



welcome to
private dining.

modern Japanese.



Private Events
Fall 2025 / Winter 2026



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Private Dining

WELCOME

Thank-you for considering ki as the venue for your upcoming private event. We hope that this information provides you with all of the information you need to make a reservation in one of our private rooms.

Please do not hesitate to contact us if you have any questions or would like to make a private event booking.

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Spring / Fall Orchid Room



Orchid Room



Higginson Room

Private Rooms at a Glance

Our private rooms – The Higginson 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.

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

- Lunch Functions: from 11:30AM
- Dinner Functions: from 4:00PM

capacities

Large Size Rooms

Higginson and Orchid Rooms

Sit-down Dinner or Lunch - 24-32 people maximum capacity respectively

Small Size Room

Spring Orchid and Fall Orchid rooms

Sit-down Dinner or Lunch - 12 people maximum capacity

Lounge (cordoned area)

Semi-private standing cocktail function - 16 people maximum

Please consult with us to determine the most comfortable seating arrangement for your event. In addition, a site visit can be scheduled to determine which space is best suited to your event



Set Menu Features

- The menus are crafted as Japanese-style *small plates* 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 colours and flavours.
- Menu items are brought steadily to the table in three to five courses of service.

Set Menu Options

- Individual portioned 'sets' or share plates are presented in the centre of the table.
- Sake and wine pairings can be added.
- A la carte menu
 - Available for groups up to 12 guests
 - Not recommended for larger groups. For a seamless dining experience, groups of 12 or more will work with the Events Manager to design a family style menu.
- Customized menus for a tailored experience.
- Personalized menus with a company logo, slogan, or message (complimentary)

Special Dietary Requests

- We are happy to try and accommodate you and your guests as best as we can with adequate notice.



Sake

Sake is a natural pairing with the Japanese kitchen and that is why we offer the largest sake program in Canada. ki also employs one of two Sake Samurais in Canada. Trained in New York and Japan, and inducted in the Sake Samurai Association in Kyoto, Michael Tremblay is one of Canada's leading sake educators. 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.

Sake Tasting

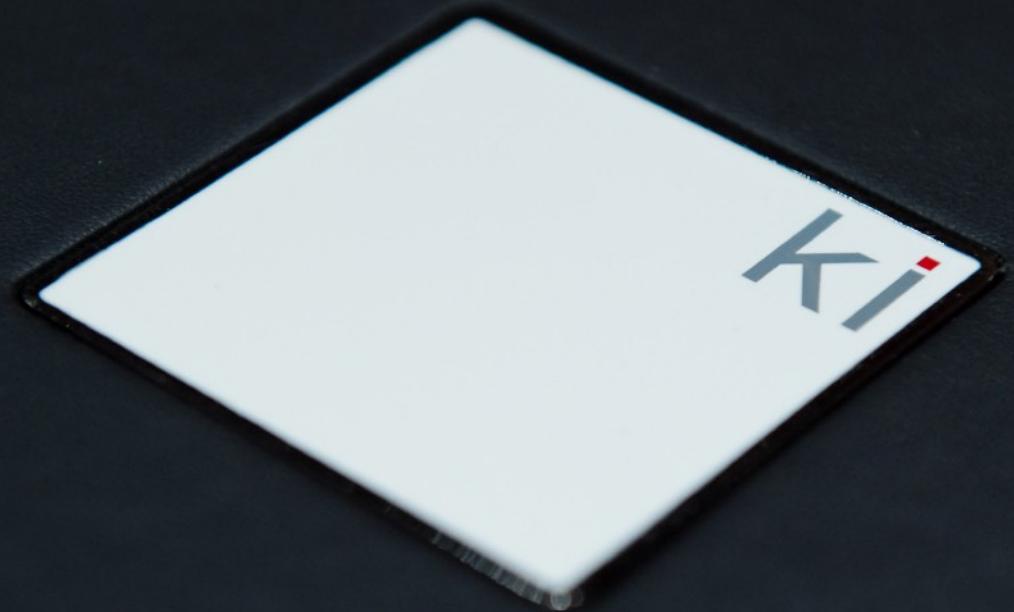
- Sake tastings are available upon request at no charge other than the product used.
- There is flexibility in the tasting format, but the following formats tend to work well depending on the type of private event:

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 under 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.
- No deposit required, but 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 the event. 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 gratuity)

For the exclusive use of a private room or semi-private area, a food & beverage expenditure will be applied. The client will be responsible for meeting the contracted food and beverage minimum spending. The minimum spend must be reached by food and beverage consumed during the event (excluding taxes and gratuities).

