



welcome to
private dining.



Private Events

Winter 2024



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Private Dining

W E L C O M E

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 presented in the centre of the table.
- A la carte menu (not recommended for groups larger than 8 people).
- Sake and wine pairings can be added.
- 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

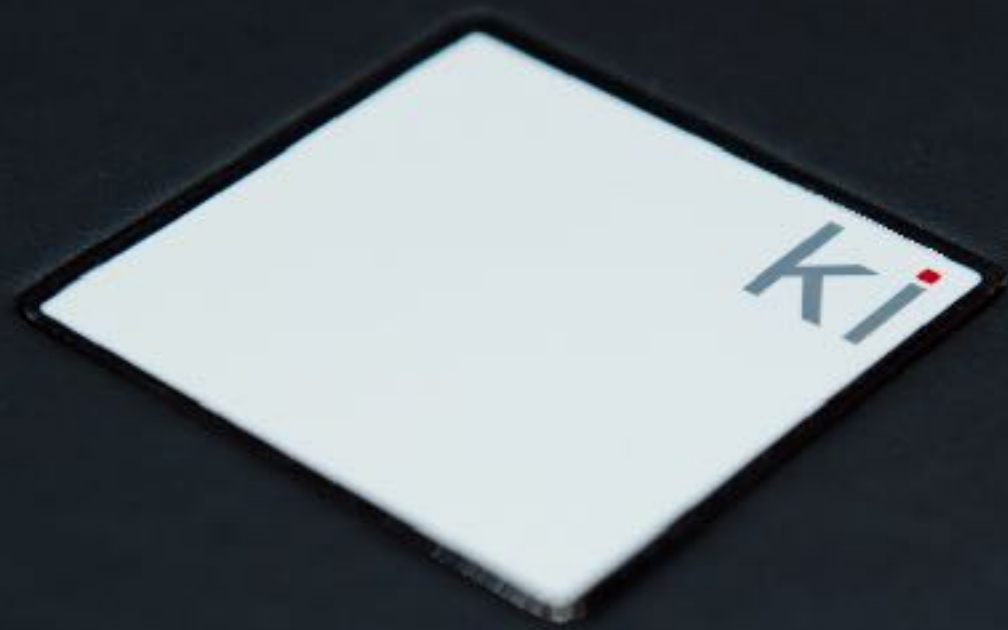
- Sake tastings are available upon request at no charge other than the product used.
- There is flexibility in the tasting format, but the following formats tend to work well depending on the type of private event:

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)

- 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.

Food & Beverage Minimums - January - April 2024 (exception is March 4 - 6, 2024)

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

Food & Beverage Minimums - March 4 - 6, 2024

	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.



VISIT OUR WEBSITE



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CONTACT US

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Canapés Menu

price per piece*

kushiyaki skewers

Grilled Pineapple tangy momiji | 2

Chicken + Leeks yakitori glaze drizzle | 3

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

Striploin + King Mushroom kosho-teriyaki sauce | 8

tempura + small bites

Ginger Fried Karaage Chicken | 3.5

Kale Miso Eggplant dried chilli | 2

Nikomi Meatballs tonkatsu sauce | 3

Bistro Shrimp Tempura | 4.50

cold plates

Spicy Maguro on mini crispy rice cakes | 4

Beef Striploin Tataki spicy sesame dressing + milk garlic chips | 3

Hamachi + Jalapeño ginger, shiso + yuzu shoyu | 4.50

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

Kyoto Maki yellowtail, avocado, crispy rice + jalapeño-garlic soy | 4

Torched Salmon avocado, kohlrabi, arugula, pea sprouts + karashi miso | 3

sushi

Binnaga albacore tuna | 4

Hamachi yellowtail | 7

Ebi tiger shrimp | 5

Maguro bigeye tuna | 4

Mutsu butterfish | 4

Sake Atlantic Salmon | 4

**minimum 12 pieces*



modern japanese + bar

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KYOTO
MENU
lunch only

\$68
per person

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

to start

Miso Soup with tofu, scallions + wakame
Bistro Shrimp Tempura with spicy wasabi-garlic cream dip
tossed **Edamame** with seven-spice

main course (choice of)

Ginger Salmon
yuzu dill pesto, pickled red chilli, sautéed baby bok choy, house salad + steamed rice

Salmon Poke Bowl
Atlantic salmon, romaine, avocado, edamame, tamago, taro chips, cherry tomato, nori + kabayaki-chilli ponzu

Sumo Salad with Grilled Tiger Shrimp Kushiyaki
greens, pea shoots, fennel, pickled beets, avocado, green apple, taro chips, pomegranate + ginger miso soy dressing

Chicken Katsu Set
breaded chicken cutlet, mustard tonkatsu sauce + steamed rice

the finish

Chocolate Truffle Cake
hojicha syrup, vanilla chantilly cream + shredded ruby chocolate

OPTIONAL NO ALCOHOL ADD-ONS

Kimino Yuzu Sparkling Made with hand-picked yuzu from the island of Shikoku and organic sugar cane | 12

