



Monday - Friday  
12 - 8 pm

Saturday  
4 - 8 pm

## soups + salads

**Miso Soup** | 7  
tofu, scallions + wakame

**Seasonal House Salad** | 12  
arugula, romaine, watermelon radish, fennel, oba,  
charred pineapple + apple-pineapple vinaigrette

**Seaweed Salad** | 14  
assorted greens, hiyashi, takuan, toasted nori  
+ sesame-ponzu dressing

**Sashimi Salad** | 18  
hiyashi, romaine, cherry tomatoes, chilli dressing  
+ a selection of our chef's top cuts

## cold plates

**Hamachi + Jalapeño** | 17  
fresh sliced ginger + yuzu shoyu

**Beef Striploin Tataki** | 16  
spicy sesame dressing + milk garlic chips

**Maple Tamari Binnaga** | 14  
pine nuts + wasabi crème fraiche

**Spicy Avocado** | 11  
pineapple, tomato, chives, ginger, wasabi-relish  
+ wrapped in cucumber

**Spicy Maguro + Sake** on mini crispy rice cakes | 15

## makimono

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

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

**Dynamite** | 11  
tempura shrimp, mayo, tobiko + cucumber

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

## sushi sets

**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 rice bowl, served with oshinko, miso soup  
+ seaweed salad

**Fuji Bento** (15 pieces) | 35  
spicy tuna, yasai roll, salmon, butterfish, binnaga, hiyashi  
seaweed salad + edamame

## tempura + small bites

**House-Made Oshinko Pickles** | 6

**Tossed Edamame + Seven Spice** | 8

**Broccoli Goma** | 9

**Pork Gyozas** | 10

**Ginger Fried Karaage Chicken** | 10

**Assorted Seasonal Vegetable Tempura** | 13

**Bistro Shrimp Tempura** | 18

## nigiri + sashimi(2 pcs)

**Binnaga** albacore tuna | 8

**Maguro** bigeye tuna | 8

**Mutsu** butterfish | 8

**Sake** Atlantic salmon | 8

**Ebi** tiger shrimp | 9

**Hamachi** yellowtail | 11

**Kani** Alaskan king crab | 14

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

**Lobster** | 20  
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

*Please allow for a one hour pickup time.*

**Sakura Platter** (28 pieces for two people) | 62  
hamachi + jalapeño, maple tamari binnaga,  
kiwi tuna, yasai roll, maguro, ebi, salmon, butterfish,  
edamame + hiyashi salad

**Kyoto Platter** (40 pieces for two people) | 78  
hamachi + jalapeño, maple tamari binnaga, spicy  
avocado, spicy salmon, ki beef maki, yasai roll,  
ebi, butterfish, sake, maguro, edamame, broccoli  
goma + hiyashi salad

**Hakusan Platter** (60 pieces for 3-4 people) | 150  
hamachi + jalapeño, striploin tataki, maguro +  
salmon rice cakes, kiwi tuna, spicy salmon, lobster  
maki, yasai roll, sake, maguro, ebi, hamachi,  
binnaga, butterfish

## dessert

**Chocolate Truffle Cake** | 12  
with roasted sunflower seeds, candied pine nuts, crispy  
plantain + miso caramel

**Matcha Cheesecake** | 12  
with mascarpone, cream cheese + almond tuile

raw

lunch mains

rice bowls

burgers



## ki bottled cocktails\*

**Lavender Crane** | 15  
Suntory Toki whisky + crème de violette + lavender bitters  
+ maraschino cherry syrup

**Shiso Sour** | 15  
Casamigos Mezcal + Casamigos Blanco tequila  
+ Tsukasabotan yamayuzu + yuzu juice + mango juice  
+ peach bitters

## without spirit\*

**Shonan Sunset** | 8  
Seedlip “Grove” + kumquat + grapefruit juice + rosemary  
syrup + soda

**Ginger Spice** | 8  
Seedlip “Spice 94” + ginger-honey tea + apple juice  
+ lemon + soda

**Fruit Juices** | 8  
cranberry + pomegranate + orange

**Bottled Water** | 8

## japanese craft beer\*

**Asahi ‘Super Dry’** Pale Lager, Hokkaidō, Japan | 9  
**Far Yeast Co. ‘Tokyo Blonde’** Golden Ale, Tōkyo, Japan | 12  
**Far Yeast Co. ‘Tokyo IPA’** Belgian-style IPA, Tōkyo, Japan | 12  
**Kagua ‘Blanc’** Belgian Style White Ale, Belgium / Japan | 12  
**Kagua ‘Rouge’** Belgian Style Red Ale, Belgium / Japan | 12