Should the F & B minimum spend not be reached during the event a room charge will be applied for the remaining balance. Gift cards, food and beverage for take home cannot be purchased to help achieve this minimum expenditure. Once the Event Manager receives the final count before the event, the client will be held to the food and beverage minimum spends or guaranteed guest count, whichever is greater. By signing the agreement attached, the client affirmatively acknowledges they have been made aware of this disclosure.

Food & Beverage Minimums

	Spring/Fall Orchid Room	Higginson Room	Orchid Room	Lounge Area
Lunch	\$1000	\$1800	\$2000	—
Dinner	\$1500	\$3000	\$3200	\$1000-\$1500*

Food & Beverage Minimums - November 12 - December 23, 2025

	Spring/Fall Orchid Room	Higginson Room	Orchid Room	Lounge Area
Lunch	\$1200	\$2200	\$2400	—
Dinner	\$2000	\$3500	\$4000	\$1000-\$1500*

**Lounge area F&B minimums are dependant on the space reserved.*

NOTE: Minimum spend expectations are increased during peak event times. Please ask our private events coordinator for specific F&B minimums of the date you are looking for.

Cancellations

- 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.



Canapés Menu

price per piece*

kushiyaki skewers

Grilled Pineapple tangy momiji | 3

Chicken + Leeks yakitori glaze drizzle | 4

Sake-Braised Pork Belly + Green Onion chilli-ponzu sauce | 4

Striploin + King Mushroom kosho-teriyaki sauce | 8

Jumbo Tiger Shrimp miso gremolata + paprika dust | 5

Grilled Zucchini roasted red pepper miso | 3

tempura + small bites

Ginger Fried Karaage Chicken | 4

Italian Eggplant momiji miso, crispy rice + chilli takuan | 4

Bistro Shrimp Tempura | 5

Pork Belly Bao Buns | 5

cold plates

Spicy Maguro on mini crispy rice cakes | 4

Beef Striploin Tataki spicy sesame dressing + milk garlic chips | 4

Hamachi + Jalapeño ginger, shiso + yuzu shoyu | 5

Salmon Ceviche sriracha miso, shallot, shishito, red chilli + basil mint oil | 4

makimono

California snow crab, avocado, cucumber + tobiko | 3

Spicy Tuna bigeye tuna, onion-pepper salad + karashi-miso ponzu | 3

Dynamite tempura shrimp, mayo, tobiko + cucumber | 3

Rock Lobster avocado, pea shoots, red pepper + momiji soy | 5

Torched Salmon avocado, kohlrabi, arugula, pea sprouts + karashi miso | 4

Spider Maki fried softshell crab, avocado, takuan, red pepper + spicy mayo | 4

sushi

Binnaga albacore tuna | 4

Hamachi yellowtail | 7

Ebi tiger shrimp | 5

Unagi freshwater eel | 5

Madai Japanese sea bream | 8

Maguro bigeye tuna | 4

Mutsu butterfish | 4

Sake Atlantic Salmon | 4

Otoro bluefin tuna | 15

Tako octopus | 5

*minimum 12 pieces

Omakase Assorted Sushi Boards | 350

Assorted Modern Nigiri

King Salmon, Espresso Butterfish, Hamachi, Japanese Sea Bream

Assorted Makimono

Lobster, Torched A5 Wagyu, Spider Maki

Assorted Cold Plates

Torched Maguro, Salmon Ceviche, Toro Tower





KAGOSHIMA M E N U

\$80
per person

*Please note that menu offerings
may differ due to seasonal availability.*

to start
Sumo Salad
mixed greens, fennel, pickled red beets, avocado, Asian pear, carrot, cucumber, taro chips, shiso + charred onion balsamic dressing

cold plates
Torched Maguro
citrus-infused tamari, hojiso, chives + fresh wasabi

Salmon Ceviche
sriracha miso, shallot, shishito, red chilli + basil mint oil

modern nigiri
Hamachi
garlic leek miso + pickled kumquat + goji berry

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

makimono
Torched Salmon
avocado, kohlrabi, arugula, pea shoots, truffle oil + karashi miso

Spider Maki
fried softshell crab, avocado, takuan, frisée, red pepper + house spicy mayo

Dynamite
tempura shrimp, cucumber, mayo + tobiko

hot
12oz Certified Angus Striploin
umami chimichurri + crispy leeks

Wok-Tossed Jumbo Tiger Shrimp
momiji koji sauce, tomato, zucchini + crispy sweet potatoes

served with Roasted Brussels Sprouts

the finish
Chocolate Truffle Cake
hojicha gel, chantilly cream, crumble + candied cacao nib

WINE + SAKE SUGGESTIONS

Nanbu Bijin "Blue" Ginjō Iwate, Japan **720 ml | 108**
Merlin "La Roche Vineuse" Mâcon Chardonnay, Bourgogne | **100**
Capiaux "Chimera" Pinot Noir, Russian River Valley | **145**



