

ki



modern japanese.



## PRIVATE DINING & INFORMATION PACKAGE

Spring / Summer 2016



416.308.5888  
torontofunctions@kijapanese.com  
www.kijapanese.com

## Private Functions Information and Services

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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:

### **Megan Nishida**

*Private Functions Coordinator*

t 416.308.5888

e [torontofunctions@kijapanese.com](mailto:torontofunctions@kijapanese.com)

### **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 serve basis:

- Lunch Functions: from 11:30AM
- Dinner Functions: from 4PM

### **Capacities – Large Size Rooms (Orchid and Modern Rooms)**

Sit-down Dinner or Lunch - 30 people maximum

Stand-up Cocktail Reception - 40 people maximum

### **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 function.

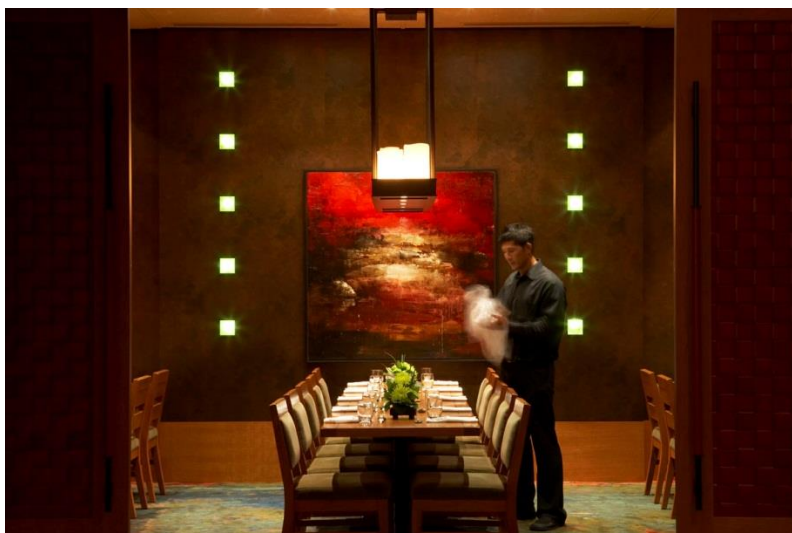
ki modern Japanese + bar Private Dining Rooms



ki modern Japanese + bar "Spring Orchid" room



ki modern Japanese + bar "Orchid" room



ki modern Japanese + bar "Modern" room



### **Meeting facility / AV Equipment**

- Projector and screen available
- Equipped with several power outlets
- Complimentary wireless service

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

### **Private Menus**

At Ki, our menu is comprised of a variety of smaller portion items, 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 event 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 wide variety of options for your upcoming event:

- The menus are crafted in a Japanese-style tapas concept 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 event 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 makimono.

There are two presentations available:

- I. *Art of the Knife* – This presentation explores the different knives and techniques used to make sashimi and nigiri sushi. This includes describing the preparation of the rice used to make sushi, in addition to tasting a few samples of the different cuts of fish.
- II. *Maki Styles* – There are several different styles of makimono (sushi rolls). This presentation explores the different types and allows your guests the option of making their own handroll.

To allow for space for the demonstration, this is available to groups 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 menus, 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 is able to assist in pairing and enhancing your dining experience that much more.

### Sake Tasting

Here at Ki we are happy to offer sake tasting upon request. There is no charge for this, other than the product used. The tasting is performed similar to a standard wine tasting with additional information about the history of sake itself. The tasting is led by one of our in-house Sake Sommeliers.

### Wine

When dining in our private rooms we also offer the service of pre-selecting your wine. We will be happy to supply you with a current wine list for you to choose from. If you require assistance with selecting your wine, we would be happy to assist you with that as well.

### Valet

Valet parking is offered for \$16, located at our main entrance on Wellington Street. Valet service starts from 5 PM on ACC event nights, and from 6 PM on regular evenings.

