



Irashaimase!

Welcome to Ki- a place of vitality. Ki offers an opportunity to experience an educated interpretation of reinvented classic Japanese cuisine and izakaya dishes through the lenses of sustainability and seasonality. All of our seafood is sustainable according to the Monterey Bay Aquarium’s Seafood Watch Program, and all of our meat is all-natural, free of hormones and other additives, and local whenever possible. Ki is as much a restaurant as it is a bar where there are no starters or main courses- it’s simple eatery accompanied with drinks.

Every dish on this menu represents pure inspiration and Japanese culture- we are sincerely grateful for this opportunity to share all that truly inspire us with you as you dine at Ki...

Arigato!

Izakaya Menu

Starters

Miso Soup 3

Scallions, silken tofu

Asari Miso Soup 6

Clams, scallions

House Edamame 4

Choice of regular or spicy

Seaweed Salad 4

Toasted sesame seeds

Deep Fried Mochi 5

Sweet soy sauce & bonito flakes

Small Plates

Yaki Gyoza 6

Pan fried pork pot stickers with Ponzu chile oil

Kaki Fry 7.5

Fried oysters, katsu sauce

Beer Battered Calamari 8

Spicy yuzu aioli

Buta Kakuni 8

Braised kurobuta pork belly, poached egg, daikon

Short rib stew 8

Soy Braised natural Angus Beef poached egg, green onion shichimi pepper

Shishito Pepper Tempura 6

Crispy shishito peppers and miso dipping sauce

Noodles

Tonkotsu Ramen 11

Pork belly, poached egg, green onions, pickled ginger in pork broth

Udon noodle soup 7

Add 2pc shrimp tempura 4

Soba Noodle Salad 7

Yuzu-Miso dressing, squash, eryngii mushrooms and Japanese eggplant

Yakitori & Kushiyaki (2 per order)

(Please select your preference of tare or lemon & sea salt)

Ki-Sampler

(chef’s choice of 5 skewers) 14

Chicken

Breast 6

Thigh 6

Kawa (chicken skin) 5

Hearts 5

Ki-special skewers

Miso glazed short rib 8

With Tokyo negi

Breakfast On A Stick 6

Bacon wrapped quail eggs

Kurobuta Pork Belly 6

Vegetable

Grilled Corn 5

Shitake Mushrooms 5

Shishito Peppers 5

Desserts

Almond Milk Panna Cotta 6

Stone-fruit salpicon, yuzu-infused sake syrup

Tempura Chocolate Pudding 6

Cinamon-vanilla bean glaze, powdered sugar

Daily Local Fruit Sorbet 4

Peak of season locally-sourced fruit sorbet (always dairy-free)



Small Plates

Oysters 2.50 / 14 / 27

Served on the half-shell, topped with grated Japanese cucumber, shiso pesto and Serrano peppers in sweet vinaigrette

Scallop Carpaccio 13

Sliced raw scallops, cherry tomatoes topped with shiso pesto and micro red shiso on a chilled Himalayan salt plate

Kanpachi Carpaccio 12

Sliced Amber jack cherry tomato and tobiko ume vinaigrette on chilled Himalayan salt plate

Albacore Tataki 10

Seared albacore tuna, Tokyo negi and serrano pepper drizzled with ponzu and roasted habanero olive oil

Katsuo Tataki 10

Seared skipjack tuna, sweet soy sauce, sliced onions, and sliced garlic

Sashimi

Small Sashimi Plate 14

Large Sashimi Plate 27

Sashimi Omakase 45

Chirashi 16

Chef's selection of assorted sashimi over sushi rice

Specialty Maki

Real California Roll 13

Seasonal & local fish and vegetables

Samurai roll 12

Deep fried roll stuffed with fresh Dungeness crab cream cheese jalapeno

Pink Flamingo 12

Fresh dungeness crab, tempura shrimp, cream cheese, spicy crema

Ki-gari-saba 8

Mackerel and pickled ginger wrapped in a kelp sheet

Firestarter 11

Japanese cucumber, avocado, king oyster mushroom, and habanero pepper topped with seared albacore tuna

How Weird 13

Spicy albacore tuna, avocado, beets, and tempura bits topped with scallops, serrano peppers, and a sweet peanut sauce

Geisha Roll 15

Scallops, spot prawns, asparagus, yuba crust; topped with mango, mascarpone crema, edible flowers

Pacific Rim 11

Arctic Char, avocado, smoked sea salt, and seasonal greens, garnished with lime zest and wasabi oil

Fish-n-Chips 12

Tempura striped bass. Japanese cucumber coleslaw, potato chip crust, dill, and tartar sauce

Spicy tuna crunch 7

Spicy tuna with siracha infused tempura bits sweet soy

Classic Maki

Crab and avocado roll 6

Spicy Tuna 6

Spicy Albacore Tuna and Japanese cucumber

Rainbow roll 12

Fresh Dungeness crab and avocado topped with assorted fish

Arctic Char Avocado 6

Spicy Scallop 7

Hokkido scallops, Japanese cucumber, kaiware sprouts spicy crema

Philadelphia roll 6

Arctic char Japanese cucumber cream cheese

New york 6

Cooked shrimp, avocado Japanese cucumber

Vegetable Maki

Green Dragon 12

King oyster mushroom, cilantro and tempura bits, topped with tofu-unagi, avocado and sweet soy sauce

Garden of Eden 12

Tofu-unagi, avocado rolled with soy paper, topped with sliced figs, tempura bits, sweet soy

Alternative Rock-n-Roll 7

Tofu-nagi, avocado, beet and sesame seeds

Yerba Buena 10

Seasonal Grilled Vegetable and avocado with baby greens drizzled with wasabi oil and sprinkled with smoked sea salt

Tamapais Roll 8

Avocado, oshinko, cucumber, kaiware, mizuna with a yuba crust

Futoma-Ki 7

Seasonal Vegetables with tamago

Ume Cucumber 5

Cucumber, shiso, and pickled plums

Nigiri

Amaebi 8.50

Spot prawn –Canada wild caught

Kanpachi 6.50

Amberjack - Kona Island Hawaii

Bincho 5.50

Albacore tuna –pole caught in North Pacific

Iwana 5.50

Arctic char – closed farmed in Iceland

Hotate 8

Scallop - suspension farmed in Japan

Katsuo 6

Skipjack Tuna – pole caught in Japan

Masago 4.50

Capelin roe – Wild, Atlantic

Saba 5.50

Wild Atlantic mackerel, Norway

Uni 9.50

Sea urchin-local hand caught from California

Ebi 5

Cooked shrimp from Texas Bowers shrimp

Tamago 4.50

Sweet egg

“Tofu-nagi” 5

Sweet tofu kabayaki