



bowls

Salmon Poke Bowl | 31

Atlantic salmon, romaine, avocado, edamame, tamago, taro chips, pickled red beet, nori + kabayaki-chilli ponzu, served with a wakame quinoa salad

Bara Chirashi Bowl | 39

sushi chef's selection of shrimp, hamachi, maguro tuna, albacore tuna, Atlantic salmon, tamago, with umami kombu, oba + edamame in a rice bowl, served with a wakame quinoa salad

Maitake Mushroom Fried Rice | 27

sautéed maitake mushrooms, red pepper, edamame, tobiko, green onion, worcestershire momiji soy, served with house salad + warm soba noodles

optional add-on:

sliced A5 Miyazaki wagyu beef | 19 tiger shrimp tempura | 11

Braised Beef Sukiyaki Bowl | 29

sautéed cabbage, onion, poached egg + pickled carrot, served with house salad + warm soba noodles

Quinoa Bowl | 27

avocado, pickled beets, edamame, momiji takuan, teriyaki shimeji mushrooms, arugula, crispy tofu + spicy maple vinaigrette, served with house salad + warm soba noodles

optional add-on:

grilled yakitori chicken skewer | 8 tiger shrimp kushiyaki skewer | 13

hot sets

Chicken Katsu Set | 31

breaded chicken cutlet, mustard tonkatsu sauce, Napa cabbage slaw, served with house salad + steamed rice

Wagyu + Certified Angus Beef Burger | 29

onion jam, arugula, crispy shallots, brioche bun, served with house salad + sweet potato wedges

Maple Balsamic Teriyaki Salmon | 32

maple balsamic teriyaki marinated Atlantic salmon, sautéed bok choy, served with house salad + nori-sesame rice

Seared Maguro Tuna Steak | 42

sautéed snap peas, edamame purée, jalapeño mustard ponzu, pickled red chilli, crispy rice, served with house salad + steamed rice

soups + salads

Miso Soup | 7
tofu, scallions + wakame

Miso Seafood Chowder | 12
snow crab, tobiko, dill + lobster-infused oil

Seaweed Salad | 14
hiyashi, takuan, nori chips, pickled red radish, cucumber + sesame-ponzu dressing

Sumo Salad *small* | 12 *large* | 21
mixed greens, fennel, pickled red beets, avocado, Asian pear, carrot, cucumber, taro chips, shiso + charred onion balsamic dressing

add:
grilled yakitori chicken | 10 grilled sushi-grade akami tuna | 22

grilled kushiyaki (1 skewer)

Salmon + Shishito | 12
ginger miso

Unagi + Tamago | 14
BBQ eel + sichuan peppercorn kabayaki

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

Certified Angus Striploin | 17
king mushroom + kosho-teriyaki sauce

tempura

Assorted Seasonal Vegetables | 14

Calamari | 14

Black Maitake Mushroom | 19

Bistro Shrimp | 19

Lobster | 32

small bites

Tossed Edamame + Seven Spice | 8

Ginger Fried Karaage Chicken | 12

Pork Gyozas | 14

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

Madai Japanese sea bream | 16

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)

Mutsu | 6

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

Zuwaigani | 8

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

Hamachi | 9

garlic-leek miso + pickled kumquat + goji berry

Madai | 10

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

A5 Miyazaki Wagyu | 22

thyme-infused Maldon salt

makimono

Umami Maguro Tuna Maki | 19

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

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, truffle oil + spicy karashi miso

Spider Maki | 21

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

Torched A5 Wagyu Beef + Tiger Shrimp Maki | 38

avocado, red pepper, crispy leeks + moromi miso ponzu

California | 16

snow crab, avocado, cucumber + tobiko

Lobster | 23

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

Ki Beef Maki | 18

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

Sweet Potato | 14

tempura sweet potato, avocado, asparagus + kabayaki sauce

Kyoto Maki | 17

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

Tempura Maki | 18

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

Spicy Salmon | 16

cucumber, red pepper, nori, mango + kimchi miso

signature plates

cold

Yuzu Maple Tamari Binnaga | 21

albacore tuna, arugula, pickled kohlrabi, wasabi relish, pickled radish, taro sticks + soy-infused rice paper

Madai Carpaccio | 22

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

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 Maguro + Sake | 18

on mini crispy rice cakes

Hamachi + Jalapeño | 21

fresh sliced ginger, shiso + yuzu shoyu

Spicy Avocado | 13

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

hot

Umami Tofu | 20

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

Wok-Tossed Jumbo Tiger Shrimp | 36

sautéed Swiss chard, zucchini, pickled golden raisin, maple balsamic + sesame red pepper 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-Marinaded Black Cod | 37

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

Seared Diver Scallops | 55

maitake mushrooms, worcestershire momiji, candied pomelo, chives + shio koji cauliflower purée

A5 Miyazaki Wagyu Striploin (5oz) | 108

grilled shishito, momiji sesame takuan + lotus root chips

sides

Warm Soba Noodles | 8

mushroom broth, buckwheat noodles, green onion

Sweet Potato Wedges | 10

wasabi mayo

Roasted Cauliflower | 12

black garlic miso

Fried Italian Eggplant | 12

momiji miso, crispy rice + chilli takuan

Shaved Brussels Sprouts | 15

toasted nori + spicy miso ponzu

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



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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