### Private Event Policy

All bookings are taken on a first come first serve basis. We do not require a deposit to book a 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)

Spring Orchid / Fall Orchid Rooms

	Lunch	\$ 600
	Dinner	\$ 1000
Modern Room	Lunch	\$ 1200
	Dinner	\$ 1600
Orchid Room	Lunch	\$ 1200
	Dinner	\$ 2000

If a group's total check does not reach the minimum amount specified, the minimum charge 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.

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

Recommended Amount of Food for Party Size						
	15-20 People		25-30 People		35-45 People	
	Quantity	Total	Quantity	Total	Quantity	Total
<b>Raw Bar + Cold Plates</b>						
<b>Spicy Maguro</b> on mini crispy rice cakes	16	\$30	24	\$45	32	\$60
<b>Sake-Sake</b> sake-cured salmon tartare	16	\$60	20	\$75	20	\$75
<b>Hamachi + Jalapeno</b> with yuzu shoyu	15	\$48	25	\$80	25	\$80
<b>Kushiyaki</b>						
<b>AAA Striploin</b> with teriyaki sauce	24	\$76	24	\$76	30	\$95
<b>Chicken + Leeks</b> with yakitori glaze	24	\$56	24	\$56	30	\$70
<b>Atlantic Salmon</b> with shishito peppers + citrus-kumquat glaze	24	\$76	24	\$76	30	\$95
<b>Eggplant + Shishito</b> with daikon, karashi miso + sesame seeds	24	\$44	24	\$44	30	\$55
<b>Makimonos</b>						
<b>Vegetarian</b> with cucumber, avocado + spicy raspberry	18	\$27	24	\$36	30	\$45
<b>California</b> with Alaskan king crab	18	\$42	24	\$56	30	\$70
<b>Ki Beef</b> with teriyaki-glazed Canadian AAA Striploin	18	\$48	24	\$64	30	\$80
<b>Kiwi Tuna</b> with bigeye tuna, mango, cucumber, spicy tomato salsa + kyoto miso	18	\$45	24	\$60	30	\$75
<b>Tempura + Kara-age</b>						
<b>Rock Shrimp</b> with wasabi-garlic mayo	30	\$51	40	\$68	50	\$85
ginger <b>Kara-age</b> chicken + yuzu cream	-	-	-	-	42	\$63
<b>Hot Plates</b>						
Asian pear marinated <b>Short Ribs</b>	18	\$60	24	\$80	30	\$120
Saikyo-marinated <b>Black Cod</b> with orange reduction	-	-	-	-	24	\$88
<b>GRAND TOTAL</b>		<b>\$663</b>		<b>\$816</b>		<b>\$1,156</b>





## Individual Canapés Menu

(minimum 12 pieces per order)

<b>Raw Bar + Cold Plates</b>	<b>Price/Piece</b>
<b>Spicy Maguro</b> on mini crispy rice cakes	\$ 2.00
<b>Sake-Sake</b> sake-cured salmon tartare	\$ 3.75
<b>Hamachi + Jalapeno</b> with yuzu shoyu	\$ 3.50
<b>Kushiyaki</b>	
<b>AAA Striploin</b> with teriyaki sauce	\$ 3.25
<b>Chicken + Leeks</b> with yakitori glaze	\$ 2.50
<b>Atlantic Salmon</b> with shishito peppers + citrus-kumquat glaze	\$ 3.50
<b>Eggplant + Shishito</b> with daikon, karashi miso + sesame seeds	\$ 2.75
<b>Makimonos</b>	
<b>Vegetarian</b> with cucumber, avocado + spicy raspberry	\$ 1.50
<b>California</b> with Alaskan king crab	\$ 2.50
<b>Ki Beef</b> with teriyaki-glazed Canadian AAA Striploin	\$ 2.75
<b>Kiwi Tuna</b> with bigeye tuna, mango, cucumber, spicy tomato salsa + Kyoto miso	\$ 2.50
<b>Tempura + Kara-age (per box)</b>	
<b>Rock Shrimp</b> with wasabi-garlic mayo (5pcs/box)	\$ 4.25
ginger <b>Kara-age</b> chicken + yuzu cream (2pcs/box)	\$ 3.25
<b>Hot Plates</b>	
Asian pear marinated <b>Short Ribs</b>	\$ 3.50
Saikyo marinated <b>Black Cod</b> with orange reduction	\$ 5.75

Customized canapés can be arranged based on your preferences and needs. There is a minimum of 12 pieces per order.

