

sando snacks

Japanese sandwiches made with shokupan (milk bread) + served with potato chips

A5 Miyazaki Wagyu Striploin | 49
shiso-yuzu chimichuri, butter, panko + miso tonkatsu sauce

Sakekasu Chicken | 18
breaded kasu miso chicken cutlet + miso tonkatsu sauce





nigiri + sashimi (2 pieces)

Binnaga albacore tuna | 8

Ebi tiger shrimp | 9

Hamachi yellowtail | 12

Hotate sea scallop | 8

Ikura salmon roe | 11

Maguro bigeye tuna | 8

Mutsu butterfish | 8

Ora King Salmon | 12

Otoro marbled tuna | mp

Sake Atlantic salmon | 8

Tamago savoury omelette | 6

Unagi freshwater eel | 10

modern nigiri (1 piece)

Mutsu | 6

espresso maple-marinated butterfish with beet miso
+ espresso-infused brown sugar

Binnaga | 6

seared albacore tuna, pickled chilli + ginger-onion oil

Sake | 7

Atlantic salmon, sesame-yuzu karashi

Zuwaigani | 7

snow crab, ginger yuzu soy, red pepper miso
+ lime zest

Hamachi | 8

nuta leek miso + pickled kumquat + goji berry

signature cold plates

Hamachi + Jalapeño | 18

fresh sliced ginger, shiso + yuzu shoyu

Beef Striploin Tataki | 17

spicy sesame dressing + milk garlic chips

Spicy Avocado | 12

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

Spicy Maguro + Sake | 18

on mini crispy rice cakes

Kombu-Miso Albacore Tuna Tataki | 16

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

makimono

California | 16

snow crab, avocado, cucumber + tobiko

Spicy Tuna | 17

bigeye tuna, green pepper + spicy mayo

Dynamite | 14

tempura shrimp, mayo, tobiko + cucumber

Kyoto Maki | 17

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

Spicy Salmon | 16

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

Torched Salmon | 18

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

Kiwi Tuna | 17

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

Lobster | 23

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

Ki Beef Maki | 17

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

Sweet Potato | 14

tempura yam, avocado, asparagus
+ kabayaki sauce

Spicy Scallop | 17

asparagus, tobiko + spicy mayo

Tempura Butterfish | 18

snow crab, salmon, butterfish, avocado,
cucumber + tobiko



signature hot plates

Marinated Grilled Short Ribs | 29

asian pear-soya, sesame seeds + pickled asian pear

Izumi Sakekasu Chicken Breast | 27

brussels-kraut, garlic-chili crisp

Canadian AAA Striploin 8oz | 34

marinated shiitake mushrooms, nuta butter
+ togarashi onion rings

Saikyo Miso Marinated-Black Cod | 35

ikura + fennel-orange sauce

Umami Tofu Bowl | 18

fresh green bean, takuan, pickled red chilli + kelp miso soy

Seared Hokkaido Scallops | 27

caramelized pineapple, pickled red beets, fuji apple-carrot purée + shiso-watercress oil

fallback

House Wagyu + Canadian AAA Beef Burger | 28

house-made with onion jam, arugula + crispy shallot, brioche bun, served with sweet potato wedges + house salad

sides

White Rice *steamed* | 7 *garlic-fried* | 9

Soba Noodles | 8

chilled green tea buckwheat noodles, green onion + crispy nori

Sweet Potato Wedges | 10

wasabi mayo

Kale Miso Eggplant | 9

dried chilli

Broccoli Goma-ae | 10

sesame miso + takuan

Grilled Asparagus | 13

roasted chilli pepper miso + lemon zest salt



kijapanese





ki: (n. pref. japanese) pure; undiluted; raw

Irrashaimase. Welcome to ki modern japanese + bar.

Combining the essence of traditional Japanese cuisine with the latest modern influences at both our hot kitchen + sushi bar.

Dishes are meant to be shared in order to best experience the myriad flavours that await. Let your server be your guide. Sit back and enjoy our fresh take on leisurely eating and drinking.

Your server will be happy to provide suggestions and assist with menu choices.

FOR CONTACT TRACING REQUIREMENTS,
PLEASE TEXT YOUR FULL NAME TO:
(226) 408-5301

