



welcome to  
private dining.

modern japanese.  
**ki**

Private Events

Fall 2025 / Winter 2026



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# Private Dining

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## 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.





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

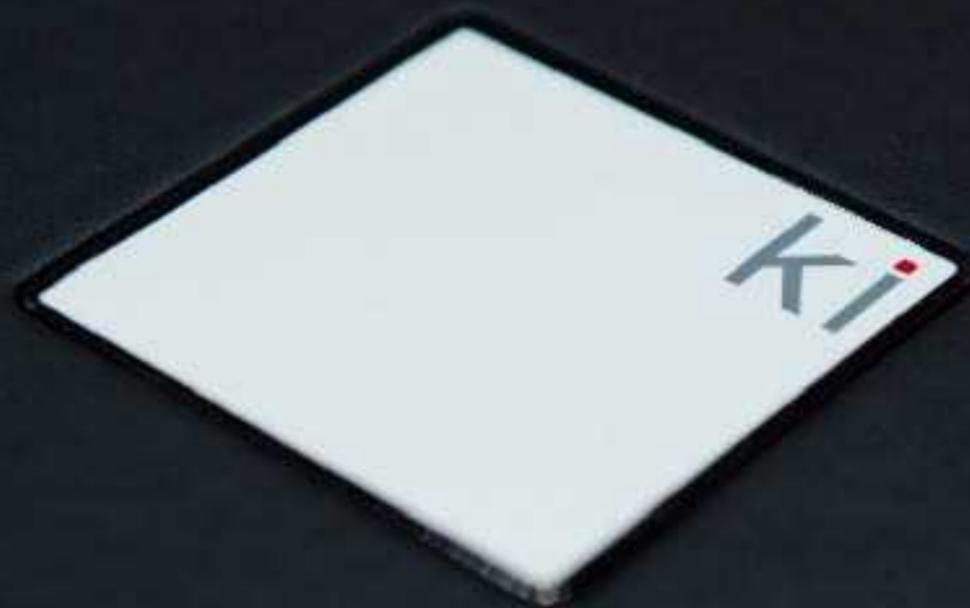
- Sake tastings are available upon request at no charge other than the product used.
- There is flexibility in the tasting format, but the following formats tend to work well depending on the type of private event:

*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.



# Canapés Menu

## kushiyaki skewers

- Grilled Pineapple** tangy momiji
- Chicken + Leeks** yakitori glaze drizzle
- Sake-Braised Pork Belly + Green Onion** chilli-ponzu sauce
- Striploin + King Mushroom** kosho-teriyaki sauce
- Jumbo Tiger Shrimp** miso gremolata + paprika dust
- Grilled Zucchini** roasted red pepper miso

## tempura + small bites

- Ginger Fried Karaage Chicken**
- Italian Eggplant** momiji miso, crispy rice + chilli takuan
- Bistro Shrimp Tempura**
- Pork Belly Bao Buns**

## cold plates

- Spicy Maguro** on mini crispy rice cakes
- Beef Striploin Tataki** spicy sesame dressing + milk garlic chips
- Hamachi + Jalapeño** ginger, shiso + yuzu shoyu
- Salmon Ceviche** sriracha miso, shallot, shishito, red chilli + basil mint oil

## makimono

- California** snow crab, avocado, cucumber + tobiko
- Spicy Tuna** bigeye tuna, onion-pepper salad + karashi-miso ponzu
- Dynamite** tempura shrimp, mayo, tobiko + cucumber
- Rock Lobster** avocado, pea shoots, red pepper + momiji soy
- Torched Salmon** avocado, kohlrabi, arugula, pea sprouts + karashi miso
- Spider Maki** fried softshell crab, avocado, takuan, red pepper + spicy mayo

## sushi

- |                                 |                             |
|---------------------------------|-----------------------------|
| <b>Binnaga</b> albacore tuna    | <b>Maguro</b> bigeye tuna   |
| <b>Hamachi</b> yellowtail       | <b>Mutsu</b> butterfish     |
| <b>Ebi</b> tiger shrimp         | <b>Sake</b> Atlantic Salmon |
| <b>Unagi</b> freshwater eel     | <b>Otoro</b> bluefin tuna   |
| <b>Madai</b> Japanese sea bream | <b>Tako</b> octopus         |

*\*minimum 12 pieces*

## Omakase Assorted Sushi Boards

- Assorted Modern Nigiri**  
King Salmon, Espresso Butterfish, Hamachi, Japanese Sea Bream
- Assorted Makimono**  
Lobster, Torched A5 Wagyu, Spider Maki
- Assorted Cold Plates**  
Torched Maguro, Salmon Ceviche, Toro Tower





