



ki

Private Events

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PRIVATE DINING INFORMATION PACKAGE

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Private Functions Information and Services

Thank you for considering Ki as the venue for your upcoming private event. At ki, you can play the perfect host to any number of occasions – business or social, elegantly formal or casually relaxed. The information below is aimed with providing you with all of the information you need regarding our private room reservations. In addition, we have provided information about some of the services we offer. If you have any questions or would like to make a private event booking, please contact:

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Private Rooms At A Glance

Our private rooms – The Modern Room and Orchid Rooms – are the perfect space for an intimate dinner or cocktail reception. Located along the sushi bar of the restaurant, both rooms feature complete privacy and A/V capabilities.

Our private rooms are available for booking on a first come, first served basis:

- Lunch Functions: from 11:00AM
- Dinner Functions: from 4:00PM

Capacities – Large Size Rooms (Orchid and Modern Rooms)

Sit-down Dinner or Lunch - 30 people maximum

Stand-up Cocktail Reception - 40 people maximum

* larger cocktail receptions up to 60 people can be accommodated for an additional fee

Capacities – Small Size Room (Spring Orchid and Fall Orchid rooms)

Sit-down Dinner or Lunch - 14 people maximum

Stand-up Cocktail Reception - 18 people maximum

Room capacities can be affected by the set-up details. Please consult with us to determine the most comfortable seating arrangement for your private function.

ki modern Japanese + bar Private Dining Rooms



"Spring Orchid" room



"Orchid" room



"Modern" room

Meeting facility / AV Equipment

- Projector and screen available
- Room equipped with power outlets
- Complimentary wireless service

If your function requires equipment beyond this, we are happy to accept deliveries of equipment that have been arranged on the day of the reservation.

Private Function Menus

At ki, our menu is comprised of a variety of smaller portion items that are shared amongst the table, allowing all guests to enjoy a variety of flavours from different sections of the menu.

We offer private function menus *exclusively* to guests that are booking a private dining space. These menus are designed to give each function a “tour” of our menu offerings. As you will see, the menu items are brought steadily to the table in three to five courses of service.

We also offer our a la carte menu to our private diners, however due to the nature and style of our service, we do not recommend the a la carte menu for groups over 14 people.

Our private dining menus offer a variety of options for your upcoming event:

- The menus are crafted as Japanese-style *tapas* and are named after the Japanese prefecture they are inspired by.
- From the freshest sushi to our modern take on classic Japanese hot and cold plates, your guests are offered a wonderful array of dishes presented in the center of the table.
- Option of sake and wine pairings.
- Private dining menus can be customized in order to provide a tailored experience to you and your guests. Please feel free to add your favorite dishes to one of our existing set menus.
- As a complimentary service, we can personalize and custom-print menus for your event with a company logo, slogan, or message that reflects the type of function you are hosting.

Sushi Demonstration

As a nice addition to your experience at ki, we offer the unique experience of a sushi presentation. The demonstration is conducted by one of our acclaimed sushi chefs that are skilled in the art of sushi cutting. Our sushi chef will enlighten your party about the art of crafting sashimi, nigiri, and makimonos. Tailored to your guests' interests, you can explore the different knives and techniques used to make sashimi and nigiri sushi, learn how sushi rice is prepared, and taste a few samples of the different cuts of fish. Additionally, there are several different styles of makimono (sushi rolls) to be explored, with the option of making your own handroll.

Due to the space requirements of this demonstration, this is available to groups that are less than 20 people in a large room and less than 10 people in a small room.

The charge for the Sushi Demonstration is \$ 150.00 (approx. 30 minutes).

Special Dietary Requests

We try to accommodate you and your guests as best as we can. With adequate notice, we are able to create appropriate meals for vegetarian and vegan guests. With all other special requests that stray from our menu, such as allergy or dietary restrictions, we respectfully ask for as much information and notice as possible.

Sake

Sake is a natural pairing with the Japanese kitchen and that is why we offer one of the largest sake lists in Canada. Furthermore, ki employs one of the only certified Advanced Sake Professionals in Canada. Trained in New York and Japan with renowned sake expert John Gauntner, Michael Tremblay was made a Sake Samurai by the Japan Sake Brewers Association. He is able to assist in pairing and enhancing your dining experience, drawing upon the 60+ sakes on the beverage list. In addition to Michael, our service team is comprised of many certified sake professionals. If you are interested in ensuring you have a sake professional in the room with you, we are happy to make that accommodation.

