



MIKU TORONTO

EVENT DINING INFORMATION

10 BAY ST, #105 | (647) 347-7347 | MIKUTORONTO.COM

Your next event starts here: explore our diverse event spaces, now accepting reservations!

Looking to plan your next event at Miku? From corporate dinners, celebrations, or wedding inquiries, we look forward to providing you with the right menu and a memorable experience.

Please review the specific details listed and feel free to contact our [Events Coordinator](#) if you would like to proceed.

For regular reservations of 6 guests or less, please reserve via [OpenTable.com](https://www.opentable.com) for the latest availability.

MIZUMI



semi-private dining room

Minimum Spend:

- Sunday-Thursday: \$1400
- Friday-Saturday: \$1800

Capacity:

- Seating: 14
- Standing: 14

KIMURA



private dining room

Minimum Spend:

- Sunday-Thursday: \$1800
- Friday-Saturday: \$2200

Capacity:

- Seating: 24
- Standing: 32

Both rooms offer complimentary wireless internet and AV equipment to suit all your professional needs.



DINING ROOM & LOUNGE

Partial Buyout

Minimum Spend (*Dependent on Space Reserved*)

Capacity:

- Seating: 50
- Standing Reception: 80

Full Buyout

Minimum Spend:

- Sunday-Thursday: \$20,000
- Friday-Saturday: \$25,000

Capacity:

- Seating: 150
- Standing Reception: 165



Minimum spends are for dinner service only and are subject to increase during the holiday season.

Please note that minimum spends are before tax, gratuity, and other fees, such as rentals.

MENU OPTIONS

- Lunch Set Menus - *menus starting at \$60*
- Dinner Set Menus - *menus starting at \$80*
- Seasonal Tasting Menu - *contact us for the current seasonal menu & price*
 - *wine & sake pairings are available for all of the above set menus*
- Canapé Menus - *a selection of bite-size options, ordered by the dozen*

**sample menus are included for reference and are subject to change.*



BEVERAGE PACKAGES

- Wine & Sake - *priced by the bottle*
- Basic Liquor Package (Rail) - *priced per ounce*
- Premium Liquor Package - *priced per ounce*
- Signature & Classic Cocktails
- Beer & Cider

plus an extensive Zero Proof selection of cocktails, beer, & wine.

Beverage Package Information: *You can select beverages of your choice from our current offering to serve your guests. Beverages, both alcoholic and non-alcoholic, are charged based on consumption, per drink, plus tax & gratuity.*



LUNCH GROUP MENUS

VEGETARIAN LUNCH MENU 60

AMUSE BOUCHE

chef selected daily feature

VEGETARIAN SUSHI

Garden Roll
5 pieces of Vegetable Nigiri

ENTRÉE

Roasted Maiitake Mushroom with
Pickled King Oyster Mushroom,
Age Tofu, Corn and Spinach with
Shio Kombu Cream, Soy Balsamic Reduction
and Shiso Oil

DESSERT

Matcha Crème Brûlée
matcha chocolate crumble, strawberry jelly, strawberry sorbet

MIKU LUNCH GROUP MENU 70

AMUSE BOUCHE

chef selected daily feature

SASHIMI & SUSHI

Aburi Hotate Sashimi,
Aburi Atlantic Salmon Sashimi,
Aburi Salmon Oshi, Aburi Ebi Oshi, Aburi Saba Oshi,
Chef Selected Aburi Nigiri

ENTRÉE

choice of one

4oz AAA Canadian Tenderloin
*red wine jus, ao nori pomme puree,
roasted carrots, braised mushroom, wasabi pickles*

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3oz Kyoto Saikyo Miso Baked Sablefish
*sauce bouillabaise, charred brocolini,
fingerling potato, charred Tokyo negi*

DESSERT

Matcha Crème Brûlée
matcha chocolate crumble, strawberry jelly, strawberry sorbet

priced per person | exclusive of tax and gratuity

DINNER GROUP MENUS

MIKU VEGETARIAN GROUP MENU 80

first

APPETIZER SELECTION

Roast Maitake Mushroom
Wilted Spinach and Corn in a Shio Koji Cream
Soy Balsamic Reduction and Shiso Oil
Tofu Age-Tofu

second

SUSHI

Garden Roll
5pc Vegetarian Nigiri

third

ENTRÉE

Roasted Squash Soy Milk Polenta with Tosaka
dashi soy chickpeas, charred greens,
ricotta cheese and shichimi spiced oil

fourth

DESSERT

choice of one

Individual Green Tea Opera
green tea génoise, matcha butter cream,
dark chocolate ganache, azuki bean, hazelnut wafer