## KAGOSHIMA MENU

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

to start

### **Sumo Salad**

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

cold plates

### **Torched Maguro**

citrus-infused tamari, hojiso, chives + fresh wasabi

### **Salmon Ceviche**

sriracha miso, shallot, shishito, red chilli + 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

### **Torched Salmon**

avocado, kohlrabi, arugula, pea shoots, truffle oil + karashi miso

### **Spider Maki**

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

### **Dynamite**

tempura shrimp, cucumber, mayo + tobiko

hot

### **12oz Certified Angus Striploin**

umami chimichurri + crispy leeks

### **Wok-Tossed Jumbo Tiger Shrimp**

momiji koji sauce, tomato, zucchini + crispy sweet potatoes

*served with Roasted Brussels Sprouts*

the finish

### **Chocolate Truffle Cake**

hojicha gel, chantilly cream, crumble + candied cacao nib

## WINE + SAKE SUGGESTIONS

**Nanbu Bijin** "Blue" Ginjō Iwate, Japan 720 ml

**Merlin** "La Roche Vineuse" Mâcon Chardonnay, Bourgogne

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



## HAKUSAN MENU

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

to start

### **Maitake Mushroom Tempura** **Seven Spice Edamame**

cold plates

**Beef Striploin Tataki** spicy sesame dressing + milk garlic chips

**Torched Maguro** citrus-infused tamari, hojiso, chives + fresh wasabi

**Salmon Ceviche** sriracha miso, shallot, shishito, red chilli + basil mint oil

modern nigiri

**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

**Dynamite** tiger shrimp, cucumber, mayo + 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** umami chimichurri + crispy leeks

**Wok-Tossed Tiger Shrimp** momiji koji sauce, tomato, zucchini + crispy sweet potatoes

**Roasted Brussels Sprouts** maple lime miso + Japanese sweet pickles

the finish

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

### WINE + SAKE SUGGESTIONS

**Tedorigawa** "U" Yamahai Junmai Ishikawa 720 ml

**Jean-Max Roger** "Cuvée Marnes et Caillottes" Sancerre, Loire

**Mas Martinet** "Bru" Priorat, Priorat DOQ



## YAMAGATA MENU

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

to start

### **Bistro Shrimp Tempura** **Shichimi Togarashi Edamame**

cold plates

**Japanese Sea Bream** shiro soy ponzu, kinome, onion oil + pickled shishito  
**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

### **Soy Marinated 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, Mutsu

hot plates

**Marinated Grilled Short Ribs** asian pear-soya, sesame seeds + pickled asian pear  
**Pan-Seared Japanese Scallops** ume purée, wasabi basil relish, braised daikon, creamy leek sauce

served with **Sautéed Kale**

the finish

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

## WINE + SAKE SUGGESTIONS

**Nabeshima** "Kita Shizuku" Junmai Ginjō Saga **720 ml**

**Domaine Servin** "Les Pargues" Chablis, Bourgogne, France

**Collemattoni** Brunello di Montalcino DOCG, Tuscany



## KOBE MENU

*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** sriracha miso, shallot, shishito, red chilli + basil mint oil  
**Japanese Sea Bream** shiro soy ponzu, kinome, onion oil + pickled shishito

#### 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  
**Soy Marinated Maguro Tuna**  
soy marinated maguro, red pepper, avocado, sesame takuan, shiso infused tomato + sea asparagus  
**Modern Hamachi**  
garlic leek miso + pickled kumquat + goji berry  
**Modern Mutsu**  
espresso maple marinade, beet miso + espresso brown sugar

#### hot plates

**A5 Miyazaki Wagyu Striploin** grilled shishito, momiji rakkyo + lotus root chips  
**Pan-Seared Japanese Scallops** ume purée, wasabi basil relish, braised daikon, creamy leek sauce  
served with **Fried Italian Eggplant + Sautéed Kale**

#### the finish

**Yuzu Cheesecake** mascarpone, cream cheese, blueberry compote + smoked Japanese sugar

*\*\*In order to guarantee all specialty ingredients, we request a minimum of 72 hours prior to confirm this menu.*

### WINE + SAKE SUGGESTIONS

**Masumi** "Nanago" Junmai Daiginjō Nagano 720 ml  
**Chateau Montelena** Chardonnay 2020, Napa Valley  
**Canalicchio di Sopra** Brunello di Montalcino 2019 DOCG, Tuscany

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