Sake Tasting

Here at ki we are happy to offer sake tasting upon request. There is no charge for this, other than for the product used. There is flexibility in the tasting format, but the following formats tend to work well depending on the type of private event:

Guided Sake Flight – This option includes a flight of 3 sakes that are presented before the dinner begins. The flight is connected thematically (ie. Tour of Japan's Sake Regions, Sake Grades, Premium Daiginjo). This flight works best with a small group (8-16 guests)

Pairing Flight – This option briefly introduces the sake basics before dinner with a sake poured as an aperitif. The rest of the sake are integrated into the menu as pairings (pairing with the Cold Plates and Maki courses typically works best).

Wine

When dining in our private rooms we also offer the service of pre-selecting your wine. We are happy to supply you with a current wine list for you to choose from and suggestions if you require assistance.

Private Event Policy

All bookings are taken on a first come, first served basis. We do not require a deposit to make a private dining reservation, however, we do require a valid credit card number to reserve and confirm a booking. A firm number of attendees must be confirmed 24 hours prior to sit-down lunch / dinner. This confirmed headcount will be the minimum number that is charged on the day of the event (based on the agreed menu price).

Minimum spend expectations (not including HST and 18% gratuity)

	<i>Spring/Fall Orchid Room</i>	<i>Modern Room</i>	<i>Orchid Room</i>
<i>Lunch</i>	\$600	\$1200	\$1200
<i>Dinner</i>	\$1000	\$1600	\$2000

If a group's total check does not reach the minimum amount specified, the minimum spend expectation will become the check total and tax and gratuity will be added on top of this. Gift certificates *cannot* be issued for the balance of the room minimum.

Cancellations

For a sit-down dinner or cocktail reception, we are pleased to offer no cancellation fee for cancellations made with more than 24 hours' notice. Cancellations made with insufficient notice will be charged a \$500 cancellation fee to be applied to the credit card number given at the time of booking.

Please do not hesitate to contact us if you have any questions or to book your next event.

Thank you for considering ki modern Japanese + bar for your upcoming function!



Sample **Canapés** Menu

priced per piece

12 pieces is the minimum order per item

raw bar + cold plates

Salmon Papaya Tartar on cassava chips | 2.50

Spicy Maguro on mini rice cakes | 2.50

Beef Tataki with spicy sesame dressing + milk garlic chips | 2.25

Hamachi + Jalapeño with yuzu-infused soy | 3.50

kushiyaki (mini skewers)

Canadian AAA Striploin with teriyaki sauce | 3.25

Chicken + Leeks with yakitori glaze | 2.50

Atlantic Salmon with red pepper + kimchi-lime miso | 3.25

Grilled Eggplant with momiji miso | 2

makimono (sushi rolls)

House Kappa Maki with cucumber, shiso, ume paste + soy paper | 1

California with alaskan king crab, cucumber, avocado + tobiko | 3

Ki Beef with teriyaki-glazed Canadian AAA striploin + sweet potato tempura | 3

Kyoto with hamachi tuna, crispy rice + red pepper purée | 4

other options

Mini Tofu Steak with umeboshi-infused tomato + charred onion jam | 2.50

Mojishio Marinated Fried Chicken with yuzu cream (1 box) | 2

Bistro Shrimp with wasabi-garlic mayo (1 box) | 4.50

Short Ribs (Miami cut) with Asian pear soy | 5

Saroma

(lunch only and up to 20 guests maximum. 72 hours notice for this menu required. Bento Box plating)
\$44 / person

to start

Bistro Shrimp Tempura with spicy wasabi-garlic cream dip
tossed **Edamame** with seven-spice

main course (choice of)

Chef's Sushi + Sashimi Selection

a fine assortment of our sushi chef's nigiri, sashimi + makimono served with soba noodles

Pan-Seared Atlantic Salmon

yuzu-honey glazed Atlantic salmon with wilted spinach gomaе + pickled shallots

Beef Sukiyaki Don

soy + mirin marinated beef bowl served with bok choy, poached egg, pickled chillies + sunomono salad

Togarashi Tofu Steak

eggplant, roma tomato, umeboshi, corn + charred onion jam

the finish

Chef's Assorted Desserts

Towada

\$56 / person

to start

tossed **Edamame** with seven spice

cold plates

Hamachi + Jalapeño with fresh sliced ginger + yuzu shoyu
grilled **Beef Striploin Tataki** with spicy sesame dressing + milk garlic chips

makimonos

Torched Salmon

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

Kiwi Tuna

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

Dynamite

tempura shrimp, mayo, tobiko + cucumber

Tempura Butterfish

Alaskan king crab, salmon, butterfish, avocado, cucumber + tobiko with a tempura crust

hot plates

Karashi Miso Free-Range Chicken with sautéed kale-togarashi slaw + orange-ume sauce
8oz Canadian AAA Striploin with yuzu-szechuan peppercorn rub + umeboshi shiso peppercorn sauce