-Kyoto-  
(lunch only)  
\$42 / 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

**Yuzu-Honey Glazed Atlantic Salmon**

with wilted spinach gomaе + pickled shiitake

**Canadian AAA Tenderloin**

with honey mushrooms, cipollini onions + karashi mustard

**Shiro Miso Tofu Steak**

with ginko nuts, French beans + shimeji mushroom sauce

the finish

**Chef's Assorted Desserts**

-Akita-  
\$53 / person

cold plates

**Hamachi + Jalapeño** with fresh sliced ginger + yuzu shoyu  
grilled **Beef Striploin Tataki** with spicy sesame dressing + milk garlic chips  
**Yuzu-Ichimi Mutsu** with ao noriko-ichimi dusted butterfish, pickled yellow zucchini, plantain, truffle oil + fennel-arugula salad

makimonos

**Spicy Salmon**

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

**Tropical Binnaga**

albacore tuna, arugula, pineapple-cucumber salsa, wasabi peas, pine nuts + momiji-raspberry sauce wrapped in rice paper

**Inari Maki**

avocado, cucumber, takuan, pickled inari + pickled chilli

**Lobster**

chilled rock lobster, pickled radish, Boston lettuce + momoji soy

hot plates

sake-braised **Pork Belly + Green Onion** glazed with teriyaki + served with chili ponzu sauce  
grilled **Canadian AAA Flat Iron Steak** with mustard spinach, chili soy + crispy leeks

*served with **Roasted Broccoli** with sesame tare + toasted almonds*

the finish

**Chef's Assorted Desserts**

-Tohoku-

\$55 / 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

**Inari Maki**

avocado, cucumber, takuan, pickled inari + pickled chilli

**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

**Nigiri**

Sake + Binnaga

hot plates

seared **Fresh Diver Scallops** with sake-braised leeks, caramelized endive, fresh peas, pickled onion, candied ginger + sake  
beurre blanc

grilled **Short Ribs** marinated with Asian pear-soya + sesame seeds

*served with **Grilled Asparagus** + balsamic reduction*

the finish

**Chef's Assorted Desserts**

-Osaka-  
\$63 / person

to start

**Green Salad** with lamb lettuce, watercress, pickled strawberries, goji berries, radish + goji-strawberry vinaigrette

cold plates

**Yuzu-Ichimi Mutsu** with ao noriko-ichimi dusted butterfish, pickled yellow zucchini, plantain, truffle oil + fennel-arugula salad  
**Sake Aburi** with sesame-white miso, crispy ginger, green onion, red pepper + yuzu shoyu

makimonos + nigiri

**Kiwi Tuna**

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

**California**

Alaskan king crab, avocado, cucumber + tobiko

**Ki Beef Maki**

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

**Assorted Nigiri Platter**

Sake, Maguro + Ebi

hot plates

grilled **Canadian AAA Flat Iron Steak** with mustard spinach, chili soy + crispy leeks

grilled **Short Ribs** marinated with asian pear-soya + sesame seeds

saikyo-marinated **Black Cod** with mustard spinach, salmon roe + orange reduction

served with **Roasted Broccoli** with sesame tare + toasted almonds

the finish

**Chef's Assorted Desserts**

### Suggested Wine + Sake Pairings

<b>Sake</b>	Okunomatsu 'Sakura' Daiginjo, Fukushima Japan 300 ml   48
<b>White</b>	Chateau de Maligny "Vau de Vay" Chablis 1er Cru France   90
<b>Red Wine</b>	Capiaux "Chimera" Pinot Noir, Russian River Valley, USA   100

