



## sushi sets

*served with oshinko + warm soba noodles*

### **Salmon Poke Bowl | 27**

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

### **Fuji Bento (15 pieces) | 38**

spicy albacore tuna maki, yasai roll, salmon, butterfish + ebi sashimi

### **Hokkaido Rice Bowl | 39**

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

## rice bowls

*served with house salad + warm soba noodles*

### **Quinoa Bowl | 27**

roasted cauliflower, braised king mushroom, crispy tofu, grilled corn, pickled beets, takuan, red chilli + spicy maple vinaigrette

### **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 salad

### **Teriyaki Salmon | 29**

moromi-miso + teriyaki marinated Atlantic salmon, house salad, sautéed baby bok choy + steamed rice

## soups + salads

### **Miso Soup** | 7

tofu, scallions + wakame

### **Maitake Mushroom Soup** | 12

maitake mushroom, king oyster mushroom, soba broth, cream, dried miso + truffle soy

### **Seaweed Salad** | 14

hiyashi, takuan, toasted nori, pickled red radish, 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)

### **Salmon + Shishito** | 12

ginger miso

### **Striploin** | 16

king mushroom + kosho-teriyaki sauce

### **Chicken Drumettes** | 8

gochujang pepper miso + sesame seeds

### **Grilled Shishito Peppers** | 6

spicy soy

### **Sake-Braised Pork Belly + Green Onion** | 11

glazed with teriyaki + chilli-ponzu sauce

### **Jumbo Tiger Shrimp** | 13

brushed with mango hot sauce

### **Chicken + Leeks** | 8

yakitori glaze

### **Grilled Pineapple** | 5

tangy momiji drizzle

## tempura + small bites

### **House-Made Oshinko Pickles** | 6

### **Tossed Edamame + Seven Spice** | 8

### **Grilled Corn Ribs + Ichimi Garlic Dust** | 10

### **Pork Gyozas** | 14

### **Ginger Fried Karaage Chicken** | 12

### **Assorted Seasonal Vegetable Tempura** | 14

### **Tempura Calamari** | 14

### **Maitake Mushroom Tempura** | 18

### **Bistro Shrimp Tempura** | 18

### **Lobster Tempura** | 32

## nigiri + sashimi (2pieces)

**Binnaga** albacore tuna | 8

**Ebi** tiger shrimp | 9

**Hamachi** yellowtail | 14

**Hotate** Japanese sea scallop | 10

**Ikura** salmon roe | 11

**Maguro** bigeye tuna | 8

**Mutsu** butterfish | 8

**Ora King Salmon** | 12

**Otoro** marbled tuna | 30

**Sake** Atlantic salmon | 8

**Unagi** freshwater eel | 10

**Zuwaigani** snow crab | 15

**Hokkaido Uni** sea urchin | 45

## modern nigiri (1piece)

**Hamachi** | 9

garlic-leek miso + pickled kumquat + goji berry

**Zuwaigani** | 8

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

**Mutsu** | 6

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

**A5 Miyazaki Wagyu** | 22

thyme-infused Maldon salt

## signature cold plates

**Beet Miso Marinated Atlantic Salmon** | 18

lemon chilli kabayaki, capers, ichimi nori miso

**Beef Striploin Tataki** | 17

spicy sesame dressing + milk garlic chips

**Spicy Avocado** | 13

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

**Miso-Marinated Torched Albacore Tuna** | 17

garlic karashi miso, jalapeño soy + nori crisps

**Spicy Maguro + Sake** | 18

on mini crispy rice cakes

**Hamachi + Jalapeño** | 21

fresh sliced ginger, shiso + yuzu shoyu

## makimono

**Spicy Salmon** | 16

cucumber, red pepper, kizami nori, mango + kimchee miso

**Karashi Maguro Tuna Maki** | 19

avocado, mango, takuan, onion pepper salad  
+ ichimi nori miso

**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

**Torched Salmon** | 18

avocado, pickled kohlrabi, arugula, pea shoots  
+ spicy 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

**Kyoto Maki** | 17

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

**Tempura Butterfish** | 18

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

## signature hot plates

### **Umami Tofu** | 18

kelp miso soy, green onion + pickled red chilli

### **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

pink peppercorn, maldon salt + roasted sweet peppers

### **Saikyo Miso-Marinated Black Cod** | 35

ikura + fennel-orange sauce

### **Miso-Braised Pork Belly** | 32

soy mashed potatoes, yuzu-pickled carrot slaw

### **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

### **Warm 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

### **Roasted Beets** | 13

cashew tofu purée + momiji soy

### **Sautéed Bok Choy** | 13

momiji-tamari soy + sesame takuan



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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