

soups + salads

Miso Soup | 7

tofu, scallions + wakame

Seaweed Salad | 14

hiyashi, takuan, nori chips, pickled red radish, cucumber + sesame-ponzu dressing

Sumo Salad little sumo | 11 large sumo | 18

mixed greens, fennel, cherry tomato, watermelon radish, avocado, green apple, taro chips, pomegranate + ginger miso soy dressing

add:

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

grilled kushiyaki (1 skewer)

Salmon + Shishito | 12

ginger miso

Certified Angus Striploin | 17

king mushroom + kosho-teriyaki sauce

Grilled Shishito Peppers | 6

spicy soy

Chicken + Leeks | 8

yakitori glaze

Grilled Octopus | 13

maple wasabi, red miso + cherry tomato

Sake-Braised Pork Belly + Green Onion | 11

glazed with teriyaki + chilli-ponzu sauce

Jumbo Tiger Shrimp | 13

miso gremolata + paprika dust

Grilled Pineapple | 5

tangy momiji drizzle

Grilled Zucchini | 6

roasted pepper mayo

tempura + small bites

Tossed Edamame + Seven Spice | 8

Black Sesame + Tofu Hummus | 10

Ginger Fried Karaage Chicken | 12

Pork Gyozas | 14

Assorted Seasonal Vegetable Tempura | 14

Tempura Calamari | 14

Bistro Shrimp Tempura | 19

Lobster Tempura | 32

nigiri + sashimi (2 pieces)

Binnaga albacore tuna | 8

Ebi tiger shrimp | 9

Hamachi yellowtail | 14

Hotate fresh Hokkaido scallop | 17

House Tamagoyaki omelet | 8

Ikura salmon roe | 11

Maguro akami tuna | 8

Mutsu butterfish | 8

Otoro marbled tuna | 30

Sake Atlantic salmon | 8

Tobiko flying fish roe | 8

Unagi freshwater eel | 10

Zuwaigani snow crab | 15

Hokkaido Uni sea urchin | 45

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

Mutsu | 6

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

A5 Miyazaki Wagyu | 22

thyme-infused Maldon salt

signature cold plates

Salmon Ceviche | 19

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

Certified Angus Striploin Tataki | 19

spicy sesame dressing + milk garlic chips

Spicy Avocado | 13

pineapple, tomato, chives, ginger, wasabi relish

Soy Marinated Maguro Tuna Tataki | 22

pickled yellow zucchini, compressed melon,
crispy quinoa, tamari nori + basil oil

Spicy Maguro + Sake | 18

on mini crispy rice cakes

Hamachi + Jalapeño | 21

fresh sliced ginger, shiso + yuzu shoyu

makimono

Umami Maguro Tuna Maki | 19

soy marinated maguro, red pepper, avocado, sesame
takuan, shiso infused tomato + sea asparagus

California | 16

snow crab, avocado, cucumber + tobiko

Spicy Tuna | 17

maguro 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

Spider Maki | 21

fried softshell crab, avocado, takuan, frisée, red pepper
+ house spicy mayo

Torched A5 Wagyu Beef + Shrimp Maki | 38

tiger shrimp, avocado, red pepper, crispy leeks
+ moromi miso ponzu

Lobster | 23

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

Ki Beef Maki | 18

teriyaki-glazed certified Angus striploin,
sweet potato tempura, sesame + asparagus

Sweet Potato | 14

tempura yam, avocado, asparagus
+ kabayaki sauce

Kyoto Maki | 17

yellowtail, avocado, crispy rice, takuan,
red pepper miso + jalapeño-garlic soy

Tempura Butterfish | 18

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

Spicy Salmon | 16

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

signature hot plates

Umami Tofu | 18

kelp miso soy, green onion + pickled red chilli

Wok-Tossed Tiger Shrimp | 34

sautéed shishito, sweet pepper, red onion, yuzu onion soy + dry miso

Marinated Grilled Short Ribs | 29

Asian pear-soya, sesame seeds + pickled Asian pear

Certified Angus Striploin (12oz) | 54

pink peppercorn, maldon salt + grilled sweet peppers

Saikyo Miso-Marinated Black Cod | 37

fennel-orange sauce, watercress herb oil, sea asparagus + red swiss chard

Seared Fresh Hokkaido Scallops | 47

sautéed Brussels sprouts, fava bean, hojicha vinaigrette + ikura shoyuzuke

A5 Miyazaki Wagyu Striploin (5oz) | 108

grilled shishito, wild garlic shiso tobiko furikake + lotus root chips

sides

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

Chilled Soba Noodles | 8

mushroom broth, buckwheat noodles, green onion, tempura bits + crispy nori

Sweet Potato Wedges | 10

wasabi mayo

Fried Italian Eggplant | 12

momiji miso, crispy rice + chilli takuan

Broccoli Goma-ae | 10

Shaved Brussels Sprouts | 15

toasted nori + spicy miso ponzu



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.

FOLLOW US

