ki
lunch

Salmon Poke Bowl | 34
Atlantic salmon, romaine, avocado, edamame, tamago, taro chips,
pickled beets, nori + kabayaki-chilli ponzu, served with a house sunomono salad

Kale Quinoa Bowl | 30
pickled beets, edamame, grilled zucchini, teriyaki shimeji mushrooms, miso eggplant,
soy-braised tofu + spicy maple vinaigrette, served with house sunomono salad

optional add-on:
grilled yakitori chicken skewer | 11 *tiger shrimp kushiyaki skewer* | 16

Chicken Katsu Set | 34
breaded chicken cutlet, mustard tonkatsu sauce, Napa cabbage slaw,
served with house salad + steamed rice

Beef Sukiyaki Bowl | 36
braised striploin, shimeji mushrooms, harusame noodles, seven spice poached egg,
tamari onion sukiyaki sauce, served with momiji-garlic roasted broccoli

Wagyu + Certified Angus Beef Burger | 32
onion jam, arugula, crispy shallots, brioche bun,
served with house salad + sweet potato wedges

Bara Chirashi Bowl | 42
sushi chef's selection of shrimp, hamachi, maguro tuna, albacore tuna, Atlantic salmon, octopus,
tamago, with umami kombu, oba + edamame in a rice bowl, served with a house sunomono salad

soups + salads

Miso Soup | 9
tofu, scallions + wakame

Seaweed Salad | 16
hiyashi, takuan, nori chips, pickled red radish, cucumber + sesame-ponzu dressing

Sumo Salad *small* | 14 *large* | 23
mixed greens, fennel, pickled beets, avocado, Asian pear, carrot, cucumber, taro chips, shiso + charred onion balsamic dressing

add:
grilled yakitori chicken | 11 grilled sushi-grade akami tuna | 24

grilled kushiyaki (1 skewer)

Salmon + Shishito | 15
ginger miso

Unagi + Tamago | 17
BBQ eel + sichuan peppercorn kabayaki

Grilled Shishito Peppers | 9
spicy soy

Chicken + Leeks | 11
yakitori glaze

Grilled Octopus | 16
maple wasabi red pepper miso + cherry tomato

Sake-Braised Pork Belly + Green Onion | 14
glazed with teriyaki + chilli-ponzu sauce

Jumbo Tiger Shrimp | 16
miso gremolata + paprika dust

Grilled Pineapple | 8
tangy momiji drizzle

Grilled Zucchini | 9
roasted pepper mayo

Certified Angus Striploin | 20
king mushroom + kosho-teriyaki sauce

tempura + small bites

Tossed Edamame | 11
Japanese seven spice

Pork Gyozas | 17
sweet chilli ponzu

Ginger Fried Karaage Chicken | 15
yuzu mayo

Spinach Goma-ae | 17
sesame, crispy quinoa + pickled takuan

Tokyo Fried Fingerlings | 12
spicy maple mayo + tobiko

Bistro Shrimp Tempura | 22
creamy wasabi garlic mayo

Assorted Seasonal Vegetables Tempura | 17
creamy garlic mayo

Calamari | 17
spicy mayo

Black Maitake Mushroom Tempura | 21
dried miso salt

Umami Chicken Wings | 15
sweet garlic ichimi salt

nigiri + sashimi (2 pieces)

Binnaga albacore tuna | 10
Ebi tiger shrimp | 11
Hamachi yellowtail | 16
House Tamagoyaki omelet | 10
Maguro akami tuna | 10
Mutsu butterfish | 10
Otoro marbled tuna | 32
Sake Atlantic salmon | 10
Tako octopus | 12
Tobiko flying fish roe | 10
Unagi freshwater eel | 12

modern nigiri (1piece)

Butterfish | 8
espresso maple marinade, beet miso + brown sugar

Hamachi | 11
garlic-leek miso + pickled kumquat + goji berry

Maguro | 12
tamari chilli ponzu + wasabi truffle oil

Aburi Salmon | 9
momiji yuzu miso + dill fronds

signature cold plates

Shio Kombu Maguro | 26
grilled takuan, shiso wasabi tamari + yuzu mustard miso

Certified Angus Striploin Tataki | 21
spicy sesame dressing, green onion + milk garlic chips

