



welcome to
private dining.

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Private Events

Fall / Winter 2024 / 2025



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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.

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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 presented in the centre of the table.
- A la carte menu (not recommended for groups larger than 8 people).
- Sake and wine pairings can be added.
- 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. We also employ 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

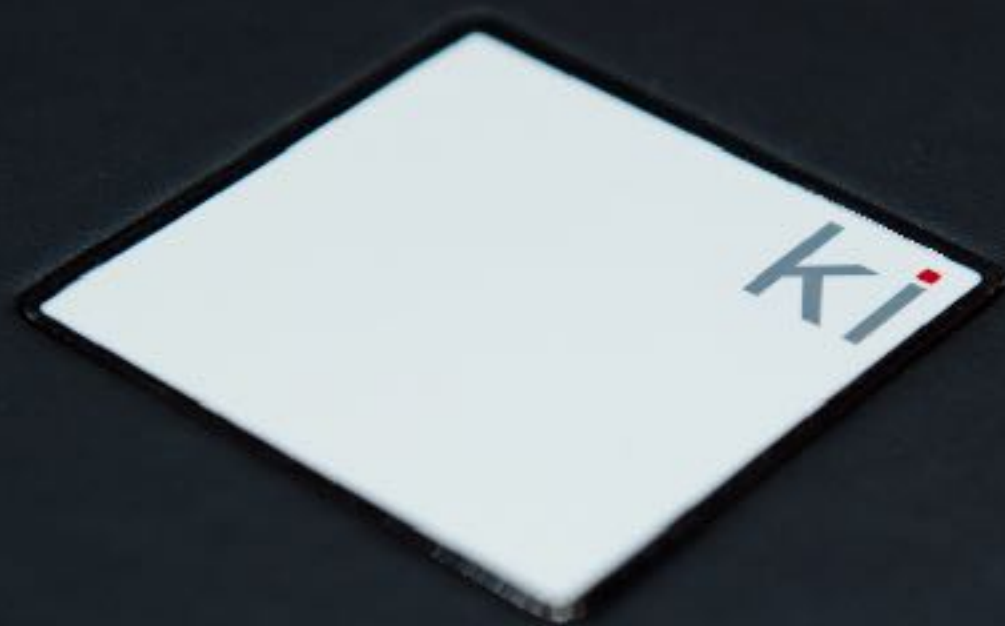
- Sake tastings are available upon request at no charge other than the product used.
- There is flexibility in the tasting format, but the following formats tend to work well depending on the type of private event:

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).

Minimum Spend Expectations (not including HST and gratuity)

- If a group's total check does not reach the minimum amount specified, the minimum spend expectation will become the check total and tax and gratuity will be added on top of this.
- Gift certificates *cannot* be issued for the balance of the room minimum.

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, 2024

	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.



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Canapés Menu

price per piece*
kushiyaki skewers

Grilled Pineapple tangy momiji | 2

Chicken + Leeks yakitori glaze drizzle | 3

Sake-Braised Pork Belly + Green Onion chilli-ponzu sauce | 4

Striploin + King Mushroom kosho-teriyaki sauce | 8

Jumbo Tiger Shrimp miso gremolata + paprika dust | 4.50

BBQ Eel + Tamago sichuan peppercorn kabayaki | 5.50

tempura + small bites

Ginger Fried Karaage Chicken | 4

Italian Eggplant momiji miso, crispy rice + chilli takuan | 3.50

Bistro Shrimp Tempura | 5

Pork Belly Bao Buns | 5

cold plates

Spicy Maguro on mini crispy rice cakes | 4

Beef Striploin Tataki spicy sesame dressing + milk garlic chips | 3

Hamachi + Jalapeño ginger, shiso + yuzu shoyu | 4.50

makimono

California snow crab, avocado, cucumber + tobiko | 3

Spicy Tuna bigeye tuna, onion-pepper salad + karashi-miso ponzu | 3

Dynamite tempura shrimp, mayo, tobiko + cucumber | 3

Kyoto Maki yellowtail, avocado, crispy rice + jalapeño-garlic soy | 4

Torched Salmon avocado, kohlrabi, arugula, pea sprouts + karashi miso | 3

Spider Maki fried softshell crab, avocado, takuan, red pepper + spicy mayo | 4

sushi

Binnaga albacore tuna | 4

Hamachi yellowtail | 7

Ebi tiger shrimp | 5

Unagi Freshwater eel | 5

Madai Japanese sea bream | 8

Maguro bigeye tuna | 4

Mutsu butterfish | 4

Sake Atlantic Salmon | 4

Otoro bluefin tuna | 15

*minimum 12 pieces

Omakase Assorted Sushi Boards | 350

Assorted Modern Nigiri

A5 Wagyu, Espresso Butterfish, Snow Crab, Japanese Sea Bream

Assorted Makimono

Lobster, Torched A5 Wagyu, Spider Maki

Assorted Cold Plates

Yuzu Maple Tamari Albacore Tuna, Salmon Ceviche, Toro Tower





MUROMACHI MENU

\$77
per person

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

start

Sumo Salad

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

Assorted Seasonal Vegetable Tempura

cold

Madai Carpaccio

Japanese sea bream, baby red radish, pickled wasabi + charred onion oil

Salmon Ceviche

yuzu green grape, sea asparagus, sriracha miso + 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