HAKUSAN M E N U

\$100
per person

*Please note that menu offerings
may differ due to seasonal availability.*

to start
Maitake Mushroom Tempura
Seven Spice Edamame

cold plates

Beef Striploin Tataki spicy sesame dressing + milk garlic chips

Torched Maguro citrus-infused tamari, hojiso, chives + fresh wasabi

Salmon Ceviche sriracha miso, shallot, shishito, red chilli + basil mint oil

modern nigiri

Japanese Sea Bream truffle wasabi, pickled red chilli + garlic soy

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

Hamachi garlic leek miso + pickled kumquat + goji berry

makimono

Dynamite tiger shrimp, cucumber, mayo + tobiko

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

Torched Salmon avocado, pickled kohlrabi, arugula, pea sprouts, truffle oil + spicy karashi miso

hot

Certified Angus Striploin umami chimichurri + crispy leeks

Wok-Tossed Tiger Shrimp momiji koji sauce, tomato, zucchini + crispy sweet potatoes

Roasted Brussels Sprouts maple lime miso + Japanese sweet pickles

the finish

Chocolate Truffle Cake hojicha gel, chantilly cream, crumble + candied cacao nib

WINE + SAKE SUGGESTIONS

Tedorigawa "U" Yamahai Junmai Ishikawa 720 ml | 100

Jean-Max Roger "Cuvée Marnes et Caillottes" Sancerre, Loire | 130

Mas Martinet "Bru" Priorat, Priorat DOQ | 130



YAMAGATA M E N U

\$120
per person

*Please note that menu offerings
may differ due to seasonal availability.*

to start

Bistro Shrimp Tempura Shichimi Togarashi Edamame

cold plates

Japanese Sea Bream shiro soy ponzu, kinome, onion oil + pickled shishito
Hamachi + Jalapeño fresh sliced ginger + yuzu shoyu
Spicy Maguro on mini crispy rice cakes

makimonos + nigiri

Torched Salmon

avocado, pickled kohlrabi, arugula, pea sprouts, truffle oil + spicy karashi miso

Soy Marinated Maguro Tuna Maki

soy marinated maguro, red pepper, avocado, sesame takuan, shiso infused tomato + sea asparagus

Lobster

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

Assorted Nigiri

Sake, Maguro, Mutsu

hot plates

Marinated Grilled Short Ribs asian pear-soya, sesame seeds + pickled asian pear
Pan-Seared Japanese Scallops ume purée, wasabi basil relish, braised daikon, creamy leek sauce

served with **Sautéed Kale**

the finish

Chocolate Truffle Cake hojicha gel, chantilly cream, crumble + candied cacao nib

WINE + SAKE SUGGESTIONS

Nabeshima “Kita Shizuku” Junmai Ginjō Saga 720 ml | 128
Domaine Servin “Les Pargues” Chablis, Bourgogne, France | 136
Collemattoni Brunello di Montalcino DOCG, Tuscany | 172



KOBE M E N U

\$160
per person

*Please note that menu offerings
may differ due to seasonal availability.*

Otoshi

to start

Lobster Tempura Tossed Edamame + Seven Spice

cold plates

Hamachi + Jalapeño fresh sliced ginger + yuzu shoyu
Salmon Ceviche sriracha miso, shallot, shishito, red chilli + basil mint oil
Japanese Sea Bream shiro soy ponzu, kinome, onion oil + pickled shishito

makimonos + nigiri

Torched A5 Wagyu Beef + Shrimp Maki
tiger shrimp, avocado, red pepper, crispy leeks + moromi miso ponzu

Spider Maki
fried softshell crab, avocado, takuan, frisée, red pepper + house spicy mayo

Soy Marinated Maguro Tuna
soy marinated maguro, red pepper, avocado, sesame takuan, shiso infused tomato + sea asparagus

Modern Hamachi
garlic leek miso + pickled kumquat + goji berry

Modern Mutsu
espresso maple marinade, beet miso + espresso brown sugar

hot plates

A5 Miyazaki Wagyu Striploin grilled shishito, momiji rakkyo + lotus root chips
Pan-Seared Japanese Scallops ume purée, wasabi basil relish, braised daikon, creamy leek sauce

served with **Fried Italian Eggplant + Sautéed Kale**

the finish

Yuzu Cheesecake mascarpone, cream cheese, blueberry compote + smoked Japanese sugar

***In order to guarantee all specialty ingredients, we request a minimum of 72 hours prior to confirm this menu.*

WINE + SAKE SUGGESTIONS

Masumi "Nanago" Junmai Daiginjō Nagano 720 ml | 215

Chateau Montelena Chardonnay 2020, Napa Valley | 225

Canalicchio di Sopra Brunello di Montalcino 2019 DOCG, Tuscany | 240



modern japanese + bar

Private Events