Salmon Ceviche | 21
sriracha miso, shallot, shishito, red chilli + basil mint oil

Hamachi + Jalapeño | 23
fresh sliced ginger, shiso + yuzu shoyu

Spicy Maguro + Sake | 20
on mini crispy rice cakes

Spicy Avocado | 15
pineapple, tomato, chives, ginger, wasabi relish + cucumber

makimono

Soy Marinated Maguro Tuna Maki | 21
red pepper, avocado, sesame takuan
+ shiso infused tomato

Crispy Unagi Maki | 20
fresh water eel, avocado, takuan, rice pearls
+ lime kabayaki sauce

Dynamite | 17
tempura shrimp, mayo, tobiko + cucumber

Torched Salmon | 20
avocado, kohlrabi, arugula, pea shoots, truffle oil
+ karashi miso

Spider Maki | 23
fried softshell crab, avocado, frisée, red pepper
+ spicy mayo

California | 18
snow crab, avocado, cucumber + tobiko

Ki Beef Maki | 20
teriyaki-glazed Angus striploin, tempura yam + asparagus

Tempura Sweet Potato | 16
avocado, asparagus + kabayaki sauce

Kyoto Maki | 19
yellowtail, avocado, takuan, red pepper miso
+ jalapeño soy

Rock Lobster | 25
avocado, pickled radish, Boston lettuce + momiji soy

Tempura Maki | 20
salmon, butterfish, avocado, tobiko + kabayaki

Spicy Salmon | 18
cucumber, red pepper, nori, mango + kimchi miso

Spicy Tuna | 19
maguro tuna, onion-pepper salad + karashi-miso ponzu

hot plates

Umami Tofu | 24
pan-seared tofu, nori, crispy quinoa, shimeji mushrooms, snap peas, moromiso + garlic soy

Wok-Tossed Jumbo Tiger Shrimp | 40
sautéed snap peas, rakkyo, umami chilli crisp + fried sweet potato nest

Marinated Grilled Short Ribs | 33
Asian pear-soya, sesame seeds + pickled Asian pear

Certified Angus New York Striploin | 62
grilled sweet peppers + ume peppercorn sauce

Saikyo Miso-Marinated Black Cod | 41
fennel-orange sauce, watercress herb oil, sea asparagus + red swiss chard

Yuzu Kosho Chicken Supreme | 37
sautéed kale, umami konbu, pickled onion + mustard balsamic

Seared Atlantic Salmon | 40
sautéed maitake mushrooms, leeks, sake beurre blanc + nori oil

Canadian Lobster Tail Tempura | 39
momiji garlic aioli, soba noodle tree + crispy kale

Sesame Maguro Tuna Tataki | 48
edamame purée, frisée onion salad, pickled red chilli + yuzu mustard soy

Maitake Mushroom Fried Rice | 31
sautéed maitake, wagyu tallow, red pepper, edamame, tobiko, green onion + worcestershire momiji soy

Pan-Seared Japanese Scallops | 55
red beet miso, yuzu fennel salad + wasabi herb oil

sides

Warm Soba Noodles | 10
mushroom broth, buckwheat noodles, green onion

Sweet Potato Wedges | 12
wasabi mayo

Sautéed Cauliflower | 14
garlic sesame soy + spiced green onion

Fried Italian Eggplant | 14
momiji miso, crispy rice + chilli takuan

White Rice
steamed | 9 *garlic-fried* | 11

Sautéed Snap Peas | 16
ginger lime soy + pickled peppers

ki

welcome

ki: (n. pref. japanese) pure; undiluted; raw

Irrashaimase. Welcome to ki modern japanese + bar.

Combining the essence of traditional Japanese cuisine with the latest modern influences at both our hot kitchen + sushi bar.

Dishes are meant to be shared in order to best experience the myriad flavours that await. Let your server be your guide. Sit back and enjoy our fresh take on leisurely eating and drinking.

Your server will be happy to provide suggestions and assist with menu choices.

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