



sushi sets

served with oshinko + cold soba noodles

Salmon Poke Bowl | 27

Atlantic salmon, romaine, avocado, edamame, tamago, taro chips, pickled beets, nori + kabayaki-chilli ponzu

Fuji Bento (15 pieces) | 35

spicy albacore tuna roll, yasai roll, salmon, butterfish, ebi, seaweed salad + edamame

Hokkaido Rice Bowl | 39

snow crab, soy marinated maguro tuna, tobiko, avocado + shiso in a rice bowl

rice bowls

served with chilled broccoli goma-ae + house yuzu-mustard slaw

Umami Tofu Bowl | 24

fresh green beans, takuan, edamame, pickled red chilli + kelp-miso soy

Braised Beef Sukiyaki Bowl | 28

baby bok choy, pickled chilli + poached egg

Chicken Katsu Set | 29

breaded chicken cutlet, mustard tonkatsu sauce + steamed rice

fallbacks

Wagyu + Canadian AAA Beef Burger | 28

onion jam, arugula + crispy shallots, brioche bun,
served with sweet potato wedges + house yuzu-mustard slaw

Teriyaki Salmon | 29

moromi-miso + teriyaki marinated Atlantic salmon, chilled broccoli goma-ae,
sautéed baby bok choy + steamed rice

soups + salads

Miso Soup | 7

tofu, scallions + wakame

Seaweed Salad | 14

hiyashi, takuan, toasted nori, pickled red cabbage, cucumber + sesame-ponzu dressing

Sumo Salad little sumo | 11 large sumo | 18

greens, pea shoots, fennel, pickled beets, avocado, asian pear, taro chips, pomegranate + mustard balsamic

add:

grilled yakitori chicken | 8 grilled sushi-grade bigeye tuna | 15

grilled kushiyaki (1 skewer)

Grilled Pineapple | 5

tangy momiji drizzle

Grilled Shishito Peppers | 6

spicy soy

Striploin | 16

king mushroom + kosho-teriyaki sauce

Chicken + Leeks | 8

yakitori glaze

Sake-Braised Pork Belly + Green Onion | 11

glazed with teriyaki + chilli-ponzu sauce

Jumbo Tiger Shrimp | 13

brushed with mango hot sauce

Lime Salt-Cured Butterfish | 12

pickled red chilli, takuan, grated daikon + yuzu-soy

tempura + small bites

House-Made Oshinko Pickles | 6

Tossed Edamame + Seven Spice | 8

Pork Gyozas | 14

Ginger Fried Karaage Chicken | 12

Assorted Seasonal Vegetable Tempura | 14

Tempura Calamari | 14

Bistro Shrimp Tempura | 18

Lobster Tempura | 32

sando snacks

Japanese sandwiches made with white bread + served with potato chips

A5 Miyazaki Wagyu Striploin | 49

shiso-yuzu chimichuri, butter, panko + miso tonkatsu sauce

Sakekasu Chicken | 18

breaded kasu miso chicken cutlet + miso tonkatsu sauce

nigiri + sashimi (2 pieces)

Binnaga albacore tuna | 8

Ebi tiger shrimp | 9

Hamachi yellowtail | 14

Hotate sea scallop | 10

Ikura salmon roe | 11

Maguro bigeye tuna | 8

Mutsu butterfish | 8

Ora King Salmon | 12

Otoro marbled tuna | mp

Sake Atlantic salmon | 8

Tamago savoury omelette | 6

Unagi freshwater eel | 10

Zuwaigani snow crab | 15

modern nigiri (1 piece)

Hamachi | 9

garlic-leek miso + pickled kumquat + goji berry

Zuwaigani | 8

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

Sake | 7

Atlantic salmon, sesame-yuzu karashi

Mutsu | 6

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

A5 Miyazaki Wagyu | 22

thyme-infused Maldon salt

Binnaga | 6

seared albacore tuna, pickled chilli + ginger-onion oil

signature cold plates

Pink Peppercorn Maguro | 23

cured bigeye tuna, compressed watermelon, rakkyo, kombu, mustard karashi + jalapeño-garlic sesame oil

Beef Striploin Tataki | 17

spicy sesame dressing + milk garlic chips

Spicy Avocado | 13

pineapple, tomato, chives, ginger, wasabi-relish + wrapped in cucumber

makimono

California | 16

snow crab, avocado, cucumber + tobiko

Spicy Tuna | 17

bigeye tuna, onion-pepper salad + karashi-miso ponzu

Dynamite | 15

tempura shrimp, mayo, tobiko + cucumber

Kyoto Maki | 17

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

Spicy Salmon | 16

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

Torched Salmon | 18

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

Spicy Maguro + Sake | 18

on mini crispy rice cakes

Hamachi + Jalapeño | 21

fresh sliced ginger, shiso + yuzu shoyu

Kiwi Tuna | 17

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

Lobster | 23

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

Ki Beef Maki | 17

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

Sweet Potato | 14

tempura yam, avocado, asparagus + kabayaki sauce

Spicy Scallop | 18

asparagus, tobiko + spicy mayo

Tempura Butterfish | 18

snow crab, salmon, butterfish, avocado, cucumber + tobiko

signature hot plates

Wok-Tossed Tiger Shrimp | 32
chilli kabayaki, roasted zucchini, chive bulbs + crispy rice

Marinated Grilled Short Ribs | 29
Asian pear-soya, sesame seeds + pickled asian pear

Canadian AAA Striploin 8oz | 38
red chimichurri, yuzu-infused pineapple, shiso + green onion

Saikyo Miso-Marinated Black Cod | 35
ikura + fennel-orange sauce

Umami Tofu Bowl | 18
fresh green beans, takuan, pickled red chilli + kelp-miso soy

A5 Miyazaki Wagyu Striploin 4oz | 90
fuji apple-onion jam + apricot compote

fallback

Wagyu + Canadian AAA Beef Burger | 28
onion jam, arugula + crispy shallots, brioche bun, served with sweet potato wedges + house salad

sides

White Rice *steamed* | 7 *garlic-fried* | 9

Chilled Soba Noodles | 8
mushroom broth, buckwheat noodles, green onion, wasabi, tempura bits + crispy nori

Sweet Potato Wedges | 10
wasabi mayo

Fried Eggplant | 9
kale miso + dried chilli

Chilled Broccoli Goma-ae | 12
sesame miso + shichimi togarashi

Sautéed Bok Choy | 13
momiji-tamari soy + sesame takuan

Grilled Asparagus | 12
yuzu-lemon mayo



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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