Japanese Sencha Tea incredibly clean + herbal with a very long silky finish | 7



MUROMACHI MENU

\$75
per person

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

start

Miso Soup

tofu, scallions + wakame

Assorted Seasonal Vegetable Tempura

cold

Beef Striploin Tataki

spicy sesame dressing + milk garlic chips

Spicy Maguro Mini Rice Cakes

spicy mayo + chive

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 Makimono

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

California

snow crab, cucumber, avocado + tobiko

Dynamite

tempura shrimp, cucumber, mayo + tobiko

hot

Canadian AAA Striploin

pink peppercorn, maldon salt + roasted sweet peppers

served with brussels sprouts + kale miso eggplant

sweet

Chocolate Truffle Cake

hojicha syrup, vanilla chantilly cream + shredded ruby chocolate

WINE + SAKE SUGGESTIONS

Nanbu Bijin 'Blue' Ginjō Iwate, Japan **720 ml | 105**

Domaine Huet "Le Haut Lieu Sec" Vouvray, Loire | 96

Capiaux "Chimera" Pinot Noir, Russian River Valley | 126



NARA MENU

\$90
per person

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

to start
Sumo Salad
Seven Spice Edamame

Beef Striploin Tataki cold
spicy sesame dressing + milk garlic chips

Spicy Maguro on mini crispy rice cakes

Salmon Ceviche yuzu green grape, sea asparagus, sriracha miso + basil mint oil

Zuwaigani modern nigiri
snow crab, ginger yuzu soy, red pepper miso + lime zest

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

Hamachi garlic leek miso + pickled kumquat + goji berry

California makimono
snow crab, cucumber, avocado + tobiko

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

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

Canadian AAA Striploin hot
pink peppercorn, maldon salt + roasted sweet peppers

Wok-Tossed Tiger Shrimp roasted kabocha, snap peas, crispy rice, yuzu garlic butter + chilli ponzu

Fried Eggplant kale miso + fried chilli

Chocolate Truffle Cake sweet
hojicha syrup, vanilla chantilly cream + shredded ruby chocolate

WINE + SAKE SUGGESTIONS

Tenmei 'Black' Junmai Ginjō Fukushima, Japan | **110**
Henry Pellé "La Croix au Garde" Sancerre 2020, Loire | **98**
Mas Martinet "Bru" Priorat 2021, Priorat DOQ | **120**



TOKYO MENU

\$95
per person

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

Miso Soup ^{to start} tofu, scallions + wakame

Beef Striploin Tataki ^{cold} spicy sesame dressing + milk garlic chips

Hamachi + Jalapeño fresh sliced ginger, shiso + yuzu shoyu

Salmon Ceviche yuzu green grape, sea asparagus, sriracha miso + basil mint oil

Zuwaigani ^{modern nigiri} snow crab, ginger yuzu soy, red pepper miso + lime zest

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

Hamachi garlic leek miso + pickled kumquat + goji berry

Torched Salmon Makimono ^{makimono} avocado, pickled kohlrabi, arugula, pea sprouts + spicy karashi miso

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

Marinated Grilled Short Ribs ^{hot} asian pear-soya, sesame seeds + pickled asian pear

Wok-Tossed Tiger Shrimp roasted kabocha, snap peas, crispy rice, yuzu garlic butter + chilli ponzu

served with brussels sprouts + kale miso eggplant

Chocolate Truffle Cake ^{sweet} hojicha syrup, vanilla chantilly cream + shredded ruby chocolate

WINE + SAKE SUGGESTIONS

SŌTŌ Junmai Daiginjō Niigata 720 ml | 128

Pewsey Vale “1961 Block” Riesling 2019, Eden Valley | 105

Pearce Predhomme “Premiere Cuvée” Pinot Noir 2019, Yamhill-Carlton | 88



KANAGAWA MENU

\$115
per person

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

to start

Bistro Shrimp Tempura

Fried Eggplant kale miso + fried chilli

Sumo Salad mixed greens, fennel, cherry tomato, pickled carrot, avocado, green apple, taro chips, pomegranate + ginger miso soy dressing

cold plates

Beef Striploin Tataki spicy sesame dressing + milk garlic chips

Hamachi + Jalapeño fresh sliced ginger + yuzu shoyu

Spicy Maguro on mini crispy rice cakes

makimonos + nigiri

Torched Salmon

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

California

snow crab, avocado, cucumber + tobiko

Lobster

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

Assorted Nigiri

Sake, Maguro, Zuwaigani

hot plates

Marinated Grilled Short Ribs with asian pear-soya, sesame seeds + pickled asian pear

Wok-Tossed Tiger Shrimp roasted kabocha, snap peas, crispy rice, yuzu garlic butter + chilli ponzu

served with **Roasted Beets**

the finish

Chocolate Truffle Cake hojicha syrup, vanilla chantilly cream + shredded ruby chocolate

WINE + SAKE SUGGESTIONS

Senkin “Modern Omachi” Junmai Ginjō Tochigi **720 ml | 136**

Domaine Ferret “Clos Progues” Pouilly-Fuissé 2020, Bourgogne **| 158**

Collemattoni Brunello di Montalcino DOCG 2018, Tuscany **| 158**

modern japanese + bar

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