

welcome to
private dining.

modern japanese
ki

Private Events

Fall + Winter 2026-2027



CONTENTS

Welcome

Private Rooms at a Glance

Set Menu Features

Sake Tasting

Policies

Menus

modern japanese + bar

ki

modern japanese + bar

ki

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.

416.308.5888
kat@kijapanese.com
www.kijapanese.com







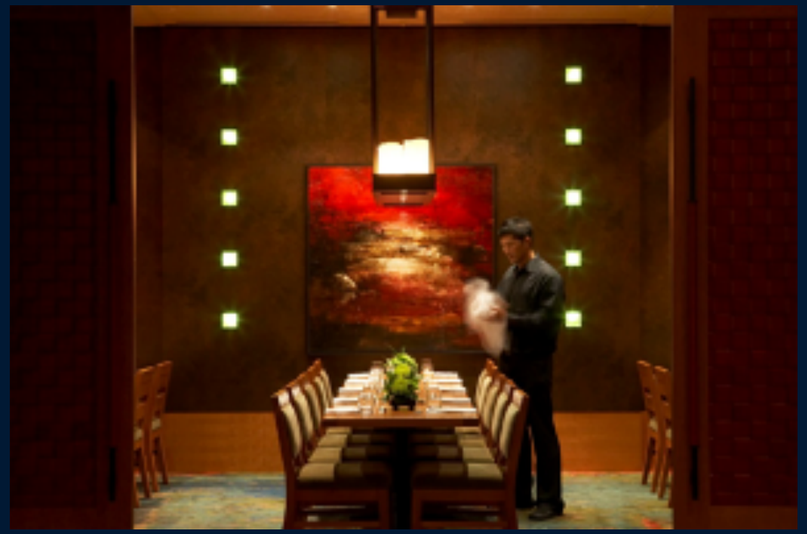
Private Dining Rooms



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).
- Final head count is required 24 hours prior to the event. The group will be charged for menus based on the guaranteed head count or the actual number of guests served, whichever is greater. If no final count is received, the number indicated on the signed event order will be treated as the guarantee.

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, 2026

	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 | 4
Chicken + Leeks yakitori glaze drizzle | 5
Sake-Braised Pork Belly + Green Onion chilli-ponzu sauce | 5
Striploin + King Mushroom kosho-teriyaki sauce | 10
Jumbo Tiger Shrimp miso gremolata + paprika dust | 6
Grilled Zucchini roasted red pepper miso | 4

tempura + small bites

Ginger Fried Karaage Chicken | 5
Italian Eggplant momiji miso, crispy rice + chilli takuan | 4
Bistro Shrimp Tempura | 6
Atlantic Salmon Mini Tacos | 5

cold plates

Maguro on mini crispy rice cakes | 5
Beef Striploin Tataki spicy sesame dressing + milk garlic chips | 5
Hamachi + Jalapeño ginger, shiso + yuzu shoyu | 6
Salmon Ceviche sriracha miso, shallot, shishito, red chilli + basil mint oil | 5

makimono (price per six pieces)

California snow crab, avocado, cucumber + tobiko | 18
Spicy Tuna bigeye tuna, onion-pepper salad + karashi-miso ponzu | 19
Crispy Unagi Maki avocado, takuan, rice pearls + lime kabayaki sauce | 20
Kudo Roll tempura shrimp, salmon, avocado, mayo, tobiko + cucumber | 23
Torched Salmon avocado, kohlrabi, arugula, pea sprouts + karashi miso | 20

sushi

Binnaga albacore tuna | 5
Hamachi yellowtail | 8
Ebi tiger shrimp | 6
Unagi freshwater eel | 6

Maguro bigeye tuna | 5
Mutsu butterfish | 5
Sake Atlantic Salmon | 5
Otoro bluefin tuna | 16
Tako octopus | 6

**minimum 12 pieces*



modern japanese + bar

ki

KUMAMOTO MENU

$90
per person

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

to start

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

cold plates

Maguro Rice Cakes
tuna tartar with spicy mayo on top of crispy sushi rice cakes

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

Soy Marinated Maguro Tuna Maki
red pepper, avocado, sesame takuan + shiso infused tomato

Dynamite
tempura shrimp, cucumber, mayo + tobiko

hot

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

Wok-Tossed Jumbo Tiger Shrimp
sautéed snap peas, rakkyo, umami chilli crisp + fried sweet potato nest

served with Sautéed Snap Peas

the finish

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

WINE + SAKE SUGGESTIONS

Nanbu Bijin “Blue” Ginjō Iwate, Japan **720 ml | 112**
Merlin “La Roche Vineuse” Mâcon Chardonnay, Bourgogne **I 102**
Fontodi Chianti Classico 2022, Tuscany DOCG **I 110**

modern japanese + bar

ki

HAKUSAN MENU

$115
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

Maguro Rice Cakes tuna tartar with spicy mayo on top of crispy sushi rice cakes

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

modern nigiri

Maguro tamari chilli ponzu + wasabi truffle oil

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

Crispy Unagi Maki fresh water eel, avocado, takuan, rice pearls + lime kabayaki sauce

hot

Certified Angus Striploin grilled sweet peppers + ume peppercorn sauce

Wok-Tossed Tiger Shrimp sautéed snap peas, rakkyo, umami chilli crisp + fried sweet potato nest

Sautéed Cauliflower garlic sesame soy + spiced green onion

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 | **135**
Marques de Murrieta Rioja Reserva 2020, Rioja DOC, Spain | **90**

modern japanese + bar

ki

YAMAGATA MENU

$140
per person

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

to start

Bistro Shrimp Tempura
Shichimi Togarashi Edamame

cold plates

Certified Angus Striploin Tataki spicy sesame dressing, green onion + milk garlic chips
Hamachi + Jalapeño fresh sliced ginger + yuzu shoyu
Shio Kombu Maguro grilled takuan, shiso wasabi tamari + yuzu mustard miso

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

New York Striploin grilled sweet peppers + ume peppercorn sauce
Pan-Seared Japanese Scallops red beet miso, yuzu fennel salad + wasabi herb oil

served with **Sautéed Snap Peas**

the finish

House Date Cake yuzu honey foam, candied pecans + coconut toffee caramel

WINE + SAKE SUGGESTIONS

Ohmine '3 Grain' Junmai Daiginjō Yamaguchi **720 ml | 128**
Domaine Servin "Les Pargues" Chablis, Bourgogne, France **I 142**
Collemattoni Brunello di Montalcino DOCG, Tuscany **I 178**



modern japanese + bar

ki

Private Events