*served with **Fried Eggplant + Sweet Potato Wedges***

the finish

Chef's Assorted Desserts

Hamana

\$59/ person

to start

assorted **Seasonal Vegetables Tempura** served with classic tempura + creamy roasted garlic dip
tossed **Edamame** with seven spice

makimonos + nigiri

Kiwi Tuna

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

Spicy Salmon

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

Dynamite

tempura shrimp, mayo, tobiko + cucumber

Ki Beef Maki

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

Assorted Nigiri

Sake + Binnaga

hot plates

Seared Diver Scallops with pickled kabocha, celeriac, artichoke purée + pickled shallot salt
grilled **Short Ribs** marinated with Asian pear-soya + sesame seeds

*served with **Spinach Gomae***

the finish

Chef's Assorted Desserts

Inawashiro

\$67 / person

to start

Ki House Salad

cold plates

grilled **Beef Striploin Tataki** with spicy sesame dressing + milk garlic chips
Sake Aburi with sesame-white miso, crispy ginger, green onion, red pepper + yuzu shoyu

makimonos + nigiri

Tempura Butterfish

Alaskan king crab, salmon, butterfish, avocado, cucumber + tobiko with a tempura crust

Kyoto Maki

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

Spicy Salmon

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

Assorted Nigiri

Maguro + Hamachi

hot plates

Wok-Tossed Tiger Shrimp with red pepper, eggplant, crispy rice + yuzu-kimchi sauce
Matcha Miso Marinated New Zealand Lamb Rack with snap peas, matcha tuile + sesame kabayaki

served with **Fried Eggplant + Momiji Miso**

the finish

Chef's Assorted Desserts

Suggested Wine + Sake Pairings

Sake	Yoshi no Gawa "Goku Jo" Ginjō, Niigata Japan 720ml 100
White Wine	Domaine Paul Zinck Pinot Gris, Alsace, France 56
Red Wine	Tenuta Monteti "Caburnio" Tuscany IGT, Italy 65

Ikeda

\$75 / person

to start

tossed **Edamame** with seven spice

Assorted Seasonal Vegetables Tempura with classic tempura + creamy roasted garlic dip

cold plates

grilled **Beef Striploin Tataki** with spicy sesame dressing + milk garlic chips

Tai + Fennel Salad with pickled watermelon radish, crispy nori rice + yuzu-cranberry oil

makimonos + nigiri

Kyoto Maki

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

Kiwi Tuna

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

Lobster

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

Assorted Nigiri

Sake, Binnaga + Ebi

refresher

Spicy Avocado with avocado, pineapple, tomato, chives, wrapped in cucumber + wasabi-relish

hot plates

Wok-Tossed Tiger Shrimp with red pepper, eggplant, crispy rice + yuzu-kimchi sauce

grilled **Short Ribs** marinated with Asian Pear soya, sesame seeds + pickled Asian pear

Karashi Miso Free-Range Chicken with sautéed kale-togarashi slaw + orange-ume sauce

Fried Eggplant with momiji miso, crispy leeks, dried chilli, chive + buttered panko

the finish

Chef's Assorted Desserts

Suggested Wine + Sake Pairings

Sake	<i>Wakatake Onikoroshi 'Demon Slayer' Junmai Daiginjō Shizuoka 720 ml 136</i>
White Wine	<i>Henry Pelle "La Croix au Garde" Sancerre, France 80</i>
Red Wine	<i>Collemattoni Brunello Di Montalcino Tuscany DOCG, Italy 144</i>

Yamanaka

\$78 / person

to start

Ki House Salad

cold plates

Tai + Fennel Salad with pickled watermelon radish, crispy nori rice + yuzu-cranberry oil
Maguro + Pickled Heirloom Carrots with fennel, pearl onion, sake-infused cranberries + goma-wasabi miso

makimonos + nigiri

Kyoto Maki

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

California

Alaskan king crab, avocado, cucumber + tobiko

Ki Beef Maki

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

Assorted Nigiri

Sake, Maguro + Ebi

hot plates

matcha miso marinated **New Zealand Lamb Rack** with snap peas, matcha tuile + sesame kabayaki
Seared Diver Scallops with pickled kabocha, celeriac, artichoke purée + pickled shallot salt
Fried Eggplant with momiji miso, crispy leeks, dried chilli, chive + buttered panko

the finish

Chef's Assorted Desserts

Suggested Wine + Sake Pairings

Sake	<i>Rihaku 'Dance of Discovery' Junmai, Shimane Japan 300 ml 48</i>
White	<i>Château de Maligny "Vau de Vey" Chablis 1er Cru, France 95</i>
Red Wine	<i>Capiaux "Chimera" Pinot Noir, Russian River Valley, USA 115</i>