

ki Modern Japanese + Bar

COLD LARGE FORMAT SETS

Sakura platter (28 pieces) \$62.00

Hamachi + jalapeño, maple tamari binnaga, kiwi tuna, yasai roll, maguro, ebi, salmon, butterfish, edamame + hiyashi salad.

Kyoto platter (40 pieces) \$78.00

Hamachi + jalapeño, maple tamari binnaga, spicy avocado, spicy salmon, ki beef maki, yasai roll, ebi, butterfish, sake, maguro, edamame, broccoli gomae + hiyashi salad.

Modern nigiri platter (40 pieces) \$280.00

Hamachi + pink peppercorns, binnaga, pickled chilli + ginger-onion oil, atlantic salmon + sesame-yuzu karashi, butterfish, beet miso + espresso-infused brown sugar.

Classic nigiri platter (40 pieces) \$280.00

Maguro (bigeye tuna), ebi (black tiger shrimp), mutsu (butterfish), sake (Atlantic salmon).

Yasai platter (40 pieces) \$75.00

Spicy avocado roll, yasai roll, tempura sweet potato roll, avocado + crispy rice cakes, shishito peppers + chilled edamame.

Hakusan platter (60 pieces) \$150.00

Hamachi + jalapeño, striploin tataki, maguro + salmon rice cakes, kiwi tuna, spicy salmon, lobster maki, yasai roll, sake, maguro, ebi, hamachi, binnaga, butterfish.

Tokusen platter (62 pieces) \$215.00

Cold plates: hamachi + jalapeño, striploin tataki, maguro + salmon rice cakes, kombu-miso albacore tuna tataki. Assorted sashimi: Atlantic salmon, maguro tuna, butterfish, black tiger shrimp, hamachi, albacore tuna.

HOT LARGE FORMAT SETS

Tempura platter (50 pieces) \$91.00

Ginger chicken karaage, vegetable tempura, bistro shrimp tempura + sweet potato wedges.

Kushiyaki platter (40 pieces) \$98.00

Shishito peppers, grilled pineapple, chicken + leeks yakitori, tiger shrimp + mango habanero sauce, ginger-marinated smoked striploin + asparagus, lime salt-cured butterfish.

INDIVIDUAL SETS

Salmon poke bowl \$25.00

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

Tokusen chirashi platter \$34.00

This is a Japanese classic! Our sushi chef's selection of sashimi in a bowl of sushi rice.

Fuji bento (15 pieces) \$35.00

Spicy tuna, yasai roll, salmon, butterfish, binnaga, hiyashi salad + edamame.

House wagyu + prime beef burger \$23.00

House-made burger with onion jam, arugula + crispy shallot, served on a brioche bun with a side of sweet potato wedges + seasonal house salad (provolone or cheddar available upon request).

Chicken katsu bowl \$28.00

Served with breaded chicken cutlet, caramelized onions, nori, egg + katsu don sauce.

**A MINIMUM OF 24 HOURS NOTICE IS
REQUIRED FOR ALL LARGE ORDERS.**

**FOR WINE AND JAPANESE
BEERS, PLEASE CONTACT US AT
TORONTOFUNCTIONS@KIJAPANESE.COM**