Umami Maguro Tuna

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

Spider Maki

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

Dynamite

tempura shrimp, cucumber, mayo + tobiko

hot

12oz Certified Angus Striploin

pink peppercorn, maldon salt + roasted sweet peppers

served with Umami Tofu + Fried Italian Eggplant

sweet

Chocolate Truffle Cake

hojicha gel, vanilla chantilly cream, crumble + candied cacao nib

WINE + SAKE SUGGESTIONS

Nanbu Bijin 'Blue' Ginjō Iwate, Japan **720 ml | 106**

Merlin "La Roche Vineuse" Mâcon Chardonnay 2020, Bourgogne | **92**

Capiaux "Chimera" Pinot Noir, Russian River Valley | **130**



HAKUSAN MENU

\$97
per person

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

to start
Maitake Mushroom Tempura
Seven Spice Edamame

cold
Beef Striploin Tataki spicy sesame dressing + milk garlic chips

Spicy Maguro on mini crispy rice cakes

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

modern nigiri
Madai Japanese sea bream, truffle wasabi, pickled red chilli + garlic soy

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

Hamachi garlic leek miso + pickled kumquat + goji berry

makimono
California snow crab, cucumber, avocado + tobiko

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

Torched Salmon avocado, pickled kohlrabi, arugula, pea sprouts, truffle oil + spicy karashi miso

hot
Certified Angus Striploin pink peppercorn, maldon salt + roasted sweet peppers

Wok-Tossed Tiger Shrimp sautéed Swiss chard, zucchini, pickled golden raisin, maple balsamic + red pepper miso

Fried Italian Eggplant momiji miso, crispy rice + chilli takuan

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

WINE + SAKE SUGGESTIONS

Tedorigawa “U” Yamahai Junmai Ishikawa 720 ml | 94

Jean-Max Roger “Le Clocher d’Amelie” Sancerre 2022, Loire | 120

Mas Martinet “Bru” Priorat 2021, Priorat DOQ | 124



MIYAZAKI MENU

\$117
per person

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

to start

Bistro Shrimp Tempura **Shichimi Togarashi Edamame**

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

cold plates

Yuzu Maple Tamari Binnaga albacore tuna, arugula, kohlrabi, wasabi relish, radish, taro sticks + soy-infused rice paper

Hamachi + Jalapeño fresh sliced ginger + yuzu shoyu

Spicy Maguro on mini crispy rice cakes

makimonos + nigiri

Torched Salmon

avocado, pickled kohlrabi, arugula, pea sprouts, truffle oil + spicy karashi miso

Umami 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, Madai

hot plates

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

Wok-Tossed Tiger Shrimp sautéed Swiss chard, zucchini, pickled golden raisin, maple balsamic + red pepper miso

served with **Fried Italian Eggplant**

the finish

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

WINE + SAKE SUGGESTIONS

Senkin "Modern Omachi" Junmai Ginjō Tochigi 720 ml | 136

Domaine Servin "Les Pargues" Chablis 2021, Bourgogne, France | 130

Collemattoni Brunello di Montalcino DOCG 2018, Tuscany | 164



YUKIGUNI MENU

\$160
per person

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

Otoshi

to start

Lobster Tempura
Tossed Edamame + Seven Spice

cold plates

Hamachi + Jalapeño fresh sliced ginger + yuzu shoyu
Salmon Ceviche yuzu green grape, sea asparagus, sriracha miso + basil mint oil
Madai Carpaccio Japanese sea bream, baby red radish, pickled wasabi + charred onion oil

makimonos + nigiri

Torched A5 Wagyu Beef + Shrimp Maki
tiger shrimp, avocado, red pepper, crispy leeks + moromi miso ponzu
Spider Maki
fried softshell crab, avocado, takuan, frisée, red pepper + house spicy mayo
Umami Tuna
soy marinated maguro, red pepper, avocado, sesame takuan, shiso infused tomato + sea asparagus
Modern Hamachi
garlic leek miso + pickled kumquat + goji berry
Modern Madai
Japanese sea bream, truffle wasabi, pickled red chilli + garlic soy
Modern Snow Crab
ginger yuzu soy, red pepper miso + lime zest

hot plates

A5 Miyazaki Wagyu Striploin with grilled shishito, momiji sesame takuan + lotus root chips
Seared Fresh Hokkaido Scallops with maitake mushrooms, worcestershire momiji, candied pomelo,
chives + shio koji cauliflower purée

served with **Fried Italian Eggplant + Roasted Cauliflower**

the finish

Chocolate Truffle Cake hazelnut ganache, yuzu-momoberry custard + almond tuile

***In order to guarantee all specialty ingredients, we request a minimum of one week prior to confirm this menu.*

WINE + SAKE SUGGESTIONS

Masumi "Nanago" Junmai Daiginjō Nagano 720 ml | 200
Kistler "Les Noisetiers" Chardonnay 2020, Bourgogne, France | 220
G.D. Vajra "Albe" Barolo DOCG 2019, Tuscany | 185

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