## canadian craft beer\*

**Ace Hill ‘Light’** Mexican Lager, Ontario | 8  
**Side Launch** Dry-hopped Sour, Ontario | 10  
**Collective Arts ‘Life in the Clouds’** NE IPA, Ontario | 10

## sake\*

**Rihaku ‘Dance of Discovery’ Junmai**  
Shimane, Japan 300 ml | 50

**Otokoyama Tokubetsu Junmai**  
Hokkaidō, Japan 500 ml | 80

**Sanzen ‘Omachi’ Tokubetsu Junmai**  
Okayama, Japan 720 ml | 82

**Tedorigawa Junmai Yamahai**  
Ishikawa, Japan 720 ml | 88

**Dewazakura ‘Dewanosato’ Junmai**  
Yamagata, Japan 720 ml | 85

**Kikusui Junmai Ginjō**  
Niigata, Japan 300 ml | 42

**Izumi ‘Gold’ Junmai Ginjō Nama**  
Toronto, Canada 375ml | 46

**SakeOne ‘G’ Junmai Ginjō Genshu**  
Oregon, USA 750 ml | 84

**Masumi ‘K-Ki-Ippon’ Junmai Ginjō**  
Nagano, Japan 720 ml | 96

**Jikon ‘Omachi’ Junmai Ginjō**  
Mie, Japan 720 ml | 130

**Hakutsuru ‘Sho-Une’ Junmai Daiginjō**  
Hyogo, Japan 300 ml | 42

**Okunomatsu ‘Sakura’ Daiginjō**  
Fukushima, Japan 300 ml | 48

**Kamoizumi ‘Honjikomi’ Junmai Daiginjō**  
Hiroshima, Japan 500 ml | 80

**Dassai ‘23’ Junmai Daiginjō**  
Yamaguchi, Japan 300 ml | 98

**SŌTŌ Junmai Daiginjō**  
Niigata, Japan 300 ml | 50 720 ml | 100

**Tatenokawa ‘Phoenix’ Junmai Daiginjō**  
Yamagata, Japan 720 ml | 125

**Dassai ‘45’ Junmai Daiginjō**  
Yamaguchi, Japan 720 ml | 130

**Wakatake ‘Demon Slayer’ Junmai Daiginjō**  
Shizuoka, Japan 720 ml | 136

## white wine + rosé\*

**Matto** Pinot Grigio 2018, Veneto IGT | 36  
**Hirsch** Grüner Veltliner 2017, Kamptal | 48  
**Château Pesquié** Ventoux Rosé 2018, Rhône, France | 50  
**Astrolabe** Sauvignon Blanc 2018, Marlborough | 62  
**Merlin** Mâcon Chardonnay 2017, Burgundy | 62

**by the bottle** **Burrowing Owl** Pinot Gris 2018, Okanagan Valley | 78  
**Olivier Leflaive** “Les Sétilles” 2017, Burgundy | 85  
**Truchard** Chardonnay 2018, Carneros | 90  
**Pascal Jolivet** Sancerre Blanc 2018 | 90  
**Château de Maligny** “Vau de Vey” Chablis 2018 | 98

## red wine\*

**Vega Rioja** “Semi-Crianza” 2018, Rioja DOC, ES | 46  
**Nespoli** “Prugneto” Sangiovese 2016, Romagna, Italy | 46  
**Kew Vineyards** Pinot Noir 2014, Beamsville Bench | 54  
**Doña Paula** Malbec 2018, Mendoza, Argentina | 56  
**Cannonball** Cabernet Sauvignon 2014, California | 60

**by the bottle** **Dominique Piron** Morgon 2016, Beaujolais | 60  
**Fontodi** Chianti Classico 2016, Tuscany | 75  
**Martin Ray** Pinot Noir 2017, Sonoma County | 88  
**Collemattoni** Brunello di Montalcino 2014 | 144

\*All alcohol sales must be accompanied with at least 1 food item.