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Daily Ice Cream/Sorbet

MIKU GROUP MENU 95

first

APPETIZER SELECTION

Scallop and Somen Noodles with Lobster Sauce
Kaiso Salad with Smoked Tuna and Tomato
Warm Pickled Mushrooms and Alfalfa Sprouts and Shaved Egg

second

SASHIMI & SUSHI

Aburi Madai Sashimi
dashi ponzu jelly, hanaho
Aburi Atlantic Salmon Sashimi
yuzu miso, aonori flake
Salmon Oshi, Ebi Oshi, Red Wave Roll, 2pc Aburi Nigiri

third

ENTRÉE

choice of one

4oz AAA Canadian Beef Tenderloin
red wine jus, potato pave, roasted baby carrots, parsnip puree, wasabi pickles,
truffle kimizu, blistered shishito peppers

3oz Saikyo Miso Baked Sablefish & Garlic Prawn
sauce bouillabaisse, fingerling potato, grilled Tokyo negi,
charred gai lan, red pepper tomato gastrique

fourth

DESSERT

choice of one

Individual Green Tea Opera
green tea génoise, matcha butter cream, dark chocolate ganache,
azuki bean, hazelnut wafer

Daily Ice Cream/Sorbet

CANAPÉ MENU



HOT

Menchi Katsu Sliders

\$48/dozen

beef katsu slider, Japanese mayo,
sweet asian slaw

Ebi Fritters

\$36/dozen

white tiger shrimp, sweet chili aioli, soy balsamic

Pan Seared Scallops

\$48/dozen

Hokkaido scallop, moromi bacon onion jam,
onion pureé

Tofu Fritters (vegetarian)

\$28/dozen

age-tofu coated in kara-miso sauce (low spice),
house-cured cucumber

Soy Honey Glazed Brussels Sprout (vegetarian)

\$24/dozen

fried brussels sprout, spiced sea salt, soy honey glaze

COLD

Wagyu Tartare

\$45/dozen

wagyu tartare on crostini with onion-anise gel,
Micro mustard

Lobster Cocktail

\$48/dozen

poached Canadian lobster tail with herb oil,
yuzu cocktail sauce

Oyster on the half shell

\$42/dozen

market oysters with shiso oil, tomato gastrique

Smoked Tuna

\$48/dozen

smoked maguro tuna with olive puree, tosazu, tomato

SUSHI PRICES ARE AVAILABLE UPON REQUEST

canapés are priced per dozen | exclusive of tax and gratuity

ADDITIONAL INFORMATION

- Additional fees can include but are not limited to:
 - glassware and plate rentals
 - coat check
 - cake cutting/plating fee
 - outside vendor meals (i.e. kosher/halal meals)
 - additional A/V equipment (speakers, mic, podium etc...)

- Booking is based on a first come, first served basis.

- Payment: We require payment to be made onsite with a physical card upon completion of the event.

- Cancellation policy : Cancellation is required via email to the Events Coordinator 72 hours prior to the booking to avoid a cancellation fee. There will be a charge of \$50 per person in the case of a no show or cancellation within 24 hours of your event

ABURI PHILOSOPHY

ABURI

Aburi, translated literally, means “flame seared” in Japanese. As a company philosophy, this word encompasses so much more. When flame is applied to sushi, the heat changes the sushi’s flavour and texture to create something new. With the same thought in mind, Aburi takes traditional Japanese elements and techniques and combines them with local ingredients and flavours for a truly innovative culinary experience. Our vision is to introduce this fresh and addictive style of Aburi cuisine to the world.

NINGENMI

By bringing joy to others, we create happiness in our own lives. With respect and trust for our Aburi family, we work always work together as a team to create memorable experiences for our guests.

OMOTENASHI

Our team takes pride in providing “omotenashi” style service. With a commitment to tailoring our service to each guest, we aim to anticipate our guests needs and exceed expectations.

ZEKKEI

Meaning “beautiful view”, we incorporate zekkei into everything we do at Miku. From the artistry in our plating, to our minimalist design and Japanese murals, to the atmosphere in our rooms, small details can make the biggest difference.





We Look Forward To Hosting Your Next Event!

