



A vertical rectangular box with a red border. At the top is the logo "ki" in a large, grey, sans-serif font, with a small red square above the dot of the "i". Below "ki" is the word "takeaway" in a smaller, red, lowercase, sans-serif font. In the center is a square QR code. At the bottom, the text "Monday - Friday" and "12 - 8 pm" is displayed in a small, grey, sans-serif font, followed by "Saturday" and "4 - 8 pm" in the same font.

## soups + salads

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

**Seasonal House Salad** | 12  
arugula, romaine, fennel, pickled cauliflower, chilli-infused carrots, fennel-orange miso chips, paprika-dusted pecans + orange-ginger soy

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

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

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

## cold plates

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

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

**Kombu-Miso Albacore Tuna Tataki** | 16  
dill-leek pesto, yuzu-kosho balsamic, pickled kohlrabi + rakkyo

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

**Spicy Maguro + Sake** on mini crispy rice cakes | 16

## makimono

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

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

**Dynamite** | 13  
tempura shrimp, mayo, tobiko + cucumber

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

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

**Lobster** | 22  
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

## 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, seaweed salad + edamame

## tempura + small bites

**House-Made Oshinko Pickles** | 6

**Tossed Edamame + Seven Spice** | 8

**Maitake Mushroom Tempura** | 15

**Pork Gyozas** | 10

**Ginger Fried Karaage Chicken** | 10

**Roasted Sesame Cauliflower** | 10

**Assorted Seasonal Vegetable Tempura** | 13

**Bistro Shrimp Tempura** | 18

## hot plates

**House Wagyu + Prime Beef Burger** | 26  
house-made with onion jam, arugula + crispy shallot, served on a brioche bun with a side of sweet potato wedges + seasonal house salad

**Marinated Grilled Short Ribs** | 26  
asian pear-soya, sesame seeds + pickled asian pear

**Karashi Miso Free-Range Chicken** | 24  
sautéed kale-togarashi slaw + orange-ume sauce

**Canadian AAA Striploin 8oz** | 25 **16oz** | 46  
yuzu-szechuan peppercorn rub + shiso peppercorn sauce

## nigiri + sashimi(2pcs)

**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 | 16

## 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

*Please allow for a one hour pickup time.*

**Sakura Platter** (28 pieces for two people) | 62  
hamachi + jalapeño, konbu-miso tuna tataki, kiwi tuna, yasai roll, maguro, ebi, salmon, butterfish, edamame

**Kyoto Platter** (40 pieces for two people) | 78  
hamachi + jalapeño, konbu-miso tuna tataki, spicy avocado, spicy salmon, ki beef maki, yasai roll, ebi, butterfish, sake, maguro, edamame, roasted sesame cauliflower

**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

## ki bottled cocktails\*

**ki's Midori** | 15  
Absolut vodka + Tan Taka Tan shiso shochu + thai basil-infused 'G' Junmai Ginjo Genshu + lime juice + kaffir lime syrup

**Tokyo Boulevard** | 15  
Nikka Coffey whisky + nashi sake liqueur + house red vermouth + Campari + chai pear purée + pear bitters

**Godzilla's Revenge** | 15  
Casamigos Mezcal + Cointreau + yuzu + calpico + red chilli + jalapeño + lime

## japanese craft beer\*

**Asahi 'Super Dry'** Pale Lager, Hokkaidō, Japan | 9

**Far Yeast Co. 'Tokyo Blonde'** Golden Ale, Tōkyō, Japan | 12

**Far Yeast Co. 'Tokyo IPA'** Belgian-style IPA, Tōkyō, Japan | 12

**Kagua 'Blanc'** Belgian Style White Ale, Belgium / Japan | 12

**Kagua 'Rouge'** Belgian Style Red Ale, Belgium / Japan | 12

**sake\*** We are celebrating our 15-year anniversary with two very special limited edition Junmai Daiginjo sakes from Shi-zuoka's Oomuraya Shuzo, makers of the esteemed Wakatake brand, and Master Brewer Satoru Hibino. Kanpai!

**ki x wakatake 'Homare Fuji 40' Junmai Daiginjo** Shizuoka, Japan **720 ml | 140**

**ki x wakatake 'Yamada Nishiki 50' Junmai Daiginjo** Shizuoka, Japan **720 ml | 125**

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

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

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

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

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

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

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

**Masumi 'Ki-Ippon' Junmai Ginjō** Nagano, Japan **720 ml | 96**

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

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

**Jikon 'Senbon Nishiki' Junmai Ginjō** Mie, Japan **720 ml | 130**

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

**Dewazakura 'Dewanosato' Junmai** Yamagata, Japan **720 ml | 85**

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

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

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

**Okunomatsu 'Sakura' Daiginjō** Fukushima, Japan **300 ml | 48**

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

## white wine + rosé\*

**Matto** Pinot Grigio 2018, Veneto IGT | **39**

**Hirsch** Grüner Veltliner 2017, Kamptal | **51**

**Bieler** Rosé 2018, Aix-en-Provence, France | **50**

**Astrolabe** Sauvignon Blanc 2018, Marlborough | **65**

**Merlin** Mâcon Chardonnay 2017, Burgundy | **62**

## red wine\*

**Vega Rioja** "Semi-Crianza" 2018, Rioja DOC, ES | **48**

**Nespoli** "Prugneto" Sangiovese 2016, Romagna, Italy | **48**

**Doña Paula** Malbec 2018, Mendoza, Argentina | **56**

**Cannonball** Cabernet Sauvignon 2014, California | **62**

**S. Magnien** Hautes-Côtes de Beaunes 2016, Bourgogne | **82**

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

## without spirit\*

**Seasonal Fruit Juices** | 8  
carrot + apple cider + pumpkin-orange + blood orange

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

**Bottled Water** | 8

## 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

by the bottle

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 | **100**

**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**