## -Kanagawa-

\$65 / person

### to start

tossed **Edamame** with seven spice

### cold plates

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

**Hamachi + Jalapeño** with fresh sliced ginger + yuzu shoyu

### makimonos + nigiri

#### Ki Beef Maki

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

#### Spider

softshell crab, frisse, cucumber, shiso, pickled chili, avocado + ume-lemon mayo

#### Spicy Salmon

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

#### Assorted Nigiri

Maguro, Ebi, Hirame + Sake

### hot plates

seared **Fresh Diver Scallops** with sake-braised leeks, caramelized endive, fresh peas, pickled onion, candied ginger + sake  
beurre blanc

**Striploin** with yuzu-szechuan peppercorn rub + umeboshi shiso peppercorn sauce

served with **Roasted Broccoli** with sesame tare + toasted almonds

### the finish

#### Chef's Assorted Desserts

## Suggested Wine + Sake Pairings

**Sake** Yoshi no Gawa "Goku Jo" Ginjō, Niigata Japan | 100 720ml Bottle

**White Wine** Domaine Paul Zinck Pinot Gris, Alsace, France | 56

**Red Wine** Tenuta Monteti "Caburnio" Tuscany IGT, Italy | 65



-Ishioka-  
\$73 / person

Course #1

**Tai + Ringo** with cucumber-apple purée, pomegranate, celery ribbons, momiji oil + shiso salt

**Sake Aburi** with sesame-white miso, crispy ginger, green onion, red pepper + yuzu shoyu

**Yuzu-Ichimi Mutsu** with ao noriko-ichimi dusted butterfish, pickled yellow zucchini, plantain, truffle oil + fennel-arugula salad

Course #2

spicy **Maguro** on crispy rice cakes

**Ki Beef Maki** with teriyaki-glazed Canadian AAA striploin, sweet potato tempura + asparagus

**Lobster Maki** with chilled rock lobster, pickled radish, Boston lettuce + momoji soy

**Assorted Nigiri Platter** with Hamachi, Kani, Mutsu, Sake + Tamago

Course #3

wok-tossed **Tiger Shrimp** with a sake beurre blanc, crispy rice + crispy red pepper

grilled **Short Ribs** marinated with Asian pear-soya + sesame seeds

**Striploin** with yuzu-szechuan peppercorn rub+ umeboshi shiso peppercorn sauce

Served with **Eggplant + Shishito** kushiyaki + **Grilled Asparagus** with balsamic reduction

the finish

**Chef's Assorted Desserts**

**Suggested Wine + Sake Pairings**

**Sake** Yoshi no Gawa "Goku Jo" Ginjō, Niigata Japan | 100 720ml Bottle

**White Wine** Hirsch Grüner Veltliner Kamptal, Austria | 46

**Red Wine** Langmiel "Valley Floor" Shiraz, Barossa, Australia | 76

## -Hokkaido-

\$75 / person

### to start

**Edamame-Pea Gazpacho** with candied pork belly + grape seed oil

### cold plates

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

**Yuzu-Ichimi Mutsu** with ao noriko-ichimi dusted butterfish, pickled yellow zucchini, plantain, truffle oil + fennel-arugula salad

### makimonos + nigiri

#### Beef Maki

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

#### Spider

softshell crab, frisée, cucumber, shiso, pickled chilli, avocado + ume-lemon mayo

#### Lobster

chilled rock lobster, pickled radish, Boston lettuce + momoji soy

#### Assorted Nigiri

Maguro, Ebi + Sake

### refresher

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

### hot plates

seared **Fresh Diver Scallops** with sake-braised leeks, caramelized endive, fresh peas, pickled onion, candied ginger + sake beurre blanc

**Striploin** with yuzu-szechuan peppercorn rub+ umeboshi shiso peppercorn sauce

**Atlantic Salmon** with citrus-kumquat glaze

served with **Roasted Broccoli** with sesame tare + toasted almonds

### the finish

**Chef's Assorted Desserts**

## Suggested Wine + Sake Pairings

**Sake** Wakatake Onikoroshi 'Demon Slayer' Junmai Daiginjō Shizuoka 720 ml | 122

**White Wine** Henry Pelle "La Croix au Garde" Sancerre, France | 80

**Red Wine** Collemattoni Brunello Di Montalcino Tuscany DOCG, Italy | 140